



MYCTERIA

# Canapé and 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 and 3 items from the bowls section.

### Canapés

#### Cream Callaloo Puff

*A vol-au-vent filled with callaloo leaves with scotch bonnet infused cream with pepper and onion.*

G | V | D | ♯

#### Ackee Tartelette Light Pastry Sweet Pepper and Scallion

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

G | V | E

#### Puff Puff Sundae

*Fried doughnuts served with a raspberry peanut snap and Madagascan vanilla bean ice cream.*

N | G | V | E | D

#### Charred Glazed Pineapples

*Candied cranberries and plantain cream.*

D | V | S | U

#### Jerk Chicken Wings

*Chicken wings marinated in our signature jerk recipe.*

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

#### Miso Glazed Seared Salmon Skewer

*Charred and served with Harissa Mayo.*

F | E | M | U

#### Salted Fish and Yam Cake

*Traditionally wind and sun dried cod mixed with yam and fried.*

C | R | F | G | E | M | U | S | U

#### Ghanaian Chocolate Ice Cream Shell

*A crisp chocolate shell filled with a rich Ghanaian chocolate ice cream.*

D | V | E

#### Rum Soaked Malva Pudding

*Cinnamon Filo and Madagascan vanilla bean ice cream.*

E | G | D | V | S | U

#### Ras El Hanout Lamb Beignet

*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.*

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

#### Jerk Turkey Oyster

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

C | D

#### Spiced Date Profiterole

*A Profiterole filled with whipped African spiced cream, dates and glazed pecans.*

E | G | D | N | V

#### Pear and Ginger Crumble

*Vanilla bean custard.*

E | D | G

### Bowls

#### Seabass Fillets Egusi

*Seabass fillet on a bed of Nigerian egusi stew with mackerel, finished with wild herbs, baby spinach and sea purslane.*

C | C | R | F | S | O

#### Tagine Spiced Lamb Cutlet

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

M | U | C

#### Coconut and Pumpkin Rundown

*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.*

V | E | G

#### Chicken Mafe

*A Senegalese spicy creamy peanut and tomato sauce stew served with boneless chicken leg and thigh.*

*Accompanied with fragrant rice.*

C | N | F

#### Jerked King Oyster Mushroom

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

V | E | C

#### Chicken Suya

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

C | E | M | U | N | S | U | D

#### Ribeye of Beef Suya

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

N | S | U | C | D | M | U | E

#### Brown Stew with Stone Bass Fillet

*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

#### Mac N Cheese

*Creamy and spiked with scotch bonnet.*

G | D | M | U | 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% Service Charge that is shared with all the team is added to your bill.