

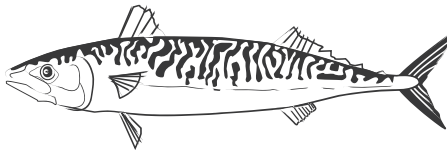
# JOJO's

*meze, meat & fish*

## **WELCOME TO JOJO's**

Most of our dishes are made for sharing and are freshly cooked to order. All our meat and eggs are free range and our fish comes only from sustainable stocks.

In addition to this menu, we always have extra seasonal and other specials on the board. Check it out!



*Before you order please let our staff know if you have any allergens and / or dietary requirements.*

# MEZE, MEAT & FISH

## VEGETARIAN MIXED MEZE

Usually this comes with hummus, tzatziki, crustini, Gorgonzola, Ashmore, olives, pitta bread, Moroccan bulgur wheat salad, puy lentil shallot and herb salad, Indian spiced chickpea salad with Greek yoghurt **D / G / L / SS**

**WHOLE** Suitable for 4 – 6 people to share ..... **38.00**

**HALF** Suitable for 2 – 3 people to share ..... **25.00**

## MIXED MEZE

Typically this comes with hummus, tzatziki, crustini, Gorgonzola, Ashmore, olives, pitta bread, Moroccan bulgur wheat salad, puy lentil shallot and herb salad, Indian spiced chickpea salad, fiocco di spalla, cecina, chorizo, lomo, serrano and seasonal home-made jelly **D / G / L / SS**

**WHOLE** Suitable for 4 – 6 people to share ..... **58.00**

**HALF** Suitable for 2 – 3 people to share ..... **35.00**

Exact Meze ingredients may vary slightly due to seasonal availability

## MIXED MEAT BOARD

Selection of free range artisan meats typically including chorizo, lomo, fiocco di spalla, serrano bodega ham and cecina smoked cured beef **G**

**WHOLE** Suitable for 4 – 6 people to share ..... **42.00**

**HALF** Suitable for 2 – 3 people to share ..... **30.00**

## CURED MEATS

All served with crustini and seasonal home-made jelly

**CHORIZO** Spicy pork salami **G** ..... **8.50**

**LOMO** Smoke cured pork loin **G** ..... **8.50**

**FIOCO DI SPALLA** Lean pork air cured and rolled in ground pepper **G** ..... **8.50**

**SERRANO BODEGA HAM** Sweet flavoured Spanish ham **G** ..... **8.50**

**CECINA** Smoked cured beef **G** ..... **8.50**

## DIPS & BITS

**OLIVES** Verdal or Guindilla (spicy) ..... **5.50**

**HUMMUS** JoJo's own recipe, home-made, with pitta bread **G** ..... **5.00**

**TZATZIKI** Greek yoghurt, garlic (lots!), cucumber, mint and pitta bread **D / G** ..... **5.00**

**HOME-MADE GNOCCHI** With parmesan sometimes with spinach and feta (depending on how we are feeling) **D / E / G** ..... **6.50**

## FISH

### HADDOCK / COD GOUJONS

*Deep-fried in beer batter with home-made tartar mayo* **E / G**  
Smaller..... **7.50** or Large..... **12.00**

### CALAMARI

*Deep-fried in beer batter with home-made garlic mayo* **E / G**  
Smaller..... **8.00** or Large..... **13.00**

### CHARGILLED MACKEREL FILLET

*Served with a side salad and a seasonal dip* **SS**  
Half ..... **7.50** or Whole..... **12.50**

### PLAICE FILLET

*Deep-fried in beer batter with home-made tartar mayo* **E / G**  
One..... **7.50** or Two..... **13.50**

Please note our fresh fish supplies are dependent on the weather

## COOKED MEATS

### JOJO'S MUTTON & FETA KOFTAS

*With spicy tomato sauce and tzatziki* **D / E / G**..... **14.00**

**MARINATED BAVETTE STEAK** *Chargrilled, served with sweet potato with horse radish and mustard crème fraîche* **D**..... **16.00**

## SALADS

For yourself or for sharing...

