

J I K O N I

* No Borders Kitchen *



PLAN A UNIQUE PARTY WITH CULTURE-CROSSING FLAVOURS...

Our catering is an expression of our “no borders” cooking and our maternal philosophy using the best seasonal produce to create delicious, globally-inspired food that will have your guests tongues wagging (and mouths watering!) Whether you’re hosting a press launch, an intimate gathering at home, a corporate party or celebrating a wedding or anniversary, we can provide you with unique breakfasts, lunches, dinners, canapé receptions and everything in between.

Our seasonal menus are designed by our chef patron, Ravinder Bhogal, one of the UK's leading chefs. She is also available to discuss bespoke menus. And because parties are thirsty work, we have a menu of creative cocktails, as well as a wine list that offers over 90% of wines sourced from organic and biodynamic certified producers to keep your glasses full.

It would be our pleasure to work with you to create the perfect menu for your special event. We look forward to bringing our original flavours and genial Jikoni hospitality to you.

SERVICES

- Restaurant Pop ups
- Product Launches
- Press Events
- Private Dinners
- Weddings, Birthdays & Anniversaries
- Canapé Receptions
- Office Catering

ADDITIONAL SERVICES

- Staffing
- Tablescaping
- Floristry
- Equipment Hire
- Crockery Hire
- Celebration Cakes



ABOUT JIKONI: BLANDFORD STREET, MARYLEBONE

Our food at Jikoni is loosely inspired by “immigrant cuisine”. Our “no borders kitchen” celebrates the narrative of those who have the ache for what they left behind, yet a wonder of their new landscape. We celebrate the unique magic of what is created when seemingly disparate culinary traditions collide in revelatory ways. We take the strong traditions of our ancestors and their regional home cooking and overlay them with the potent influence of our new home and its beautifully diverse communities to create what we term as “proudly inauthentic recipes from an immigrant kitchen.”

Our philosophy is to preserve the great maternal traditions, to keep alive recipes and intuitive techniques that are handed down from one generation to another. In cooking with the intent to nurture and nourish using stunning sustainable produce, we honour the precious wisdom shared with us by the beloved women who came before.





ABOUT RAVINDER - CHEF PATRON

Born in Kenya, to Indian parents, Ravinder Bhogal is an award-winning journalist, author, chef and restaurateur. Ravinder's food is inspired by her mixed heritage, and the UK's diverse immigrant culture.

She has authored three books. Her latest, **Comfort & Joy: Irresistible Pleasures from a Vegetarian Kitchen** (Bloomsbury) was released in May 2023 to critical acclaim. **Jikoni: Proudly Inauthentic Recipes from an Immigrant Kitchen**, (Bloomsbury July 2020) won the 2021 IACP Cookbook Award, was shortlisted for the André Simon Award and a Fortnum & Mason Award for Best Cookbook. Her debut book, **Cook in Boots** (HarperCollins, 2009) won the Gourmand World Cookbook Award for the UK's Best First Cookbook and was awarded the first runners-up prize of the World's Best First Cookbook at the Paris Cookbook Fair in February 2010.

She is a food columnist for the **FT Weekend Magazine** and **Guardian Feast**, contributing editor at **Harper's Bazaar**, and regularly writes for **The Observer Magazine**, **Condé Nast Traveller** and **Vogue online**.

Her debut restaurant, Jikoni, was ranked in the top 100 UK Restaurants by the **National Restaurant Awards** within 7 months of opening and achieved a coveted place in the **Michelin Guide** in the same year. Jikoni was more recently ranked No19 by **Squaremeal** in London's Top 100 Restaurants 2022, and in **Time Out's** Top 100 in 2023. Since October 2022, Ravinder and her team have collaborated with **Frieze Art Fair** to run a week long Jikoni pop-up in Regent's Park.

Jikoni became the first independent restaurant in the UK to be certified carbon neutral in 2021 and has a pioneering relationship with biodynamic farm, Waltham Place.

In November 2021, Ravinder along with her husband and business co-founder Nadeem Nanjuwany, was awarded a place on ScottishPower's COP26 GreenPower List, which honours inspiring green champions from across the UK who are going above and beyond in the ongoing fight against climate change.

