



MENU



LUNCH MENU

Only available until 6 pm

SALADS

- 90 **BROCCOLI AND GOAT CHEESE** grilled broccoli tender stem, avocado puree, baby gem, goat cheese, smoked sesame dressing, sour dough crisps and garlic confit pecan nuts
- 100 **APPLE DAIKON SALAD** baby spinach, smoked trout mousse and low-fat mustard dressing
- 60 **CAULIFLOWER AND PISTACHIO SALAD** roast cauliflower, pistachio & paprika hummus, ostrich carpaccio with sour dough croutons

OPEN SANDWICHES

Served with salad and string chips

- 80 **CHICKEN KATSU** on kitka loaf, honey-korma mayo, cucumber and pickled red onion
- 80 **CAMEMBERT BRUSCHETTA** melted Camembert bruschetta, onion jam, Kudu carpaccio, rocket
- 90 **ROAST BEEF ROLL** roast beef soft roll with mature cheddar, onion jam and gravy to dip
- 90 **SMOKED SALMON**, parsley and honey mustard, sesame slaw focaccia

LIGHT EATS

- 100 **TEMPURA PRAWN BURGER** topped with Japanese mayo and crab stick salad served with hand-cut chips and coleslaw
- 90 **CLASSIC FISH AND CHIPS** served battered with hand-cut chips and mashed peas
- 85 **GOURMET BURGER** served with curly fries and onion rings
- 85 **BAKED GIANT RIGATONI BOLOGNAISE** traditional bolognaise tossed in giant rigatoni baked with parmesan crust
- 120 **CREAMY NAPOLITANO SHRIMP SPAGHETTI** creamy smoked tomato sauce, grilled shrimp, garden peas and rocket
- V 75 **SPAGHETTI POMODORO** creamy smoked tomato sauce, garden peas and rocket



STARTERS

- 35 **OYSTERS** (EA) lemon, tabasco
- 80 **DUCK LIVER PATÉ** truffle-thyme honey, grilled sourdough and mustard daikon slaw
- 60 **MUSSEL POT**, served with a lemon and garlic butter
- 95 **GRILLED BABY CALAMARI**, crispy mint, lime and chilli
- 120 **SALMON PRAWN TIAN**, avocado, tomato salsa, baby leaves
- 95 **SPICED FRIED BABY CALAMARI** popcorn coated calamari, herb salad and sweet and spicy peanut dressing
- 80 **TUNA CEVICHE**, saffron aioli, miso toast
- 95 **KUDU CARPACCIO**, balsamic reduction, parmesan, smoked salt and micro salad
- V 90 **CAPRESE BASIL SALAD**, fior di latte, tomato, avocado
- 80 **SHRIMP CUPS**, crispy rice noodles, lemon shrimp, grilled corn and tomato in baby gem lettuce cups with creamy mustard soy dipping sauce
- V 80 **GARDEN PEA AND PARMESAN ARANCINI**, tomato fondue, smoked mayonnaise & mushroom dust
- 90 **SEVRUGA CAESAR SALAD**, dried anchovies, tempura egg yolk, cos lettuce, Sevruga Caesar dressing and parmesan shavings



GRILLED KINGKLIP & PRAWN

MAINS

We are proudly using **SOUS-VIDE** gourmet culinary technique when cooking our meat and fish. Perfectly cooked. Incredible taste.

SEAFOOD

- 190 **LINEFISH**, chef's weekly recommendation
- 225 **GRILLED KINGKLIP**, sous vide in parsley and lemon velouté, with chive infused mash and seasonal vegetables
- 185 **GRILLED BABY CALAMARI**, crispy mint, lime chilli, with popcorn and paprika dressing
- 235 **YELLOWFIN SEARED TUNA**, tomato fondue, star anise & carrot puree, crushed potatoes and ras al hanout carrots
- 260 **SALMON PAVÉ**, truffle and mascarpone risotto, crispy shallots, lemon and truffle sabayon
- 260 **SALMON WELLINGTON**, served with seasonal vegetables

PISCES & CRUSTACEAN

Served with Chef's weekly recommendation

- 245 **LINE FISH & PRAWN**
- 360 **GRILLED KINGKLIP & PRAWN**
- 490 **GRILLED KINGKLIP & LANGOUSTINE**

SIGNATURE SEAFOOD PLATE

Served with steamed rice and vegetables

- 270 **PICK OF THE OCEAN** line fish, calamari grilled, 3 mussels, 6 prawns
- 420 **ASSIETTE OF THE OCEAN PLATE** line fish, calamari grilled, 6 mussels, 12 prawn
- 690 **SEVRUGA SEAFOOD PLATE** crayfish, king prawns, mussels, line fish, caviar butter
- 1500 **ULTIMATE SHELLFISH PLATTER**

IN THE SHELL

- 240 **CRAYFISH** (ea.)
- 190 **LANGOUSTINE** (ea.)
- 160 **TIGER GIANT PRAWN** (ea.)
- 75 **KING PRAWN** (ea.)

