



# CHISHURU

## DINNER MENU £65pp

### **Sinasir**

Fermented rice cake with white crab meat,  
pumpkin & sorrel purée

### **Peppersoup broth**

Eko, beef shin dambu, kale, corn tofu

### **Moi moi**

Bean cake, chicken liver, duck egg sauce,  
tomato crisp

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### **Mbongo tchobi**

Cod fillet with spiced black sauce, wilted greens

### **Nsala**

Quail with taro root, crispy cassava, ehuru & uziza sauce

### **Egusi**

Grilled Hispi cabbage stuffed with caramelised shallots, utazi  
leaf, wild watermelon seed sauce

*All mains served with rice, plantain, house pickles*

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### **Ngalakh**

Rice ice-cream, baobab, ginger cream



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*Inform your waiter of any allergies please  
An optional 12.5% service charge will be added to your bill  
Card payment only*