

THE JOLLOF CLUB

A dialogue between West Africa,
the diaspora, and the present

HELP US BUILD OUR PERMANENT HOME

This table is only the beginning. The Jollof Club is moving to a permanent home in Amsterdam Zuidoost — rooted in West African flavour, shaped by diaspora, built for the future. If tonight means something to you, take it one step further.

Scan the QR code.

Join the Founding Chapter.
Help us secure our new home.
Ownership tastes better when it's shared.



THE JOLLOF CLUB

A dialogue between West Africa,
the diaspora, and the present

HELP US BUILD OUR PERMANENT HOME

This table is only the beginning. The Jollof Club is moving to a permanent home in Amsterdam Zuidoost — rooted in West African flavour, shaped by diaspora, built for the future. If tonight means something to you, take it one step further.

Scan the QR code.

Join the Founding Chapter.
Help us secure our new home.
Ownership tastes better when it's shared.



5 COURSE MENU

49.00

SENEGALESE FATAYA

Yassa · Bonito

A Dakar street classic shaped by migration and trade. Crisp pastry filled with citrusy yassa and bonito—bringing the Atlantic’s shared food culture onto one plate.

DUTCH PEPPER SOUP

Kingfish · Daikon · Efirin

A meeting of waters. West African pepper soup reworked with North Sea fish, lifted by daikon, and grounded with efirin. A dish that travels, but holds its core.

PLANTAIN FUFU

Groundnut Soup · Efo · Smoked Pepper

One of West Africa’s oldest food traditions. Plantain fufu with groundnut soup—a story of migration, where ingredients crossed continents but became home.

SMOKED JOLLOF RICE

Kelewele · Shito

More than rice—identity and debate. Slow-cooked over smoke, paired with Ghanaian kelewele and shito. The diaspora, in conversation.

NIGERIAN BEEF STEW

Veal Cheek · Obe Ata · Spring Garden Salad

A foundation of Nigerian cooking. Deep, slow obe ata with tender veal cheek, balanced with seasonal Dutch produce.

SOBOLO DESSERT

Pineapple · Hibiscus · Ginger · Peppers

Hibiscus carried across oceans, reimaged here. Bright, spiced, and layered—ending where the journey began.

Optional course

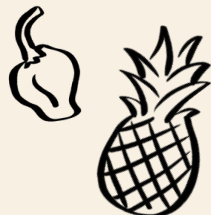
Plantain Fufu 15.00

Wine pairing available

5 Wines 40.00

Cocktail pairing available

5 Cocktails 60.00



COCKTAILS

DANFO MULE

Our take on a classic with Artisanal Groovy Liqueur made here in Amsterdam 14

PLANTAIN & BITTERS

Think old fashioned but Naija style 14

GOLD COAST MARTINI

The name says it all - vibrant, sweet and plenty of sun. 14

PREKESE MARTINI

Prekese infused coffee martini, perfect for after dinner or sipping whilst you wait for friends 14

No & Lo Cocktails

Alcohol free mixer

Chapman Punch - Nigerian classic re-envisioned 12

Garden Fizz - seedlip, mint, cucumber 12

Malt Brown - Inspired by the old fashioned 12

House Fermented Spritz 12



WINES



SPARKLING WINE

Nadal Prosecco, Extra Dry BIO

Organic Prosecco — Fresh, lively and packed with fruit.

10

50

WHITE WINE

Im Care Chenin Blanc BIO

Fresh South African Chenin Blanc — crisp citrus, pear, and floral tones.

7

40

ORANGE WINE

Weißer Mulatschak, Meinklang 2024

Biodynamic orange wine from Burgenland — floral, lychee, and orange peel.

9.5

47

RED WINE

Im Care Mourvedre-Sirah-Viognier BIO

Natural red blend — spicy, aromatic, and medium-bodied.

7.5

42.5

WINE PAIRING

Five courses, Five wines — each selected to meet our flavours head-on. From crisp beginnings to bold finishes, this flight follows the arc of the menu and brings every spice, smoke and citrus note into harmony.

38 p.p.

DRINKS

BEER

Lucky Dip (Seasonal house choice) | Lucky Dip 0.0%

5.5

SODA & SOFT DRINKS

Coke | Fanta | Apple juice

4

WATER

Still | Sparkling (200ml)

3

Still | Sparkling (750ml)

5.50

HOT DRINKS

Filter coffee: Jollof Blend with Prekese

3.5

Tea: Black tea Cinnamon | Fresh Mint | Fresh ginger | Jasmine

3.5

NEW MENU

**THE
JOLLOF
CLUB**



SMALL CHOPS

Smoked almond €6 (VG)

Plantain chips, with black eyed pea hummes €8,5 (VG)

Agege bread with ehuru en garlic butter V €8,5

Crispy fried chicken, with Yaji, and chives mayonaise €12,5

Crispy fried whitebait with smoky shito and fresh lemon €12,5

Suya beet skewer, with pickled onion, and scotch bonnet mayonaise €12,50 (VG)

Suya beef skewer, with pickled onion, and scotch bonnet mayonaise €14

Lamb Fataya

Senegalese streetfood snack filled with Yassa, and slow cooked lamb neck €14

Smoked Jollof bowl €13 (VG)

Kelewele

Fried plantain with roasted peanuts €13 (VG)