



MENU

Serruga



FIRST COURSE

OYSTERS (ea)

- 32 - Lemon, Tabasco
- 40 - Tempura
- 48 - Smoked Salmon, Crème fraiche, caviar

82 **DUCK LIVER PATÉ**, apple chutney, bruschetta

84 **TOMATO TARTE TATIN**, mixed milk feta, balsamic reduction

86 **GRILLED BABY CALAMARI**, mint, lime, chilli

78 **ARANCINI MOZZARELLA**, truffle aioli

145 **CRAYFISH & PRAWN TIAN**, avocado, tomato salsa, baby leaves

78 **DOUBLE MILK FETA SALAD**, fresh greens, pea shoots, herb dressing

86 **SPICED FRIED BABY CALAMARI** with pickled vegetable,
spicy peanut dressing

92 **BEEF CARPACCIO**, basil pesto, frico cup

85 **TRICOLOR SALAD**, fior di latte, avocado, sun-ripened tomatoes

85 **QUINOA TABBOULEH**, ras el hanout, seasonal vegetables

96 **TUNA TARTARE**, saffron aioli, miso toast

96 **OSTRICH CARPACCIO**, balsamic reduction, parmesan



MAINS

MEAT

WE ARE PROUDLY USING **SOUS VIDE** GOURMET CULINARY TECHNIQUE, WHEN COOKING OUR MEAT AND FISH. PERFECTLY COOKED. INCREDIBLE TASTE.

192 **BEEF RIBS**, slow-braised, deboned, grilled with XO basting

206 **VENISON**, cherry chutney, pommes purée

185/210 **BEEF FILLET**, pommes croquettes, onion chutney
190/215 rock salt OR
195/220 pepper-crust OR
XO basting/Chimichurri

295 **TRUFFLE FILLET**, cannelloni, white truffle oil

265 **LAMB RACK**, rosemary infused mashed potatoes, demi-glace

280 **LAMB LOIN**, pea puree, portobello, duck liver pate

118 **SUGO DI SALSICCE**, boerewors inspired Bolognese

DUO'S

310 **FILLET AND PRAWN DUO**, flame grilled fillet, 3 Argentinian Prawns, fries, onion rings

195 **ASIAN PRAWN CURRY**, chicken, lemongrass, chilli, coriander, ginger, oyster sauce

380 **FILLET & CRAYFISH**, fries, lime beurre blanc

POULTRY

145 **BUTTER CHICKEN CURRY**, tomato & herb salsa, coriander

195 **TANDOORI OSTRICH FILLET**, peach chutney, pommes puree

145 **CHICKEN THAI GREEN CURRY**, broccoli, asparagus, green beans, toasted coconut

VEGETARIAN

145 **POTATO GNOCCHI**, basil pesto creme, parmesan

120 **THAI GREEN CURRY**, tender-stem broccoli, asparagus, green beans, toasted coconut

27 **SIDES**



MAINS

SEAFOOD

- 180 **LINEFISH**, grilled, lime beurre blanc, crushed potatoes,
(subject to availability)
- 205 **SALMON VOL AU VENT**, buttered spinach, lime beurre blanc
- 330 **KINGKLIP & LANGOUSTINE**, pommes puree, tarragon butter
- 190 **GRILLED KINGKLIP**, pommes puree, tomato & onion salsa,
lime beurre blanc
- 185 **BABY CALAMARI**, mint, lime, chilli
- 245 **NORWEGIAN SALMON**, pan-fried to order, seasonal vegetables,
grapefruit beurre blanc
- 235 **SESAME SEARED TUNA STEAK**, pan-fried Asian vegetables,
balsamic reduction
- 460 **SEAFOOD & CRUSTACEAN PLATE** for one
- 1750 **THE ULTIMATE PLATE**
- 260 **PRAWN AND PASTA**, 5 Argentinian prawns, creamy garlic sauce

IN THE SHELL :

- SQ **CRAYFISH** (ea)
- 155 **LANGOUSTINE** (ea)
- 190 **TIGER GIANT PRAWN** (ea)
- 45 **ARGENTINIAN PRAWN** (ea)



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, not necessarily with our sushi and a la carte kitchen.

