



STARTERS



Jeera Veg Bomb (V)	80
Cauliflower, Shallots & Broccoli blended with Spice & Crumbed with Chutney & Crisp Roti	
Greek Salad (V)	85
Mixed Leaves, Peppers, Shallots, Cucumber, Black Olives & Feta with Dressing	
Grilled Chicken & Pineapple Salad	95
Cajun Chicken, Peppers, Shallots & Pineapple with Dressing	
Spicy Lamb Koftas	70
Based on Raita topped with Pineapple Relish served with Pita Bread	
Jeera Prawn Puri	99
Sautéed Spiced Prawns served in Puri with Side Salad	
Panko Crust Prawn Tails	95
Served with Chilli Garlic Sauce & Side Salad	
Harissa Spiced Chicken Livers	65
Served with Crisp Roti	
Puri Patha (V)	55
Trio of Samosas	55
Jeera Tasting Board	205
Spicy Lamb Kotas with Pita Bread, Jalapeno Risssoles (V), Puri Patha (V)	
Samosa (1 of each Or 3 x Vegetable Samosas), Chili Bites (V), Masala Chips (V)	
Greek Side Salad (V)	

MAINS

GRILLS



Chicken Supreme	170
Lemon & Herb Basted, accompanied with Seasonal Veg & Thyme Scented Baby Potatoes	
Half Masala Chicken	160
Slow Roasted, Coated in Homemade Masala Mixture served with Fries, Roti & Green Salad	
Chicken Tikka Masala	140
Chicken Fillets served with Roti & Masala Fries	
Karoo Lamb Chops Grilled to Perfection	240
Pepper Rubbed Chops served with Signature Mash & Rich Lamb Sauce	
Grilled Beef Fillet (300gr)	250
Tender Fillet served with Seasonal Veg & Mushroom Sauce	
Pan Seared Fresh Line Fish	220
Served with Seasonal Veg, Chips & Lemon Butter Sauce	
Tandoori or Lemon Butter Grilled Prawns (L2) x 8	250
A Blend of Jeera Spices served with Pilaf Rice, Green Salad & Trio of Sauces (Peri Peri, Lemon Butter & Garlic Cream)	
Oceans 11 Seafood Platter for 2	650
Line Fish x 1, 8 x Grilled (L2) Prawns, Pilaf Rice, Fries, Crumbed Calamari Rings, Garlic Mussels with Trio of Sauces (Peri Peri, Lemon Butter & Garlic sauce)	

MAINS

CURRIES



Authentic Lamb Curry	125
On the Bone Lamb cooked in Authentic Indian Spices & Potato	
Butter Chicken	140
Chicken Fillet cooked to perfection in a Rich Creamy Sauce	
Fish Curry	185
Fresh Line Fish Marinated in Masala, finished in Chili & Tamarind Sauce	
Prawns Curry	250
Argentinian L2 Prawns cooked in Jeera's Special Blend of Herbs & Spices	
Jeera's Famous Crab Curry	250
A Curry with reputation, Perfected & stands out from the rest	
North Indian Vegetable Korma	120
A mix of Seasonal Veg cooked in a Rich Creamy Blend of Spices	
Sugar Beans & Potato Curry	75
Paneer Makhani	95
A Cream Base Curry with Deep Fried Paneer and Coriander	

ALL JEERA CURRIES SERVED WITH BASMATI RICE & ROTI

DESSERTS



Cardamom Infused Crème Brule	55
Chocolate Mousse	70
Jeera's Signature Soji	65
Vanilla Ice Cream & Chocolate Sauce	55
Bombay Crush Panna Cota	85
Vermicelli	65
Cake of the Day	70

KIDDIES MEALS

Panko Crumbed Chicken Strips & Chips	105
Macaroni & Cheese	85
Lamb Burger & Chips	97
Panko Crumbed Fish & Chips	85
Small Fries with Tomato Sauce	25