

# Jiko

## STARTERS

<b>Caprese salad</b> , local mozzarella, plum tomatoes and basil leaves	<b>600</b>
<b>Classic caesar salad</b> , anchovies, bacon, croutons and parmesan cheese	<b>500</b>
<b>Braised golden onion</b> with confit, fresh thyme, deep-fried cherry tomatoes and norcia black truffles	<b>1150</b>
<b>Whole fried dagaa</b> , macerated onions, crisp salad	<b>500</b>
<b>Fried baby calamari</b> , fennel, orange and caper salad, polenta	<b>600</b>
<b>Tiger prawns stuffed</b> with leeks, apple bread pudding with beef speck	<b>650</b>
<b>Pork terrine</b> , light tuna mayonnaise with olive oil, sautéed fennel and pickled baby vegetables	<b>650</b>

## SOUP

<b>Tomato soup</b> , basil-ricotta flan	<b>500</b>
<b>Celery soup</b> , sautéed scallops, drizzled with truffle oil	<b>500</b>
<b>Pumpkin soup</b> , fried baby shrimps, nipitella leaves, white balsamic reduction	<b>500</b>
<b>Spicy seafood soup</b> - selection of local fish and shellfish	<b>600</b>

## PASTA AND RISOTTO

<b>Vegetable charcoal ravioli</b> filled with herbed ricotta cheese, sage butter	<b>800</b>
<b>Bigoi</b> tossed with asparagus, sweet and sour shallots and lobster	<b>950</b>
<b>Ammatriciana</b> 'Luca', cherry tomatoes, red onions, chillies, salami and parmesan cheese	<b>800</b>
<b>Lasagna</b> - house made pasta filled with béchamel, beef ragout, parmesan cheese	<b>950</b>
<b>Risotto vialone nano</b> whisked with gorgonzola, pears and walnuts	<b>1000</b>

# Jiko

## MAIN COURSE

<b>Vegetable wellington</b> with ricotta cheese	<b>1200</b>
<b>Plank-grilled teriyaki salmon</b> , fresh seasonal vegetables	<b>1600</b>
<b>Grilled jumbo prawns</b> , baby artichokes, garlic butter sauce	<b>1350</b>
<b>Deep-fried seafood</b> with aioli, pickles, mayonnaise and cocktail sauce (serves two)	<b>4500</b>
<b>Honey-mustard glazed pork chop</b> , sautéed spinach, whipped sweet potatoes	<b>1200</b>
<b>Marinated local lamb</b> with fresh rosemary and red wine, new potatoes and cherry tomatoes	<b>1400</b>
<b>Osso bucco</b> , saffron and bone marrow risotto, lemon gremolata, fried rosemary	<b>1300</b>
<b>T - bone steak</b> mascarpone cured, with grilled vegetables and baked potato (serves two)	<b>5000</b>
<b>Rib-eye</b> 8oz hand cut and aged for 21 days, with new potatoes and asparagus	<b>1500</b>

## SIDES

Grilled organic vegetables	<b>250</b>
Sautéed sugar snap peas	<b>250</b>
Sukuma wiki	<b>250</b>
Truffled mashed potatoes	<b>300</b>
Coconut rice	<b>250</b>
Black eyed peas	<b>250</b>
Potato bhajia	<b>250</b>