DEEP-FRIED CHA SIU BAAU

Deep fried buns (3 pieces)

- 52 Kingklip, chilli, ginger
- 58 Lamb, XO sauce
- 58 Spinach, mushroom, chilli

DEEP-FRIED WONTONS

(4 pieces)

- 74 Prawns, coriander
- 58 Chicken & mushroom
- 62 Beef, coriander, ginger
- 54 Kingklip, chilli, ginger, coriander

CHA SIU BAAU

Steamed buns (3 pieces)

- 56 Spinach, mushroom, chilli
- 52 Chicken, chilli, ginger, coriander
- 62 Duck, honey, ginger
- 54 Lamb and XO sauce
- 54 Kingklip, chilli, ginger, coriander

POT STICKERS

Pan-fried dumpling (3 pieces)

- 54 Beef, coriander, ginger
- 62 Duck, honey, ginger
- 54 Lamb and XO sauce
- 52 Spicy peanut, chicken, coriander

JAPANES SHOKUJI

- 120 Prawn tempura (6)
- 66 Edamame beans



SUSHI SPECIAL

ELITE SUSHI

- 160 **TOKYO RAINBOW ROLL** (8) Salmon, cream cheese, avo roll, topped with tuna and caviar
- 128 **PRAWN SURPRISE** (8) Salmon avocado roll, wrapped in salmon, topped with tempura prawns, spring onion & caviar. Served with sweet chilli mayo.
- 120 **SESAME CRUSTED TUNA** (6) Fresh greens, avocado, seared tuna topped with caviar & roasted sesame seeds. Served with sweet soya.
- 104 **VEGETARIAN BAMBOO ROLL** (4) Assorted vegetables wrapped in cucumber.
- 122 **SPICY PRAWN RELOADED ROLL** (8) Tempura prawn, asparagus roll, topped with prawn & avo. Served with spicy wasabi mayo.
- 158 **RAINBOW FORMULA ROLL** (8) Salmon tuna California roll, topped with nuts, Japanese mayo, spring onion, caviar & roasted sesame seeds. Served with teriyaki sauce.

SUSHI PLATES

WE ARE PROUD TO STILL BE ABLE TO OFFER YOU THE FOLLOWING PRICES ALL DAY, EVERY DAY.

- Special: 175** **GREEN PLATE** Salmon California (4), tuna california (4), tuna crunch (4), rainbow rolls (4)
Normal: 272
- Special: 195** **WHITE PLATE** Salmon Roses (4), California rolls (4), firecracker roll (8), Salmon and prawn nigiri (4)
Normal: 378
- Special: 205** **RED PLATE** Salmon roses (4), seared tuna, salmon and tuna sashimi (6), Rainbow rolls (6), california rolls (4)
Normal: 438
- Special: 235** **BLACK PLATE** Salmon roses (4), seared tuna, salmon and tuna sashimi (6), Rainbow rolls (6), california rolls (4), tuna and salmon nigiri (6)
Normal: 560
- Special: 280** **“THE SEVRUGA” PLATE** Prawn surprise (2), Rainbow formula reloaded (2), Bam Bam Roll (2), salmon, tuna and seared tuna sashimi (3)
Normal: 440
- Served with a glass of MUMM champagne*



SUSHI SPECIAL

SEVRUGA FUSION SUSHI

- 145 **VOLCANO ROLL** (6)
Tempura Salmon, avocado, spicy creamy prawn, cucumber on the outside, chilli bean sauce
- 98 **RAINBOW ROLLS** (4)
- 98 **SALMON ROSES** (4)
- 156 **SNOW DRAGON ROLL** (8), Tempura prawn california, wrapped in salmon & tuna, topped with creamy crab salad.
- 122 **BAM BAM ROLL** (6), Tempura Prawn, avo, chilli bean mayo, sesame seeds, cucumber on the outside
- 128 **TEMPURA TUNA ON TOP** (8), Seared tuna california, topped with spicy tempura tuna, teriyaki mayo, spring onion
- 104 **FIRECRACKER ROLLS** (8), Tempura tuna, avocado, mayo, sesame seeds
- 108 **CREAMY PRAWN SALMON ROSES** (4), Salmon, creamy seven spice prawn, caviar
- 138 **CARIN'S ROLL** (8), Prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze
- 118 **TUNA CRUNCH** (8), Tuna tempura, cream cheese, rolled, tempered again, mayo, sweet chilli sauce
- 116 **WASABI STACK** (8), Layered salmon, rice, wasabi coated nori, mayo, sesame seeds

