

The Grill Jichana menu embraces the flavors and aromas of the original spice route on the African East Coast... cassia, cloves, cinnamon, ginger, cardamom, turmeric and pepper.

"Jichana" translates as "good eating" in Swahili slang, and our robust and flavorsome spices compliment the grilling of meat, fish and chicken... creating what else, but Jichana!

To begin with...

110	Grilled Marrow Bone
	microgreen salad • cherry tomatoes • toasted bruschetta • chimichurri
155	Beef Carpaccio
	sliced fillet • tomato compote • parmesan shavings • fresh rocket • truffle salt
85	Jichana's Spicy Livers
	sautéed chicken livers • homemade peri-peri sauce • toasted baguette
145	Prawn Gratin
	prawns • red onion • lemon scented cream • parmesan cheese
95	Hummus and Grilled Mushrooms (v)
	hummus topped with grilled mushrooms • diced red pepper • fresh rocket olive oil and balsamic reduction
100	Tempura Battered Mussels
	tempura battered mussels • miso aioli • soya reduction • spring onion • coriander shoots



Signature Salads...

95 Jichana Salad

biltong • blue cheese • mixed greens • yellow pepper • green olives • red onions • cherry tomatoes • crispy chickpeas • cranberries

95 Spicy Chicken

spice grilled chicken breast • avocado • cherry tomatoes • mixed greens • peppadews • tortilla bits

95 Caesar Salad

cos lettuce • poached egg • garlic croutons • anchovies • parmesan shavings

145 Asian Prawn Salad

grilled prawns • garlic • paprika • deseeded chili • egg noodles • baby spinach • cherry tomatoes • toasted sesame seeds • soya reduction

Your Choice of Complimentary House Dressings

honeyed pomegranate vinaigrette - classic caesar salad dressing - gingered citrus vinaigrette - creamy herbed ranch style

Freshly Tossed Pasta...

110 Penne - Tagliatelle - Gnocchi

alfredo • napolitano (v) • roasted red peppers and sundried tomato pesto (v)

50add chicken



From the Grill...

Our steaks are carefully selected and hand cut by our butcher before being aged through a specific maturation process. This allows us to offer you the best prime cuts available seasoned black pepper, before being flamed grilled over volcanic rock with herbed honey bbq basting. With our aromatic house spice, Infused with crushed mustard seed, rock sea salt and lemon.

220	Rump	300 grams
180 240	Sirloin	200 300 grams
260	Fillet	200 grams
350	Fillet on the bone	300 grams
370	Ribeye	300 grams
360	T-bone	500 grams
450	BBQ Marinated Beef Ribs	600 grams

Choose one starch or side for the above grills...

homemade bafana potato chips • creamed mash potato • shoestring fries • baked potato • steamed vegetables • jollof rice • creamy butternut mash • potato crispers • crispy battered onion rings • sautéed button mushrooms• braised spinach in garlic cream

- 45 Additional Side Orders
- 45 Jichana Sauces

madagascar pepper • Jichana red wine jus • roast garlic cream • mushroom • creamy cheese • béarnaise

45 Jichana's Café de Paris Butter



Jichana Burgers...

- 150 Jichana Burger flame grilled 200g pure beef homemade patty • toasted bun • caramelized onions • tomato relish • dill pickle • cheddar cheese
- 130 Chicken Burger

grilled chicken breast • toasted bun • lettuce • dill cucumber • mozzarella cheese • smoked paprika mayo

130 Grilled Mushroom Burger (v)

grilled giant mushroom • toasted seeded bun • rocket • crispy onions • smoked paprika mayo

Grilled Fish and Seafood...

350 Line Fish of the day

pearl barley risotto with shitaki mushrooms • parmesan and saffron velouté

410 Norwegian Salmon

lemon butter - choice of side

235 | 370 6 or 9 Grilled LM Tiger Prawns

served on jollof rice with lemon butter



Signature Dishes...

220	Pepper Crusted Ostrich Fillet
	250 grams grilled ostrich • roasted baby onions • button mushrooms • sautéed spinach • creamed mash potatoes • red wine jus
380	Chef's Signature - Duo of Lamb Chops 200 grams t-bone lamb cutlet • 200 grams double loin cutlet • red wine jus • baby vegetables • thyme infused potato fondant
330	Slow Roasted Lamb Shank 350 grams to 400 grams red wine and balsamic slow braised lamb shank • minted peas • seasonal vegetables • herbed mash potato
500	Jichana Meat Platter for Two 300 grams bbq beef rib • 200 grams sirloin• 200g lamb chops • homemade bafana potato chips
170	Roast Duck grilled breast • confit leg • asian wok fried vegetables • egg noodles • cinnamor scented citrus jus
240	Jichana Baby Chicken marinated in mozambican peri-peri sauce • choice of side
150	Ricotta Ravioli (v) ricotta ravioli with garlic • thyme and sage buttered wild mushrooms



Desserts...

25	Ice Cream Sorbet per Scoop our homemade selection
110	Amarula Scented Crème Brûlée amarula scented crème brûlée • salted caramel fudge • white chocolate mousse • fresh berries • mint shoots
110	New York Cheese Cake new york cheesecake served with minted strawberry salad
85	Malva with Twist malva pudding milk tart • caramel sauce
95	Seasonal Fruits and Berries
220	Local South African Cheese Board
145	5 Chocolate Valrhona Chocolate Ball with fresh fruit relish great to share!