



MENU



FIRST COURSE

- 35 **OYSTERS** (ea.), lemon, Tabasco
- 80 **DUCK PARFAIT**, praline mayo, sauerkraut, grated hazelnut, balsamic soy jelly, barrel-aged olive oil, smoked salt
- 95 **GRILLED BABY CALAMARI**, crispy mint, lime and chilli
- 210 **SEARED SCALLOPS**, coriander and cashew pesto, red curry emulsion, fish cracker and pickled cucumber
- 95 **SPICED FRIED BABY CALAMARI**, popcorn coated calamari, herb salad with sweet and spicy peanut dressing
- V 95 **BREADED TOFU**, crispy noodles, coriander, cashew and pomegranate salad with Chinese leaf and creamy sesame dressing
- 115 **SPRINGBOK TARTAR**, miso mayo, marinated cucumber, toasted sesame, confit egg yolk, pickled shallot purée and crispy shallots
- 96 **OSTRICH CARPACCIO**, balsamic reduction, parmesan, smoked salt and micro salad
- 110 **SEVRUGA CAESAR SALAD**, biltong, dried anchovies, tempura egg yolk, cos lettuce, Sevruga Caesar dressing and parmesan shavings



MAINS

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

MEAT AND POULTRY

- 195 **BRAISED AFRICAN BEEF SHORT RIB**, smoked mash, buttered asparagus, apricot molasses and sesame glaze
- 240 **BEEF FILLET** , sous-vide in garlic butter with thyme-buttered asparagus and truffle mash
- 220 **ROLLED LAMB SHOULDER**, sous-vide in garlic and mint butter, with masala mash, mint jus and pickled red cabbage
- 220 **OSTRICH**, potato and radish rosti, sticky hazelnut and plum sauce, and orange braised gem
- 195 **CHICKEN AND PRAWN BALLANTINE**, wrapped in nori, garlic and ginger confit potato, coriander cream and pak choi

CARNE & CRUSTACEAN

- SQ **BEEF FILLET & SHELLFISH**, sous-vide in garlic butter with thyme buttered asparagus and truffle mash

VEGETARIAN

- V 135 **FIRE-ROASTED RED PEPPERS**, glazed pear, miso mash, buttered asparagus, pickled asparagus salad with ginger butter sauce and soy reduction
- V 145 **GNOCCHI**, sundried tomato pesto emulsion, parmesan shavings and micro basil

SAUCES

- 35 **PEPPERCORN SAUCE**
- DIANE SAUCE**
- BÉARNAISE SAUCE**
- TRUFFLE SAUCE**



MAINS

SEAFOOD

- 190 **LINEFISH**, Chef's weekly recommendation
- 195 **GRILLED KINGKLIP**, sous-vide in parsley and lemon velouté, with a chive potato cake, buttered cabbage and pickled carrot
- SQ **GRILLED KINGKLIP & SHELLFISH**, sous-vide in parsley and lemon velouté, with a chive potato cake, buttered cabbage and pickled carrot
- 185 **GRILLED BABY CALAMARI**, crispy mint, lime chilli, with popcorn and paprika dressing
- 235 **YELLOWFIN SEARED TUNA**, lemon and coriander crusted tuna steak, Kalamata olives, fresh coriander, air-dried tomatoes, soft-boiled quails eggs, mozzarella arancini, smoked salt and lemon gel
- 245 **SALMON PAVÉ**, black truffle, barley and mascarpone risotto, crispy shallots, lemon and truffle sabayon
- 350 **ASSIETTE OF THE OCEAN PLATE**, linefish, grilled calamari, mussels, prawns served with crispy Asian noodle salad
- 690 **SEVRUGA SEAFOOD PLATE**, crayfish, king crab, king prawns, mussels and linefish, with caviar butter served with crispy Asian noodle salad

IN THE SHELL

- SQ **CRAYFISH** (ea.)
- SQ **LOBSTER** (ea.)
- SQ **KING CRAB** (ea.)
- SQ **LANGOUSTINE** (ea.)
- SQ **TIGER GIANT PRAWN** (ea.)
- SQ **KING PRAWN** (ea.)