- 35 **SIDES**



TRUFFLE FILLET

MEAT

- 245 **AFRICAN BEEF RIB**, smoked crushed potatoes, vegetables, apricot molasses and sesame glaze.
- 195 / 250 **BEEF FILLET 220/300g** sous vide in garlic butter and thyme, truffle crushed potatoes, vegetables, butternut puree
- 150 / 190 **SIRLOIN 220/300G**, onion rings, chips, carrot puree
- 150 / 190 **RUMP 220/300G**, crushed potatoes, truffle sauce, vegetables, butternut puree
- 295 **TRUFFLE FILLET**, cannelloni, truffle aioli, caramelized onions, butternut puree
- 270 **LAMB SHANK** Karoo lamb served with onion pearls, paprika mash and smoked oil
- 225 **SPRINGBOK**, cherry chutney, chive infused pommes purée

POULTRY

- 225 **OSTRICH**, potato and radish rosti, sticky hazelnut and plum sauce, orange braised gem
- 195 **DUCK**, potatoes, pickled pear, apple puree, baby marrows
- 165 **BUTTER CHICKEN CURRY**, tomato & herb salsa, coriander

CARNE & CRUSTACEAN

served with truffle crushed potatoes, vegetables, butternut puree

- 295 **BEEF FILLET & PRAWN**

- 450 **BEEF FILLET & CRAYFISH**

VEGETARIAN

- ✓ 145 **PANFRIED POLENTA** romesco, wild mushrooms, grilled Halloumi and balsamic cherry tomatoes
- ✓ 150 **WILD MUSHROOM RIGATONI** wild mushroom and garlic rigatoni - parsley & parmesan cream

SAUCES

- 35 **MUSHROOM SAUCES**

- 35 **PEPPER SAUCES**

- 35 **XO SAUCES**



SALTED CARAMEL AND
POPCORN CRÈME BRÛLÉE

DESSERTS

- 80 **SALTED CARAMEL AND POPCORN CRÈME BRÛLÉE**, popcorn-infused vanilla crème brûlée, salted caramel sauce, passion fruit gel, popcorn and honeycomb crumble with passion fruit sorbet
- 95 **DOUBLE CHOCOLATE FONDANT**, 70% dark chocolate fondant with white chocolate centre, caramelised pineapple, yoghurt sorbet, chocolate and hazelnut wafer, pineapple purée
- 85 **BANANA BISCUIT**, banana sable, chocolate mousse, caramelized banana, nut dust, banana sorbet
- V 95 **BEETROOT CANDY**, beetroot frozen custard, beetroot mousse, beetroot jelly, sour beetroot sorbet, beetroot sherbet, candied beetroot
- 85 **LEMON MERINGUE TARTE**, vanilla bean ice cream
- 75 **CHEESE CAKE DELUX**, caramel, vanilla ice cream
- 65 **SELECTION OF ICE CREAM**
- 90 **CHEESE COURSE**



CHA SIU BAO

DIM SUM

DIM SUM is very delicate and has to be served piping hot. Our Dim Sum kitchen makes sure to send the Dim Sum as soon as they have reached the perfect temperature, straight out of the steamer. For this reason your Dim Sum will arrive when ready, and not necessarily in harmony with our sushi and à la carte kitchen.

