



## APPETIZERS

## SALADS

### **Greek Salad (V)**

Mixed Leaves, Peppers, Shallots, Cucumber, Black Olives & Feta

**R90**

### **Mediterranean Veg Salad**

Aubergine, Zucchini, Shallots, Peppers, Carrots, Croutons & Feta

**R90**

### **Grilled Chicken & Pineapple Salad**

Cajun Chicken, Peppers, Shallots & Pineapple

**R95**

### **Jeera Salad**

Pulled Roast of Lamb, Shallots, Peppadew, Chickpeas & Cherry Tomato

**R100**

### **Dressings**

Ranch Dressing

1000 Island Dressing

Pomegranate & Citrus Dressing

Wild Herbed Dressing

Select one of the above dressing's to accompany your Salad



## HOT STARTERS

### **Trio Of Samosas**

Lamb, Chicken, Potato Samosa served with Dipping Sauce

OR

### **Three Veg Samosa's (V)**

**R55**

**R50**

### **Jalapeno Rissoles (V)**

Three Rissoles served with Dipping Sauce

**R70**

### **Puri Patha (V)**

Three Puri Patha, Slice of Lemon & Dipping Sauce

**R60**

### **Jeera Mushroom Cheese Bombs (V)**

Stuffed with Herbed Cheese & Crusted served with Cheese Sauce

**R80**

### **Grilled Halloumi (V)**

Layered upon Mixed Leaves, Cherry Tomato & Drizzled with Lemon Butter

**R85**

### **BBQ Chicken Wings**

Three Grilled Chicken Wings Basted in BBQ Sauce with Chips

**R80**

### **Peri - Peri Chicken Livers**

Spicy Hot Livers served with Crisp Roti

**R65**

### **Grilled Lamb Kebabs**

Based on Raita Topped with Pineapple Relish served with Pita Bread

**R115**

### **Seafood Gratin**

Sautéed Prawns, Calamari & Mussels served with Bruschetta

**R130**

### **Panko Crust Prawn Tails**

Three L1 Prawns served upon Side Salad with Sweet Chili Sauce

**R120**



## ENTRÉE'S / MAINS

### CURRIES

#### **Authentic Lamb Curry**

On the Bone Lamb cooked in Authentic Indian Spices & Potato

**R150**

#### **Butter Chicken Curry**

Succulent Chicken Fillet cooked to perfection in a Rich Creamy Sauce

**R155**

#### **Trotters & Beans Curry**

Al Dante Lamb Trotters cooked in our Signature Curry Sauce

**R130**

#### **Fish Curry**

Fresh Line Fish Marinated in Masala, finished in Chili & Tamarind Sauce

**R200**

#### **Prawn Curry**

Six Argentinian L1 Prawns cooked in Jeera's Special Blend of Herbs & Spices

**R280**

#### **Jeera's Famous Crab Curry**

A Curry with reputation, perfected & stands out from the rest

**R285**

#### **Mutton Biryani & Dhal**

Durban Spiced Mutton Masala layered with Aromatic Basmati Rice served with Dhal

**R145**

#### **Thai Zucchini Curry (V)**

Baby Marrow, Cherry Tomato in Creamed Thai Curry Sauce

**R105**

All Jeera Curries served with Basmati Rice, Roti & Condiments



## **CURRIES** CONTINUED...

### **North Indian Veg Korma (V)**

A mix of Seasonal Veg cooked in a Rich Creamy Blend of Spices

**R135**

### **Sugar Beans & Potato (V)**

A Cultural Curry with a Blend of Indian Spices

**R90**

### **Paneer Makhani (V)**

A Cream Base Curry with Deep Fried Paneer and Coriander

**R125**

### **Aloo Gobi (V)**

Punjab Curry with Cauliflower & Potato's

**R105**

All Jeera Curries served with Basmati Rice, Roti & Condiments

## **GRILLS**

### **Chicken Supreme**

Lemon & Herb Basted, accompanied with Seasonal Veg & Thyme Scented Baby Potatoes

**R170**

### **Half Masala Chicken**

Slow Roasted, Coated in Homemade Masala Mixture served with Fries, Roti & Green Salad