Ravinder collaborated with **W Hotels** on a 4 month vegan pop-up in 2017, which was voted The Best Vegan restaurant in the country by **Harper's Bazaar** within a few weeks of opening. Ravinder has travelled the globe as a reporter for **Channel 4's magazine show Food: What Goes in your Basket?** Other UK television credits include appearances on prime-time **Saturday Kitchen, Sunday Brunch, Saturday Morning with James Martin, Masterchef** and **This Morning**. She has been seen on prime time Indian television with her own 22-part series, **Ravinder's Kitchen (BBC Worldwide)** which has been sold across Asia and the Middle East.

Ravinder has twice been named in the **Evening Standard Progress 1000** as one of London's leading influencers of progress and diversity in the capital. In 2019, 2021 and 2022 **Code Hospitality** named her one of the most influential women in food.



SUSTAINABILITY

At Jikoni we're excited about building pioneering models that move our team, guest, communities and industry forward. At Jikoni we have built a sector-leading profitable model for social and environmental impact in hospitality. The model includes the following:

FARM TO TABLE PARTNERSHIP

Investing in soil health and biodiversity. We source vegetables from Waltham Place, an organic and Demeter biodynamic certified farm that runs teaching programs for local schools and other community groups. Vegetables are picked on a Monday and delivered on a Tuesday directly to the restaurant. The farm supports an unusually high array of biodiversity including 600 identified species of moth. This direct delivery model means there is zero single use plastic and delivery packaging is sent back to the farm to be reused. Each season we run a team training trip to the farm, especially to teach new and junior team members about regenerative agriculture and ingredients. Seeing some young team members tasting dill or coriander straight off the living plant or pulling up heritage candied beetroots is life enhancing!

CARBON NEUTRAL CERTIFIED

Jikoni was the first independent restaurant in the UK to achieve Carbon Neutral status, certified by Climate Neutral in June 2021. We measure, reduce and offset our remaining carbon footprint annually with high quality projects to remain certified. We switched all our energy to solar power, wind power and small amount of carbon neutral Biogas in September 2019.

FOOD, BEVERAGE & FARMING

Over 90% of our wine list is sourced from organic, biodynamic certified or practicing producers including countries such as Morocco and Lebanon. We work with a number of B Corp, carbon neutral/negative and organic spirits and drinks companies from rum, whiskey, gin and vodka to tea and apple juice.

VALUING OUR TEAM

We pay the equivalent or higher than London living wage and above.

USING THE WHOLE P&L

We view all revenue as a chance to spend in a transformative way, not just allocating a charitable budget from profits earned.

DIVERSITY & REPRESENTATION

Jikoni is 50% female founded and over 60% owned by women.



JIKONI AT FRIEZE LONDON

JIKONI

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BRANDS WE'VE WORKED WITH...

TEKLA

AVEDA



LG SIGNATURE

MR PORTER

CITIZENS *of*
HUMANITY

swatch[®] 



ANTHROPOLOGIE

Women's
Prize for
Fiction

CIRE TRVDON
.1643.

SELFRIDGES & CO

ALIGHIERI
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SUPRIYA LELE
इंग्लैंड मे नरिमति



FRIEZE

PAPIER

PRAISE FOR RAVINDER & JIKONI

“Jikoni is one of my favourite places to eat in London: it’s both cosy and exquisite; in short it is a total joy.”

NIGELLA LAWSON

“Ravinder is nothing less than the most original cookery writer today.”

SATHNAM SANGHERA

“Entirely addictive...sophisticated... do I like Jikoni? Oh yes my pretty, come to mama.”

MARINA O’LOUGHLIN, THE GUARDIAN

“...It’s all made with panache and appetite and is exactly right for this metropolitan... area of Marylebone.”

AA GILL, THE SUNDAY TIMES

“Jikoni is possibly the most perfect restaurant in London right now...the food it serves is clever, different and delicious, but also because everything that it represents is so desperately needed at the moment.”

BEN NORUM, EVENING STANDARD

“The lobster is the sort of dish that, when brought to the table will cause every other diner to quickly change their order... charming, welcoming, ravishingly delicious...”