DEEP-FRIED WONTONS

(4 pieces)

- 110 Prawns, coriander
- 65 Chicken, basil, mushroom
- 85 Beef, coriander, anise sauce

POT STICKERS

Pan-fried dumpling (3 pieces)

- 70 Duck, honey, ginger
- 85 Lamb and mint jus
- 65 Spicy peanut, chicken, coriander

CHA SIU BAO

Steamed buns (3 pieces)

- 65 Chicken, chilli, coriander
- 70 Duck, honey, ginger
- 85 Lamb and mint jus

JAPANESE SHOKUJI

- V 95 Soy-dressed edamame beans
- 145 Prawn tempura (6)

SPRING ROLLS

(2 pieces)

- V 65 Vegetarian
- 70 Chicken
- 85 Calamari, cheese



SUSHI PLATES

ELITE SUSHI PLATES

Special: 120

Normal: 195

SILVER PLATE prawn surprise (4), bam-bam roll (4),
fashion sandwich (2)

Special: 130

Normal: 202

GOLD PLATE tuna crunch (4), Carin's roll (4),
fashion sandwich (2)

Special: 160

Normal: 254

PLATINUM PLATE snow dragon roll (4), teriyaki rainbow stack (4),
fashion sandwich (2)

Special: 170

Normal: 254

DIAMOND PLATE rock shrimp tempura (4), Philadelphia roll (4),
fashion sandwich (2)

Special: 220

Normal: 340

SEVRUGA SIGNATURE PLATE snow dragon roll (1), prawn surprise (1),
rock shrimp tempura (1), phoenix roll (1), bam bam (1), Carin's roll (1),
Philadelphia roll (1), vegetarian dragon roll (1), Sevruga nigiri (1)

CLASSIC SUSHI PLATES

Special: 185

Normal: 272

GREEN PLATE salmon California (4), tuna california (4), tuna crunch (4)
rainbow rolls (4)

Special: 215

Normal: 378

WHITE PLATE salmon Roses (4), California rolls (4), firecracker roll (8),
salmon and prawn nigiri (4)

Special: 250

Normal: 480

RED PLATE salmon roses (4), seated tune, salmon and tuna sashimi (6)
rainbow rolls (6), California rolls (4)

Special: 110

Normal: 215

VEGETARIAN PLATE bean curd nigiri (2), cucumber roses (6), vegetable
California rolls (8), avo maki (4)



SEVRUGA ELITE SUSHI

- 210 **PRAWN SURPRISE** (8), salmon avocado roll, wrapped in salmon, topped with tempura prawns, spring onion & caviar. Served with sweet chilli mayo
- 245 **SNOW DRAGON ROLL** (8), tempura prawn california, wrapped in salmon & tuna, topped with creamy crab sala
- 110 **BAM BAM ROLL** (6), tempura prawn, avo, chilli bean mayo, sesame seeds, cucumber on the outside
- 170 **CARIN'S ROLL** (8), prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze
- 160 **TUNA CRUNCH** (8), tuna tempura, cream cheese, rolled, tempered again, mayo, sweet chilli sauce
- 235 **ROCK SHRIMP TEMPURA** (8), tuna tempura, cream cheese, tempered again, topped with a prawn, infused mayo and spring onions
- 120 **SEVRUGA NIGIRI** (4), salmon nigiri, topped with steamed prawn and avocado, wrapped in nori
- 210 **RAINBOW FORMULA ROLL** (8), salmon, avocado, tempura prawn, chilli QP sauce, spring onion
- 180 **PHILADELPHIA ROLL** (8), smoked salmon, avocado and cream cheese
- 180 **TERIYAKI RAINBOW STACK** (8), salmon, avocado and sushi rice, topped with a steamed prawn, spring onion, Japanese mayo, teriyaki sauce and red caviar
- 140 **VEGETARIAN DRAGON ROLL** (8), tempura bell pepper, carrot, baby corn, sushi rice, cucumber with miso mayo roll



CREAMY
SALMON ROSES

SEVRUGA CLASSIC SUSHI

SALADS

170	Seared tuna
60	Crabstick
205	Sashimi
170	Prawn

ROSES

(4 pieces)

110	Salmon Roses
120	Creamy Salmon Roses
140	Cake Salmon Roses
110	Tuna Roses

CALIFORNIA ROLLS

(8 pieces)

99	Prawn
99	Tuna
110	Salmon
65	Crabstick
65	Vegetarian

FASHION SANDWICHES

(4 pieces)

75	Tuna
85	Salmon
75	Prawn
55	Crabstick
55	Vegetarian

HAND ROLLS

(1 piece)

75	Prawn
85	Tuna
75	Salmon
55	Crabstick
55	Vegetarian

SASHIMI

(4 pieces)

