

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

SNACKS

Vitafunwa

Black Eyed Bean Hummus Ampesi Crisps SE	9	Chin Chin Coconut VE G	9
Popcorn and Chicken Skin Crumble G	10	Plantain Crisps VE	7

Starters

Sharing Starters "Tastes of Alkebulan" for four guests 100 <i>Jerk chicken wings, jumbo prawns with African inspired cassavas arto der haroutunian, Ras El Hanout lamb beignet and cream callaloo puff.</i> SU E MU C SE SO CR F G D	Charred Aubergine Salad 19 <i>Sliced charred aubergine with chickpeas, vine tomatoes and African spiced cashews, dressed with harissa and tahini.</i> N SE SU VE)	Salted Fish and Yam Cake 18 <i>Traditionally wind and sun dried cod mixed with yam and fried.</i> CR F G E MU SU
Jerk Chicken Wings 18 <i>Six chicken wings marinated in our signature jerk recipe.</i> SU MU C SE SO D E	Ras El Hanout Lamb Beignet 22 <i>Slow braised lamb blended with Ras El Hanout meaning 'African head of the spices', coated in panko breadcrumbs and fried. Served with harissa and salad.</i> C MU L E G SU	Ackee Tartelette Light Pastry Sweet Pepper and Scallion 18 <i>Warmly spiced Caribbean ackee with a smooth scallion and sweet pepper medley.</i> G VE
Two Jumbo Prawns with Cassavas Arto der Haroutunian 25 <i>Marinated in citrus, chili, tomato and peppers, served with northern African inspired cassavas arto der haroutunian.</i> CR	Fish Pepper Soup 22 <i>Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and seabass.</i> F CR	Cream Callaloo Puff 16 <i>A vol-au-vent filled with callaloo leaves with scotch bonnet infused cream with pepper and onion.</i> G V D)

MAIN COURSE

From the land

MADE TO BE SHARED	Duo of Chicken Suya 38 <i>Tender thigh and prized chicken oyster, marinated in our signature suya spice with pickled shallots and aioli.</i> C E MU N SU D	Meat Mafe <i>Chicken £39 Beef Cheek £45 Mixed Meats £55</i> <i>A Senegalese spicy peanut and tomato stew served with a choice of beef cheek or a whole boneless chicken leg and thighs. Or for pure decadence with mixed meats. Accompanied with fragrant rice.</i> C N F
Bone-in Tomahawk Steak for Two 180 <i>Born wild, raised on native grasses' of Westholme Wagyu beef, Jerk marinated, served with cassava chips, creamed callaloo and red shito.</i> SU M C D CR F	Tagine Spiced Lamb Cutlets 39 <i>Inspired from spices used across Africa. Lamb cutlets charred on charcoal and served with spicy cous cous.</i> MU C	Nigerian Red Stew 37 <i>This plum tomato and red pepper stew is a staple in almost every Nigerian household. Served with chicken drumstick and thigh.</i> SU C
MADE TO BE SHARED	Spatchcock Jerk Marinade Poussin 39 <i>Signature jerk marinade, grilled corn and jerk sauce.</i> C D SU	
Mixed Grill Sharing Platter for Four 220 <i>Ribeye of beef suya, chicken suya, Tagine spiced lamb cutlets, charred jerked poussin and beef cheek. Served with house salad, plantain and cassava chips.</i> MU N SU C D E	Traditional Curried Goat 46 <i>A popular dish in the Caribbean of tender braised goat meat tossed in aromatic spices, green seasoning and scotch bonnet.</i> C SU	
Ribeye of Beef Suya (400g) 48 <i>Full flavoured prime marbled ribeye of beef strips marinated in our signature suya spice with pickled shallots and aioli.</i> N SU C D MU E		

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

We are happy to cater for guests with food allergies and intolerances, or if you have a guest with special dietary requirements, vegetarian, vegans and pregnancy. Please speak to our events team who will be happy to assist you with an alternative individual selection for these guests.

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 240
Sharing Platter for Four

Jumbo prawns, red snapper, suya glazed monkfish and seabass fillets served with northern African inspired cassavas arto der haroutunian and house salad.

SH | MO | N | F | SU | D | CR

Brown Stew with Stone Bass Fillet 49

This is a classic Jamaican fish stew, slow cooked with modern aesthetic, deep rich aroma, colour and flavours that truly emulates the Caribbean.

F | C

Shallow Fried Red Snapper 42

Ghanaian classic red red stew, tomato confit, plantain, black eyed beans and finished with avocado.

F | C

Mixed Shellfish Egusi 59

Mussels, cockles, brown shrimp and king prawns on a bed of Nigerian egusi stew with mackerel, finished with wild herbs, baby spinach and sea purslane. Paired with fufu or pounded yam.

C | CR | F | SH | MO | SO

Seabass Fillets Egusi 41

Seabass fillet on a bed of Nigerian egusi stew with mackerel, finished with wild herbs, baby spinach and sea purslane. Paired with fufu or pounded yam.

C | CR | F | SO

Grilled Monkfish Suya 49

Inspired from the street food of Nigeria - Suya marinated cubed monkfish tail, red pepper sauce, red shito and a citrus house salad.

F | SU | N | MU | CR | D

Whole Seabass Marinated 45
Poisson La Braise Attiéké

Ivorian inspired sea bass filled with baby spinach, delicately marinated repeatedly throughout the cooking process. Finished with red shito, herby mango salsa and African spiced cashew.

CR | F | N

MAIN COURSE

From the earth

Jerked King Oyster 34
Mushroom Steak

A jerk marinated king oyster mushroom served with warm spiced ackee and roasted vegetables.

C | VE

Ghanaian Classic Red Red Stew 34
with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | VE

Coconut and Pumpkin Rundown 38

Slowly simmered Jamaican vegetable curry including butternut squash, dasheen and cho cho. Finished with a mild and elegant coconut infusion and served with okra fritters.

VE | G

Sides

Jollof Rice 9

Fried Plantain 10

Seasonal House Salad 9

Cassava Chips with Red Shito CR | F 9

Cassavas arto der haroutunian 10

Fragrant White Rice 7

Roasted Corn 7

Avocado 8

Okra Fritter G 10

Callaloo Cream D 9

Mac and Cheese G | D | MU | E 10

Red Stew VE 5

Green Shito VE 3.50

Red Shito CR | F 3.50

Desserts

Dark Chocolate Dome with
Chocolate Soil and Vanilla Bean
Ice Cream E | D | V 15

Coquito Cheesecake 14
Creamy Coquito coconut and cinnamon
cheesecake topped with a Coquito rum
glaze. D | SU | G | V

Rum Soaked Malva Pudding 14
Cinnamon Filo and Madagascar vanilla
bean Ice Cream. E | G | D | V | SU

Choux Pastry Spiced Date Ring 14
Filled with whipped African spiced cream,
dates and glazed pecans. E | D | G | N | V

Charred Glazed Pineapples 12
Candied cranberries and plantain
cream. D | V | SU

Pear and Ginger Crumble 14
Vanilla bean custard E | D | G

Puff Puff Sundae 14

Fried doughnuts served with a raspberry
peanut snap and Madagascar vanilla
bean ice cream. N | G | V | E | D

Ice-Creams

Madagascar Vanilla Bean 7
E | D | V

Chin Chin Dough 7
E | G | D | V

Ghanaian Chocolate 7
D | V | E

Sorbets

Mango VE 7

Coconut VE 7

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