



Starters

Spiced Quinoa, Pea & Paneer Salad with Cherry Tomatoes and Minted Yoghurt Dressing	R 85
Grilled Chicken & Mango Salad , with fresh coriander, roasted peppers, red onions & toasted sunflower seeds	R 95
Spicy Lamb Koftas, Pineapple & Mint Relish , served with coriander & garlic naan	R 70
Puri Patha	R 55
Trio of Samosa's	R 55
Harissa Spiced Chicken Livers served with crisp roti	R 65
Delicately Spiced Panko encrusted Prawn Tails , served with a garlic & chilli tartar sauce	R 95
Jeera Tasting Board	R 205
<ul style="list-style-type: none">• Spicy Lamb Koftas with mini coriander & garlic naan• Jalapeno Rissoles (V)• Puri Patha (V)• Samosa (1 of each, no substitutions)/ Vegetable samosa's (V)• Chilli bites (V)• Masala chips (V)• Tasting Quinoa, pea & paneer(V)	

Grills

Pan Seared Fresh Line Fish served with seasonal vegetables, chips & a lemon butter cream sauce	R 220
Yoghurt Marinated Lamb Cutlets grilled, served with a mint & mustard seed mash, spiced chickpea fricassee & a rich lamb sauce	R 240
300g Grilled Beef Fillet , cooked to your preference, served with seasonal vegetables & chips & mushroom sauce	R 250
Chicken Supreme prepared to your choice (Lemon & Herb, Peri Peri or BBQ) accompanied with sautéed baby vegetables & thyme scented baby potatoes	R 170
Masala Chicken , half slow roasted chicken coated in a homemade masala mixture served with chips, roti and fresh green salad	R 140

Grilled Prawns, 6 Argentinian L1 prawns grilled with our blend of Jeera spices served with Pilaf rice, fresh green salad & a trio of sauces (Peri Peri, Lemon butter & Garlic cream) **R 250**

Seafood Platter For Two, Fresh Pan Seared Line Fish, garlic & saffron mussels, grilled Patagonian Calamari, deep fried tentacles, 6 Grilled Argentinian L1 prawns served with pilaf rice, shoestring fries & trio of sauces (Peri, Peri, Lemon butter & Garlic cream) **R 650**

Curries

Authentic Lamb Curry, on the bone lamb cooked in authentic Indian spices and Potato **R 105**

Fish Curry, fresh line fish marinated in a masala mixture and finished in a chilli & tamarind sauce **R 185**

Butter Chicken Curry, chicken fillet cooked to perfection in a rich creamy sauce **R 135**

Jeera Famous Crab Curry, crab curry with a reputation, Jeera chefs have perfected a blend of spices to bring out the very best in a spicy crab curry that stands out from the rest. **R 250**

Prawns Curry, Argentinian L1 prawns cooked in our Jeera special blend of herbs & spices **R 250**

Chicken Tikka Masala, marinated chicken fillets served with roti & masala chips **R 160**

Lentil Spinach Korma Curry with Paneer, the perfect alternative for a vegetarian, perfectly combined in a curry sauce with paneer cubes **R 120**

Sugar Beans with Potato, cooked with a special blend of herbs and spices **R 75**

All Jeera curries are served with basmati rice & roti

Desserts

Cardamom Infused Crème Brulee **R 55**

Chocolate Mousse **R 70**

Ice Cream & Chocolate Sauce **R 55**

Jeera Signature Soji **R 65**