

Sabria's

RESTAURANT



BREAKFAST MENU

OUR BREAKFASTS ARE SERVED DAILY



MUESLI WITH YOGHURT & HONEY	R38.00
MUESLI WITH FRESH FRUIT, YOGHURT & HONEY	R48.00
PLAIN CROISSANT	R18.00
Add on...	
- Jam & cream	R8.00
- Mature cheddar cheese	R8.00
- Nutella	R12.00
FRESH SCONES	R18.00
Add on...	
- Jam & cream	R8.00
- Mature cheddar cheese	R8.00
SABRIA'S CROISSANT	R75.00
Wild rocket, cucumber ribbons, cottage cheese, smoked salmon with snipped chives & extra virgin olive oil	
TOASTED TRAMAZINI'S	
- Cheese & tomato	R50.00
- Tuna, spring onions & mayonnaise	R65.00
- Chicken, mozzarella, avo & mayonnaise	R75.00
POACHED EGGS BENEDICT	
- Florentine - Spinach, poached egg & Hollandaise sauce	R50.00
- Macon - Wholegrain mustard mayonnaise, poached egg & Hollandaise sauce	R65.00
- Smoked salmon - Cottage cheese, poached egg & Hollandaise sauce	R75.00
SABRIA'S FULL BREAKFAST	R85.00
2 Eggs your choice - Scrambled, poached, fried or boiled, sauté baby tomatoes, 2 chipolata sausages, 2 rashers of grilled macon, potato rosti & garlic button mushrooms. Served with ciabatta, rye or low GI toast	
OMELETTE 3 EGGS SERVED WITH YOUR CHOICE OF CIABATTA, RYE OR LOW GI TOAST	
- Cheddar cheese omelette	R35.00
- Feta, mushroom & spinach omelette	R55.00
- Smoked salmon ribbons & avocado	R85.00
FRENCH CIABATTA TOAST	R40.00
Dipped in a fresh coriander & chilli egg, lightly fried golden with cheese & jam	

Sabria's

RESTAURANT



SIZZLING STEAKS, TRADITIONAL CURRIES, SEAFOOD FAVOURITES & MORE!

Sabria's was originally established by the former owners Ismail and Zuliega. It has been refurbished and re-opened under the new ownership of their youngest son Younsi and his wife Tasneem. The restaurant was named after their youngest daughter Sabria.



PLEASE NOTE THERE IS A SERVICE CHARGE OF 10% ON ALL MEALS. THANK YOU.

STARTERS

CALAMARI TUBES	R55.00
Sautéed in garlic, dill, lemon, caper berries, with creamy lemon sauce and toasted ciabatta. Available deep-fried.	
PANKO COATED PRAWNS	R50.00
3 Tender prawns coated in light panko crumbs, fried golden and crisp, with specialty masala red sauce.	
MUSSELS	R60.00
Mussels in the half shell, tossed in a delicious creamy sauce. Served with toasted ciabatta.	
CHICKEN WINGS	R55.00
4 Tender wings grilled to perfection with your choice of our signature basting or Tandoori sauce.	
CRUMBED JALAPEÑO POPPERS	R55.00
3 Peppers generously filled with feta and cheddar, panko crumbed and fried, with our Jalapeño tartar dipping.	
NACHOS	R65.00
A pyramid of seasoned tortilla chips topped with a tangy Mexican salsa and grilled cheese, served with guacamole.	
SABRIA'S GOLDEN MUSHROOMS	R50.00
Succulent mushrooms coated in light panko crumbs, fried crispy golden, dusted with our secret spice and specialty masala red sauce.	
GARLIC BUTTER ROLL	R16.00
CHEESY GARLIC ROLL	R22.00
SNACK BOARD (new)	R80.00
2 Jalapeño moons, 2 mini chicken pies, 2 mince samosas and 2 vegetable chilli bites with jalapeño sauce, garlic and chive yoghurt, rémoulade and spicy red sauce.	
SAVOURY BOARD (new)	R125.00
2 Basted chicken wings, 2 BBQ meat balls, 2 crumbed mushrooms, 2 chilli poppers and crumbed chicken nuggets with spicy red sauce, chutney mayo and sweet chilli dipping sauces.	

