

Jambo Cafe

2010 Cerrillos Rd 87505-3378 · +15054731269 · Updated: Jan 14, 2026

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STARTERS 7

Jamaican Coconut Curry Steamed Mussels \$12.95

served with plantains (GF)

Savory Stuffed Phyllo \$8.95

phyllo pastries filled with spinach, Moroccan black olives, organic feta, roasted red peppers and chickpeas over organic field greens and drizzled with pomegranate sauce.

Fried Cornmeal Plantain Crab Cakes \$10.95

served over organic field greens, topped with Caribbean spice sauce (GF)

Sweet Smoked Paprika Hummus Plate \$8.95

served with Moroccan olives, veggies, and pita. (Vegan)

Coconut Shrimp \$9.95

four lightly fried Wild Shrimp served with lime cilantro mango sauce.

Jerk Chicken Wings \$9.95

served with pineapple curry sauce. (GF)

Cinnamon-Dusted Plantains \$6.95

served with pineapple curry dipping sauce. (GF) (Vegan)

SOUPS 2

Soup Of The Day AVAILABLE OPTIONS

served with pita. (Soup is always gluten-free, pita is not)

Cup: \$5.95

Bowl: \$7.95

Curried Black Bean & Sweet Potato Soup AVAILABLE OPTIONS

Chef's award-winning soup is always available and vegan.

\$5.95

\$7.95

SALADS 4

Chermoula-Rubbed Salmon \$15.95

grilled salmon with organic baby greens, capers, shaved red onions, crispy sweet potatoes and a mango-mustard dressing. (GF)

Jamaican Jerk Organic Chicken \$13.95

with grilled vegetables, goat cheese, organic field greens, crispy cassava chips and a habanero -papaya dressing. (GF)

Curry Encrusted Pistachio Goat Cheese	\$12.95
over roasted vegetables and organic field greens drizzled with pomegranate vinaigrette. (GF)	
House Salad	\$7.95
organic fields greens, garbanzos, cherry tomatoes, red onion, Moroccan olives and feta cheese with pomegranate vinaigrette.	

SPECIALTY PLATTERS 16

Banana Leaf Wrapped Island Spiced Mahi Mahi	\$17.95
over wild black rice, with garlic sauteed baby bok choy, topped with a mango tamarind coconut sauce. (GF)	
Caribbean Spiced Slow-Cooked Oxtail	\$16.95
served with Mafongo and collard greens. Oxtail contains bones.(GF)	
Island Spice Coconut Peanut Chicken Stew	\$15.95
with basmati coconut rice. (GF)	
North African Spiced Lamb Burger	\$14.95
on a ciabatta bun with feta cheese and tomato chutney. Salad or fries.	
Lamu Coconut Pili Pili Shrimp	\$16.95
Wild Shrimp over basmati rice with an East African coconut tomato hot spice sauce and sauteed garlic spinach. (GF)	
Moroccan Spiced Marinated Chicken Kabobs	\$15.95
with tomato mint chutney over couscous, and sauteed haricot verts topped with feta cheese and olives	
Coconut Chicken Curry	\$15.95
all natural boneless chicken cooked in a mix of spices and tomatoes in coconut milk, served with coconut basmati rice and topped with garlic spinach. (GF)	
Coconut Organic Tofu Curry	\$14.95
cooked in a mix of spices and tomatoes in coconut milk, served with coconut basmati rice with roasted vegetables and topped with garlic spinach. (Vegan)	
All-Natural Grilled Jerk Chicken	\$15.95
served with red beans, coconut basmati rice and fried plantains. (GF)	
Caribbean Goat Stew	\$15.95
slow-cooked goat with carrots and potatoes in an island curry sauce, with coconut basmati rice or roti. Serve in the traditional style which includes bones. (Stew is GF, roti is not)	
Curry Coconut Encrusted Tilapia	\$15.95
served with brown rice pilaf and sauteed garlic spinach and a ginger dried fruit chutney. (GF)	
Ethiopian Chickpea Berbere Stew	\$13.95
Cooked in an Ethiopian spice blend with chickpeas, fingerling potatoes and collard greens. Served with rice or roti. (GF) (Vegan)	
East African Coconut Lentil Stew	\$12.95
slow-cooked with mixed vegetables and served with coconut basmati rice or roti. (GF unless served with roti) (Vegan)	
Moroccan Lamb Stew	\$15.95
slow-cooked lamb with chickpeas, raisins, apricots, and sweet potatoes with curried couscous, topped with ginger dried fruit chutney. (GF)	

