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.

**Challah & Dips** 7
*Herb butter, ras el hanout orange marmalade, chermoula*

**Starters**

**Hummus with Lamb** 14
*Zigni brisket, crispy chickpeas, schug oil*

**Gefilte Fish Crudo** 14
*Halibut, pickled brussels and carrots, roasted beets, schug oil, horseradish foam*

**Liver and Onions** 19
*Hudson Valley Foie Gras, onion jam, cured egg yolk, grilled challah*

**Honey Harissa Lamb Ribs** 15
*Cous cous tabouleh, almonds*

**Patatas Bravas** 8
*Dill, scallions, sumac, preserved lemon-harissa aioli*

**Roasted Zucchini** 10
*Mint-labneh sauce, almonds, feta, lemon zest*

**Potato Latke Soup** 9
*Potato-leek chilled vichyssoise, crispy potatoes, crispy leeks, herb oil*

**Moroccan Carrot Salad** 10
*Sumac roasted carrots, smoked labneh, crispy chickpeas, sumac vinaigrette*
MAINS

KAN KAN KAN CRUSTED RIBEYE  55
Grass fed, reverse seared ribeye, grilled Israeli salad, turmeric cauliflower puree, 1,000 layer curried potatoes, garlic jam, niter kibbeh

YASSA DUCK TWO WAYS  31
Confit duck leg, Pan seared duck breast, Senegalese onions, mujadara

SHLISHKAS GNOCCHI  23
Breaded potato gnocchi, mushroom, berbere cream sauce

Add Zigni Brisket  +7

ZA’ATAR CRUCSTED TENDERLOIN  30
North African spiced succotash, bulls blood salad, crispy quinoa

DURBAN SNAPPER  29
Durban dusted, pan seared snapper, spaghetti squash, kpakoshito, confit tomatoes

PERI-PERI GRILLED CHICKEN  24
Peri-peri grilled chicken, jollof cous cous, Israeli salad, peri peri coconut sauce

EFO RIRO  30
Seafood stew with crawfish, jumbo prawn, mushroom and spinach. Served with grilled challah

TABIL LAMB LOIN  32
Lamb loin, ras el hanout pea purée, roasted carrots, pomegranate

SMORGASBORD  100
Peri-peri chicken, zigni brisket, za’atar tenderloin, chef’s choice vegetables, mujadara, ras el hanout slaw, house baked breads

GLOSSARY

Berbere-Ethiopian spice blend
Chermoula- Moroccan fresh herb, spice and oil blend
Labneh- Middle Eastern strained yogurt
Ras el Hanout - Tunisian Spice Blend
Sumac- Middle Eastern Spice
Peri-Peri - South African pepper marinade
Jollof- Nigerian rice dish with tomatoes and peppers
Durban-South African Curry
Kpakoshito - Ghanaian green pepper sauce
Zigni- Eritrean beef stew
Shlishkas- Hungarian - Jewish breaded gnocchi
Yassa- Senegalese caramelized onion sauce
Mujadara-Rice and lentils topped with crispy onions
Schug-Middle Eastern spicy herb and pepper blend
Tabil- Tunisian spice blend
Xawaash- Somali spice blend

SIDES

Berbere mash  $5
Cous cous tabouleh  $5
Mujadara  $5
Kelewele plantains  $5