

DESSERTS

Vietnamese Coffee Shot of condensed milk and a double Espresso	48	Triple Shots Chocolate mousse, caramel cheesecake and lemon fridge tart	58
Bar-One Spring Rolls With dipping cream	55	Deep-Fried Ice-Cream Since 1978 - Biscuit coated, butterscotch sauce	58
Cinammon Doughnut Holes Dusted with cinammon sugar with Nutella & cream	48	Choc Fudge Brownie White, milk and dark chocolate, bar-one chocolate sauce, ice-cream	66
Upside Down "potted" Cheesecake Passion fruit puree and shortbread crumbs	55	Dessert Platter - "best of the above" Triple choc brownie • caramel cheesecake Bar-One spring roll • doughnut holes	106
Chocolate Lava Pudding Warm self-saucing, with ice-cream	58		

DOUBLE THICK "Sized Up" SHAKES

45

Bar-One • Caramel • Strawberry • Vanilla
Lime • Horlicks

PEDROS

45

Cape Velvet • Kahlua • Mint
Whiskey • Frangelico

HOT DRINKS

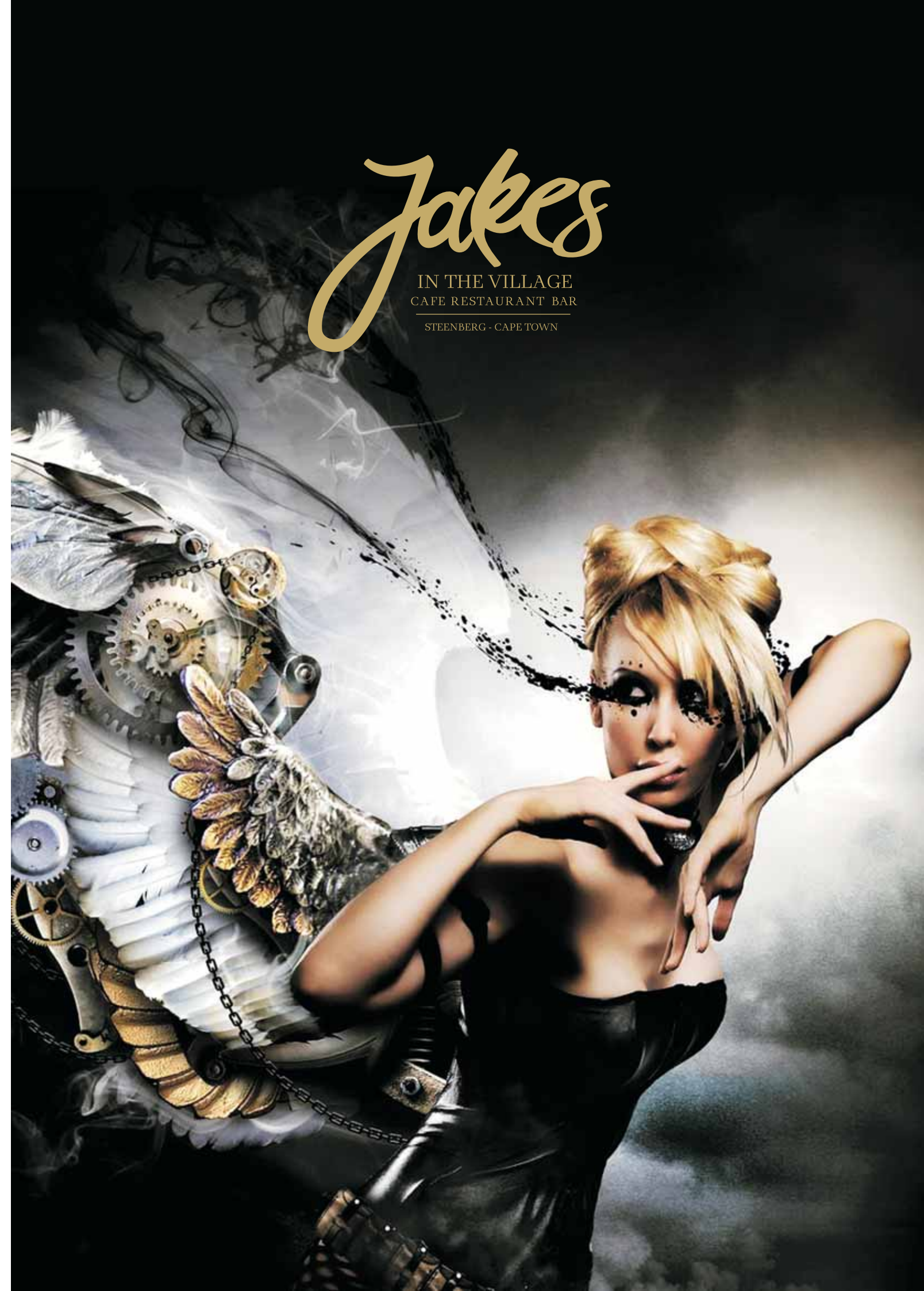
Cappuccino	24	Red Espresso	20
Americano	24	Red Cappuccino	26
Flat White	24	Red Latte	26
Café Latte	24	Bar-One Hot Chocolate	36
Café au Lait	24	Kahlua Coffee	42
Espresso	18	Bells Whiskey Coffee	42
Macchiato	19	Special Coffee	24
Mochaccino	30	add a spirit of your choice	
Spiced Chai	34	Teas	18
		Green, Mint, Chamomile, Rooibos, Ceylon, Earl Grey	




