



## Jambo Cafe

### Dinner

(\$45 per person)

### Appetizers

Soup of the Day - Enjoy one of Chef Ahmed's tasty creations!

House Salad - Organic field greens, garbanzos, cherry tomatoes, red onion, Moroccan olives and feta cheese with pomegranate vinaigrette

### Entrees

Spiced Pistachio Encrusted Ruby Trout - Over roasted garlic curried mashed potatoes and sauteed spinach

Slow-cooked Coconut Rum Pineapple Chicken - Served with mafongo and sauteed garlic collard greens

Ethiopian Berbere Chickpea Stew (Vegan) - Cooked in an Ethiopian spice blend with chickpeas, fingerling potatoes, and collard greens. Served with rice or roti

### Desserts

Pick Any Dessert From Our Menu

### Beverage

House Made Mango Ginger Lemonade

House-Made Jamaican Hibiscus Cooler

House-made Tamarind Juice

### Jambo Cafe

2010 Cerrillos Road

(505) 473-1269

<http://www.jambocafe.net>



## Jambo Cafe

### Lunch

(\$45.00 per person)

### Appetizers

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