- 35 **SIDES**



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)

- 80 Prawns, coriander
- 65 Spinach, marinated tofu, chilli
- 65 Chicken, basil, mushroom
- 85 Beef, coriander, anise sauce
- 100 Salmon, red curry, coconut

POT STICKERS

Pan-fried dumpling (3 pieces)

- 65 Spinach, mushroom, chilli
- 85 Beef, coriander, ginger
- 70 Duck, honey, ginger
- 85 Lamb and mint jus
- 65 Spicy peanut, chicken, coriander
- 100 Salmon, red curry, coconut

CHA SIU BAO

Steamed buns (3 pieces)

- 65 Spinach, five spiced roasted squash, chilli
- 65 Chicken, chilli, coriander
- 70 Duck, honey, ginger
- 85 Lamb and mint jus

JAPANESE SHOKUJI

- 60 Soy-dressed edamame beans
- 120 Prawn tempura (6)



SUSHI PLATES

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

Special: 175

Normal: 272

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

Special: 195

Normal: 378

WHITE PLATE salmon roses (4), California rolls (4), firecracker roll (6), salmon and prawn nigiri (4)

Special: 235

Normal: 480

RED PLATE salmon roses (4), seared tuna, 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)

Special: 260

Normal: 540

SEVRUGA SIGNATURE PLATE Cured venison, chocolate and miso mayo nigiri (2), yuzu marinated kingklip, pink pepper and citrus salt, marinated cucumber maki roll (4), smoked salmon crunch roll topped with coriander and cashew pesto(4), African beef fillet tartare 'burger,' wasabi mayo, toasted sesame, nori, quails egg (2), tuna tartare and passion fruit mayo cucumber roll topped with panko prawn (4)



SEVRUGA FUSION SUSHI

ALL SUSHI AVAILABLE RICE-FREE

- 175 **VOLCANO ROLL** (6), tempura salmon, avocado, spicy creamy prawn, cucumber on the outside, chilli bean sauce
- 108 **RAINBOW ROLLS** (4)
- 100 **SALMON ROSES** (4)
- 138 **PRAWN SURPRISE** (6), salmon avocado roll, wrapped in salmon, topped with tempura prawns, spring onion & caviar. Served with sweet chilli mayo
- 165 **RAINBOW FORMULA ROLL** (6), salmon and tuna California roll, topped with nuts, Japanese mayo, spring onion, caviar & roasted sesame seeds. Served with teriyaki sauce
- 156 **SNOW DRAGON ROLL** (6), 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
- 104 **FIRECRACKER ROLLS** (6), tempura tuna, avocado, mayo, sesame seeds
- 138 **CARIN'S ROLL** (6), prawn tempura, creamy seven spice prawn, spring onion, teriyaki glaze
- 118 **TUNA CRUNCH** (6), tuna tempura, cream cheese, rolled, tempered again, mayo, sweet chilli sauce
- 160 **SMOKED SALMON CRUNCH** (6), smoked salmon crunch roll, topped with coriander and cashew pesto
- 110 **SUSHI BURGER** (4), African beef fillet tartare 'burger,' wasabi mayo, toasted sesame, nori, quails egg
- 98 **CARNE COCOA** (4), cured venison, chocolate and miso mayo nigiri
- 65 **MISO VEGGIE** (6), tempura bell pepper, carrot, baby corn, sushi rice, cucumber with miso mayo roll



