



D U **Ж** K A H

RESTAURANT & BAR

MENU

Starters

Fresh Oysters

- Natural 25
- With a Vietnamese dressing 25
- Grilled with a garlic and herb butter crust 28

Woodfired Roasted Marrow Bones

Herb crust, pickled onion skins, caperberries, crispy toast

95

Thai Fish Cakes

Panko crumbed, thai style fishcakes with a noodle & coriander slaw, soy, chilli & ginger

130

Korean Pork Belly Bites

Crispy pork belly, in a sticky Korean sauce, cucumber pickle, sesame, spring onion, coriander salad

105

Healthy Chicken Soup

Chicken, sweet potato, spicy black beans, avo, cream cheese

105

Sauté Chicken Livers

Chorizo, chili flakes, creamy napoli

90

Suicide Wings, Blue Cheese Sauce

90

Chicken Croquettes

Thyme, anchovies, onion, garlic, mustard, chilli, Grana Padano, celery dressing

110

Lime & Chilli Calamari

Crispy fried or lemon grilled, served on a herb and avocado salad, lime & chilli dressing

105

West Coast Mussels

Steamed in white wine, chorizo & tomato reduction, ciabatta

Or

Simmered in a Chardonnay, bacon, garlic and cream sauce, ciabatta

130

Dukkah Mezze

Marinated green olives, chermoula grilled chicken skewers, house made pita bread, roasted carrot and coriander hummus, minted cucumber raita, pickled onion skins

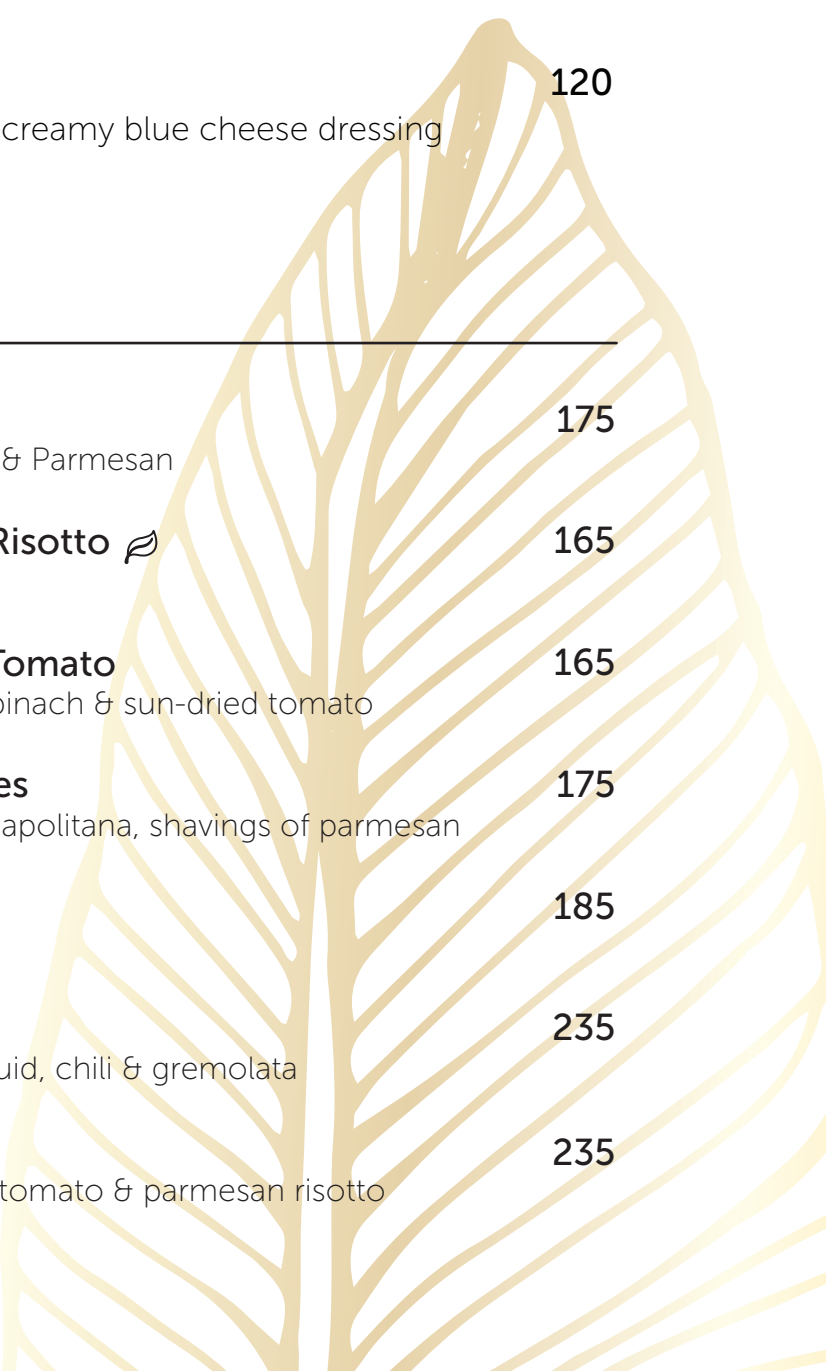
150

Salads

Seared Asian Beef Fillet Salad	155
Sesame, tempura carrot, ginger, baby pak choy, spring onion, chilli, soy	
Warm Cous Cous Salad 🌿	125
Roast butternut, red onion, red pepper, feta, mint, spinach, cashew nut	
Salmon Salad	185
Flaked norwegian salmon, baby spinach, avocado, red onion, green beans, croutons, parmesan shavings, honey & mustard dressing	
The Dukkah Caesar Salad	165
Crisp lettuce, chicken, bacon, avocado, parmesan, anchovy dressing, poached egg	
Pear & Blue Cheese Salad	120
Mixed greens, pecan nuts, red onions, creamy blue cheese dressing	

