

SHEBEEN

STEAKHOUSE & BRAAI

Dinner Menu

2016

Please inform your waiter of any dietary requirements and allergies. An optional service charge of 10% will be added to groups of 5 and more

STARTERS

FANAGALO (*fana-ga-law*) MINIMUM 2 PEOPLE SHARING, ADD AN ADDITIONAL PERSON FOR £8.50PP **£17.00**

Named after a blend of all the different tribal languages in South Africa, commonly used in the gold mines. Our sharing platter is a selection of dishes consisting of our tasty beef frikkedelle, BBQ spare ribs, chicken wings, homemade boerewors, grilled pork belly and beef sosaties. Literally a bucket of meat.

BEEF OR PORK BELLY SOSATIE (*so-sa-tee*) **£5.50**

Originating from the Western Cape where “saus” means spicy sauce and “sate” means skewered meat.

BEEF FRIKADELLE **£5.50**

Traditional Afrikaner style meatball.

KING PRAWNS **£7.50**

Whole king prawns cooked in a white wine, chilli and garlic butter reduction.

BBQ RIBS **£7.25**

Half a rack of pork ribs, smothered in a BBQ sauce.

CALAMARI **£7.50**

Deep fried Calamari coated with a mixed herb batter, served with sweet chilli mayo.

CHICKEN WINGS **£6.50**

Three grilled chicken wings, marinated in a zesty & hot sauce.

SOUTTERT AND CHAKALAKA **£5.25**

Homemade and “lekker”, a savoury tart served with spicy Chakalaka.

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Let's meat our beef.

We only source and select the highest quality beef from local Scottish farms. Dry-aged for a minimum of five weeks in our new, custom built facility, we try to ensure that we serve the most tender and flavoursome steaks as possible, with a unique flavour that can only be achieved by curing our meat this way.

Almost all of our steaks are prepared and served on the bone and our amazing ribeye is also cooked with all of its trimmings, (the fat and extra cuts of meat (rib cap)), which are normally trimmed off, this gives it a substantial punch of extra flavour whilst cooking.

STEAKS

We offer two sizes, Cheetah and Lion:

CHEETAH Perfect for anyone with a slightly more delicate appetite. (up to 480g)

LION Enough to fill you to bursting point (500g plus)

RUMP	Cheetah - £18.95	Lion - £22.95	All steaks are seasoned with our signature steak rub and are served with homemade chunky chips, a grilled Portobello mushroom, onion rings and salad.
SIRLOIN	Cheetah - £22.95	Lion - £26.95	
RIBEYE (subject to availability)	£28.95		
T-BONE (subject to availability)	£38.95		

Why not add Monkey Gland sauce or Chakalaka for only £2.50?

MONKEY GLAND SAUCE - Several popular restaurants in South Africa serve Monkey Gland Steaks. As we cannot source local fresh monkey glands (Joke) we've had to improvise. Instead, it is made up of chopped onion, garlic and smoked paprika, with a combination of mango chutney, chili, Worcestershire sauce, ketchup, and port.

CHAKALAKA

A spicy African vegetable relish, made with carrot, beans, chick peas, onion, garlic, tomato, chilli, apple and dried apricots

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BURGERS

All burgers are made from our five week, dry cured beef mince and are served with homemade chunky chips, grilled Portobello mushroom and salad.

The Shebeen Burger

£12.95

300g beef patty topped with tomato, gherkins, homemade red onion marmalade served in a brioche bun.

The Soweto Mess Burger

£15.95

Our signature patty topped with our delicious slow cooked BBQ brisket, tomato and gherkins.

Why not add cheddar cheese or blue cheese for an extra pound?

The Jo'burger (pre-order only)

£45.00

A monster of a burger, intended to feed 4 hungry people. 1.2kg patty served on a 10'' bun topped with tomato, cheese, gherkins, mushrooms and more.

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SAFFA DISHES

Potjie (*poy-kee*)

£13.95

A traditional South African caldron stew, consisting of beef and a variety of seasonal vegetables.

Pap en Vleis (*pup-en-flace*)

£13.50

A staple South African dish, a choice of Lamb chops or Boerewors with pap (maize meal polenta) and our homemade tomato and onion relish.

Bunny Chow

Beef/Lamb £11.95 Veg £9.95

The original South African fast food, named after the early Indian curry traders called Baniyas.

A hollowed out loaf of bread, filled with our beautifully fragrant Durban curries

Seabream

£13.95

Two Seabream fillets served on our homemade souttert with chakalaka on the side.

Chicken Wings

£11.95

Six grilled chicken wings marinated a zesty and hot sauce. Served with chunky chips, onion rings and salad.

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Moerby Potjie (moor-bay-poy-kee)	£15.95
South African stew with a twist.	
A medley of lamb, beef, pork and boerewors sausage stew served with yellow rice,	
A steamed egg and sprinkled with Droëwors.	
Rack of BBQ Ribs	£14.95
A full rack of pork ribs, smothered in our own BBQ sauce.	
Beef and Reef	£18.95
Grilled minute steaks and wild caught Prawns.	
Served with a chilli and white wine sauce, chunky chips and salad.	
Mixed Grill	£18.50
Lamb chop, beef sosatie, mini rump, chicken wing and boerewors,	
served with a fried egg, chunky chips, onion rings and a grilled mushroom.	
Why not add baby BBQ ribs for only £4.00?	
Vegetarian Samosa (V)	£11.95
Served with Sout Tert, salad and chakalaka.	

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DESSERTS

Melktert **£5.50**

The quintessential South African dessert.

Sweet biscuit base with a rich and creamy filling, with subtle hints of cinnamon.

Peppermint Crisp Tart **£5.50**

Cream, caramel and peppermint crystal chocolate on a coconut base.

Dom Pedro **£6.00**

An alcoholic ice cream milkshake with a shot of liquor of your choice.

Amarula Malva Pudding **£5.50**

A twist of the traditional recipe served with an Amarula sauce.

Dessert of the week **£5.50**

Please ask a member of staff for today's special.

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