



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.

ROSEMARY GARLIC CHALLAH 7

Served with awaze butter, mitmita apple butter and chermoula

MIXED NUTS 7

Ras el hanout pistachios Crispy chickpeas, Berberre sunflower seeds

STARTERS

PUMPKIN PIEROGIS 13

Roasted pumpkin, goat cheese, brown butter, fried sage and toasted pumpkin seeds

WEST AFRICAN PEANUT SOUP 12

Ground Moroccan lamb kreplach dumplings, toasted pine nuts, herb oil

HONEY HARISSA GLAZED LAMB BELLY 14

Honey harissa lamb bell over smoked labneh and topped with Schug

TURMERIC ROASTED CAULIFLOWER HUMMUS 12

Turmeric roasted cauliflower and fennel frond hummus, crispy chickpeas, chapati flatbread

BAGEL, LOX AND CREAM CHEESE SOUP 14

Salmon bisque, creme fraiche, herb oil, fried capers, crispy shallots, crispy salmon skin

SHAWARMA KATAN 14

Za'atar roasted lamb, Israeli salad, tahini, fried eggplant, pickled cabbage, toum, chapati

POTATO KUGEL CROQUETTES 10

West African curried potato kugel, ras el hanout aioli

GEFILTE FISH CRUDO 14

Ahi tuna, pickled brussels, roasted beets, schug oil, horseradish foam

KALE AND APPLE SALAD 12

Kale, grilled apples, mitmita crusted goat cheese, Berbere candied nuts, date vinaigrette

WHIPPED LABNEH & FIGS

Mission figs, whipped labneh, mitmita honey drizzle, bee pollen

MAINS

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| LAMB SHANK TAGINE | 29 |
| <i>Acorn Squash, Tzimmes couscous, braised fennel</i> | |
| YASSA DUCK TWO WAYS | 28 |
| <i>Confit duck leg, pan seared duck breast, Senegalese onions, mujadara</i> | |
| SHLISHKAS GNOCCHI | 22 |
| <i>Breaded potato gnocchi, maitake mushroom, berbere cream sauce</i> | |
| Add Zigni Brisket | +7 |
| MUSHROOM EFO RIRO (VEGAN) | 23 |
| <i>Maitake broth, spinach, mushrooms, Schug crostini</i> | |
| YAPCHIK PETIT TENDER | 28 |
| <i>Xawaash crusted Cornbeef brined grilled steak, curried potato kugel, kale and stewed nightshade, pomegranate balsamic</i> | |
| PERI-PERI GRILLED CHICKEN | 23 |
| <i>South African Peri-Peri grilled chicken with coconut sauce, served with Jollof cous-cous and Israeli salad</i> | |
| DURBAN CRUSTED GRILLED TUNA | 27 |
| <i>Tabil Spatzle, Grilled Israeli salad</i> | |
| SMORGASBORD | 90 |
| <i>Peri Peri chicken, zigni brisket, braised lamb shank, kale and stewed nightshade, Israeli salad, stewed red lentils, house baked breads</i> | |

GLOSSARY

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| <i>Mitmita - Spicy Ethiopian seasoning blend</i> |
| <i>Berbere-Ethiopian spice blend</i> |
| <i>Chermoula- Moroccan fresh herb, spice and oil blend</i> |
| <i>Labneh- Middle Eastern strained yogurt</i> |
| <i>Ras el Hanout - Tunisian Spice Blend</i> |
| <i>Sumac- Middle Eastern Spice</i> |
| <i>Peri-Peri - South African pepper marinade</i> |
| <i>Jollof- Nigerian rice dish with tomatoes and peppers</i> |
| <i>Durban-South African Curry</i> |
| <i>Zigni- Eritrean beef stew</i> |
| <i>Shlishkas- Hungarian - Jewish breaded gnocchi</i> |
| <i>Yassa- Senegalese caramelized onion sauce</i> |
| <i>Mujadara-Rice and lentils topped with crispy onions</i> |
| <i>Schug-Middle Eastern spicy herb and pepper blend</i> |
| <i>Xawaash - Somali spice blend</i> |
| <i>Yapchick-Estern European soufflé stuffed with meat</i> |

SIDES

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|--------------------------|-----|
| Curried potato kugel | \$6 |
| Kelewele Plantains | \$5 |
| Stewed red lentils | \$5 |
| Jollof cous cous | \$5 |
| kale & stewed nightshade | \$5 |