

MENU

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Plate Of 4 Samoosa's Served With Dip Mince, Potato, Chicken, Veg, Cheese And Corn

R35

VEG STARTERS

Plate Of 4 Served With Dip Chilli Bite, Potato Wara

R35

CAPE MALAY DISHES (TRADITIONAL)

Served With Rice /Roti

TOMATO BREDIE:

Cubes of lamb cooked in a fresh home-made sweet sour tomato sauce

R145

DENNING VLEIS:

Most Popular Malay Dish.

Lamb Chops in a sweet-sour, brown onion tamarind sauce served with rice and side mash.

R165

PIENANG:

Beef cubes in sweet-sour in a tangy curry sauce served with fried potato.

R145

BOBOTIE:

A Sweet Sour flavoured Lean Beef Mince stir-fried with fresh herbs, spices, topped with a Milk Egg Glaze, served with yellow rice.

R160

SEAFOOD

FISH CURRY:

This Is A Delicious Indian Offering Fresh Fish, Green Chilli, Turmeric, Curry Leaves And Coriander.

R145

KINGKLIP CURRY:

Boneless Kingklip Fish With Tumeric, curry Leaves Green Chilli And Coriander

R169

PRAWNS CURRY:

A delicate blend of prawns sauteed in a tasty medium strong curry base with different spices and coriander.

R169

CRAYFISH CURRY:

Succulent pieces of crayfish flavoured with green chillies, turmeric and coriander. R179

١	CURRIES (RICE OR ROTI)					
	MUTTON CURRY: Lamb cooked genlty and slowly with a blend of selected Traditional Cape Malay spices	R169				
	CHICKEN CURRY: This suberb curry is our chefs masterpiece, tender Chicken pieces marinated and simmered in our secret spices					
	BEEF CURRY: Beef cubed cooked with braised onions and indian spices					
	BUTTER CHICKEN: Chicken fillets in a fresh cream and butter sauce					
manual	CHICKEN TIKKA: Chicken fillets in spicy masala with hint of chilli					
CHICKEN KALYA: Chicken on the bone in North Indian spices						
LAMB KALYA: Lamb on the bone in North Indian spices						
	CHICKEN BREYANI: Perfectly well spiced & yogurt marinated Indian dish served with basmati rice R135					
	LAMB BREYANI: Perfectly well spiced & yogurt marinated Indian dish served with basmati rice	R145				
VEGETABLE CURRY: Fresh mixed veggies and butter beans						
	YELLOW DHAL: Yellow lentiles cooked to perfection indian spices	R95				
	EXTRA RICE R15 EXTRA ROTI R18					

CHIPUCCINU

DRINKS FRUIT PUNCH R30 **FALOODA** R30 TIZERS (APPLE/RED GRAPE) **R30** BERRY COOLER R30 LASSIE (SWEET/SALTED) **R35** CORDIALS (PASSION FRUIT/COLA TONIC/LIME) R35 JUICES (MANGO/ORANGE) **R35** R30 ICE TEA (LEMON/PEACH) SODA (COKE, SPRITE, FANTA, CREAM SODA, ETC) **R25** WATER (500ML-STILL, SPARKING) R20 WATER (LARGE STILL, SPARKLING) R40 MILKSHAKES(Vanilla, Strawberry, Chocolate, Banana, Lime, Bubblegum) R30 HOT DRINKS TEA (CEYLON, ROOIBOS, GREEN, EARL GREY) R25 BIESMIELLAH CHAI TEA (MILK BASED) R30 CAPPUCCINO R25 HOT CHOCOLATE, MILO R30 CAFÉ MOCCHA **R35** CAFÉ LATTE **R35** HAZEL LATTE R40 DESSERTS **KOEKSISTERS** R8 FRUIT SALAD AND ICE CREAM R45 SAGO PUDDING R45 VERMICELLI AND ICE CREAM R45 MALVA PUDDING AND CUSTARD R45

We Cater For Any Function
Contact Us For All Your Catering Requirements

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