

STARTERS & SMALL PLATES

TERIYAKI GLAZED SHORT-RIBS 135
With Fresh Chilli & Sesame Seeds

PERI-PERI CHICKEN LIVERS 90
Served with Toasted Sourdough

SALT & PEPPER CALAMARI 120
Lemon Butter & Chunky Tartar Sauce

CRISPY FRIED HALLOUMI STICKS 95
Lime Crema & Sweet Syrup Drizzle

CHICKEN WINGS 4x 98 8x 195 8x 285
Grilled or Fried
BBQ, Mild Hot or Breath Away

SAUCY BOERIE BITES 98
With Toasted Sourdough

TWO SKINNY HERBED LAMB CHOPS 98
With Mustard Aioli

JOZI PITA POCKETS
Beef in Tahini Sauce &/or 24
Chicken in Trinchado Sauce 21

SALADS & POKE BOWLS

JOZI-STYLE CAESAR SALAD 165
With Shredded Chicken, Bacon Bits, Cucumber,
Garlic Croutons, Egg & Parmesan Shavings

FRIED HALLOUMI SALAD 150
Cos Lettuce, Cherry Tomato, Radish,
Snap Peas & Cucumber in a Creamy Vinaigrette

SESAME CRUSTED CHICKEN SALAD 145
Avocado, Cucumber, Peppadews, Red Pepper &
Toasted Cashew Nuts. Honey-Soy Dressing

SLICED RARE CHIMICHURRI BEEF SALAD 155
With Avocado, Lettuce, Cherry Tomato, Cucumber &
Grainy Chimichurri Dressing

MEDITERRANEAN BOWL (served warm) 165
Grilled Haloumi, Chorizo, Roasted Cherry Tomatoes,
Chilli Butter & Fried Squid Heads. Toasted Sourdough

FRESH CREAMY BURRATA 145
On Cherry Tomato Concasse, Olive Oil Drizzle.
Toasted Sourdough Bread

TERIYAKI CHICKEN POKE BOWL 145
Marinated Grilled Chicken Breast Served on Sushi Rice,
Cucumber, Avo, Ginger, Peppadew & Edamame

POKE BOWL Salmon 190 or Tempura Prawn 165
Sushi Rice, Cucumber, Avo, Ginger, Nori & Edamame



Take a picture & follow the link to
see images of our food, drinks & ...good times.

Jozi BISTRO & BAR Gin

OUR BISTRO CLASSICS

RIB-EYE STEAK FRITES 270
300g Rib-eye Round with
Café De Paris Butter & Beef Tallow Skinny Fries

SCHNITZEL PLANK (Chicken or Pork) 160
With Austrian Potato Salad

CRUMBED DUNKED PRAWN BUTTERFLIES 150
With Peppadew & Lime On Crisp Romain Lettuce

CLASSIC CHICKEN PREGO & CHIPS 140

BOERIE BITES IN A RUSTIC ROMANESCO 140
With Creamy Buttery Mash

CRISPY CHICKEN FILLET GOUJONS 140
Twice-Fried Rustic Fries & Cheese Sauce

CAPE-STYLE FISH & CHIPS 160
With Vinegar & Chunky Tartar Sauce

BELGIAN MUSSEL POT 130
In A Creamy White Wine Sauce,
Served With Toasted Sourdough

PASTA

SPICY CHICKEN AGLIO E OLIO LINGUINI 160
Chilli Flakes, Extra Virgin Olive Oil & Parsley

FETTUCCINE ALFREDO 150
Thyme, Mushrooms, Cream & Parmesan
(add Chicken or Bacon) 25

8-HOUR OXTAIL LASAGNA 170
With A Green Side Salad

FLAME GRILLED SEAFOOD

GRILLED PRAWN & CALAMARI 295
With Savory Rice – Tossed in
Lemon Butter or Peri-Peri

GRILLED CALAMARI HEADS & TUBES 245
Twice Fried Fries & Lemon Butter

GRILLED QUEEN PRAWNS 6X 260
Twice Fried Fries & Savory Rice -
Lemon Butter or Peri-Peri

WHOLE GRILLED LINE FISH (40 min) 240
With Roast Seasonal Veggies

GRILLED SALMON FILLET 325
with a Avo Salsa, Garlicy Baby Potatoes &
Roast Seasonal Veggies

