



# Jeera

*authentic durban cuisine*



## Appetizers

<b>Masala Pineapple Salad</b> <i>Masala spiced fresh pineapple, pickled onion, cucumber &amp; micro greens.</i>	48
<b>Fried Fish Roe</b> <i>Baby leaves, fresh cucumber ribbons, pickled red onions and tamarind dressing.</i>	50
<b>Puri Patha</b> <i>Layered madumbi leaves with chilli paste, rolled and steamed. Served between two fried puri's with lemon and fresh coriander.</i>	40
<b>Trio of Home Made Samosas</b> <b>- Chicken, Lamb and Vegetable</b> <i>Served with mint chutney, raita and tamarind sauce.</i>	45
<b>Chilli Bites</b> <i>Chickpea flour with jeera, ginger and coriander fried until golden. Served with sweet chilli, honey and dhania dipping sauce.</i>	35
<b>Jeera Salad</b> <i>Crispy lettuce, baby leaf, cashews, papaya &amp; grilled paneer Served with a honey, sweet chilli and tamarind dressing.</i>	48
<b>Jeera Tasting Platter</b> <i>Spicy cocktail mutton sausages, samosas, chicken tikka, puri patha, chilli bites.</i>	98

# Durban Indian Specialities

*We have taken generations of knowledge and family recipes in order to create our very own blend of home roasted ground spices to create the perfect dish.*

## Curries

<b>Lamb Curry</b> <i>De boned and cubed Lamb cooked in traditional Durban spices with potatoes.</i>	140
<b>Fish Curry</b> <i>Filleted &amp; braised in a light curry sauce spiced with home made tomato chutney.</i>	140
<b>Sandren's Crab Curry</b> <i>Our chef's signature dish- make sure you wear your bib for this one!</i>	155
<b>Butter Chicken</b> <i>An aromatic and tasty Durban favorite.</i>	130
<b>Prawn and Chicken Curry</b> <i>A unique blend of spices with cashew nut gravy.</i>	165
<b>Chutney Lamb</b> <i>Lamb Chops braised in tomato chutney with hand ground spices.</i>	155
<b>Millionaires Curry</b> <i>A feast of crayfish, prawns, scallops, crab, mussels and line fish, Simmered in a uniquely spiced curry sauce finished with a fish veloute.</i>	245
<b>Prawn Curry</b> <i>Queen Prawns simmered in a seafood curry sauce, blended with signature spices.</i>	180
<b>Gourmet Bunny Chow Trio</b> <i>For a true Durban treat, three mini bunny chows. - Prawn Curry, Lamb Curry &amp; Butter Chicken.</i>	140

**All curries are served with a large variety of sambals, roti and your choice of pillau, steamed basmati, savoury or signature jeera rice.**



## Grills

### **Grilled Lamb Chops**

*Choice lamb served with mashed potatoes & seasonal vegetables, mint sauce or cranberry jelly.*

170

### **Pepper Rump Steak**

*Mature A grade rump grilled to your liking, served with fries & seasonal vegetables, and Madagascan green peppercorn sauce.*

165

### **Grilled Chicken**

*Basted with lemon & herb or peri peri.  
Served with baked potato & side salad.*

125

### **Grilled Game Fish**

*Grilled with lemon butter and served with fries & seasonal vegetables.*

145

## Vegetarian

### **Lentil, Spinach & Cashew Nut Curry**

*Served with rice, roti and condiments.*

90

### **Three Bean and Paneer Curry**

*Served with rice, roti and condiments.*

90

### **Vegetable Biryani**

*Served with traditional yellow pea dhal and sambals.*

90

## From our Tandoor Oven

Tandoori served from 18h00 - 22h00

*Signature blended spices from our chefs for the perfect Tikka and Tandoori Marinades, cooked in our Charcoal Tandoor Oven.*

<b>Chicken Tikka</b>	<b>120</b>
<b>Fine Ground Lamb</b>	<b>135</b>
<b>Game Fish</b>	<b>130</b>
<b>Prawns</b>	<b>180</b>
<b>Combo Platter of Game fish, Lamb and Chicken</b>	<b>145</b>

**All tandoori dishes served with rice or masala chips, roti  
And our chef's signature tandoori sauce.**

### Indian Bread Extras

<b>Naan</b> <i>Light Flatbread baked in the Tandoor oven</i>	<b>10</b>
<b>Garlic Naan</b>	<b>12</b>
<b>Butter Naan</b>	<b>8</b>
<b>Roti</b>	<b>12</b>
<b>Combo of Naan, Butter Naan and Roti</b>	<b>25</b>



## Dessert

<b>Chocolate Mousse</b> <i>With a ginger crunch.</i>	50
<b>Soji (Tasty Wheat Pudding)</b> <i>Served with cardamom cream.</i>	45
<b>Kheer (Rice Pudding)</b> <i>Served with coconut cream.</i>	45
<b>Crème Brûlée</b>	50
<b>Vermicelli</b> <i>Served with cream.</i>	45
<b>Trio of Sorbets</b> <i>Served with berry coulis.</i>	50
<b>Vanilla Ice Cream</b> <i>Served with chocolate sauce.</i>	45