**GREEN LEAF SALAD** *With mixed seeds and dressing* **N / SS**

Smaller..... **5.50** or Large..... **8.00**

**GREEN LEAF SALAD** *With feta cheese and red onions* **D / N / SS**

Smaller..... **6.50** or Large..... **9.00**

**MOROCCAN BULGUR WHEAT** **G**

Smaller..... **5.50** or Large..... **8.00**

**INDIAN SPICED CHICKPEA** *With Greek yoghurt, mint and coriander* **D / MU**

Smaller..... **5.50** or Large..... **8.00**

**PUY LENTIL SALAD** **C**

Smaller..... **5.50** or Large..... **8.00**

## VEGETABLES

**PATATAS BRAVAS** *Roasted potatoes with JoJo's spicy tomato and paprika sauce and mayo* **E**..... **7.00**

**RISOTTO BALLS** *Rice and parmesan, with pea and mint (summer), or with Porcini and tarragon (winter), deep fried* **D / E / G**..... **9.00**

We love our veggies! Check the board for today's selection of green goodness

## BREADS

**FLAT BREAD** **D / G**..... **1.75** or **PITTA BREAD** **D / G**..... **1.25**

**GLUTEN-FREE BREAD** *Home-made by JoJo's* **D**..... **2.50**

We make different breads each week, check the board for details

# DESSERTS & CHEESE

## DESSERTS

Please ask for the JoJo's pudding blackboard showing all of today's home-made desserts

## CHEESE

### MIXED CHEESE BOARD

A selection of our most popular quality cheeses, typically this includes Aarewasser, Manchego, Gorgonzola, Brie, Ashmore, and Winterdale, all served with some seasonal fruit, JoJo's home-made biscuits and seasonal home-made jelly **D / G**

**LARGE** suitable for 4 – 6 people to share ..... **25.00**

**SMALLER** suitable for 2 – 3 people to share ..... **15.00**

### INDIVIDUAL CHEESE PLATES

All served with some seasonal fruit, JoJo's home-made biscuits and seasonal home-made jelly

**AAREWASSER** *Swiss cheese* **D / G** ..... **8.00**

**MANCHEGO** *Spanish cheese* **D / G** ..... **9.00**

**CAVE AGED GORGONZOLA** *Italian strong cheese* **D / G** ..... **8.00**

**BRIE DE MEAUX** *French cheese* **D / G** ..... **9.00**

**ASHMORE** *English strong cheese* **D / G** ..... **8.00**

**WINTERDALE SHAW** *English mild cheese* **D / G** ..... **8.00**

## PORT

**DOWS FINEST RESERVE** 50ml ..... **4.50**

# WINE & DRINKS

## WHITE WINE

	Bottle	175ml	125ml
<b>PINOT GRIGIO</b> <i>Italian 12%. Light, crisp and medium bodied.....</i>	<b>22.00</b>	<b>6.00</b>	<b>4.50</b>
<b>IL MERIDIONE GRILLO</b> <i>Italian 13%. Citrus fresh and aromatic.....</i>	<b>22.00</b>	<b>6.00</b>	<b>4.50</b>
<b>PICPOUL DE PINET</b> <i>French 13%. Crisp and zingy.....</i>	<b>26.00</b>	<b>6.50</b>	<b>5.00</b>
<b>MACABEO SAUVIGNON BLANC</b> <i>Spanish 12%. Organic with aromas of peach and lemon.....</i>	<b>26.00</b>	<b>6.50</b>	<b>5.00</b>
<b>NUOVO QUADRO GAVI</b> <i>Italian 13%. Aromatic dry and crisp.....</i>	<b>28.00</b>	<b>7.00</b>	<b>5.50</b>
<b>CHAPELDOWN BACCHUS</b> <i>English 12%. Crisp, fresh and zesty with flavours of gooseberry.....</i>	<b>29.00</b>	<b>7.50</b>	<b>6.00</b>
<b>VERMENTINO DI SARDEGNA</b> <i>Italian 13%. Intense ripe citrus fruit and spicy peach.....</i>	<b>34.00</b>		

Please check the blackboard for today's guest wines

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## SPARKLING WINE

	Bottle	125ml
<b>PROSECCO VETRIANO</b> <i>Italian 11.5%. Crisp and aromatic made from the Glera grape.....</i>	<b>27.00</b>	<b>7.00</b>
<b>CHAMPAGNE BARON DE BEAUPRE</b> <i>French 12%. Blended mainly from Chardonnay grapes giving honey aromas with a fresh acidity.....</i>	<b>39.00</b>	

Please check our Champagne & Cocktail menu for more bubbles!

