



MYCTERIA

# Canapé & Bowls

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.



## Canapé Menu

60pp | Please select 5 items from the canapé section  
& 3 items from the bowls section.

### Canapés

#### Callaloo Puff

*Callaloo leaves, pepper and onion  
filled vol-au-vent*

G | VE

#### Ackee Tartelete

*Bite size warmly spiced Caribbean  
ackee with a smooth scallion and  
sweet pepper medley*

G | VE

#### Ras El Hanout Lamb Beignet

*Slowly braised lamb coated in panko  
breadcrumbs and fried*

C | M U | L | E | G | S O | D

#### Lamb Dibi Taco

*Pulled lamb shoulder marinated  
with our signature jerk recipe,  
served with red cabbage and  
mustard mayo*

G | S U | E | M U

#### Yam Coin

*Sweet Potato Ketchup and Wild Rice  
- Crunchy outer layer with soft and  
creamy yam and sweet  
potato centre*

VE

#### Jerk Chicken Oysters

*Tender slice of chicken oyster,  
marinated with our signature suya  
spice with pickled shallots and aioli*

C | E | M U | N | S O | S U

#### Miso Glazed Seared Salmon Skewer

*Charred & served with Harissa Mayo*

F | E | M U

#### Salted Fish and Yam Cake

*Traditionally wind & sun dried cod  
mixed yam and fried*

C R | F | C | M U | G

#### Jerk Chicken Wings Pimento Emulsion

*Chicken wing marinated our  
signature jerk recipe*

S U | E | M U | C | S E | S O

#### Coconut Profiterole

*Filled with coconut sorbet*

G | D | E

#### Puff Puff Sundae

*Raspberry & peanut snap*

N | G | VE

#### Rum Soaked Malva Pudding Cinnamon Filo

*A sweet and moist cake from  
South Africa*

L | G | S U | E | D

#### Mango Parfait with Mandarin Sorbet

E | D | G

### Bowls

#### Seabass on a bed of Spinach Egusi Stew

*Seabass fillet on a bed of wild herbs,  
spinach and melon seed stew*

C | C R | F | S H

#### Dibi Lamb Cutlet

*Dibi Lamb is a flavoursome  
Senegalese dish of charred cutlet  
served with caramelised onions*

N | C R | M U

#### Coconut and Pumpkin Rundown

*Slowly simmered Jamaican  
vegetable curry including butternut  
squash, dasheen and cho cho.*

*Finished with a mild and elegant  
coconut infusion*

G | VE

#### Chicken and Nkatenkwan

*Signature Ghanaian stew with a  
peanut paste base, enhanced with  
seasonal okra & a quail egg on a bed  
of fragrant rice*

C | N | E | S O

#### Wild Mushroom on a bed of Nigerian Egusi Stew

*A medley of sauté wild mushrooms  
on a bed of wild herbs, spinach  
and melon seed stew, served with  
pounded yam*

C | N | E | S O

#### Mac N Cheese

*Creamy and spiked with  
scotch bonnet*

G | D | M U | E

#### Ribeye of Beef Suya

*Full flavoured prime slice of marbled  
ribeye of beef strips marinated with  
our signature suya spice, served on  
jollof rice*

N | C R | M | S U | S O | E

#### Shallow Fried Red Snapper

*Served with classic red red stew,  
plantain, tomato confit, black eyed  
beans and finished with avocado*

F | C

#### Chicken Suya

*Tender thigh marinated with our  
signature suya spice, served on  
jollof rice*

N | C R | M | S U | S O | E

#### ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | C - CELERY | N - NUTS | M U - MUSTARD | S U - SULPHATE | C R - CRUSTACEANS | S H - SHELLFISH  
S E - SESAME | M O - MOLLUSCS | L - LUPIN | E - EGGS | G - GLUTEN | S O - SOY | D - DAIRY | V E G A N - V E | VEGETARIAN - V

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