

INSPIRED BY THE 2,000-MILE JOURNEY OF THE STORK, OUR DYNAMIC PAN-AFRICAN CUISINE SHOWCASES THE MIGRATION OF AFRICAN CULINARY INSPIRATION TO NEARLY EVERY CONTINENT IN THE WORLD.



WE ARE SOCIAL
 @STORKMAYFAIR
 @STORKRESTAURANT

Lunchtime ALC Menu

Ask your waiter for today's Brunch Specials

SNACKS

Vitafunwa

Black Eyed Bean Hummus Ampesi Crisps VE	8	Chin Chin Coconut VE G	5
Popcorn & Chicken Skin Crumble N	9	Plantain Crisps VE	5

Starters

Jerk Chicken Wings Pimento Emulsion <i>Chicken wings marinated our signature jerk recipe. SU E MU C SE SO</i>	18	Pumpkin Soup <i>Calabash, nutmeg, pumpkin dukkah and plantain crisps. D VE</i>	10	Yam Coin, Sweet Potato Ketchup and Wild Rice <i>Crunchy outer layer with soft and creamy yam and sweet potato centre. VE</i>	16
Two Jumbo Prawns with Avocado <i>Citrus summer marinade celebrated prawns are uniquely infused with balancing citrus and sweet spices. C CR F</i>	25	Salted Fish and Yam Cake <i>Traditionally wind & sun dried cod mixed yam and fried. CR F C MU G</i>	17	Callaloo Puff <i>Callaloo leaves, pepper and onion filled vol-au-vent. G VE</i>	13
Ras El Hanout Lamb Beignet <i>Slowly braised lamb blended with Rad El Hanout meaning 'African head of the spices', coated in panko breadcrumbs and fried. Served with harissa and salad. C MU L E G SO D</i>	20	Ackee Tartelette Light Pastry Sweet Pepper & Scallion <i>Warmly spiced Caribbean ackee with a smooth scallion and sweet pepper medley. G VE</i>	13		

MAIN COURSE

From the land

MADE TO BE SHARED		Rump of Marinated Lamb on Spinach Egusi and Ampesi Crisps <i>Slow roasted rump on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. G SF SU C</i>	37	Traditional Curried Goat <i>A popular dish in Jamaica of tender braised on the bone goat meat tossed in aromatic spices, green seasoning and scotch bonnet. C SU</i>	33
Bone-in Tomahawk Steak for Two <i>Born wild, raised on native grasses' of Westholme Wagyu Australian beef, Jerk marinated, served with casava chips and red and green shito. G SU M C</i>	170	Chicken And Nkatenkwan <i>Signature Ghanaian stew with a peanut paste base, enhanced with seasonal okra & a quail egg. Paired with fufu or pounded yam. C N E SO</i>	35	Dibi Lamb Cutlets <i>Dibi Lamb is a flavoursome Senegalese dish of charred traditionally seasoned cutlets served with caramelised onions. N CR MU</i>	36
MADE TO BE SHARED		Duo of Chicken Suya <i>Tender thigh and prized chicken oyster, marinated with our signature suya spice with pickled shallots and aioli. C E MU N SO SU</i>	32	Half BBQ Jerked Guinea Fowl <i>Marinated in Jamaican jerk spices, grilled over charcoals, served with carrot puree & sweetcorn and Jerk sauce. C D MU SO SU</i>	35
Mixed Grill Suya Sharing Platter for Four <i>Ribeye of beef, chicken suya, dibi lamb cutlets, half BBQ jerked guinea fowl. Served with house salad, plantain and casava. C E MU N SO SU CR</i>	200	Ribeye of Beef Suya (300g) <i>Full flavoured prime marbled ribeye of beef strips marinated with our signature suya spice. N CR M SU SO E</i>	40		

ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | C - CELERY | N - NUTS | MU - MUSTARD | SU - SULPHATE | CR - CRUSTACEANS | SH - SHELLFISH | SE - SESAME | MO - MOLLUSCS | L - LUPIN | E - EGGS | G - GLUTEN | SO - SOY | D - DAIRY | VEGAN - VE | VEGETARIAN - V

15% Discretionary Service Charge that is shared with all the team is added to your bill.



MAIN COURSE

From the sea

MADE TO BE SHARED

Mixed Seafood Grill Suya 220
Sharing Platter for Four
Jumbo prawns, BBQ octopus, red snapper, lobster served with house salad, plantain and casava.
SF | MO | N | F

Miso Glazed Cod, Crayfish and Okra Stew 39
A celebrated West African classic, with a traditional smoked flavour profile and distinct drawing texture. Paired with fufu or pounded yam. C | CR | F | MO

Charred Lobster with Okra Stew and Sweetbreads 49
West African classic okra stew with sweetbreads served as an accompaniment. Paired with fufu or pounded yam. C | CR | F | MO | G

Seabass fillets on a bed of Nigerian Egusi Stew 38
Seabass fillet on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. C | CR | F | SH

Shallow Fried Red Snapper 33
Classic red red stew, plantain, tomato confit, black eyed beans and finished with avocado. F | C

Whole Seabass Marinated Poisson La Braise Attiéké 42
Ivorian inspired sea bass, delicately marinated repeatedly throughout the cooking process. Finished with shito and tomato salad. C | CR | F | SH

BBQ Octopus Suya 33
Suya marinated octopus tentacles grilled over charcoals, inspired from the street food of Nigeria. Served with casava fries, red pepper sauce and a citrus dressed salad.
E | MU | MO | F | SU | SO

MAIN COURSE

From the earth

Wild Mushroom on a bed of Nigerian Egusi Stew 27
A medley of sauté wild mushrooms on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam. C | VE

King Oyster Mushroom Mpoto Mpoto 24
A Ghanaian yam porridge finished with ethically sourced palm and wild herbs. VE

Ghanaian Classic Red Red Stew with Whole Plantain 22
Finished with tomato confit and black-eyed beans. C | N | VE

Coconut and Pumpkin Rundown 32
Slowly simmered Jamaican vegetable curry including butternut squash, dasheen and cho cho. Finished with a mild and elegant coconut infusion.
G | VE

Sides

Jollof Rice 9
Fried Plantain 10
Seasonal Salad 8
Cassava Chips with Shito 8
Fragrant White Rice 7
Roasted Corn D 7
Avocado 7
Okra Fritter 9
Mac and Cheese G | D | MU | E 10

Desserts

Ice-Creams

Vanilla Bean 5
E | D | V
Chin Chin Dough 5
N | L | E | G | D | V
Ghanaian Chocolate 5
D | V

Sorbets

Hibiscus VE 5
Coconut VE 5
Mandarin VE 5
Blackcurrant VE 5
Wild Strawberry VE 5

Dark Chocolate Dome with Chocolate Soil & Vanilla Bean Ice Cream E | D 14
Coconut Profiteroles filled with Coconut Sorbet G | D | E 14
Mango Parfait with Mandarin Sorbet E | D | G 13
Rum Soaked Malva Pudding Cinnamon Filo & Chin Chin Dough Ice Cream L | E | G | D | SU 12
Puff Puff Sundae with Raspberry & Peanut Snap N | G | VE 13

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