## RED WINE

	Bottle	175ml	125ml
<b>VICUÑA MERLOT</b> <i>Chilean 12.5%. Soft rounded with ripe plummy flavours.....</i>	<b>22-00</b>	<b>6-00</b>	<b>4-50</b>
<b>SOLDIER'S BLOCK SHIRAZ</b> <i>Australian 14%, Fresh, bright, uncomplicated, with some spice and medium weight.....</i>	<b>22-00</b>	<b>6-00</b>	<b>4-50</b>
<b>BORSAO GARNACHA</b> <i>Spanish 13.5%. Medium bodied with warm spicy flavours.....</i>	<b>22-00</b>	<b>6-00</b>	<b>4-50</b>
<b>VEGA PIEDRA RIOJA</b> <i>Spanish 12.5%. Medium bodied plummy with soft tannins.....</i>	<b>24-00</b>	<b>6-25</b>	<b>4-75</b>
<b>BARBERA D'ASTI</b> <i>Italian 14.5%. Spicy fruity aromas with subtle smoky notes.....</i>	<b>26-00</b>	<b>6-25</b>	<b>4-75</b>
<b>RACINE PINOT NOIR</b> <i>French 12.5%. Deep fruit flavour with a balanced finish.....</i>	<b>29-00</b>	<b>7-25</b>	<b>6-00</b>
<b>CARRAVALSECA CRIANZA RIOJA</b> <i>Spanish 14% Made in a 12th century organic vineyard it has a real depth of flavour and a smooth finish.....</i>	<b>35-00</b>		

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## ROSÉ WINE

	Bottle	175ml	125ml
<b>PASQUIERS GRENACHE</b> <i>French 12%. Aromatic soft and juicy with a sweet spice finish.....</i>	<b>23-00</b>	<b>6-25</b>	<b>4-75</b>
<b>DOMAINE D'ASTROS</b> <i>French 12.5%. Cool crisp and pale with a dry citrus flavour.....</i>	<b>26-00</b>	<b>6-50</b>	<b>5-00</b>

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## DESSERT WINE

	Bottle	125ml	70ml
<b>PFEIFFER RUTHERGLEN MUSCAT</b> <i>Australian 17.5%. A bouquet of floral and raisin fruit, and a rich, luscious palate.....</i>	<b>30-00</b>	<b>10-00</b>	<b>6-75</b>
<b>PETIT GUIRAUD SAUTERNES</b> <i>French 13.5%. Ripe apricot sweetness with a citrus acidity.....</i>	<b>30-00</b>	<b>10-00</b>	<b>6-75</b>

## BOTTLED BEERS & CIDER

PERONI 330ml .....	3.75
WHITSTABLE BAY BLONDE LAGER 330ml .....	3.75
ROMNEY MARSH LAGER 330ml .....	4.00
BULMERS CIDER 568ml .....	4.00
MASTER BREW 500ml .....	4.00
SPITFIRE 500ml .....	4.00
WHITSTABLE BAY 500ml .....	4.00

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## PREMIUM SPIRITS

COURVOISIER 25ml .....	4.25
BOMBAY SAPPHIRE GIN 25ml .....	3.75
HENDRICKS GIN 25ml .....	4.75
LITTLE BIRD GIN 25ml .....	4.75
TANQUERAY GIN 25ml .....	3.75
JAMESONS IRISH WHISKEY 25ml .....	4.25
GLENFIDDICH SCOTCH 25ml .....	4.25
GLENMORANGIE SCOTCH 25ml .....	4.75

Please ask about our cocktails!

