



Created Especially for Guests
with Dairy Allergies and Lactose Intolerance

Appetizers

- Jiko Salad** Heirloom Spiced Melon, Rocket, Mizuna, Peppered Chèvre, and Blackberry Vinaigrette 15.00
- Taste of Africa** African-inspired Dips with Pappadam 9.00
- *Fire-roasted Oysters on the Half Shell** Lemon, House-made Hot Sauce, Horseradish, and Smoked Tatsoi 17.00
- *"Mozambique-style" Tomato Salad** Heirloom Tomatoes, Peaches, Avocado, Mâche, and Arugula 15.00
- Taktouka Tomato Soup** Vine-ripened Tomatoes, Peppers 10.00

Entrées

- Maize-crusted Monkfish** Sautéed Vegetables of the Moment 38.00
- *West African "Jerked" Scallops** Basmati Rice, Red Quinoa, and Vegetable Mélange 35.00
- Tagine Chicken** Preserved Lemon, Artichokes, Olives, Cinnamon Couscous, Harissa, and Saffron Jus 34.00
- *Seared Barbarie Duck Breast** Potato and Spinach Masala, Royal Trumpet Mushrooms, and nondairy Port Sauce 40.00
- Curry-rubbed Lamb Loin** Roasted Potatoes, Eggplant-Artichoke "Zaalouk", and Red Olive-Walnut Tapenade 37.00
- *"Nigerian-style" Pan-roasted Whole Snapper** White Sweet Potatoes, Red Sauce, and Chili Pepper Pickle 46.00
- *Oak-grilled Filet Mignon** Ancient Grain Pilaf, Local Pole Beans, and South African Red Wine Reduction 45.00

Dessert

- Seasonal Fruit** with Sorbet 8.00
- Vanilla Tofutti Ice Cream** with Mixed Berries 8.00
- Coconut Milk Panna Cotta** Mixed Berries 9.00

An 18% service charge is added for parties of 6 or more.

WALT DISNEY Parks and Resorts will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately up to the Guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items. WALT DISNEY Parks and Resorts cannot guarantee that allergens may not have been introduced during another stage of the food-chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*