

## STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable for freezing or will last up to three days in the fridge. If cooking from frozen, defrost fully and follow the same instructions.

## PREPARATION

### **Pain Plat** *(Oven required, serve hot)*

Preheat an oven to 170 C. Once the oven is ready place the bread on a baking tray lined with greaseproof baking paper and warm through for 5 minutes. Enjoy with the three sharing dips on the side.

### **Alloco** *(Oven required, serve hot)*

Place the plantain slices on a baking tray lined with greaseproof baking paper and bake in the oven at 170 C for 8 minutes. Enjoy with the chilli dipping sauce on the side.

### **Arachide** *(Stove required, serve hot)*

Refresh and rinse the lettuce leaves with some cold water. Caramelize the jackfruit on both sides in a frying pan on medium heat with a dash of vegetable oil. Dry off any excess oil with a kitchen towel. To assemble the dish, place the jackfruit on top of the leaf, spoon the peanut sauce on top and finish with the pickled radish and crushed peanuts. Enjoy with your hands.

### **Okra Sauce Kope** *(Stove required, serve hot)*

Empty the contents of the bag into a thick-bottomed saucepan and gently warm through on medium to low heat. Allow to simmer for 4 minutes. Divide between individual serving bowls and enjoy.

### **Garba Rice** *(Stove required, serve hot)*

Bring a large pot of water to the boil. Once boiling place the bag of Garba Rice in the water and keep there for 7 minutes to heat up. Carefully remove the bag from the water and cut open. Divide between individual serving bowls and enjoy.

### **Green Pepper Choukouya**

*(Oven and Stove required, serve hot)*  
Place the potatoes on a baking tray lined with greaseproof baking paper and bake in the oven for 8 minutes at 170 C. Meanwhile gently reheat the Green Pepper Choukouya on low heat. To plate, spoon the mix on top of the potato and enjoy.

### **Didier**

*(No cooking required, serve at room temperature)*  
Remove from the fridge in advance before serving to make sure the dessert can reach room temperature for serving. Spoon the individual serving portions into serving bowls and top with the fresh pineapple. Enjoy!

### **Msemen** *(Stove required, serve hot)*

Shallow fry the Msemen in a small frying pan with a dash of vegetable oil on both sides until golden brown. Enjoy with your tea or coffee to finish the meal!



# Hello,

Summer is approaching with every passing day and with the joy and optimism of spring on every corner I cannot help but dream of opening our doors and welcoming you back to Soho from June. While we all wait for this to happen, I want to take you on a journey to Abidjan in Côte d'Ivoire which offers delicious cuisine clearly influenced by traditional French techniques.

Our society is slowly getting back together and the spirit of sharing an experience, a moment, and a meal with those that we care about the most slowly returns to us. I wanted to create a menu that allows exactly this. Abidjan cuisine might not be what you would imagine as a plant-based fine dining experience and I hope to change that. Together with my chefs I employed all my creativity to weave indigenous ingredients together with our modern techniques and pay a tribute to the delicious food of Western Africa.

Most of the dishes are meant to be eaten with your hands such as the gently fried Alloco Plantain or our take on Arachide served on a lettuce leaf and I promise you it is every bit as scrumptious as any other menu that we have served in the past. Thank you for joining us on our journey towards the cruelty-free future of food and welcome to Abidjan.

Bon Appétit!



GAUTHIER  
*home*

### **Pain Plat**

Red Bean Salsa  
Yellow Pea, Cumin, Turmeric  
Melonfinger & Lime  
*(allergens) C, G, Sy, SO<sup>2</sup>*

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### **Alloco**

Plantain  
Chilli Dipping Sauce  
*Sy, SO<sup>2</sup>*

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### **Arachide**

Jackfruit  
Peanut Sauce  
*Sy, C, G, P, SO<sup>2</sup>*

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### **Okra Sauce Kope**

Tomato, Chilli, Onion  
*C, Sy*

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### **Garba Rice**

Cassava, Red Onion & Tomato  
*Sy, SO<sup>2</sup>*

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### **Green Pepper Choukouya**

Potato, Pepper, Onion  
*C, G, Sy, SO<sup>2</sup>*

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### **Didier**

Tapioca, Plant Yogurt, Brown Sugar & Pineapple  
*Sy, N*

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### **Msemen**

Banana & Chocolate  
*G*