SALADS

SABRIA'S CAESAR (new)	R75.00
Classic crisp cos lettuce with avocado, pickled new potato wedges, crumbed boiled egg, spring scallions and parmesan, coated in our creamy Caesar dressing.	
GRILLED SALMON	R120.00
A delicious salad of fresh mixed leaves, tomato, sliced cucumber, olives and feta, topped with sliced avocado (seasonal).	
GRILLED CAJUN CHICKEN	R85.00
Flame-grilled chicken breast, marinated in Cajun spices on a bed of mixed leaves with avocado, juicy apple, olives, feta, tomato and cucumber tzatziki.	
CRUMBED CHICKEN STRIPS	R85.00
Dipped in honey and sesame seeds, lightly fried in olive oil and served on a bed of mixed leaves with avocado, paw-paw, olives, feta, tomato and cucumber.	
FARM STYLE GREEK	R65.00
Al fresco presentation of feta, Calamata olives, tomato, Spanish onions and cucumber, with our specialty house dressing.	

CURRIES

ALL CURRIES ARE SERVED WITH RAITA, SAMBAL AND A CHOICE OF BASMATI RICE, ROTI OR PARATHA.

PRAWN

Succulent prawns simmered in a spicy Indian coconut curry.
9 PRAWNS
6 PRAWNS

R225.00
R180.00

KORMA

A creamy cashew nut dish of succulent lamb off-the-bone or chicken fillet cubes, prepared with our ground roast spices.
LAMB
CHICKEN FILLET

R165.00
R135.00

LAMB SPECIALITY CURRY

Cosy Corner's famous delight - our handed down family recipe.

R165.00

ROGAN JOSH

Juicy, succulent lamb off-the-bone or chicken fillet cubes, gently simmered in a red onion and tomato gravy with ground pepper and ground roast spices.
LAMB
CHICKEN FILLET

R165.00
R135.00

KARAH

A hot, tasty tomato dish of succulent lamb off-the-bone or chicken fillet cubes, prepared with a hint of chilli, ginger, ground pepper and roast cumin.
LAMB
CHICKEN FILLET

R145.00
R110.00

DHAL TARKA

Red and yellow lentils simmered with spices, slowly cooked with special curry leaves and a hint of chilli.
VEGETARIAN
LAMB CUBES
CHICKEN FILLET

R95.00
R145.00
R110.00

LAMB BIRYANI

De-boned lamb, fried with garlic, ginger and spices, marinated with yoghurt, fresh red chilli and coriander. Layered with Basmati rice and lentils.

R145.00

CHICKEN BIRYANI

Chicken pieces on-the-bone, fried with ginger and garlic, marinated with fried red onions, spices, green chilli and yoghurt. Layered with Basmati rice, fresh coriander and mint.

R125.00

JOURNEY OF INDIA *(new)*

Five different tasting portions of our delightful curries (Chicken Korma, Lamb Rogan Josh, Vegetable Dhal Tarka, Lamb Curry and Chicken Karahi). Served with basmati rice, poppadum, toasted roti and 2 refreshing cold condiments.

R210.00



PLEASE NOTE THERE IS A SERVICE CHARGE OF 10% ON ALL MEALS. THANK YOU.

SIZZLING STEAKS

ALL GRILLS ARE SERVED WITH YOUR CHOICE OF POTATO FRIES, SWEET POTATO FRIES, POTATO WEDGES, MASHED POTATO OR CRUSHED BABY POTATOES.

FILLET

200g
400g

R145.00
R210.00

RIB EYE

200g
400g

R135.00
R185.00

GRILLED RUMP OR SIRLOIN

200g
400g

R120.00
R155.00

T - BONE

400g

R145.00

SABRIA'S MIXED GRILL

2 Lamb chops, 150g rump steak and sausage.

R175.00

LAMB LOIN CHOPS

4 Grilled cutlets marinated in our signature basting or masala.

400g

R180.00

MASALA RUMP STEAK

A treat to remember. Marinated steak (segments) in our unique blend of spices and sauces to create a tangy and spicy effect. Fried to perfection.

200g
400g

R120.00
R155.00

RACK OF BEEF RIBS

500g

R175.00

QUARTER CHICKEN

Breast and wing or leg and thigh, grilled with your choice of our signature basting or Tandoori sauce.

R85.00

HERB CRUSTED LAMB CUTLET *(new)*

Flame-grilled loin cutlets coated in our chef's combination of Emerald fresh herbs, roasted crushed baby potatoes and a light mustard jus.

R180.00

SIDES TO ORDER

ONION RINGS
SEASONAL VEGETABLES
SPICY BASMATI RICE

EACH

R22.00

SAUCES TO ORDER

CREAMY MUSHROOM
SIGNATURE BASTING
DEMI-GLACE PEPPER WITH CREAM
MASALA
TANDOORI
JALAPEÑO
PERI-PERI
RÉMOULADE
BASTING SAUCE
YOGHURT, PARSLEY, GARLIC AND SPRING ONION

EACH

R15.00

SIZZLING GRILLED BUNS (AVAILABLE AS A SANDWICH)

SERVED IN A BUN WITH POTATO FRIES, ONION RINGS & GARNISH.

