

## DESSERTS

Vietnamese Coffee Shot of condensed milk and a double Espresso	55	Triple Shots Chocolate mousse, caramel cheesecake and lemon fridge tart	65
Bar-One Spring Rolls With dipping cream	60	Deep-Fried Ice-Cream Since 1978 - Biscuit coated, butterscotch sauce	65
Cinnamon Doughnut Holes Dusted with cinnamon sugar with Nutella cream	58	Choc Fudge Brownie White, milk and dark chocolate, bar-one chocolate sauce, ice-cream	66
Upside Down "potted" Cheesecake Strawberry coulis and shortbread crumbs	58	Dessert Platter Triple choc brownie • caramel cheesecake Bar-One spring roll • doughnut holes	120
Chocolate Lava Pudding Warm self-saucing, with ice-cream	65		

## DOUBLE THICK "SIZED UP" SHAKES 45

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

## PEDROS 45

Cape Velvet • Kahlua • Mint • Whiskey • Frangelico

## HOTS

Cappuccino	24	Red Espresso	20
Americano	24	Red Cappuccino	28
Flat White	24	Red Latte	28
Café Latte	24	Bar-One Hot Chocolate	36
Café au Lait	24	Kahlua Coffee	46
Espresso	18	Bells Whiskey Coffee	46
Macchiato	19	Teas	18
Mochaccino	30	Green, Mint, Chamomile, Rooibos, Ceylon, Earl Grey	
Spiced Chai	34		
Choc Chai	38		

No alcohol served to persons under 18. Drink responsibly. NO drinking and driving.  
CORKAGE: R35 per bottle - NBYO for groups larger than 20 people.  
10% gratuity added to tables of 8 or more

