

JORDAN restaurant

with Martinus Ferreira

LUNCH SAMPLE MENU

STARTERS

Seared Yellowfin Tuna

Soy sago pudding, salt-baked beetroot, pickled beetroot, and oyster coulis

Glazed Veal Sweetbreads

Beef fat poached prawn, fermented carrot, potato puffs and prawn bisque

Fried Polenta

Butternut purée, pine nut & sultana beurre noisette and crispy kale

Ajo Blanco

Smoked pistachios, ricotta & melon tartar, olives, basil, and chorizo jam

MAINS

Braised Beef

Pickled turnips, burnt onion, broccoli purée, potato, crispy bone marrow and beef jus

Fried Quinoa & Goat Cheese Sausage

Tomato and basil salad, balsamic gel, and red pepper velouté

Roasted Line fish

Smoked fish arancini, cauliflower purée, yogurt, apricot gel, green beans, crispy chicken skin and jus gras

Steamed Lamb Suet Pudding

Minted green vegetables and caramelized tomato lamb jus

DESSERTS

Mushroom Panna Cotta

Porcini sable, gruyere custard, prune gel, hazelnuts, coffee tuille, fennel sorbet and gouda sauce

Not A Black Forest

Almond mousse, stewed cherries, miso ganache, chocolate and rice ice cream

Strawberry Short Cake

Matcha blondie, yogurt mousse, strawberry compote, and basil sorbet

Cheese Trolley

R200 as a dessert supplement, R300 as an additional course

A discretionary 12.5% gratuity will be added to your bill.

The tasting menu is only available to the whole table. Orders are taken between 12 noon and 13h00 for lunch, and from 18h30 until 19h30 for dinner. No orders will be taken after 19h30.

TASTING SAMPLE MENU

Freshly baked bread, butter, salad, and crudités.

Cured Yellowfin Tuna

Jordan Unoaked Chardonnay 2023

Pilgrim Viura 2023

Glazed Veal Sweetbreads

Jordan Inspector Pèringuey Chenin Blanc 2023

Newton Johnson Albarino 2021

Roasted Line fish

Jordan Barrel Fermented Chardonnay 2021

Bruwer Raats Lone Wolf Semillon 2022

Confit Lamb Shoulder

Jordan The Long Fuse Cabernet Sauvignon 2021

Kruger Family Wines Syrah 2022

Mushroom Panna Cotta

Jordan The Real McCoy Riesling 2023

Kaapzicht Cape Tawny 2008

OR

Cheese Trolley

(R200 as a dessert supplement and R300 as an additional course)

Strawberry Short Cake

Jordan Mellifera Noble Late Harvest 2020

Delheim Edelspatz Noble Late Harvest Botrytis 2019

Friandise

Menu prices

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|-------------------------|-------|
| 4-course menu | R795 |
| 4-course menu with wine | R1240 |
| Tasting menu | R1150 |
| Coravin Pairing | R850 |
| Wine pairing | R650 |
| Non-alcoholic pairing | R350 |

OPERATING TIMES

Lunch service: Wednesday to Sunday from 12h00.

Dinner service: Friday and Saturday from 18h30.

Monday & Tuesday closed.