



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

GHANAIAN PEANUT SOUP 10

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

COMPRESSED ISRAELI SALAD 10

Compressed cucumber, crispy shallots, red night shade, chermoula

TRIO OF DIPS 12

Cowpea Hummus, nightshade Baba Ganoush and labneh. Served with injera chips

FOIE GRAS CHOPPED LIVER 18

Foie gras and chicken liver pâté topped with crispy chicken skins. Served with Manischewitz grape jam

DECONSTRUCTED "GEFILTE FISH" CRUDO 15

Halibut, pickled brussels & carrots, roasted beets, horseradish foam

MOROCCAN CARROT SALAD 8

Za'atar dusted roasted tri-color carrots, over labneh with sumac vinaigrette

PUMPKIN PIEROGIS 13

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

MAINS

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| LIBOKE DE POISSON | 26 |
| <i>Banana leaf poached halibut over Jollof couscous with Kelewele fried plantains</i> | |
| CRAWFISH AND SHRIMP EFO RIRO | 22 |
| <i>Crawfish, Shrimp & Kishka in a spinach stew</i> | |
| DECONSTRUCTED MATZAH BALL KEDJENOU | 28 |
| <i>Quail, celery root puree, roasted carrots, seared matzah balls, quail gravy</i> | |
| LAMB SHANK TAGINE | 28 |
| <i>Za'atar braised lamb shank, Cous Cous" tzimmes" stuffed gourd, rehydrated currant & chickpea tzimmes</i> | |
| ZIGNI BRISKET | 25 |
| <i>Eritrean spiced brisket served atop a matzah polenta with stewed nightshade and braised kale</i> | |
| ZA'ATAR CRUSTED PETIT TENDER | 27 |
| <i>Za'atar crusted steak. Curried potato "kugel" gratin, stewed nightshade and braised kale</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> | |
| SHISA NYAMA MIXED GRILL FOR 2 | 90 |
| <i>Peri Peri chicken, zigni brisket, lamb shank, stewed nightshade and braised kale, Ras el hanout slaw, 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
Red nightshade- Tomato
Cowpea - Black-eyed peas
Labneh- Middle Eastern strained yogurt
Za'atar- Middle Eastern spice blend with oregano and sesame seeds
Ras el Hanout - Tunisian Spice Blend
Dukkah- Egyptian nut and spice blend
Sumac- Middle Eastern Spice
Peri-Peri - South African pepper marinade
Jollof- Nigerian rice dish with tomatoes and peppers
Kelewele- Ghanaian fried plantains
Zigni- Eritrean beef stew
Efi Riro- Nigerian spinach stew
Kishka- Jewish sausage made with schmaltz and flour
Tzimmes- Roasted squash/yams and currants
Kedjenou- Quail stock