



Buffet Menu

Samosas

Samosas served to the table.
Chicken and cheese & corn.

Starters

Beetroot and citrus salad with micro herbs
Butternut, red onion and feta salad with toasted
pumpkin seeds

Build your own Salad Station

Mixed lettuce leaves, onions, cocktail tomato,
cucumber, carrots, peppers, black olives and feta
Bajan silky chicken salad
Combination of all spice, cumin, paprika and oregano
with a mix of fresh, bright-tasting ingredients for a
unique and refreshing flavor
Traditional tabouli salad
Simple mediterranean salad of finely chopped
vegetables, fresh parsley and bulgur wheat, all
tossed with lime juice and olive oil.

Selection of Artisan Breads

Mains

Vegetable biryani (v)
Broad beans curry (v)
Aromatic basmati rice
Lamb trotters and beans curry
Jeera's signature mutton curry
Jeera's signature butter chicken
Authentic Durban style crab curry
Hyderabad chicken biryani served with pea dhal
Seasonal vegetable curry (green beans & mushroom /
cauliflower & peas / local veg (v)

Live Carvery

Tandoori chicken served with roast potatoes
and thyme gravy
Tandoori rubbed lamb served with roast potatoes
and natural jus

Condiments

Roti, raita, sambals, pickle bor
Pickle figs, carrot salad
Vegetable pickle, beetroot yoghurt

Dessert

Meil feir, banoffee pie, fruit salad cups
Jeera soji & cream, contemporary cupcakes affair
Passion fruit and mango scoop
Jeera's in-house sweet-meat trio with bombay crush
Panacotta

R355
per person

Children 0-4 - No charge
Children 5-11 - Half Price
Children 12 & over full price



Jeera
authentic durban indian cuisine

f /tsogosun @tsogosun
tsogosun.com