

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

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

MAIN COURSE

From the land

MADE TO BE SHARED

**Bone-in Tomahawk Steak for Two** 180

*Born wild, raised on native grasses' of Westholme Wagyu beef, Jerk marinated, served with cassava chips, creamed callaloo and red shito.*

SU|M|C|D|CR|F

MADE TO BE SHARED

**Mixed Grill Sharing Platter for Four** 220

*Ribeye of beef suya, chicken suya, tagine spiced lamb cutlets, charred jerked poussin and beef cheek. Served with house salad, plantain and cassava chips.*

MU|N|SU|C|D|E

**Ribeye of Beef Suya (400g)** 48

*Full flavoured prime marbled ribeye of beef strips marinated in our signature suya spice with pickled shallots and aioli.*

N|SU|C|D|MU|E

**Tagine Spiced Lamb Cutlets** 39

*Inspired from spices used across Africa. Lamb cutlets charred on charcoal and served with spicy cous cous.*

MU|C

**Traditional Curried Goat** 46

*A popular dish in the Caribbean of tender braised goat meat tossed in aromatic spices, green seasoning and scotch bonnet.*

C|SU

**Duo of Chicken Suya** 38

*Tender thigh and prized chicken oyster, marinated in our signature suya spice with pickled shallots and aioli.*

C|E|MU|N|SU|D

**Meat Mafe**

*Chicken £39 | Beef Cheek £45 | Mixed Meats £55*

*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.*

C|N|F

**Spatchcock Jerk Marinade Poussin** 39

*Signature jerk marinade, grilled corn and jerk sauce.*

C|D|SU

**Nigerian Red Stew** 44

*This plum tomato and red pepper stew is a staple in almost every Nigerian household. Served with chicken drumstick and thigh. Accompanied with fragrant rice.*

SU|C

MAIN COURSE

From the sea

MADE TO BE SHARED

**Mixed Seafood Grill Suya Sharing Platter for Four** 240

*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 Poisson La Braise Attiéké** 45

*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

<b>Jerked King Oyster Mushroom Steak</b>	34
<i>A jerk marinated king oyster mushroom served with warm spiced ackee and roasted vegetables.</i>	
C   VE	
<b>Ghanaian Classic Red Red Stew with Whole Plantain</b>	34
<i>Finished with tomato confit and black-eyed beans.</i>	
C   VE	

<b>Coconut and Pumpkin Rundown</b>	38
<i>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.</i>	
VE   G	

Desserts

<b>Dark Chocolate Dome with Chocolate Soil and Vanilla Bean Ice Cream</b>	15
E   D   V	
<b>Coquito Cheesecake</b>	14
<i>Creamy Coquito coconut and cinnamon cheesecake topped with a Coquito rum glaze.</i>	
D   SU   G   V	
<b>Rum Soaked Malva Pudding</b>	14
<i>Cinnamon Filo and Madagascan vanilla bean Ice Cream.</i>	
E   G   D   V   SU	
<b>Choux Pastry Spiced Date Ring</b>	14
<i>Filled with whipped African spiced cream, dates and glazed pecans.</i>	
E   D   G   N   V	
<b>Charred Glazed Pineapples</b>	12
<i>Candied cranberries and plantain cream.</i>	
D   V   SU	
<b>Pear and Ginger Crumble</b>	14
<i>Vanilla bean custard</i>	
E   D   G	

<b>Puff Puff Sundae</b>	14
<i>Fried doughnuts served with a raspberry peanut snap and Madagascan vanilla bean ice cream.</i>	
N   G   V   E   D	

Ice-Creams

<b>Madagascan Vanilla Bean</b>	7
E   D   V	
<b>Chin Chin Dough</b>	7
E   G   D   V	
<b>Ghanaian Chocolate</b>	7
D   V   E	

Sorbets

<b>Mango</b> VE	7
<b>Coconut</b> VE	7

Sides

<b>Jollof Rice</b>	9
<b>Fried Plantain</b>	10
<b>Seasonal House Salad</b>	9
<b>Cassava Chips with Red Shito</b> CR   F	9
<b>Cassavas arto der haroutunian</b>	10
<b>Fragrant White Rice</b>	7
<b>Roasted Corn</b>	7

<b>Avocado</b>	8
<b>Okra Fritter</b> G	10
<b>Callaloo Cream</b> D	9
<b>Mac and Cheese</b> G   D   MU   E	10
<b>Red Stew</b>	8
<b>Green Shito</b> VE	3.50
<b>Red Shito</b> CR   F	3.50

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.