



## STARTERS



<b>Jeera Veg Bomb (V)</b>	<b>80</b>
Cauliflower, Shallots & Broccoli blended with Spice & Crumbed with Chutney & Crisp Roti	
<b>Greek Salad (V)</b>	<b>85</b>
Mixed Leaves, Peppers, Shallots, Cucumber, Black Olives & Feta with Dressing	
<b>Grilled Chicken &amp; Pineapple Salad</b>	<b>95</b>
Cajun Chicken, Peppers, Shallots & Pineapple with Dressing	
<b>Spicy Lamb Koftas</b>	<b>70</b>
Based on Raita topped with Pineapple Relish served with Pita Bread	
<b>Jeera Prawn Puri</b>	<b>99</b>
Sautéed Spiced Prawns served in Puri with Side Salad	
<b>Panko Crust Prawn Tails</b>	<b>95</b>
Served with Chilli Garlic Sauce & Side Salad	
<b>Harissa Spiced Chicken Livers</b>	<b>65</b>
Served with Crisp Roti	
<b>Puri Patha (V)</b>	<b>55</b>
<b>Trio of Samosas</b>	<b>55</b>
<b>Jeera Tasting Board</b>	<b>205</b>
Spicy Lamb Kotas with Pita Bread, Jalapeno Rissoles (V), Puri Patha (V) Samosa (1 of each Or 3 x Vegetable Samosas), Chili Bites (V), Masala Chips (V) Greek Side Salad (V)	

# MAINS

## GRILLS



<b>Chicken Supreme</b>	<b>170</b>
Lemon & Herb Basted, accompanied with Seasonal Veg & Thyme Scented Baby Potatoes	
<b>Half Masala Chicken</b>	<b>160</b>
Slow Roasted, Coated in Homemade Masala Mixture served with Fries, Roti & Green Salad	
<b>Chicken Tikka Masala</b>	<b>140</b>
Chicken Fillets served with Roti & Masala Fries	
<b>Karoo Lamb Chops Grilled to Perfection</b>	<b>240</b>
Pepper Rubbed Chops served with Signature Mash & Rich Lamb Sauce	
<b>Grilled Beef Fillet (300gr)</b>	<b>250</b>
Tender Fillet served with Seasonal Veg & Mushroom Sauce	
<b>Pan Seared Fresh Line Fish</b>	<b>220</b>
Served with Seasonal Veg, Chips & Lemon Butter Sauce	
<b>Tandoori or Lemon Butter Grilled Prawns (L2) x 8</b>	<b>250</b>
A Blend of Jeera Spices served with Pilaf Rice, Green Salad & Trio of Sauces (Peri Peri, Lemon Butter & Garlic Cream)	
<b>Oceans 11 Seafood Platter for 2</b>	<b>650</b>
Line Fish x 1, 8 x Grilled (L2) Prawns, Pilaf Rice, Fries, Crumbed Calamari Rings, Garlic Mussels with Trio of Sauces (Peri Peri, Lemon Butter & Garlic sauce)	

## MAINS

### CURRIES



<b>Authentic Lamb Curry</b>	<b>125</b>
On the Bone Lamb cooked in Authentic Indian Spices & Potato	
<b>Butter Chicken</b>	<b>140</b>
Chicken Fillet cooked to perfection in a Rich Creamy Sauce	
<b>Fish Curry</b>	<b>185</b>
Fresh Line Fish Marinated in Masala, finished in Chili & Tamarind Sauce	
<b>Prawns Curry</b>	<b>250</b>
Argentinian L2 Prawns cooked in Jeera's Special Blend of Herbs & Spices	
<b>Jeera's Famous Crab Curry</b>	<b>250</b>
A Curry with reputation, Perfected & stands out from the rest	
<b>North Indian Vegetable Korma</b>	<b>120</b>
A mix of Seasonal Veg cooked in a Rich Creamy Blend of Spices	
<b>Sugar Beans &amp; Potato Curry</b>	<b>75</b>
<b>Paneer Makhani</b>	<b>95</b>
A Cream Base Curry with Deep Fried Paneer and Coriander	

ALL JEERA CURRIES SERVED WITH BASMATI RICE & ROTI

## DESSERTS



<b>Cardamom Infused Crème Brule</b>	<b>55</b>
<b>Chocolate Mousse</b>	<b>70</b>
<b>Jeera's Signature Soji</b>	<b>65</b>
<b>Vanilla Ice Cream &amp; Chocolate Sauce</b>	<b>55</b>
<b>Bombay Crush Panna Cota</b>	<b>85</b>
<b>Vermicelli</b>	<b>65</b>
<b>Cake of the Day</b>	<b>70</b>

## KIDDIES MEALS

<b>Panko Crumbed Chicken Strips &amp; Chips</b>	<b>105</b>
<b>Macaroni &amp; Cheese</b>	<b>85</b>
<b>Lamb Burger &amp; Chips</b>	<b>97</b>
<b>Panko Crumbed Fish &amp; Chips</b>	<b>85</b>
<b>Small Fries with Tomato Sauce</b>	<b>25</b>