**R195**

### **Chicken Tikka Masala**

Chicken Fillets served with Roti & Masala Fries

**R165**



## GRILLS CONTINUED...

<b>Karoo Lamb Chops Grilled to Perfection (300gr)</b> Pepper Rubbed Chops served with Potato Mash & Signature Sauce	<b>R245</b>
<b>Lamb Ribs (400gr)</b> Slow Roasted Lamb Ribs served with Baked Potato & Signature Sauce	<b>R235</b>
<b>Grilled Beef Fillet (300gr)</b> Tender Fillet served with Seasonal Veg & Mushroom Sauce	<b>R260</b>
<b>Pan Seared Fresh Line fish (260gr -280gr)</b> Served with Seasonal Veg, Chips & Lemon Butter Sauce	<b>R250</b>
<b>Eight Grilled Prawns (L1) Peri Peri / Lemon &amp; Herb Basting</b> Served with Pilaf Rice, Green Salad & Trio of Sauces (Peri Peri, Lemon Butter & Garlic Cream)	<b>R280</b>
<b>Grilled Calamari Steaks (240gr)</b> Cajun Spiced Calamari served with Seasonal Veg, Chips & Lemon Butter Sauce	<b>R180</b>
<b>Grilled Vegetable Skewers (Six) (V)</b> Selection of Zucchini, Aubergine, Peppers, and Mushrooms & Tomato's served with Savory Rice	<b>R145</b>
<b>Vegetable Polenta Lasagne (V)</b> Mixed Sautéed Vegetables layered with Polenta topped with Feta & Lemon Butter Sauce	<b>R155</b>



## TASTING BOARDS

### **Jeera Tasting Board (Serves 2)**

**R215**

Grilled Lamb Kebabs with Pita Bread, Jalapeno Rissoles (V), Puri Patha (V) Samosa  
(One of each or Three Veg Samosas) Chili Bites (V), Masala Chips (V) Fried Roti & Side Salad (V)

### **Chicken Fiesta(Serves 2)**

**R350**

Masala Half Chicken, Six BBQ Chicken Wings , Three Grilled Chicken Sausages,  
Served with Chips, Pita Bread & Greek Salad

### **Lamb Lovers (Serves 3 - 4)**

**R550**

Grilled Lamb Chops (300g), Sliced Leg of Lamb (250gr), Lamb Ribs (400gr) &  
Three Grilled Lamb Sausages, Served with Seasonal Veg, Pita Bread & Greek Salad

### **Seafood Heaven (Serves 2)**

**R650**

One Line Fish , Eight Grilled L1 Prawns, Grilled Calamari Rings,  
Garlic Mussels Pilaf Rice & Chips

### **Jeera's Meat Experience (Serves 3 - 4)**

**R650**

Tender Beef Fillet (300g) sliced, Grilled Lamb Chops (300g) Three BBQ Chicken Wings &  
Three Lamb Sausages, Served with Mash Potato, Pita bread & Greek Salad



## PASTAS

### **Mediterranean Vegetable Penne (V)**

Seasonal Vegetables sautéed in Creamy Sauce

**R150**

### **Mushroom Alfredo (V)**

Sautéed Mushrooms in Garlic Creamed sauce topped with grated Indezi Cheese  
Add: Chicken R35

**R160**

### **Chicken Fettuccini**

Cajun Spiced Chicken, Roast Garlic in Cream Cheese Sauce topped with Herbs

**R175**

### **Seafood Fettuccini**

Mix of Grilled Prawns, Calamari & Mussels in marinara sauce topped with Coriander

**R195**

## KIDDIES MEALS

**Beef Burger & Chips**

**R120**

**Lamb Burger & Chips**

**R135**

**Chicken Burger & Chips**

**R115**

**Veg Burger & Chips (V)**

**R110**

**Panko Crumbed Chicken Strips & Chips**

**R120**

**Macaroni & Cheese**

**R85**

**Small Chips with Tomato Sauce**

**R35**



## DESSERTS

Cardamom Infused Crème Brule	<b>R55</b>
Jeera's Signature Soji	<b>R70</b>
Vanilla Ice Cream & Chocolate Sauce	<b>R55</b>
Vermicelli	<b>R70</b>
Chocolate Brownie & Vanilla Ice Cream	<b>R95</b>
Seasonal Fruit served with Berry Sorbet	<b>R70</b>
Cheese Board served with Ginger Preserve, Crackers & Seasonal Fruits	<b>R255</b>

## EXTRAS / SIDES

Roti	<b>R15</b>	Garlic Sauce	<b>R30</b>
Rice	<b>R15</b>	Potato Mash	<b>R35</b>
Raita	<b>R10</b>	Cheese Sauce	<b>R30</b>
Chips	<b>R35</b>	Side Salad	<b>R45</b>
Sambals	<b>R15</b>	Carrot Salad	<b>R15</b>
Pickle Bor	<b>R30</b>	Seasonal Veg	<b>R45</b>
Pickle Figs	<b>R30</b>	Vegetable Pickle	<b>R30</b>
BBQ Sauce	<b>R30</b>	Lemon & Herb Sauce	<b>R30</b>
Tikka Sauce	<b>R30</b>	Jeera's Signature Sauce	<b>R30</b>