

# THE JOLLOF CLUB

From the pages of the cookbook to your plate.

For the past years, The Jollof Club has travelled across Europe sharing the flavours, stories and traditions of West Africa.

This menu celebrates Nigerian and Ghanaian food culture through contemporary cooking, inspired by recipes from The Jollof Club cookbook.

## Summer Residency

Prinsengracht 955

Wednesday – Saturday

17:00 – Late

Lunch available Friday & Saturday

12:00 – 15:00

Restaurant opening September 2026, Bijlmerplein 508,  
Amsterdam Zuidoost

@jollofclub

The Jollof Club Cookbook - Available to buy

# SMALL CHOPS

<b>Agege &amp; Ehuru (V)</b> <i>Warm Agege bread with ehuru butter</i>	10.50
<b>Kpekere &amp; Beans (VG)</b> <i>Plantain chips with black-eyed pea hummus</i>	10.50
<b>One Man Thousand</b> <i>Crispy whitebait, shito mayonnaise and fresh lime</i>	12.50
<b>Yaji Chicken Crisp</b> <i>Crispy chicken, yaji spice and efo emulsion</i>	12.50
<b>Garden Suya (VG)</b> <i>Roasted beetroot skewer with suya spice</i>	13.50
<b>Ata Dindin Wings (3 pcs)</b> <i>Chicken wings glazed with ata dindin and lime</i>	14.00
<b>Fataya Yassa</b> <i>Crisp pastry filled with lamb and yassa onions</i>	14.00
<b>Malam Suya</b> <i>Grilled beef skewer with traditional suya spice</i>	15.50
<b>Ọba Pepper Soup</b> <i>Kingfish, cold-brew pepper soup and smoked Scotch bonnet</i>	17.00

# BIG CHOPS

<b>Village Groundnut Pot (VG)</b> <i>Plantain fufu with rich groundnut soup</i>	18.00
<b>Oga Sea Bass</b> <i>Grilled sea bass, obe ata and charred okra</i>	25.00
<b>Plate of the Day</b> <i>Daily special served with smoked jollof rice and spring salad</i>	32.50

## SIDES

<b>Spring Salad (VG)</b>	8.00
<b>Smoked Jollof (VG)</b> <i>Rice with smokey flavour</i>	13.00
<b>Kelewele (VG)</b> <i>Spiced fried plantain</i>	13.00

## SWEET MOUTH

<b>Bofrot &amp; Sobolo Jam (V)</b> <i>Fresh bofrot, sobolo confiture and crème fraîche</i>	8.00
<b>Fruit Garden (VG)</b> <i>Red fruits, prekese and coconut</i>	10.00

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10

50

12

75

7

40

9.5

47

7.5

42.5

40 p.p

5

7.5

4

5,5

3.5

3.5

# WINES

## SPARKLING

Nadal, Prosecco Extra Dry Bio

*Italian lively bubbles, bone dry, ultra refreshing.*

Emilien Freine, Champagne Grand Reserve

*A Champagne party starter: elegant, rich and classically structured.*

## WHITE

Im Care, Sauvignon Blanc Bio

*Fresh South African white - zesty lime, passion fruit, intensely aromatic.*

## ORANGE

Weißer Mulatschak, Meinklang

*Biodynamic orange from Burgenland - floral, lychee and orange peel.*

## RED

Im Care, Shiraz Mourvedre Viognier

*African organic red - ripe plums, dark chocolate, full body.*

## OFF MENU GEMS

*A rotating selection of low-intervention, organic and biodynamic treasures, ask the staff.*

## 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.

## BEER

Lucky Dip (Seasonal House Choice) | Lucky Dip 0.0

African Beer Tale Selection

## SODA & SOFT DRINKS

Coke | Fanta | Apple Juice

## WATER

Still | Sparkling (750ml)

## HOT DRINKS

Filter coffee: Jollof Blend with Prekese

Tea: Black Tea Cinnamon | Fresh Mint | Fresh ginger

## COCKTAILS

### DANFO MULE

Our take on a classic with Artisanal Groovy Liquer 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 & LOW COCKTAILS

### CHAPMAN PUNCH

Nigerian classic re-envisioned. 12

### GARDEN FIZZ

Seedlip, mint, cucumber. 12

### HOUSE FERMENTED SPRITZ

Sobolo, 0.0 sparkling wine. 12