SEVRUGA CLASSIC SUSHI

	SALADS				HAND ROLLS
158	Seared tuna				(1 piece)
60	Crabstick		80		Prawn
205	Sashimi		75		Tuna
165	Prawn		75		Spicy tuna
			90		Spicy salmon
	CALIFORNIA ROLLS		90		Salmon
	(8 pieces)		54		Crabstick
105	Prawn		48		Vegetarian
98	Tuna		92		Tempura prawn
125	Salmon				SASHIMI
98	Spicy tuna				(4 pieces)
125	Spicy salmon				Tuna
68	Crabstick		88		Salmon
68	Vegetarian		118		Seven spice tuna
	FASHION SANDWICHES		88		Seared salmon
	(4 pieces)		112		
62	Tuna				ASSORTED SASHIMI
72	Salmon		175		9 Pieces
75	Prawn		250		15 Pieces
56	Crabstick				BEAN CURD
56	Vegetarian				(2 pieces)
	NIGIRI				68 Creamy prawn
	(2 pieces)				56 Vegetarian
64	Tuna		85		Salmon
76	Salmon		72		Seared tuna
75	Prawn				
58	Bean curd				
	MAKI				
	(4 pieces)				
75	Prawn				
60	Tuna				
40	Avo				
78	Salmon				
40	Cucumber				



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
- 90 **DOUBLE CHOCOLATE FONDANT**, 70% dark chocolate fondant with white chocolate centre, caramelised pineapple, yoghurt sorbet, chocolate and hazelnut wafer, pineapple purée
- 75 **MISO STICKY TOFFEE PUDDING**, sticky date and miso sponge, miso toffee sauce, white chocolate soil, Snickers ice cream
- V 95 **BEETROOT**, beetroot frozen custard, beetroot mousse, beetroot jelly, sour beetroot sorbet, beetroot sherbet, candied beetroot
- 65 **SELECTION OF HOMEMADE ICE-CREAM**
- 90 **CHEESE COURSE**, blue cheese gelato and goats cheese frozen mousse with truffle honey, balsamic marinade, fig and almond biscotti

COCKTAILS

85	THE SEVRUGA	110
95	STRAWBERRY DAIQUIRI	100
75	MARGARITA	100
85	PIÑA COLADA	80
60	MARTINI ORIGINAL	75
95	CAIPIRINHA	75
60	WHITE CHOCOLATE MARTINI	95
65	COSMOPOLITAN	120
100	CRANBERRY BULL	180
90	BELLINI PASSION FRUIT	
90	KIR ROYALE CASSIS	
95	BLOOD ORANGE COCONUT MOJITO	
100	CRANBERRY ROYAL	
95	LIME BUBBLES	64
90	LONG ISLAND ICED TEA	
90	MOJITO	
95	BLACKCURRANT COLLINS	64
100	WILD BERRY BRUMBLE	
75	BLOODY MARY	64

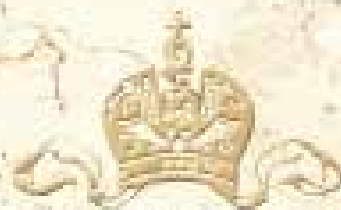
DESIGNER COCKTAILS

GREY GOOSE ESPRESSO MARTINI	110
GREY GOOSE LE FIZZ	100
GREY GOOSE RENDEVOUX	100
GREY GOOSE SNOW BALL	80
BACARDI 8 OLD CUBAN	75
BACARDI 8 OLD FASHIONED	75
DEWAR'S PENICILLIN	95
DEWAR'S DRAMBLE	120
AULTMORE FOGGY MOSS JULEP	180

ALCOHOL-FREE COCKTAILS

BANANA & WHITE CHOCOLATE PIÑA COLADA, banana & white chocolate syrup, milk, condensed milk	64
APPLE AND CINNAMON MOJITO, soda, lemonade, apple & cinnamon syrup, mint	64
SPICY MANGO & ORANGE INFUSION, appletiser, orange juice, a spicy mango syrup	64
STRAWBERRY DAIQUIRI	50
BLOOD ORANGE MOJITO	50
MOJITO	50





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