



Mahaba Meaning Love

SELECT 1 DISH FROM EACH SECTION

110pp

Snacks

Sharing snacks for the table

Ampesi Crisps |
Black Eyed Bean Hummus
VE

Plantain Crisps
VE

Starters

Jerk Chicken Wings
Six chicken wings marinated in our signature jerk recipe.
SU | MU | C | SE | SO | D | E

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 | MU | L | E | G | SU

Ackee and Salted Fish Tartelette Light
Pastry Sweet Pepper & Scallion
Warmly spiced Caribbean ackee with salt cod and smooth scallion and sweet pepper medley.
G | F

Charred Aubergine Salad
Sliced charred aubergine with chickpeas, vine tomatoes and African spiced cashews, dressed with harissa and tahini.
N | SE | SU | VE

Soup Course

Fish Pepper Soup
Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and seabass.
F | CR

Pumpkin Soup
Calabash, nutmeg, pumpkin dukkah and plantain crisps.
D | VE

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

Sharing Surf and Turf

For Two Guests

*Slowly braised Jacob's ladder beef ribs
and Jumbo Prawns with Cassavas*

Arto der Haroutunian.

CR

Yassa Chicken

*West African slowly braised tender
lemony legs of chicken and caramelised
onions in a sweet-spicy-sauce.*

M | SU

Mixed Meats Mafe

*A Senegalese spicy peanut and tomato
stew served with beef cheek, a whole
boneless chicken leg and thighs.
Accompanied with fragrant rice.*

C | N | F

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

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.*

G | VE

Your bit on the side

Accompaniments

Cassava Chips with Red Shito

CR | F

Jollof Rice

Mac and Cheese

G | D | MU | E

Okra Fritter

G

Desserts

Hazelnut Chocolate Rose

Chocolate Soil | Meringue | Raspberry Sorbet

N | G | D | V

Coquito Cheesecake

*Creamy Coquito coconut and cinnamon cheesecake
topped with a Coquito rum glaze.*

D | SU | G | V

Love Puff Sundae

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

N | G | V | E | D

Mango & Coconut Sorbet

VE

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