

## **Jiko – The Cooking Place**

Jiko - The Cooking Place is located in Animal Kingdom, Disney World, Lake Buena Vista, Florida. Discover the culinary magic produced when creative chefs take traditional African dishes and add hints of European, Indian and Asian flavor and flair. The resulting cultural communion is a delectable cuisine we call New African. It's comfort food with a twist. The escaping aroma of freshly baked bread inside wood-burning ovens will beckon you. The vibrant flavors and spices in our seafood, steak and chicken will keep you coming back. And don't forget to sample our skillfully prepared vegetarian dishes.



### **Menu**

#### **From the Brick Ovens**

Lentil "Pastilla"

Lentil-filled Phyllo pockets with Sweet and Sour Sauce

Maize "Tamales"

Truffle oil, fine herbs and maize pudding wrapped in corn husks

Kalamata Olive Flatbread

With five cheeses

Kenyan Coffee BBQ Chicken Flat Bread

With grilled onions and apple julienne

Taste of Africa

Three African dips with breads

Crispy Cinnamon Spiced Beef Roll

With Vegetable Banana Dip

Duck and Pork Firecracker

Hot "Spring" Rolls with Hoisin sauce and Jicama-apple slaw

#### **Appetizers**

White Cannellini Bean Soup with whole wheat croutons and cilantro - Chili drizzle

Cucumber, Tomato, and Red Onion Salad with swirled cottage cheese and watermelon vinaigrette

Roasted Brentwood Corn Soup with shredded spinach, roasted corn kernels and Scotch Bonnet drizzle

Roasted Warm Octopus with tomato-caper salsa, black chickpeas and pea shoot salad

Jiko Cheese Selection Manchego, Champignon Brie, Peppered Boursin, Curried farmer's cheese

Marinated "Ahi" Tuna with heirloom beans, black chickpeas and "zough" yogurt sauce

**Entrees**

Grains, Peas and Veggies

Wheat berries, black garbanzo beans, Kamut, Quinoa, pearl and black barley, with roasted veggies, and seared tandoori tofu

Chermoula Roasted Chicken with mashed potatoes, preserved lemons, kalamata olives, roasted garlic, herbs and Harissa

Grilled Salmon with black eyed peas, "soul" greens, cumin vinaigrette, and corn bread

Berbere Braised Lamb Shank with toasted couscous, baby spinach and Berbere sauce

Pomegranate-glazed Quails stuffed with North African Style red colusari rice, on organic greens and braised beet salad, with pomegranate dressing

Wood-grilled Pork Tenderloin with tiny sweet potato dumplings and mushroom ragout

Kalamata Olive Crusted Golden Bass with sweet potato-plantain cake, and cilantro broth

Gold Bass "In a Bag" Steamed in parchment paper with spicy "Chaka-Laka" and mealie "pap"

Broiled Buttermilk-Curry Shrimp with crisp jade rice "cake", spinach, and Sagh Dhal drizzle

Pan-Roasted Monkfish with vegetables of the moment, crispy sweet parsnips, and tomato butter sauce

Jumbo Scallops "In a Bag" Steamed in parchment paper with spicy "Chaka-Laka" sauce and mealie "pap"

Whole Roasted Yellowtail Snapper with saffron-mango vinaigrette, roasted corn cob and tomato wedge

Oak-Grilled Filet Mignon with "macaroni and cheese" and red wine sauce