OUR DELI INSPIRED MENU

At Jooma, we not only have a passion for great coffee but also for great food. We believe in artfully creating delicious tasting food that is handcrafted and wholesome.

There just is no substitute for fresh. Our food is made daily using the best ingredients we can source from local small scale growers. We don't believe in short-cuts. Our baking is done using unbleached, GMD free, local stoneground flour, we avoid premixes or anything that contains unpronounceable chemicals. We have great respect for food which is why ours has been made with care, love and great attention to detail.

We hope you enjoy our coffee, food and hospitality and become a regular part of the Jooma family. If you aren't already.



·BUT FIRST $m{\mathscr{C}\!\mathit{offee}}$ ·

COFFEE & BEVERAGES

Single Shot	Double Shot
R30	R35
R30	R35
-	R35
R28	R30
R24	R26
	R19
-	R23
	R23
	R30 R30 R28 R24

Spoil Yourself	
HOT CHOCOLATE	R40
WHITE HOT CHOCOLATE	R42
TOP DECK HOT CHOCOLATE	R40
CAFÉ MOCHA	R45
CAFÉ MOCHA WHITE	R45

TEA

GREEN TEA	R24
CEYLON	
ROOIBOS	
ICE TEA	
RED CAPPUCCINO	R35
CHAI LATTE	
ADD EXTRAS	
ESPRESSO SHOT	R11
SOY MILK	
DECAF	
FLAVOURED SYRUP SHOT (hazelnut,vanilla,caramel)	R14
ICED ESPRESSO	12 Oz (350ml
ICED LATTE	R35
ICED COFFEE	R46
SMOOTHIES With yoghert and honey.	12 Oz (350ml
AVO & STRAWBERRY	R55
BLUEBERRY	R55
MANGO	R55

COLD INDULGENCE

VANILLA MILKSHAKE	R44
STRAWBERRY MILKSHAKE	
COFFEE MILKSHAKE	
MILK TART MILKSHAKE	
BAR ONE MILKSHAKE	
COFFEE TOFFEE MILKSHAKE	R5
SALTED CARAMEL MILKSHAKE	R50
DARK CHOCOLATE FREEZE	
WHITE CHOCOLATE FREEZE (Freeze: skim milk, chocolale sauce blended with c	
FRUIT CRUSHES	
LEMON & MINT	R44
MANGO	
MIXED BERRY	
APPLE	R46
FRESH PRESSED JUICE	12 Oz (350m
GINGER ZINGER - Apple, carrot and ginger	R5
ABC - Apple, beetroot and carrot	
LEAN GREEN - Apple, celery and cucumber	R5
ENERGY BOOSTER - Apple, beetroot and celery	

* BREAKFAST*

If you would prefer your eggs poached, please ask when ordering. Check out our wraps and open sandwiches for other breakfast selections.

2 fried eggs, wood smoked bacon, grilled tomato and

BASIC BREAKFAST

sourdough toast.

0	HOME STYLE DATS (Sml) R44 Our famous hot oats, roasted almonds, cranberries raisins and cinnamon. Add honey from the condiments counter to make it extra scrumptious.	(Lrg)	R55
0	JOOMA BANTING GRANOLA Roasted nuts, seeds and coconut, blueberries and full cream local artisanal yoghurt. (Add extras from the condiment counter)		R85
0	LOCAL ARTISANAL YOGHURT, BERRY COULIS & House Muesli		R78
0	LOCAL ARTISANAL YOGHURT, STEWED FRUIT & GRANOLA		R78
0	BUTTER CROISSANT With cheddar and preserves.		R42
	BUTTER CROISSANT / SCRAMBLED EGG With wood smoked bacon and balsamic glazed mushrooms.		R88
	OMELETTE		R92

SCRAMBLED EGG DELUXE Cream cheese and spring onion scrambled egg, bac grilled tomato and sourdough toast.	
JOOMA BREAKFAST 2 fried eggs, wood smoked bacon, mushrooms, por sausage and tomato. Served with sourdough toast.	
PARMESAN MUSHROOMS Rocket, Parma ham, 2 poached eggs and parmesan cream mushrooms served on sourdough toast.	
PEPPERONATA BREAKFAST STACK A fried egg, wood smoked bacon and pan fried tomato stacked on to rye toast, topped with a crean tomato pepper and mild chilli sauce, basil pesto an Grana Padano.	ny
SMOKED SALMON 6 SCRAMBLED EGG Served on sourdough toast with capers, cream chee and a splash of herbed extra virgin olive oil.	

