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JAMANI

# dinner menu

18h00 – 22h00

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## starters

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### CLASSIC CAESAR SALAD (D, GL)

120

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

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### VEGETARIAN CAESAR SALAD (D, GL)

110

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

### ADD

Chicken

35

Calamari

65

Bacon (P)

35

Smoked salmon

75

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### CAULIFLOWER SOUP (V, D, N)

120

Sautéed simeiji mushrooms, roasted almonds and truffle scented oil

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### CRISPY CALAMARI (GL)

150 | 255

Gochujang mayo, pineapple chutney and grilled lime

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### CLASSIC GARLIC SNAILS (D, GL)

155

Snails in a garlic butter, black garlic purée, topped with parsley crumbs cooked in the pizza oven, served with toasted baguette

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### GRILLED HALLOUMI (V, D, GL, N)

140

Glazed with local honey, zaalouk, pistachios and grilled pita bread

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### WEST COAST MUSSELS (D)

150 | 255

Cooked in a classic garlic and lemon cream sauce

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# mains

## FROM THE GRILL

All grills served with a side of your choice

### STEAKS

All steaks served with miso roasted squash, onion purée and crispy onions

<b>Beef fillet 250g (D, GL)</b>	<b>325</b>
<b>Ribeye 300g (D, GL)</b>	<b>325</b>

### SAUCES

<b>Mixed mushroom (D)</b>	<b>45</b>
<b>Black peppercorn (D)</b>	<b>45</b>
<b>Red wine jus (D)</b>	<b>45</b>

## FROM THE SEA

<b>BATTERED FISH (GL)</b>	<b>170</b>
Fries and tartar sauce	

<b>GRILLED MARKET FISH (D, GL)</b>	<b>265</b>
Grilled market fish, lemon butter sauce and your choice of side	

<b>LINEFISH (D)</b>	<b>285</b>
Grilled linefish served on a smoked snoek and confit leek risotto, mebos and nori	

<b>GRILLED PRAWNS</b>	<b>355</b>
Prawns marinated in a Ghanaian sauce, jollof rice and a fresh tomato and jalapeño salsa	

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# mains

## FROM THE LAND

### PORK BELLY (P, D) 225

On a nduja and split pea ragout topped with apple salsa verde

### OXTAIL GNOCCHI (D, GL) 240

Slow cooked deboned oxtail, potato gnocchi and gremolata

### ADOBO LAMB SHANK (D, GL, N) 325

Lamb shank braised in a Mexican red sauce, mash potato and a pickled red onion, jalapeno and cabbage slaw

### CONFIT DUCK (D) 250

Slow cooked duck, crispy pomme Anna, carrot purée, green beans and an orange and thyme jus

### MUSHROOM TAGLIATELLE (V, GL, D) 185

Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraîche  
(Gluten free pasta available R25 extra)

#### ADD

Bacon (P) 35

Chicken 35

Steak strips 65

Prawns 85

### MUGHLAI PANEER KOFTA (V, GL, D, N) 195

Cheese, nut and potato dumplings in an aromatic spiced curry sauce, basmati rice, roti and sambal

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## burgers

<b>BEEF BURGER (D, GL)</b>	<b>170</b>
with all the trimmings on a brioche bun, cheddar cheese, smoked aioli and fries	
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<b>CHICKEN BURGER (D, GL)</b>	<b>165</b>
panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries	
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<b>VEGETARIAN BURGER (V, VG, D, GL)</b>	<b>130</b>
Chickpea and herb burger, vegan mayo, burger trimmings and fries	
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<b>BILTONG, AVO AND JALAPENO BURGER (D, GL)</b>	<b>195</b>
Beef burger with all the trimmings on a brioche bun, biltong powder coated avocado, cheddar cheese, smoked aioli and fries	

## sides

<b>Fries (VG)</b>	<b>45</b>
<b>Truffle and parmesan fries (V, VG, D)</b>	<b>60</b>
<b>Tenderstem broccoli, crispy onion and parmesan (V, VG, D)</b>	<b>60</b>
<b>Mashed potatoes (V, VG, D)</b>	<b>50</b>
<b>Garden salad with a fynbos vinegar dressing (VG)</b>	<b>55   95</b>

## pizzas

(Gluten free pizza base available R35 extra)

<b>MARGHERITA (D, GL, V)</b>	<b>105</b>
Neapolitana sauce, fresh basil, mozzarella and olive oil	
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<b>PEPPERONI (D, GL, V, N)</b>	<b>150</b>
Pepperoni, mushroom, mozzarella and rocket	
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<b>VEGETARIAN (V)(D)(GL)(N)</b>	<b>145</b>
Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella	
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<b>BUTTER CHICKEN CURRY (D, GL)</b>	<b>145</b>
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	

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## desserts

<b>STICKY TOFFEE PUDDING (V, D, GL)</b>	<b>145</b>
Anglaise, vanilla bean ice cream, orange curd and brandy snap tuile	
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<b>CHAI CRÈME BRÛLÉE (V, D, GL)</b>	<b>145</b>
Roasted pineapple and a shortbread biscuit	
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<b>64% CHOCOLATE FONDANT (V, D, GL)</b>	<b>150</b>
Honeycomb ice cream and whipped butterscotch	
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<b>SPICED PINEAPPLE CAKE (V, D, GL)</b>	<b>145</b>
Upside down pineapple cake flavoured with winter spices, pina colada frosting and granadilla sauce	
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<b>COCONUT ICE CREAM SANDWICH (G, D, V, VG)</b>	<b>135</b>
Kiwi, curry leaf sugar and coconut crumble	
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<b>PECAN NUT PIE (D, N)</b>	<b>150</b>
Vanilla bean ice cream, banoffee parfait and caramel sauce	
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<b>TRIO OF ICE CREAM OR SORBET (V, VG, D, N)</b>	<b>SQ</b>
Enquire with your waitron for available flavours	
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<b>CHEESE PLATTER (V, D, GL, N)</b>	<b>140</b>
Selection of local cheese, chutney, relish, crackers and toasted baguette	

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