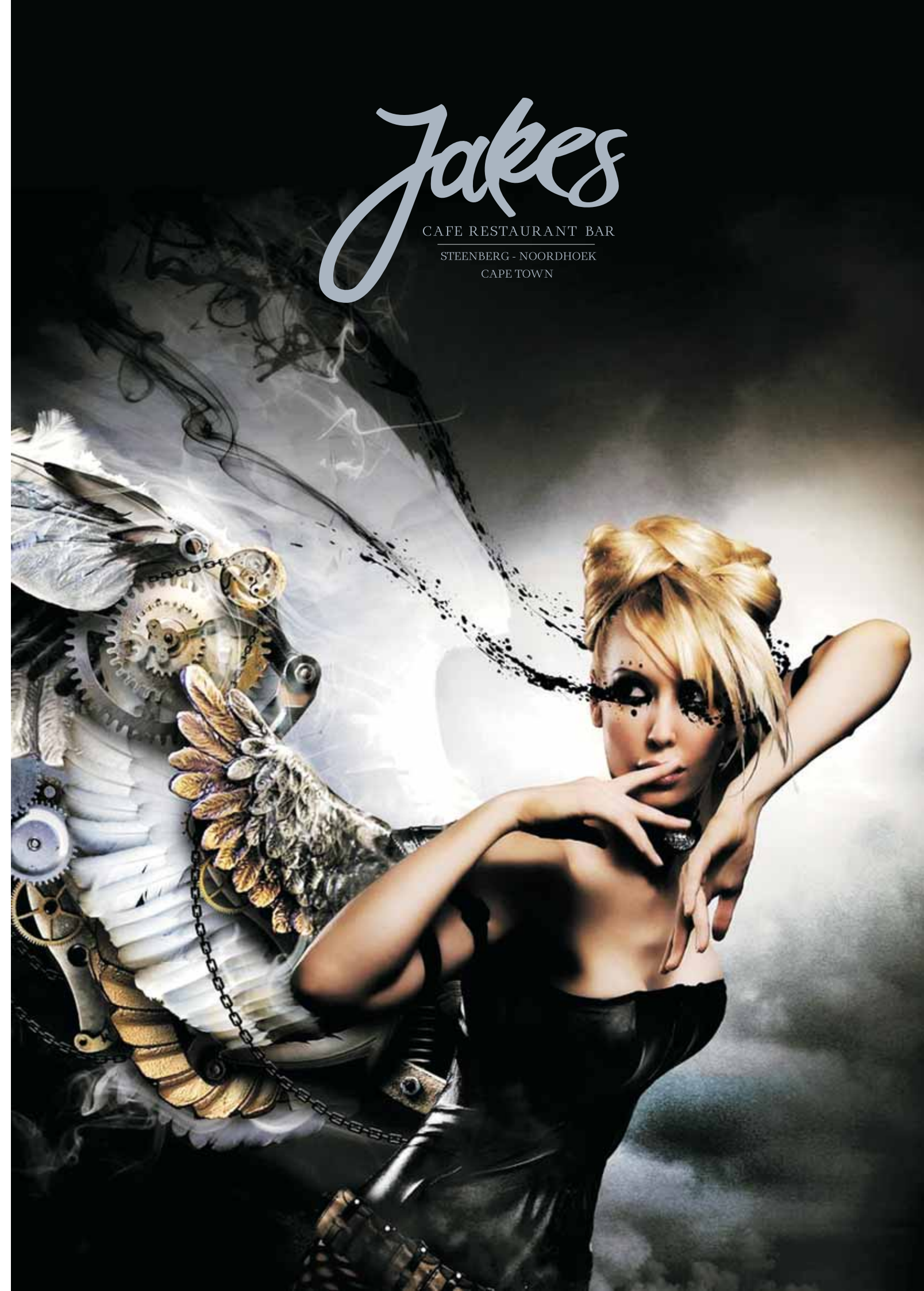


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Jakes graphics & website: www.design8020.co.za



# Jakes

CAFE RESTAURANT BAR  
STEENBERG - NOORDHOEK  
CAPE TOWN

# STARTERS

<b>Chilli Poppers</b>  Panko crumbed, filled with cream cheese	67	<b>Sushi Bowl</b> Sushi rice, avo, radishes and sesame crusted salmon	84
<b>Brooklyn Bake</b>  Hot artichoke, parmesan cheese & mayo dip with a crispy roll	68	<b>Yunan Pork Ribs</b> Fun food! Sticky Asian sauce, ginger, chilli & coriander	74
<b>Wild Mushroom Ravioli</b>  With a Parmesan cream and sautéed mushrooms	68	<b>Camembert and Pepperdew Chutney</b>  Panko crumbed, with toasted ciabata	76
<b>Dim Sum</b> Lamb & Chicken pot stickers	78	<b>Pan-fried Squid &amp; Chorizo</b> On a chickpea salad	82
<b>Panko Prawns</b> In crispy Japanese crumbs with sweet chilli sauce	82	<b>Tasting Platter - for two!</b> Panko prawns • yunan ribs • chilli poppers chicken pot stickers • Parma ham and cheese balls	138

## SALADS

<b>Chunky Greek</b>  Iceberg lettuce, olives, feta, tomato, onions, cucumber and vinaigrette	78
<b>Caesar Salad</b> Cos, croutons, bacon, parmesan, Caesar dressing <i>*add Chicken R26</i>	86
<b>Quinoa Salad</b>  Beetroot, feta, avo, spinach, fresh herbs, red onion, cucumber, vinaigrette <i>*add Butternut R10, add Chicken R26</i>	86
<b>Roasted Butternut, Feta &amp; Beetroot</b> Mixed leaves, beetroot, pumpkin seeds, butternut, feta	88
<b>Bacon, Caramelized Pear &amp; Blue Cheese</b> Spinach, rocket, pecans, blue cheese dressing	94

## MOROCCAN FLATBREADS

<b>The Original Flatbread</b> Chilli base, mozzarella, cheddar, feta, tzatziki, coriander	108
<b>Blue Cheese &amp; Roasted Butternut</b>  Chilli base, mozzarella, gorgonzola, butternut and rocket	114
<b>Cajun Chicken</b> Chilli base, mozzarella, cheddar, feta, tzatziki, pineapple salsa and coriander	128
<b>Pulled Pork</b> Chilli base, mozzarella and moon blush tomatoes	145
<b>Moroccan Lamb</b> 120gm lamb, chilli base, mozzarella, cheddar, feta, aubergine, rocket, tzatziki	155

## BURGERS, SLIDERS & SNAGS

Homemade, 200gm & grilled to medium.














