



Jambo Cafe

Dinner

(\$35 per person)

Appetizers

Goat Cheese & Pistachios with Organic Greens - drizzled with dried apricot tarragon vinaigrette

Curried roasted Garlic & Coconut Cream Bisque (Vegan) - Winner of the 2018 Souper Bowl's Cream Soup category

Entrees

Marinated Moroccan Spiced Lamb Kebabs - with pomegranate cucumber yogurt sauce over saffron mashed potatoes and garlic roasted Brussels sprouts

Coconut Seafood Stew - with mussels, calamari, shrimp and mahi mahi in a red wine caper tomato sauce served with curry and green onion roti

Ethiopian Lentil Stew (Vegan) - with eggplant and mixed vegetables slow-cooked in a spiced coconut sauce over basmati rice

Desserts

Ask your server for today's dessert options -

Jambo Cafe

2010 Cerrillos Road

(505) 473-1269

<http://www.jambocafe.net>



Jambo Cafe

Lunch

(\$25.00 per person)

Appetizers

Curried roasted Garlic & Coconut Cream Bisque (Vegan) - Winner of the 2018 Souper Bowl's Cream Soup category

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Entrees

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Marinated Moroccan Spiced Lamb Kebabs - with pomegranate cucumber yogurt sauce over saffron mashed potatoes and garlic roasted Brussels sprouts

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