88	Tuna
118	Salmon

ASSORTED SASHIMI

175	9 Pieces
250	15 Pieces



SPIRITS

COGNAC

60	MARTELL VS SINGLE DISTILLERY
80	DUS SE VSOP

WHISKEY

40	JAMESON
45	JAMESON CASKMATES
50	JAMESON SELECT RESERVE
150	JAMESON 18
45	CHIVAS 12
50	CHIVAS EXTRA
90	CHIVAS 18
60	THE GLENLIVET FOUNDER'S RESERVE
65	THE GLENLIVET 12
105	THE GLENLIVET 15
160	THE GLENLIVET 18
25	BALLANTINE'S FINEST
40	BALLANTINE'S 12
40	SCOTTISH LEADER SIGNATURE
45	BLACK BOTTLE
40	DEWAR'S 12
55	DEWAR'S 15
70	AULTMORE 12
220	AULTMORE 18
100	BUNNAHABHAIN 12
200	BUNNAHABHAIN 18
800	BUNNAHABHAIN 25

BRANDY

30	KLIPDRIFT PREMIUM
35	KLIPDRIFT GOLD
45	KLIPDRIFT BLACK GOLD
25	RICHELIEU 10
60	VAN RYN 12
120	VAN RYN 15

VODKA

30	ABSOLUT FLAVOURED VODKA
30	ABSOLUT VODKA
55	ABSOLUT ELYX
45	CRUZ FLAVORED VODKA
45	GREY GOOSE

GIN

25	BEEFEATER
50	BEEFEATER 24
25	GORDON'S GIN
65	STAR OF BOMBAY
35	BOMBAY SAPPHIRE

RUM

25	HAVANA CLUB 3
45	HAVANA CLUB 7
20	BACARDI CARTA BLANCA
45	BACARDI CARTA ORO
20	BACARDI CARTA NEGRA
25	BACARDI 8
25	OAKHEART

TEQUILA

35	OLMECA REPOSADO
35	OLMECA EDICION BLACK
35	OLMECA BLANCO
35	OLMECA ALTOS REPOSADO
35	OLMECA ALTOS BLANCO
80	PATRON ANEJO
80	PATRON BLANCO
60	PATRON XO

LIQUEUR

20	AMARULA
20	MALUBU
25	KAHLUA

VERMOUTH

20	PIMM'S
18	MARTINI BIANCO
18	MARTINI EXTRA DRY
30	MARTINI ROSSO
30	APEROL

BEER / CIDER

29	SAVANNA DRY
29	HUNTERS DRY
35	PERONI
30	AMSTEL
30	BLACK LABEL
30	CASTLE LAGER / LITE
35	HEINEKEN
30	MILLER
30	WINDHOEK LAGER / LIGHT



PALOMA, WATERMELON SMASH,
GRAPEFRUIT COLLINS

CLASSIC COCKTAILS

- 95 STRAWBERRY DAIQUIRI
- 80 MARGARITA
- 90 PIÑA COLADA
- 95 CAIPIRINHA
- 70 COSMOPOLITAN
- 90 KIR ROYALE CASSIS
- 100 LONG ISLAND ICED TEA
- 95 MOJITO

DESIGNER COCKTAILS

- 90 THE SEVRUGA
- 115 ABSOLUT ELYX ESPRESSO MARTINI
- 105 ABSOLUT ELYX FLAIR
- 80 HAVANA CLUB OLD FASHIONED
- 130 BEEFEATER 24 GRAPEFRUIT G&T
- 95 BLOOD ORANGE COCONUT MOJITO
- 95 BLACKCURRANT CRUSH
- 105 WILD BERRY TEMPER
- 105 ABSOLUT WATERMELON SMASH
- 130 BEEFEATER GRAPEFRUIT COLLINS
- 135 ABSOLUT PASSIONFRUIT MULE
- 155 CHIVAS 12 PENICILLIN
- 175 CHIVAS 12 STAR ANISE SOUR
- 150 OLMECA ALTOS PALOMA

ALCOHOL-FREE COCKTAILS

- 72 BANANA & WHITE
CHOCOLATE PIÑA COLADA
banana & white chocolate
syrup, milk, condensed milk
- 72 APPLE AND CINNAMON MOJITO
soda, lemonade, apple & cinnamon
syrup, mint
- 72 SPICY MANGO & ORANGE
INFUSION appetizer, orange
juice, a spicy mango syrup
- 65 STRAWBERRY DAIQUIRI
- 65 BLOOD ORANGE MOJITO
- 65 MOJITO



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