

STREET FOOD

Vada Pao, Dry Garlic Chutney,
Tamarind Chutney (v)

Sweet Potato Bhel, Date and
Tamarind Chutney, Yoghurt, Sev,
Pomegranate (v)

Charred Watermelon Poke Bowl (vg)

FRESHLY MADE SANDWICHES

Mushroom Banh Mi
with Pickled Carrots (v)

Chilli Cheese and Bean Toastie (v)

DELI COUNTER

Creamy Smoked Aubergine Dip (v)

Achaari Carrots with Lentils(v)

Green Bean, Coconut and Peanut Thoran (vg)

Spicy Peanut Butter Potato Salad (v)

Winter Tomato Salad with Lime Leaf Dressing and Ginger (vg)

Saffron Gigantes with Feta (v)

Shaamba Salad (vg)

Smoked Beetroot and Agrodolce Salad (vg)

(v) vegetarian | (vg) vegan

Adults need around 2000 kcal a day

Please let us know if you have
a specific allergy or dietary requirement

12

MOCKTAIL

Jikoni's Nimbu Paani

Lime, Black Salt, Aiwain, Sparkling Water

5

HOT BOWLS

Squash and Lime Leaf
Pakora Kadhi Bowl (v)

Rajma Pulao Bowl (v)

Khichadi, Carrot Achaar,
Deville Cashews (vg)

15

PIZZA

Saag Paneer Pizza (v)

Soy Keema Pizza (v)

13.5

13 / 16.5

Lunch / Dinner



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