Kenyan Style Beef Kabobs **\$16.95**

marinated beef tenderloin tips with herb garlic saffron potatoes, sauteed haricot verts topped with a pomegranate sauce

Combination Plate **\$15.95**

Choose 3 from: chicken curry, goat stew, lamb stew, peanut chicken stew, tofu curry (V), chickpea berbere stew (V) or coconut curry lentils (V) served with rice or roti.

SANDWICHES AND WRAPS 7

Jerk Chicken Sandwich **\$12.95**

grilled, marinated chicken with in a spicy tomato sauce on pita.

Harissa Spiced Lamb Sandwich **\$13.95**

slow-roasted spiced leg of lamb with shaved red onions, cherry tomatoes, and a cucumber-yogurt sauce on pita.

Curried Chicken Salad Wrap **\$11.95**

with pineapple, raisins, mixed greens and peanuts in a spicy curry sauce on roti.

Moroccan Spiced Beef Brisket Wrap **\$13.95**

Slow-cooked in Moroccan spices and served with greens in a pita topped with harissa sauce

Pomegranate BBQ Chicken Wrap **\$12.95**

Marinated in spices and grilled to perfection. Served in a pita and topped with Pomegranate BBQ sauce

Hummus Sandwich **\$10.95**

served with goat cheese, lettuce, veggies, and a habañero-papaya dressing on pita.

Jerk Organic Tofu Sandwich **\$10.95**

grilled tofu with spicy tomato sauce with organic greens on pita.

KIDS 3

Kids Lentil Stew **\$5.95**

with rice.

Chicken Fingers **\$6.95**

with french fries. (not halal)

Grilled Cheese Pita **\$5.95**

with french fries.

SIDES 12

Sweet Potato Fries **\$4.95**

with curry sauce

Cumin French Fries **\$4.95**

with ketchup

Harissa Lemon Fries **\$4.95**

with harissa honey sauce

Mixed Fries	\$5.95
pick two: cumin, harissa lemon or sweet potato fries with associated sauces.	
Sauteed Spinach With Garlic	\$4.95
Rice And Beans	\$3.95
Roti / Chapati	\$3.95
African flat bread	
Ugali (corn meal)	\$3.95
Add Curry Mayo	\$0.50
Pita Bread	\$1.95
Rice	\$1.95
Wild Black Rice	\$2.95

DESSERTS 6

Date Coconut Flourless Chocolate Cake	\$6.95
with fresh whipped cream	
Jamaican Rum Pacan Pie	\$6.95
Mango Cobbler	\$6.95
with ice cream	
Banana Coconut Cream Pie	\$6.95
Chocolate Almond Crust Key Lime Pie	\$6.95
with fresh whipped cream	
Coconut Cardamom Flan	\$5.95

BEVERAGES 15

House Coffee (regular or decaf)	\$2.95
Café Americano	\$3.50
Latté	\$4.95
single or double	
Cappuccino	\$3.95
Espresso	\$3.50
Ethiopian blend	
Spiced Hot or Cold Chai	\$3.95
Refills are \$1.50	

Choice Organic Teas	\$2.95
Tropical Iced Tea	\$2.50
House-Made Jamaican Hibiscus Iced Tea	\$3.95
Refills are \$1.50	
House-Made Mango Ginger Lemonade	\$3.95
Refills are \$1.50	
House-Made Tamarind Juice	\$3.95
Refills are \$1.50	
Fresh Young Coconut	\$4.95
Diet Coke	\$2.00
Natural Coca-Cola	\$3.95
Sparkling Water	\$2.95