RUMP STEAK
Signature basting.

150g

R95.00

MASALA STEAK

A treat to remember. Marinated steak (segments) in our unique blend of spices and sauces to create a tangy and spicy effect. Fried to perfection.

150g

R95.00

HOME-MADE BEEF BURGER

180g

R95.00

CHICKEN FILLET

Signature basting or Tandoori.

150g

R85.00



SEAFOOD

SEAFOOD IS SERVED WITH YOUR CHOICE OF POTATO WEDGES, SWEET POTATO FRIES, POTATO FRIES, MASHED POTATO OR SPICY BASMATI RICE.

GRILLED PRAWNS

Tasty prawns grilled to perfection with spices and served with peri-peri sauce.
9 PRAWNS
6 PRAWNS

R210.00
R170.00

SAUTÉED CALAMARI

Calamari tubes sautéed and topped with smoked paprika, lemon, caper berries and red peppers.

R135.00

CRUMBED CALAMARI

Crumbed and deep-fried in lemon butter and garlic sauce for that juicy taste.

R135.00

GRILLED FISH OF THE DAY

A popular line fish, cooked to perfection with lemon and olive oil. Ask for our daily varieties.

R145.00

NORWEGIAN SALMON

Seared medium or well and drizzled with fresh ginger and coriander Hollandaise sauce.

R200.00

HAKE & CHIPS

Fried in crispy batter with rémoulade.

R85.00

FISH PLATTER

Pan fried kingklip and line fish fillets with fried calamari, grilled prawns and half-shelled mussels, with peri-peri and creamy garlic butter sauces.

R365.00

PASTAS

YOUR CHOICE OF TAGLIATELLE OR RIGATONI PASTA.

SEAFOOD

Prawns, calamari strips, mussels and bell peppers in a delicate creamy seafood sauce, with a hint of chilli.

R120.00

CHICKEN

Chicken strips sautéed with bell peppers, mushrooms and a hint of chilli in a delicious creamy sauce.

R110.00

STEAK

Grilled steak strips with bell peppers, mushrooms and a hint of chilli in a rich creamy sauce.

R115.00

MEAT BALLS

Braised in a tomato ragu sauce with spaghetti pasta and a side of parmesan, chopped chilli and garlic.

R95.00

DESSERTS

SERVED WITH YOUR CHOICE OF CREAM OR ICE-CREAM.

MISSISSIPPI MUD PIE

Rich chocolate brownie base blended with seasonal tree nuts, buried under a thick layer of decadent hazelnut and chocolate mousse, covered with ganache and sprinkled with roasted nuts.

R45.00

FUDGE PICASSO

A white chocolate dome, loaded with chunks of home-made fudge, coated with a white chocolate glaze and painted with swirls of dark chocolate.

R45.00

BANOFEE SUNDAY

Soft serve ice-cream base with banana split, granola, nougat, fresh berries and toffee sauce.

R45.00

ASSORTED GATEAUX

R55.00

WARM PUDDINGS

A choice of malva OR chocolate hot mud pudding.

R45.00

FRESH FRUIT SALAD

R45.00

CRÈME BRÛLÉE

Our home-made classic of rich custard topped with crisp caramel.

R45.00

DUO OF CHOCOLATE MOUSSE

White and dark chocolate layers with strawberries, shaved chocolate and marshmallows.

R45.00

PAVLOVA

The classic combination of meringue, cream Chantilly and fresh berries with fruit sauces and chocolate shavings.

R55.00

COLD BEVERAGES

CORDIAL - Lime, passion fruit or cola tonic

R32.00

MOJITOS - Lime or strawberry

R35.00

MILKSHAKES - Strawberry, chocolate, vanilla, bubblegum, banana, lime or coffee

R35.00

FLOATS - Soda or fruit juice

R32.00

SODA - Coke, Fanta, Creme Soda or Sprite

R18.00

FRUIT JUICE

R22.00

MINERAL WATER

R16.00

APPLETIZER / GRAPETIZER

R20.00

HOT BEVERAGES

MARSHMALLOW MILO / MARSHMALLOW CHOCOLATE

R34.00

WHITE OR DARK HOT CHOCOLATE

R34.00

CAPPUCCINO

R22.00

CHAI LATTE

R28.00

CAFÉ LATTE

R26.00

FRESH ROAST COFFEE - What's your pleasure? See our coffee board.

R20.00

TEA - Ceylon, Rooibos, Earl Grey, Green Tea, Chai, Vanilla Chai

R20.00