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## SPIRITS

BACARDI / BRANDY / GIN / LIMONCELLO / PERNOD / SOUTHERN COMFORT / VODKA or WHISKEY 25ml .....	3.25
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## LIQUEURS & APÉRITIFS

BAILEYS / KAHLUA / PORT / SHERRY or TIA MARIA 50ml .....	5.00
CALVADOS 50ml .....	7.00

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## MIXERS

TONIC WATER / BITTER LEMON / GINGER ALE / TOMATO JUICE 125ml .....	1.50
COKE / LEMONADE / SODA WATER / FEVER TREE TONIC 200ml .....	2.00

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## THE REST

COFFEE / SINGLE ESPRESSO .....	2.50
DOUBLE ESPRESSO / CAPPUCCINO / LATTE .....	2.75
HERBAL TEAS <i>various</i> .....	2.00
ORANGE / CRANBERRY JUICE .....	2.00
FRESH CORE KENTISH APPLE / PEAR JUICE .....	2.25
FENTIMANS LEMONADE / CURIOSITY COLA / DANDELION & BURDOCK / ELDERFLOWER / GINGER BEER 275ml .....	3.00
COKE / DIET COKE / SPRITE 330ml .....	2.25
KINGSDOWN STILL WATER / SPARKLING WATER 750ml .....	3.75

## **ALLERGEN INFORMATION**

Our food may contain the following allergens. These are clearly marked on the menu. If you have any queries, suffer from allergies or if you have any specific dietary requirements then please let us know **before** you order.

- C** Celery (including celeriac)
  - CR** Crustaceans (e.g. as prawns, crabs, crayfish and lobsters)
  - D** Dairy (e.g. milk, cheese and lactose)
  - E** Eggs
  - F** Fish
  - G** Gluten (e.g. wheat, spelt, rye, barley and oats)
  - L** Lupin (including seeds and flour)
  - MO** Molluscs (e.g. mussels, whelks, oysters, snails and squid)
  - MU** Mustard
  - N** Nuts (e.g. almonds, hazelnuts, walnuts, brazil, cashews, pecans, pistachios and macadamia)
  - P** Peanuts
  - SS** Sesame Seeds
  - SO** Soybeans
  - S** Sulphur dioxide and sulphites (at a level above 10mg/kg or 10mg/l)
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## **ABOUT JOJO'S**

At JoJo's pretty much everything on the menu is home-made. Of course all ingredients are sourced as locally as possible, our meat and eggs are free range, and our fish, of course, comes only from sustainable stocks. The JoJo's garden has started contributing to the kitchen as well, providing seasonal organic vegetables and leaves. We only use high-quality ingredients and trusted local suppliers.

## **BIRTHDAY CAKES**

With our permission, birthday cakes can be bought into JoJo's - please phone ahead to discuss as this may entail an additional charge.

## **WHEN WE'RE OPEN**

JoJo's Meze, Meat & Fish Restaurant is open for lunch Thursday to Sunday, from 12.00pm – 4.30pm (last food order 3.30pm) and for dinner we are open Wednesday to Saturday, 6.00pm – 10.30pm (last food order 9.30pm). During school holidays we also open on Wednesdays for lunch 12.00pm – 4.30pm (last food order 3.30pm).

## **RESTAURANT BOOKINGS**

Reservations for meals in the Restaurant are almost essential. A deposit will be required. You can book online at [www.jojosrestaurant.co.uk](http://www.jojosrestaurant.co.uk) and we take telephone bookings up to one month in advance. Please call us Thursday to Sunday from 11am on 01227 274591 or speak to a member of staff. Sorry, we do not accept any bookings by email or Facebook / social media.

## **JOJO'S COCKTAILS, DRINKS & TAPAS BAR**

Open for drinks, tapas and nibbles from Thursday to Saturday 12.00pm – 4pm (tapas served from 12.00pm – 3.30pm) and Wednesday to Saturday from 6.00pm – 10.30pm (tapas served from 6.00pm – 9.30pm); Sunday 12.00pm – 5pm (tapas served from 12.00pm – 3.30pm). During school holidays we also open on Wednesdays for lunch 12.00pm – 4pm (tapas served from 12.00pm – 3.30pm). No booking required.

## **LARGE PARTIES**

We love a big party so for special occasions please call the restaurant and ask to speak with Joe or Paul (our party organisers) or send us a message via our website

## **WEDDINGS AND EVENTS**

Talk to us, we have many years experience organising catering for weddings and parties of all sizes – we can bring JoJo's mix of food, fun and informal style to you. The restaurant is available for hire or we can cater at your venue. Please pop in and ask Joe or Paul for details or call us Thursday to Sunday from 11am on 01227 274591.

**Bookings and information: [www.jojosrestaurant.co.uk](http://www.jojosrestaurant.co.uk) / 01227 274591**