



Jambo Cafe ABQ

Dinner

(\$35 per person)

Appetizers

Curried Roasted Garlic and Coconut Cream Bisque (Vegan) - Winner of the 2018 Souper Bowl's Cream Soup Category!

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

Entrees

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

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

Desserts

Ask your server for today's dessert options -

Jambo Cafe ABQ

1105 Juan Tabo NE

(850) 294-3459

<http://www.jambocafeabq.com>



Jambo Cafe ABQ

Lunch

(\$20.00 per person)

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