



Mahaba Meaning Love

SELECT 1 DISH FROM EACH SECTION

110pp

Snacks

Sharing snacks for the table

**Ampesi Crisps |
Black Eyed Bean Hummus**
VE | SE | L

Plantain Crisps
VE

Starters

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

**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

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

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 | SH | G

Pumpkin Soup
Calabash, nutmeg, pumpkin dukkah and plantain crisps.
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

Surf and Turf

Slowly braised Jacob's ladder beef ribs and Jumbo Prawn with Cassavas Arto der Haroutunian.

CR | C

Duo of Chicken Suya

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

C | E | MU | N | SU

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

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | VE

Your bit on the side

Accompaniments

Cassava Chips with Red Shito

CR | F

Mac and Cheese

G | D | MU | E

Jollof Rice

VE

Okra Fritter

G

Desserts

Hazelnut Chocolate Rose

Chocolate Soil | Meringue | Raspberry Sorbet

N | G | D | V

Love Puff Sundae

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

G | V | E | D

Coquito Cheesecake

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

D | SU | G | V

Mango & Coconut Sorbet

VE

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