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JAMANI

# dinner menu

18h00 – 22h00

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## starters

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### CLASSIC CAESAR SALAD (D)(GL)

R120

Gem lettuce, Klein River Stanford, free-range egg, white anchovy and rye crisps tossed in a classic Caesar dressing

#### ADD

Chicken

R35

Calamari (GL)

R65

Bacon (P)

R35

Smoked salmon

R75

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### VEGETARIAN CAESAR SALAD (D)(GL)

R110

Gem lettuce, Klein River Stanford, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing

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### SEARED TUNA

R180

Mango, gochujang mayo, cucumber and rice crisps

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### ARABELLA ONION SOUP (V)(D)(GL)

R120

Velvet onion soup, miso, Klein River gruyere croust

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### CRISPY CALAMARI (GL)

R145/R255

Ponzu mayo, fermented daikon slaw and gilled lime

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### VENISON CARPACCIO (D)

R155

Lightly smoked venison carpaccio, mustard crème fraiche, pickled onion, rocket and parmesan

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### HEIRLOOM TOMATO (V)(D)(GL)(N)

R140

Variety of tomato, heirloom beetroot, tahini whipped ricotta, pine nuts and sourdough

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12.2024



## mains

### FROM THE GRILL

All grills served with a side of your choice

#### STEAKS

All steaks served with cauliflower puree and a cauliflower "salad"

**Beef fillet 250g (D)**

**R325**

**Ribeye 300g (D)**

**R325**

#### SAUCES

**Mixed mushroom (D)**

**R45**

**Black peppercorn (D)**

**R45**

#### LAMB CUTLETS (D)

**R325**

Warm tomato "salad", roasted garlic and mint labneh

#### BABY CHICKEN (D)(GL)

**R215**

Chipotle and pepper purée and puffed rice savoury "granola"

### FROM THE SEA

#### PONZU MARKET FISH (D)

**R275**

Ponzu glazed, pak choy, jasmine rice and a pickled ginger and apple salsa

#### BATTERED FISH (GL)

**R170**

Fries and tartar sauce

#### GRILLED MARKET FISH

**R265**

Grilled market fish, lemon butter sauce and your choice of side

#### RAVIOLI IN TOMATO PRAWN SAUCE

**R325**

Chilli tomato, ricotta and basil Girsoli served with a light tomato cream prawn sauce, semi dried tomato and a lemon infused bisque oil

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## mains

### FROM THE LAND

#### CAULIFLOWER TEXTURES (V)(VG)(D)(N)

R180

Roast cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing

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#### PESTO PASTA (V)(D)(GL)(N)

R185

Penne pasta tossed with basil pesto, mushrooms and olives, sun-dried and roma tomatoes topped with grated parmesan cheese (Gluten free pasta available R25 extra)

#### ADD

**Bacon (P)**

R35

**Chicken**

R35

**Prawns**

R85

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#### STUFFED MUSHROOMS (V)(GL)(D)(N)

R195

Brown mushroom stuffed with basil pesto, spring onion, herbs, parmesan and panko crumbs on a mushroom puree topped with a micro herb salad

## burgers

#### WAGYU BEEF BURGER (D)(GL)

R195

With all the trimmings on a brioche bun, gouda cheese, smoked aioli and fries

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#### CHICKEN BURGER (D)(GL)

R165

Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries

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#### VEGETARIAN BURGER (V)(VG)(D)(GL)

R130

Chickpea and sweet potato, herb mayo, burger trimmings and fries

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## sides

<b>FRIES (VG)</b>	<b>R45</b>
—	
<b>TRUFFLE AND PARMESAN FRIES (V)(VG)(D)</b>	<b>R60</b>
—	
<b>DAILY VEGETABLE SELECTION (V)(VG)(D)</b>	<b>R55</b>
—	
<b>MASHED POTATOES (V)(VG)(D)</b>	<b>R50</b>
—	
<b>GARDEN SALAD WITH A FYNBOS VINEGAR DRESSING (VG)</b>	<b>R55/R95</b>

## pizzas

<b>MARGHERITA (V)(D)(GL)</b>	<b>R105</b>
Neapolitana sauce, fresh basil, mozzarella and olive oil	
—	
<b>PEPPERONI (D)(GL)(P)</b>	<b>R150</b>
Pepperoni, mushroom, mozzarella and rocket	
—	
<b>VEGETARIAN (V)(D)(GL)(N)</b>	<b>R150</b>
Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella	
—	
<b>BUTTER CHICKEN CURRY (D)(GL)</b>	<b>R150</b>
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	

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## desserts

<b>MALVA PUDDING (V)(D)(GL)</b>	<b>R115</b>
Vanilla Anglaise, brandy snap, vanilla bean ice cream and rooibos gastique	
—	
<b>CRÈME BRÛLÉE (V)(D)</b>	<b>R125</b>
Fresh seasonal berries	
—	
<b>64% CHOCOLATE FONDANT (V)(D)(GL)</b>	<b>R125</b>
Flavours of Black Forest, sour cherry gel, cherry compote, chocolate and almond ice cream	
—	
<b>MILLE FEUILLE (V)(D)(GL)</b>	<b>R115</b>
Caramelized white chocolate cremeux, peppermint crisp, vanilla mousse, mint choc chip ice cream	
—	
<b>COCONUT PARFAIT (VG)</b>	<b>R125</b>
Mango, yuzu pearls and pistachio	
—	
<b>FLOURLESS CHOCOLATE TORTE (D)</b>	<b>R125</b>
Strawberry sorbet, peaches and cocoa nibs	
—	
<b>TRIO OF ICE CREAM OR SORBET (V)(VG)(D)(N)</b>	<b>SQ</b>
Ask your waitron for available flavours	
—	
<b>CHEESE PLATTER (V)(D)(GL)</b>	<b>R130</b>
Selection of local cheese, chutney, relish, crackers and toasted baguette	

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