



meski
RESTAURANT COCKTAILS

dinner package

AFRO-LATIN & ETHIOPIAN FLAVORS FOR A SHARED DINING EXPERIENCE

Immerse yourself in the rich culinary heritage of Afro-Latin culture, where the rhythms of Africa, Latin America, and the Caribbean come together in a symphony of flavors. Our Afro-Latin dining experience is a journey through the bold, aromatic, and tantalizingly spicy flavors of this vibrant cuisine.

CONTACT US

1-415-638-6333

www.meskisf.com



\$65
PER
PERSON



\$85
PER
PERSON



\$125
PER
PERSON



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\$145
PER
PERSON



\$155
PER
PERSON



\$165
PER
PERSON

classic experience \$65/pp

TO SHARE (FAMILY STYLE)

timatim salad

heirloom tomato, injera croutons, charred corn,
nitir-citrus vinaigrette (vegan)

pollo guisado sambusas

Dominican braised chicken, naranja agria crema

STEAK TIBS PINTXOS

berbere-jerk tenderloin, salsa roja

ENTRÉE (CHOOSE ONE)

arroz con pollo

brined chicken, Dominican vegetable locrio, sweet
plantain salsa verde

MESKI YETSOM PLATTER

gomen greens, fasolia, misir wat, injera (vegan)

OXTAIL ENCENDIDO GEMELLI

braised Angus oxtail pasta, olive relish

DESSERT

brown sugar peaches & cream

roasted peach, teff cake crumble, toasted coconut
pineapple ice cream

elevated experience \$85/pp

TO SHARE (FAMILY STYLE)

marin miyagi oysters
pikliz mignonette

tiradito

berbere-cured salmon, passionfruit-mitmita
aguachile

tibs de maduros

ripe plantain, olive, salsa Afrikana (vegan)

ENTRÉE (CHOOSE ONE)

NY strip bisteC

12oz cream co. steak, Ethiopian coffee rub, red
sofrito, chickpea purée

arroz con pollo

Dominican sofrito chicken, korerima, plantain
salsa

meski yetsom platter

Vegan celebration of stewed greens, legumes, and
injera

DESSERT (FAMILY STYLE)

east african donuts

white chocolate, plantain chip, berbere-guava
chamoy

chocolate espresso cake & tres leches

dark chocolate, grilled pineapple, espresso cream

luxe experience \$125/pp

TO SHARE (FAMILY STYLE)

tzar nikolai caviar service (shared for the table)
1oz caviar, berbere sofrito creme fraiche, injera
chips

kitfo tartare

tenderloin, nitir kibbeh oil, cured egg yolk

pollo guisado sambusas

Dominican braised chicken pastries

ENTRÉE (CHOOSE ONE)

meski tomahawk bistec (limit 1 tomahawk per 4
guests)

32oz steak for the table, awaze butter, cashew
salsa macha carved tableside

oxtail encendido gemelli

slow-braised oxtail pasta, charred pepper wat

meski yet som platter

Vegan celebration of stewed greens, legumes, and
injera

DESSERT (FAMILY STYLE)

affogato

Meski espresso with toasted coconut pineapple
cream

east african donuts

guava chamoy, white chocolate

brown sugar peaches & cream

agave & fire

tequila dinner \$145/pp

WELCOME COCKTAIL

mezcal-passionfruit spritz

TO SHARE (FAMILY STYLE)

STEAK TIBS PINTXOS

berbere-jerk tenderloin, salsa roja

pollo guisado sambusas

Dominican braised chicken, naranja agria crema

timatim salad

heirloom tomato, charred corn, injera croutons

ENTRÉE (CHOOSE ONE)

NY STRIP BISTEC

tequila-lime sofrito glaze

arroz con pollo

mezcal-aji salsa verde

MESKI YETSOM PLATTER

vegan celebration of stewed greens, legumes, and injera

DESSERT (PAIRED WITH TEQUILA ESPRESSO MARTINI)

chocolate espresso cake tres leches

dark chocolate, grilled pineapple, espresso cream

sugarcane & spice rum dinner \$155/pp

WELCOME COCKTAIL

dominican rum punch

TO SHARE (FAMILY STYLE)

tiradito

berbere-cured salmon, passionfruit-mitmita
aguachile

tibs de maduros

ripe plantains, salsa Afrikana (vegan)

duck fat yuca fries

korerima salon, salsa Afrikana

ENTRÉE (CHOOSE ONE)

oxtail encendido gemelli

dark rum reduction

meski tomahawk bistec (limit 1 tomahawk per 4
guests)

carved with spiced rum butter

meski yetsom platter

vegan celebration of stewed greens, legumes, and
injera

DESSERT (PAIRED WITH RUM OLD FASHIONED)

east african donuts

berbere-guava chamoy

smoke & oak

whiskey dinner \$165/pp

WELCOME COCKTAIL

ETHIOPIAN-SPICED WHISKEY SOUR

TO SHARE (FAMILY STYLE)

KITFO TARTARE

tenderloin, nitir kibbeh oil, cured egg yolk

pollo guisado sambusas

Dominican braised chicken pastries

marin miyagi oysters

pikliz mignonette

ENTRÉE (CHOOSE ONE)

OXTAIL ENCENDIDO GEMELLI

whiskey demi glaze

NY STRIP BISTEC

coffee-rubbed steak, bourbon-red sofrito glaze

MESKI YETSOM PLATTER

vegan celebration of stewed greens, legumes, and injera

DESSERT (PAIRED WITH WHISKEY AFFOGATO)

brown sugar peaches & cream

passed appetizers

starting at \$55/pp

appetizer selection

lostones with misir wot

Twice-fried plantain cups filled with spiced Ethiopian lentil stew, topped with burnt lime crema (GF, NF)

sambusa de chivo

Crispy Ethiopian hand pies stuffed with braised curry goat, finished with tamarind- honey sauce (NF, DF)

berbere chicken mofonguitos

Mashed green plantain cakes with berbere-braised chicken, sofrito butter & toasted dukkah (GF, NF)

yukon gold potato shiro croquettes

Golden croquettes of chickpea stew & jerk béchamel, served with ají amarillo salsa (NF)

kitfo tartare

Ethiopian-style steak tartare, pickled pearl onion, castelvetrano olive, cured yolk & injera crisp (NF, DF)

lamb doro wat empanadas

Spicy lamb stew wrapped in golden pastry with avocado crema (NF, DF)

injera-wrapped gomen bites

Collard greens & kidney bean purée, wrapped in injera, topped with salsa verde (NF,DF)

ayib cheese fritters

Fried Ethiopian ayib & Dominican queso de hoja, spiced burnt orange honey drizzle (NF)

mini chillo frito sliders

Crispy snapper, recaito & spicy mitmita aioli on a sweet plantain bun

beef tibs maduro roll

Sweet plantain roll filled with Ethiopian beef tibs “carpaccio,” berbere salsa verde (GF,DF, NF)

cassava “latkas”

Crisp cassava cakes topped with hanger steak, awaze cream & gomen chimichurri (GF,NF)

berbere-cured salmon

House-cured salmon som platter

passed appetizer package options

prices are per person.
minimum 20 guests.

bronze package – \$55 pp

Choose 4 passed appetizers

silver package – \$75 pp

Choose 6 passed appetizers

gold package – \$95 pp

Choose 8 passed appetizers +
chef nelsons featured dish on bravo
food network season 18