Jakes on the Common: 1 Chapmans Peak Drive, Noordhoek, Tel: 021 789 0445, e-mail: noordhoek@jakes.co.za
Jakes in the Village: Steenberg Village, Steenberg Road, Tokai, Tel: 021 701 3272, e-mail: tokai@jakes.co.za

Jakes

IN THE VILLAGE
CAFE RESTAURANT BAR
STEENBERG - CAPE TOWN



STARTERS

Chilli Poppers  Panko crumbed, filled with cream cheese	62	Seared Salmon Sushi Bowl Sushi rice, avo, radishes and sesame crusted salmon	74
Brooklyn Bake  Hot artichoke, parmesan cheese & mayo dip with a crispy roll	64	Yunan Pork Ribs Fun food! Sticky Asian sauce, ginger, chilli & coriander	74
Wild Mushroom Ravioli  With a Parmesan cream and sautéed mushrooms	65	Camembert and Pepperdew Chutney  Panko crumbed, with toasted ciabata	76
Dim Sum Steamed pork and chicken pot stickers	74	Pan-fried Calamari & Chorizo On a chickpea salad	76
Panko Prawns In crispy Japanese crumbs with sweet chilli sauce	72	Tasting Platter - for two! Panko prawns • yunan ribs • chilli poppers chicken pot stickers • Parma ham and cheese balls	118

SALADS

Chunky Greek  Iceberg lettuce, olives, feta, tomato, onions, cucumber and vinaigrette	78	The Original Flatbread  Chilli base, mozzarella, cheddar, feta, tzatziki, coriander	102
Roasted Butternut, Feta & Beetroot  Mixed leaves, beetroot, pumpkin seeds, butternut, feta	88	Blue Cheese & Roasted Butternut  Chilli base, mozzarella, gorgonzola, butternut and rocket	108
Bacon, Caramelized Pear & Blue Cheese Spinach, rocket, pecans, blue cheese dressing	94	Cajun Chicken Chilli base, mozzarella, cheddar, feta, tzatziki, pineapple salsa and coriander	118
Caesar / Chicken Caesar Cos, croutons, bacon, parmesan, Caesar dressing	94/104	Pulled Pork Chilli base, mozzarella and moon blush tomatoes	136
Quinoa Salad  Chicken Quinoa Beetroot, feta, avo, spinach, fresh herbs, red onion, vinaigrette	94/104	Moroccan Lamb 120gm lamb, chilli base, mozzarella, cheddar, feta, aubergine, rocket, tzatziki	145

★ BURGERS & SLIDERS ★

Homemade 200g patty grilled to medium.