BREAKFAST SARMIE	R95
A fried egg, wood smoked bacon and mushrooms, basil pesto and balsamic reduction served on rye toast.	

BANTING BREAKFAST R90 2 eggs, wood smoked bacon, caramelised mushrooms (xylitol) and tresh avo. CIABATTA CON CARNE R99

Chilli ground beef, avocado, and a poached egg
served on toasted clabatta topped with sweet
peppers.

JOOMA FRENCH TOAST	R92
Cinnamon dipped French toast topped with wood smoked bacon, blueberries, maple syrup and a dusting of icing sugar.	

ham, poached eggs and hollandaise.	EGGS ONASSIS	R110
Toasted English muffin topped with rocket, gypsy		

LUUJ UNAJOIJ	
Toasted English muffin topped with re	ocket, farm
fresh mached eggs hallandaise saur	e and smoked

JOOMA BENEDICT

salmon

WE HAVE A RANGE OF CAKES, MUFFINS AND PASTRIES BAKED FRESH DAILY

Please ask about today's selection.

R85

DELI SANDWICH MENU

Our sandwiches are lightly toasted and served on white, wholewheat or sourdough bread unless otherwise specified. Our sourdough may contain nuts or seeds, please check with your server if you have allergies.

R99

R98

OPEN SANDWICHES

0	SMASHED AVO 6 FETA Perfectly ripe avocado, Danish feta, black pepper and lemon. Add bacon for R22 Add egg for R12	R90
	PARMA HAN & HONEY GLAZED FIG Traditional Italian parma ham, fresh rocket, honey glazed figs and balsamic syrup.	R102
	STEAK SARMIE Pan fried fillet steak, mixed leaves, cherry tomatoes, mustrooms and horseradish mayo.	R125
	BACON, EGG, CHEDDAR & MAYO MELT An all time best seller for us. An egg sitting on a bed of cheddar and crispy bacon.	R90
0	CHEESE, ONION & MAYO MELT Our cheddar and onion delight, with secret herbs and spices.	R82
	CHICKEN, BACON & AVOCADO Smoked chicken breast, wood smoked bacon and fresh avo, tomato and garden salad served on artisan toast dressed with basil mayo.	R104
	ARTISAN TOASTED SARMIES	

All served on sourdough.	
JOOMA	R94
Chicken breast, gypsy ham, spicy pepperonata sauce, mozzarella and Italian grana padano.	
TUNA MAYO	R85
With mozzarella and jalapeño.	
BACON, CHEDDAR & TOMATO WITH BASIL MAYO	R85
CHICKEN MAYO	R88

Triple decker of chicken mayo, scrambled egg, woodsmoked bacon, tomato and house mayo.

BUTTER CHICKEN CURRY

JOOMA CLUB SANDWICH

CLOSED SANDWICHES

Pan fried beef fillet, tomato and fresh rocket in a	R125
ciabatta loaf served with fries. BACON, AVO AND FETA PANINI	R99
A toasted panini filled with wood smoked bacon, fresh avo, rocket, Danish feta and herbed mayo.	
STREET FOOD	
KOREAN FRIED CHICKEN BURGER	115
Crispy fried chicken with Kimchi style slaw and a Korean sticky chilli sauce, served in a toasted Brioche with herbed fries.	
CROQUE MADAME	110
Artisan sourdough filled with gypsy ham, Emmenthal and Dijon mustard, topped with Mornay sauce, cheddar and a poached egg.	
KOAGIE	120
Pan fried beef fillet with melted cheddar and a sweet	

Korean inspired sauce, spring onion and roasted sesame seeds in a toasted ciabatta. Served with Asian slaw

110 CHUBANO Chicken breast, gypsy ham, Emmenthal, pickles and mustard mayo in a toasted ciabatta.

Sliced chicken breast, fresh avocado, hummus and Danish feta with toasted almonds, dried cranberries and house mayo in a lightly toasted flour tortilla.