MEATY MAINS

FRAGRANT LAMB CURRY 240
With Jasmin Rice & Tomato Salsa

8-HOUR OXTAIL 280
With Creamy Buttery Mash

BRAISED SHORT RIB 185
With Creamy Polenta, Gravy & Carrots

ONE GIANT JUICY BEEF RIB 325
With Garlic Baby Potatoes & Roast Veggies

TENDER PORK LOIN RIBS 300g 210 600g 360
Rustic Twice-Fried Fries

WHOLE GRILLED PERI-PERI CHICKEN 220
Served with Rustic Twice-Fried Fries 1/2 130

SKINNY LAMB CHOPS 4x 235
Skinny Beef Tallow Fries

SIGNATURE GRILLS

FILLET BURRATA 345
Garlic Butter Mushrooms, Burrata Cheese,
Rosemary Salt, Crispy Sage & Creamy Polenta

BACON BRIE STEAK 230
250g Rump, Brie Slices, Brie Sauce,
Avocado & Bacon Bits & Garlic Baby Potatoes

CRISPY JUICY CHICKEN ESPETADA 230
Sweet Chilli, Garlic Butter, Whole Jalapeno &
Peppadews & Rustic Twice-Fried Fries (25 min)

POPULAR GRILL COMBOS

With Twice-Fried Rustic Fries

½ PORTUGUESE CHICKEN & 295
½ RIB COMBO

SPICY CHICKEN WINGS & 300
½ RIB COMBO

½ PERI-PERI CHICKEN & 280
300g LAMB RIBLETTS

150g BOERIE & 260
150g CHUCK & ½ CHICKEN

300g PORK LOIN RIBS & 325
4x QUEEN PRAWNS

SIDES

Rustic Twice Fried Fries 35
Garlic Baby Potatoes 37
Creamy Polenta 35
Buttery Mashed Potatoes 37
Sautéed Spinach 35
Roast Veggies 40
Side Salad 45

SAUCES

Black Pepper Corn Sauce 35
Mushroom Sauce 38
Jalapeno Sauce 40
Grainy Chimichurri 35
Honey Mustard Sauce 45
Perini Sauce 45
Cheese Slice & Pepper Sauce 45
Cheese Slice & Mushroom 45

CRAFT BURGERS

Brioche Buns With Twice-Fried Rustic Fries &
Crispy Onion Rings

THE CLASSIC 125
Seasoned Prime Mince, Lettuce,
Tomato, Red Onion & Mayo

JOZI SIGNATURE 160
Our Unique Blend of Seasoned Prime Mince, Back
Bacon, Fried Egg, Fried Onion Rings & Melted Cheese

GOUDA CHEESE SLICE & SAUCE 155
Seasoned Prime Mince & Melted Gouda Cheese.
Choose Mushroom or Pepper Sauce

BACON & CHEESE 150
Seasoned Prime Mince, Back Bacon
with Melted Gouda Cheese

CRISPY FRIED CHICKEN 140
Buttermilk Marinated Chicken Breast,
Crispy Fried with Red Cabbage Slaw

CHILLI-BITE MUSHROOM 150
Lime-Guacamole, Coriander Tomato Salsa &
Onion Bhaji

CRISPY FRIED HALLOUMI 175
Grilled Mushrooms, Roasted Red Pepper,
Chimichurri & Rocket

SMASH BURGERS

2x 75g Beef Patties in a Fluffy Potato Bun
with Crispy Fries

TWO PATTY SIMPLE 110
MELTED CHEESE 120
WASABI SMEAR 120
CHIMICHURRI & MOZZARELLA 120
BEEF & LAMB BALKAN RELISH 130

JOZI FAMOUS FLAME GRILL

Choice of Twice Fried Fries | Pap & Chakalaka | Mashed
Potato | Rice | Creamy Polenta | Roasted Veg | Sautéed
Spinach | Garlicy Baby Potatoes | Side Salad | Onion Rings

FILLET 260g 265
RIBEYE 300g 250
RUMP 250g 190 350g 220
BEEF CHUCK 300g 160
T-BONE 500g 275

JOZI SWEETS

CARAMEL BREAD & BUTTER PUDDING 85
Served with Café Mocha Ice Cream

PASTIES DE NATA TOWER 90
Custard Portuguese Tarts, served with
Crème Anglaise & Vanilla Bean Ice Cream

BANOFFEE 85
Layers of Banana Bread with Creamy Caramel,
Sweetened Whipped Cream & Topped with Biscuits

CARROT CAKE CHEESE CAKE 90
Soft Carrot Cake topped with fridge Cheesecake
A crushed Walnut Brittle and Gingery Icing Rosettes