RICE FREE SUSHI

- 135 **VOLCANO ROLL** (6), salmon, avocado, steamed prawn, cucumber on the outside, chilli bean sauce
- 128 **BAM BAM ROLL** (6), steamed prawn, avocado, seared tuna, sesame seeds, teriyaki mayo
- 125 **RED ROOF ROLL** (8), avocado, pickled vegetables, mayo, wrapped in seared tuna
- 122 **SALMON ROSES** (4)



SUSHI

	SALADS				HAND ROLLS
116	Seared tuna				(1 piece)
60	Crab	76			Prawn
190	Sashimi	70			Tuna
134	Prawn	70			Spicy tuna
		90			Spicy salmon
		90			Salmon
	CALIFORNIA ROLLS	54			Crab
	(8 pieces)	48			Vegetarian
98	Prawn	76			Seared tuna
98	Tuna	90			Seared salmon
120	Salmon	92			Tempura prawn
98	Spicy tuna				SASHIMI
120	Spicy salmon				(4 pieces)
68	Crab	88			Tuna
68	Vegetarian	112			Salmon
		88			Seven spice tuna
	FASHION SANDWICHES	112			Seared salmon
	(2 pieces)				ASSORTED SASHIMI
57	Tuna				9 Pieces
72	Salmon				15 Pieces
60	Prawn				BEAN CURD
56	Crabstick	175			(2 pieces)
50	Vegetarian	250			Creamy prawn
					Vegetarian
	NIGIRI				Salmon
	(2 pieces)				Seared tuna
64	Tuna	68			
76	Salmon	56			
68	Prawn	80			
58	Bean curd	68			
	MAKI				
	(4 pieces)				
62	Prawn				
60	Tuna				
40	Avo				
72	Salmon				
40	Cucumber				



DESSERTS

- 72 **VANILLA CRÉME BRÛLÉE**, nut tuille
- 75 **SELECTION OF ICE CREAM**
- 78 **CHOCOLATE FONDANT**, soft oozing centre, vanilla bean ice cream
- 78 **LEMON MERINGUE TARTE**, vanilla bean ice cream
- 56 **CRÉME CARAMEL MARTINI**
- 72 **CHOCOLATE & HONEYCOMB SUNDAE**, toasted nuts, biscotti, caramel sauce
- 72 **KEY LIME PIE**, deconstructed
- 72 **CHOCOLATE MARQUISE**, rich dark chocolate mousse with caramel sauce
- 150 **CHEESE COURSE** croquettes, panna cotta, grana padano tuille

COCKTAILS

- 64 THE SEVRUGA
- 60 SUMMER COOLER
- 76 STRAWBERRY DAIQUIRI
- 70 MARGARITA
- 78 PIÑA COLADA
- 58 MARTINI ORIGINAL
- 78 CAIPIRINHA
- 68 ESPRESSO MARTINI
- 54 WHITE CHOCOLATE MARTINI
- 58 AMARULA MARTINI
- 60 COSMOPOLITAN
- 92 CRANBERRY BULL
- 66 BELLINI PASSION FRUIT
- 66 KIR ROYALE CASSIS
- 56 CRANBERRY ROYAL
- 94 SOCO BULL
- 80 LIME BUBBLES
- 82 LONG ISLAND CRANBERRY
- 82 LONG ISLAND ICED TEA
- 90 MOJITO
- 90 BLOOD ORANGE COCONUT MOJITO
- 176 MOLITO MOJITO
- 66 CUBA LIBRE
- 80 BLACKCURRANT COLLINS
- 76 WILD BERRY BRUMBLE
- 56 BLOODY MARY
- 158 GRANALITA MOLITO

ALCOHOL-FREE COCKTAILS

- 64 BANANA & WHITE CHOCOLATE PIÑA COLADA, banana & white chocolate syrup, milk, condensed milk
- 62 APPLE & CINNAMON MOJITO, soda, lemonade, apple & cinnamon syrup, mint
- 64 SPICY MANGO & ORANGE INFUSION, Appletiser, orange juice, a spicy mango syrup.
- 46 STRAWBERRY DAIQUIRI
- 46 BLOOD ORANGE MOJITO
- 46 MOJITO





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