



Welcome to JewFro, where Jewish food meets African flavors! A culinary journey through robust cultures, JewFro is meant to educate your palate and encourage cultural exchange and appreciation through food.

**FRESH BAKED CHALLAH** 7  
*Harissa Butter, Chermoula, Manischewitz grape jam*

## STARTERS

**LAMB KREPLACH** 14  
*Ground Moroccan lamb kreplach dumplings fried and served over a Ghanaian peanut soup sauce.*

**DECONSTRUCTED GEFILTE FISH CRUDO** 12  
*Rockfish, pickled brussels and carrots, roasted beets, horseradish foam*

**FOIE GRAS CHOPPED LIVER** 18  
*chicken liver pate served with Foie Gras & Manischewitz grape jam topped with crispy chicken skins and cured egg yolk*

**TRIO OF DIPS** 12  
*Cowpea hummus, nightshade baba ganoush and labneh. Served with Injera Chips*

**BUREKAS (V)** 13  
*Burnt onion and parsnip wrapped in flaky phyllo. Served on top on Moroccan matbucha*

**SHISA NYAMA** 14  
*Skewers of schnitzel, suya beef, and curried wahoo with a preserved lemon and harissa aioli dipping sauce*

**MOROCCAN CARROT SALAD** 8  
*Za'tar dusted roasted tri-color carrots served over labneh with sumac vinaigrette*

**LAMB BELLY** 14  
*Harissa-honey glazed lamb belly, smoked labneh, zhug*

# MAINS

|  |           |
|--|-----------|
| <b>ROASTED LEG OF LAMB</b>   | <b>27</b> |
| <i>Stewed red lentils, grilled ramps</i>   |           |
| <b>YASSA DUCK CONFIT LEG</b>   | <b>26</b> |
| <i>Senegalise onion, long grain rice and lentil mujadara</i>   |           |
| <b>PAN FRIED WHITEFISH CHAMBO</b>  | <b>30</b> |
| <i>Pan seared whole bass, topped with a preserved lemon gromolata and served with niter kibbeh wild rice and pickled Fresnos</i>                     |           |
| <b>SHLISHKAS GNOCCHI</b>   | <b>22</b> |
| <i>Breaded potato gnocchi, maitake mushrooms and berbere cream sauce</i>   |           |
| <b>CELERY ROOT STEAK (V)</b>   | <b>23</b> |
| <i>Za'atar crusted celery root steak, harissa squash purée, sautéed beet greens</i>  |           |
| <b>LIBOKE DE POISSON</b>   | <b>26</b> |
| <i>Banana leaf poached rockfish over Jollof couscous with Kelewele fried plantains</i>   |           |
| <b>ZIGNI BRISKET</b>   | <b>25</b> |
| <i>Eritrean spiced brisket served atop matzo polenta with za'atar roasted carrots</i>  |           |
| <b>ZA'ATAR CRUSTED PETIT TENDER</b>  | <b>27</b> |
| <i>Za'atar crusted steak. Curried potato "kugel" gratin, braised fennel</i>  |           |
| <b>PERI-PERI GRILLED CHICKEN</b>   | <b>23</b> |
| <i>South African Peri-Peri grilled chicken with coconut sauce, served with Jollof cous-cous and Israeli salad</i>                                    |           |
| <b>SMORGASBORD</b>   | <b>90</b> |
| <i>Peri Peri chicken, zigni brisket, Za'atar crusted petit tender, braised fennel, Ras el hanout slaw, house baked breads and stewed red lentils</i> |           |

## GLOSSARY

*Harissa - Moroccan spicy pepper spread*  
*Chermoula- Moroccan fresh herb, spice and oil blend*  
*Manischewitz- Sweet Jewish red wine*  
*Kreplach- Jewish dumplings filled with meat*  
*Cowpea - Black-eyed peas*  
*Labneh- Middle Eastern strained yogurt*  
*Ras el Hanout - Tunisian Spice Blend*  
*Burekas- Phyllo wrapped meat, vegetables or cheese baked to a golden brown*  
*Sumac- Middle Eastern Spice*  
*Peri-Peri - South African pepper marinade*  
*Jollof- Nigerian rice dish with tomatoes and peppers*  
*Niter Kibbeh- Ethiopian spiced clarified butter*  
*Zigni- Eritrean beef stew*  
*Chambo- African fried fish*  
*Shlishkas- Hungarian - Jewish breaded gnocchi*  
*Yassa- Senegalese caramelized onion sauce*  
*Mujadara-Rice and lentils topped with crispy onions*  
*Zhug-Middle Eastern spicy herb and pepper blend*