

Starters

Soup of the Moment	8
Durban Samoosas	10
lightly curried vegetables in a pastry triangle served with mango archaar	
Delma's Salmon Cake	10
with black caviar, cross & blakwell peri - peri mayo	
Kerrie Vis	12
pickled I&J fish cutlets served cold with warm pumpkin fritters	
Isopho - Cape Seafood Soup	14
with saffron & herbs	
Organic Chicken Livers Peri-Peri	12 ½
flash sautéed with chilies, onion & served with seven grain bread	
Calamari	14
grilled & lightly sautéed with olive oil, lemon, parsley, garlic & white wine or lightly battered and fried in vegetable oil with a peri-peri mayo dip	
Safari Platter	14
biltong & droewors (cured, salted and dried beef tenderloin) served with dried fruit & mixed salted nuts	
Farm Raised Ostrich Carpaccio	15
raw, paper thin slices served with shaved farm cheese and mâche, and drizzled with olive oil	
Tristan Lobster Tail	18
imported from the Tristan Islands, 400 miles west of Cape Town, served with seasonal vegetables from the Fort Greene Farmer's Market and peach nectar sauce	
Organic Chicken Wings Peri-Peri	10
wings marinated in spicy dried pepper oil with garlic and vinegar	
Mom's Wild Salmon Cake	10 ½
Delma's recipe with caviar and pepperdew mayo	

Salads

Traditional	7
tomato, egg & onions with chive dressing & fresh herbs	
Greek	8
made famous by South Africans	
Baby Beet	8
with red onions and mint	

Shebeen	10
Chef's choice from Fort Greene Farmer's Market	

Main course

Bushman Vegetable Platter	14
fresh from the Fort green Farmer's Market	
Confit of Cornish Hen Peri-Peri	20 ½
served on truffle-smashed potato and bistro gravy	
Oxtail Potiekos Bredie	22 ½
slow-cooked rich stew cooked in a traditional South African three-legged cast iron pot, served with your choice of side	
Yebo Burger & Chips	14
with Mary Rose peri-peri, shitake, caramelized onions, and baby greens	
Kalk Bay Fish Parcel	16 ½
deep fried I&J hake filet, calamari & slap chips (fries) served with salt and vinegar	
Pap & Boerewors	17
traditional beef tenderloin sausage served with tomato and onion gravy	
Prawns Peri-peri	22
sauteed Mozambique-style prawns with yellow rice	
Baby Back Ribs	20 ½
char-grilled, basted with monkey gland sauce, served with your choice of side	
I&J Sea Harvest Cape Capensis	24
our catch of the day head off, tail on; served with a nectar lemon-butter sauce, roasted farmer's vegetables and yellow rice	
Char Grilled Steak	24
char-grilled ribeye select with a mushroom, monkey gland, or garlic butter sauce and your choice of side	

Curries

Vegetable 14/ Organic Chicken 16/ Halal Mutton 18/ Seafood 20	
complemented by mango chutney, banana coconut and milk, cucumber mint and yogurt, and a combination of finely chopped onions, tomato, and parsley soaked in white wine vinegar.	
Curry and Rice Breyani	
rice pilaf seasoned with curry, cooked with boiled egg and lentil	

Durban Bunny Chow

hollowed bread with curry stews and bread topping	
Roti	
traditional Indian flatbread	

Bobotie	17
curried mince bake with egg custard topping—served with yellow rice and raisins	

Side Orders

Mielie (Corn) in the Husk	4
served with butter and salt	
Garlic Bread	4
foil wrapped with garlic and parsley butter	
Uputhu	5
ground cornmeal with tomato and onion gravy	
Yellow Rice and Raisins	5
turmeric, saffron and onion flavored rice with raisins	
Umngqushu Stambu / Samp	6
crushed corn & speckled bean stew	
Chaka-laka	5
spicy mix of baked beans, carrots, tomato and onion	
South African Cooked Vegetables	6
pumpkin, spinach and green beans	
Slapchips	5
twice-fried French fries, soaked in vinegar and then salted	
Couscous	5
coarsely ground and well-spiced semolina	
Baked Potato	5
with sour cream and butter	
Mixed Greens	5
South African Cooked Vegetables	6
Smashed Potatoes	6
with white pepper and truffle oil	
Umngqushu Stampu/Samp	6
crushed corn and speckled bean stew.	