Try the "Naked" version on a salad with nuts, seeds & AVO - add R15! Sweet Potato Fries, add R15!

Pulled Pork Burger Shredded beetroot, carrot and cucumber	109	Chook Burger Chicken, chipotle mayo, avo & bacon	114
The Moroccan Moroccan spiced beef patty, hummus, grilled aubergine, tzatziki, rocket and reduced balsamic	109	The Veg Burger  Chickpea, beetroot, quinoa (with or without bun)	109
BCG Burger Bacon, cheddar and guacamole	109	WHATTA BURGER! Cheese, bacon, gherkins, port & mushroom sauce, crumbed feta & crispy onions	135
Classic American Burger Mature cheddar, chipotle mayo, gherkin, onion rings	109	TRY OUR GOURMET HOTDOG!	
The Mexican Burger Tortilla, salsa, sour cream, cheddar and guacamole	109	Bratwurst SNAG Fried onions, sauerkraut, sweet mustard	72
Sliders American classic • BCG • pepper burger	114	Chorizo SNAG Marinated tomatoes, chipotle mayo, rocket & Parmesan	72

SMALL PLATES

Beef Slider With a mushroom sauce	68	Pork Belly Cantonese reduction and mash	80
Makhani Chicken Curry Basmati & a roti	75	Horseradish Sirloin With shoestring fries	80
Parma Ham & Cheese Balls Fresh and light! With a pepperdew chutney	78	Pork Loin Ribs Basted and served with shoestring fries	95

★ POULTRY ★

Stylin' Schnitzel Crumbed chicken, fresh tomato, feta, mozzarella and rocket	108	Linefish Sautéed potatoes, spinach, tomato & Hollandaise	155
Creamy Chicken, Bacon & Basil Pasta* Penne, chicken, bacon, basil and cream	118	Thai Prawn & Chicken Curry Red curry, coconut cream, lemongrass, lime leaves, basil and coriander	165
Makhani Chicken Curry Indian style butter chicken with cashews, roti and basmati rice	128	Mirin-Glazed Norwegian Salmon Seared, Asian noodles, pickled ginger, mirin glaze	185
		Poached Norwegian Salmon On greens with mixed nuts, seeds, feta & avo	195

*Gluten Free Tagliatelli available

★ SEAFOOD ★

MEATS

Old Boy's Liver & Onions Lamb's liver, onions, bacon, mash, veg	110	Horseradish Sirloin 250gm - Roasted garlic & creamed horseradish sauce	145
Slow Roasted Pork Stir-Fry With Asian noodles, julienne vegetables and a Cantonese reduction	115	Port & Blue Cheese Rump 250gm - Blue Cheese, Port & honey glaze	145
Pork Belly On potato OR cauli mash with a Cantonese sauce	148	Nut & Herb Fillet 200gm - Nut & herb butter	185
Lamb Curry Authentic Indian curry, hot and full of flavour	185	Café de Paris Sirloin 400gm - Café de Paris butter	185
Pork Loin Ribs 800gm rack of ribs	185	Chimichurri T-Bone 500gm - Traditional Argentinian chimichurri salsa	185

Steaks are served with your choice of ONE of the SIDES below. Plain steaks available.
But hey, sweet potato fries are an extra 15 bucks!

SIDES

Side Salad (R25), Basmati Rice (R20), Skinny Fries (R20), Vegetables (R20), Mash (R20), Cauli Mash (R25), Sweet Potato Fries (R35), Avo-Seasonal (R25), Sub Sweet (R15)

SAUCES

all R25
Chimichurri - Mushroom - Nut & Herb Butter - Café de Paris butter
Green Peppercorn - Port & Honey Glaze - Hollandaise - Creamed Horseradish

Service charge not included • 10% gratuity added to tables of 8 or more Corkage R35/bottle • NBYO wine on tables of 18 or more • fully licensed