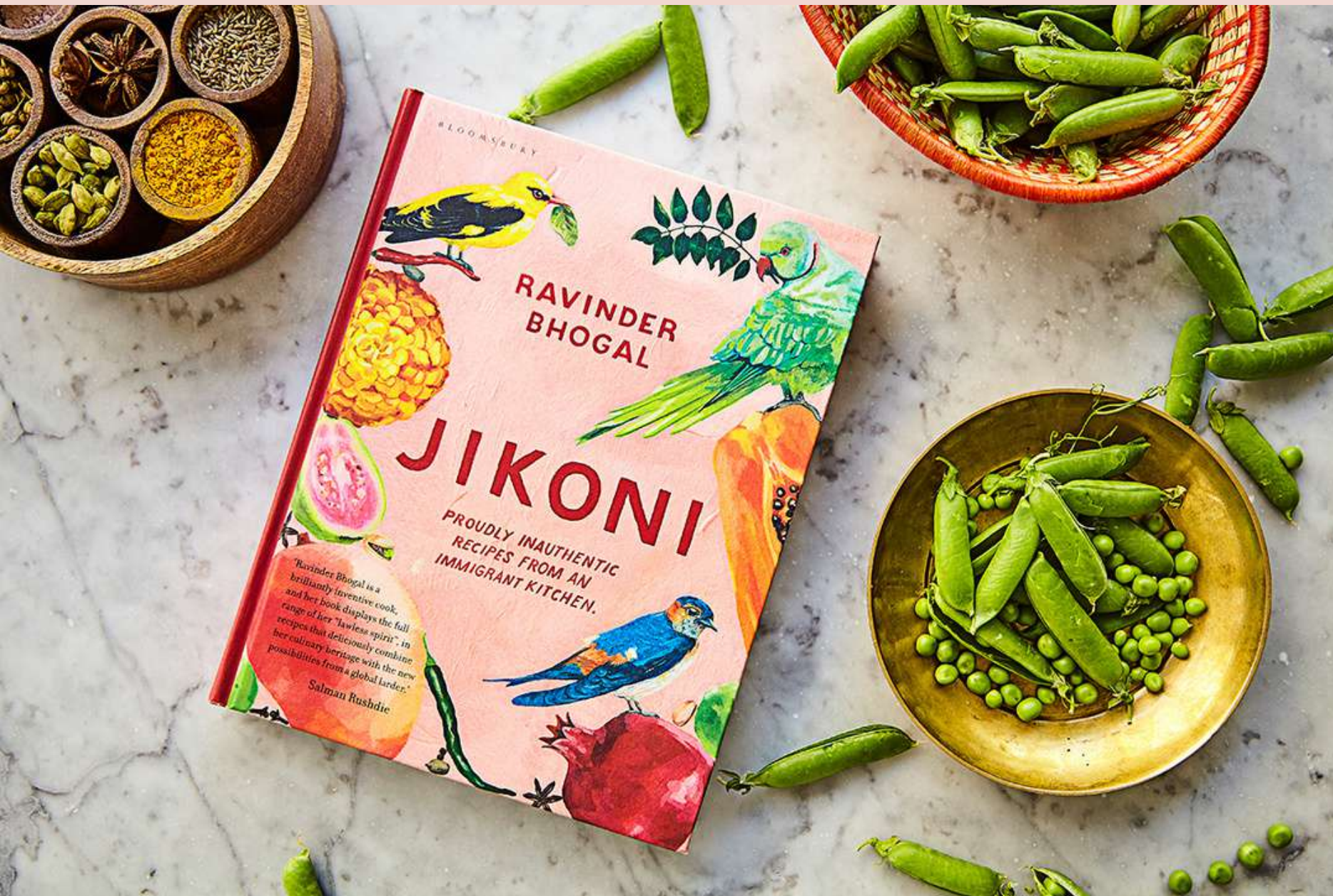
TIM HAYWARD, FT WEEKEND

“Ravinder Bhogal has a brilliant understanding of spicing and pitch perfect taste. Her dishes are the kind that make you sit up and pay attention. And then ask for more. She’s a true talent.”

JAY RAYNER, THE OBSERVER

“Ravinder Bhogal is a brilliantly inventive cook... [her] recipes deliciously combine her culinary heritage with the new possibilities from a global larder.”

SALMAN RUSHDIE



CONTACT

From the planning stage to execution; translating ideas from the mind to the plate; our team curates the offering that's best suited to the size and style of your occasion.

Our events team would be delighted to answer any questions you may have.

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