Pastas

Porcini Panzerotti 🌿	175
Mushroom cream, truffle oil, wild rocket & Parmesan	
Roast Butternut and Gorgonzola Risotto 🌿	165
Candied pecan nuts & parmesan	
Spinach, Chicken and Sun-Dried Tomato	165
Fettucini, tossed with chicken, creamy spinach & sun-dried tomato	
Penne Arrabiata with Steak & Olives	175
Penne pasta, steak strips, chilli, olives & napolitana, shavings of parmesan	
Chili Prawn Fettuccine	185
Napoli, basil & parmesan	
Seafood Linguine	235
Chardonnay cream, prawns, mussels, squid, chili & gremolata	
Risotto Frutti De Mare	235
Fresh mussels, calamari and prawns in a tomato & parmesan risotto	



Main Course

Seared Norwegian Salmon	SQ
Teriyaki glazed with sesame seeds, egg noodles, stir-fried with oyster sauce, bok choy and lime, topped with a mint, red onion, avocado and roasted peanut salad	
Fresh Linefish	285
Curried mussel Veloute, parsley and lemon scented mash, tomato sambal, charred onion skins, minty peas	
Mozambican Prawns	320
Garlic scented, smoky paprika, butter cream, coconut rice	
Coal Grilled Venison	SQ
Pea and bacon risotto, baby carrots, port wine jus	
Dukkah Chicken	245
De-boned half chicken, coconut, chili, coriander	
Ginger Grilled De-Boned Chicken Thighs	180
Wasabi mash, oyster sauce greens, coconut reduction	
Taste of Duck	275
Duck confit, seared duck breast, pressed potato, butternut and thyme puree, tenderstem broccolli, jus	
Crispy Pork Belly	245
3 hour cooked pork belly, crackling, cauliflower puree, sweet and sour red cabbage, broccolini, burnt honey jus	
Dukkah Crusted Lamb Rack	315
Dukkah & Pistachio crust, crushed minted peas, pressed potato, roasted baby carrots, red wine jus	
Fillet Bordelaise	285
Char-grilled beef fillet, mash potato, tenderstem broccolli, roasted bone marrow, rich Merlot jus	
Oxtail	275
Slow cooked, served with mash potato	
Mbavu	280
Braised beef short ribs chakalaka and coconut rice	
Dukkah Roasted Cauliflower 🌿	175
Chickpea & butternut curry, roasted carrot hummus, yoghurt and coriander sauce	

Curries

Railway Chicken Curry	165
Yoghurt marinated and mildly spiced with coconut rice and sambals	
Morningside Lamb Curry	245
Durban style lamb curry, dahnia, poppadums and sambals	
Berber Seafood Curry	285
A delicious blend of north african spices, tomato and coconut milk, coconut rice and sambals	

Dukkah Grill

Carefully selected cuts, grilled & served with a side of your choice.
Sauce served seperately.

Beef

Tomahawk	385	300g Rib-eye	SQ
T-bone	295	300g Sirloin	220
250g Fillet	250	300g Rump	220

Lamb & Pork

Lamb chops	255
400g Sticky Pork Ribs	220
400g Ribs & Wings	280

Sides

Mash potato	45
Seasonal vegetables	
Side salad	
Hand cut fries	
Coconut rice	

Sauces

Red wine & pearl onion	45
Creamy mushroom	
Bacon & blue cheese	
Creamy wholegrain mustard	
Cognac & Madagascan green peppercorn	

Sharing

The Works

950

Lamb chops, chicken wings, sticky ribs, sliced venison steak, rustic chips, prego dipping sauce

The African Twist Selection

1200

Dukkah chicken, wings, sticky ribs, coal grilled venison, grilled karoo lamb chops, sliced rump, chakalaka, coconut rice, rustic chips and salad

Seafood Platter

1200

Grilled linefish, westcoast mussels, tomato and chorizo sauce, salt & pepper squid, charcoal grilled prawns, grilled oysters, soy and ginger dip, miso mayo, hand cut fries



Dessert

Cheese Cake Of the Day Ask your server	110
Chocolate Fondant Chocolate crumb, vanilla ice cream	95
Rooibos and Vanilla Panna Cotta Mixed berry jelly, berry coulis, caramelised white chocolate	80
Cardamom Crème Brulee Pistachio Ice cream, chocolate crumb, orange curd, Turkish delight	80
Bakewell Tart Almond frangipane, vanilla ice bean cream, salted caramel, toasted almonds	80
Traditional Cheeseboard A selection of local and imported cheeses, nuts, fruit and preserves	165

D U K K A H

RESTAURANT & BAR

Please notify us of any dietary requirements or food allergies.

No sharing, unless specified on our menu.

A gratuity may be added.

www.dukkah.co.za