{ The following now exclude a SIDE. Please add a SIDE of your choice. Prices do vary. }

<b>The Moroccan Burger</b> Moroccan spiced beef patty, hummus, grilled aubergine, tzatziki, rocket and reduced balsamic	95	<b>Sliders</b> American classic • BCG • pepper burger	105
<b>BCG Burger</b> Bacon, cheddar and guacamole	95	<b>Pulled Pork Burger</b> Light Soy glaze, shredded pork & coleslaw	105
<b>Classic American Burger</b> Mature cheddar, chipotle mayo, gherkin, onion rings	95	<b>WHATTA BURGER!</b> Cheese, bacon, gherkins, port & mushroom sauce, crumbed feta & crispy onions	115
<b>The Mexican Burger</b> Tortilla, salsa, sour cream, cheddar and guacamole	95	<b>Bratwurst Snag</b> Sauteéd onions, sauerkraut & sweet mustard	72
<b>Chook Burger</b> Chicken, Chipotle mayo, avo & bacon	105	<b>Chorizo Snag</b> Sauteéd onions, tomato, Chipotle mayo & parmesan	72

## SMALL PLATES

<b>Beef Slider</b> With a mushroom sauce	68	<b>Pork Belly</b> Cantonese reduction and mash	88
<b>Makhani Chicken Curry</b> Basmati & a roti	75	<b>Horseradish Sirloin</b> -125gm With skinny fries	88
<b>Parma Ham &amp; Cheese Balls</b> Fresh and light! With a pepperdew chutney	78	<b>Pork Loin Ribs</b> Basted and served with skinny fries	115



<b>Pakistani Cauliflower Curry</b>   Tomato base, roasted cauliflower, curry spices, coriander & basmati	96	<b>Poached Norwegian Salmon</b>  With Pickled ginger & a salad of nuts, seeds and avo	205
<b>Poké Bowl</b>    Quinoa, avo, cucumber, radish, beetroot, spinach & edamame beans ADD: Salmon or Tuna & sushi mayo	98	<b>Roasted Root Veg</b>   On spiced lentils & feta with yoghurt & dill	110
<b>The Naked Veg Burger</b>   Chickpea, quinoa & beetroot on a salad of nuts, seeds and Avo	125	<b>Mexican Bean Soup</b>    With guacamole and nachos	82

{  Gluten Free,  Vegan  Vegetarian }

## POULTRY

<b>Stylin' Schnitzel</b> Crumbed chicken, fresh tomato, feta, mozzarella and rocket	118
<b>Creamy Chicken, Bacon &amp; Basil Pasta*</b> Penne, chicken, bacon, basil and cream	126
<b>Makhani Chicken Curry</b> Indian style butter chicken with cashews, roti and basmati rice	138
<b>Beetroot Woolloomooloo</b> Oven roasted supreme, caramelized onions & feta with a beetroot jus and mash	152

\*Gluten Free Tagliatelli available

## SEAFOOD

<b>Crispy Hake &amp; Chips</b> Battered, coleslaw, skinny fries	125
<b>Linefish</b> Sautéed potatoes, spinach, tomato & Hollandaise	175
<b>Thai Prawn &amp; Chicken Curry</b> Red curry, coconut cream, lemongrass, lime leaves, basil and coriander	175
<b>Mirin-Glazed Norwegian Salmon</b> Seared, Asian noodles, pickled ginger, mirin glaze	205

## MEATS

<b>Old Boy's Liver &amp; Onions</b> Lambs liver, onions, bacon, mash, veg	115	<b>Horseradish Sirloin</b> 250gm - Roasted garlic & creamed horseradish sauce	155
<b>Slow Roasted Pork Stir-Fry</b> With Asian noodles, julienne vegetables and a Cantonese reduction	120	<b>Port &amp; Blue Cheese Rump</b> 250gm - Blue Cheese, Port & honey glaze	155
<b>Pork Belly</b> On potato OR cauli mash with a Cantonese sauce	160	<b>Nut &amp; Herb Fillet</b> 200gm - Nut & herb butter	185
<b>Lamb Curry</b> Authentic Indian curry, hot and full of flavour	195	<b>Café de Paris Sirloin</b> 400gm - Café de Paris butter	185
<b>Pork Loin Ribs</b> 600gm rack of ribs	205	<b>Chimichurri T-Bone</b> 500gm - Traditional Argentinian chimichurri salsa	195

Steaks are basted & served with a choice of one of the sides below. PLAIN steaks are available. SWEET FRIES are an additional R15.

## SIDES

Salad (R20), Fries (15), Sweet Fries (25), Naked Salad (40), Basmati (20), Vegetables (R25), Avo (R25), Mash (20), Cauliflower Mash (R25), Baked Potato (15)

## SAUCES 25

Chimichurri, Mushroom, Nut & Herb Butter, Café de Paris Butter, Green Peppercorn, Port & Honey Glaze, Hollandaise, Creamed Horseradish