House made beef meatballs cooked in a light Napoli sauce in a sub, topped with mozzarella, basil pesto and baked.

Wraps

R95

R99

R115

R95

R80

BREAKFAST WRAP Gypsy ham, tomato, cheddar, grilled mushroom, egg and our special breakfast

BACON & HALLOUMI WRAP

Wood smoked bacon, halloumi cheese, fresh tomato and mayo. Toasted just long enough for the halloumi to get a perfect texture.

SPICY CHICKEN WRAP

Marinated sliced grilled chicken, cheddar, corn and peppers, dressed in our spicy Mexican sauce. Wrapped and toasted a served with a crispy dressed side salad.

ASIAN CHILLI CHICKEN WRAP

Marinated chicken breast, garden salad, coriander, pickled ginger, Chinese mayo and our house sweet chilli and orange

HARISSA BEEF WRAP

Pan fried beef fillet, Danish feta, avo and garden salad with a harissa spiced mayo.

HUMMUS, FETA & AVO WRAP

Hummus, fresh avocado, Danish feta with crispy lettuce, cucumber and carrots, dressed with house mayo.

ONE OF THE NICEST THINGS ABOUT LIFE, IS THE WAY WE MUST REGULARLY STOP WHATEVER IT IS WE ARE DOING AND DEVOTE OUR ATTENTION TO EATING.

LUNCH TIME MENU

SALADS

dressing.

SOUP

SOUP OF THE DAY

CHICKEN CAESAR SALAD Tender chicken breast and crispy smoked bacon wit sour dough croutons on crisp greens, anchovies, Grana Padano and caesar dressing.	
BACON, BUTTERNUT, FETA, 9 PECAN NUT Wood smoked bacon, roast butternut and Danish fe on a crispy garden salad with a honey and mustard dressing, sprinkled with toasted pecan nuts.	
SPICY CHICKEN SALAD Grilled chicken served on a crispy garden salad, accompanied by corn, peppers, jalapeño, toasted cashews and our spicy mayo dressing.	R105
MEDITERRANEAN SALAD Grilled halloumi, artichoke, roasted peppers, olives and toasted chick peas served on a crisp garden salad with a citrus dressing.	R105
CHICKEN, BACON & AVOCADO SALAD	R110

Sprinkled with toasted pumpkin and sunflower seeds.

On a crispy garden salad with a dijon and honey

Something Special

JOOMA CHICKEN CURRY

What started as a weekend only special has made its way onto the menu full time due to its mild and flavoursome taste. Served with basmati rice, sambals and chutney.

HAUTE DOG AND FRIES R105

Grilled frank served in a freshly baked baguette with smoked bacon a tangy onion relish, dijon mayo and all gold. Served with herbed fries.

JOOMA BURGER R115

160g housemade beef patty in a toasted bun with rocket, pickles, red onion, bacon, cheese and horseradish mayo. Served with herbed fries.

NEW YORKER BURGER

160g housemade beef patty, ham, Emmenthal cheese and pickles in a toasted Brioche bun with a garlic and smoked paprika mayo. Served with herbed fries.

PASTA

110

115

R110

All pastas served with Penne or Linguine.

SPICED PASSATA A creamy blend of tomato, chilli, garlic and onion with our roasted ground spices.

R102 Add bacon R110 Add chicken...

PARMESAN LEMON CHICKEN R110

Chicken, parmesan, garlic and our tangy citrus cream sauce.

ALFREDO R110 Gypsy ham, mushrooms and garlic in a creamy butter sauce with parsley.

PESTO PASTA

Our house blend of fresh basil, garlic, toasted nuts and Grana Padano blended with extra virgin olive oil finished with a splash of cream.

R110 Add chicken

QUICHE

House-made quiche packed with filling and served with a

BACON, CARAMELISED ONION & CHEDDAR R80 BUTTERNUT, HAM & CHEDDAR R80

WE HAVE A RANGE OF CAKES, MUFFINS AND PASTRIES BAKED FRESH DAILY

R60