



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 | ♯

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

Miso Glazed Seared Salmon Skewer

Charred and served with Harissa Mayo.

F | E | M U | S O

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

Jerk Chicken Wings

Chicken wings marinated in our signature jerk recipe.

S U | M U | C | E

Puff Puff Sundae

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

N | G | V | E | D

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

Charred Glazed Pineapples

Candied cranberries and plantain cream.

D | V | S U

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

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

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 | M U | E

Tagine Spiced Lamb Cutlet

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

C | G

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

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.