



“Welcome to this great restaurant in the city we love.”

Established in 1993 by Joop and Wendy Mol, the couple’s intention was to share their passion and knowledge of food with all of Durban.

Joop’s Place became a local institution synonymous with the best steaks in town.

Joop’s is unusual for many reasons, but there is one thing that makes Joop’s unique. Oom Joop wanted his customers to witness the skill and drama involved with delivering those sizzling blue-ribbon steaks onto your plate. That is why this is the only grill restaurant in Durban with a display window to the grill area. This allows you to enjoy your drinks as you watch the flames work their magic.

Joop’s was completely revamped early in 2021, and now you also have the convenience of Joop’s chefs or butchers inside the dining area, ready to cut your personally-chosen selection of meat as well as the satisfaction of having it grilled to perfection in front of you.

All beef served at Joop’s Place is SA grainfed beef. We make a concerted effort to procure the very best quality products for all our menu options. Our beef is matured for a minimum of 21 days and then cut on a daily basis to ensure the finest product for our customers.

Joop’s Butchery specialises in sourcing venison, such as kudu, eland, blue wildebeest, impala, springbok and other exotic cuts.

Joop’s is not just a lunch or dinner; it is a specialist dining experience designed to cater for people that want to enjoy being part of a family and a great community.

www.joopsplace.co.za

Follow Us on Facebook: @joopsplaceDBN

STARTERS

Hollandse Croquetten **R80**

A very tasty Dutch speciality. Beef fillet, finely trimmed and filled with cream cheese. Deep-fried into a golden finish. It is our pride and joy, served with a sweet chilli dip.

Crumbed Prawns **R80**

Luscious Mozambique prawns, covered with our delicious southern crumb, served with a Japanese sushi mayo sweet chilli dip.

Peppered Boerewors **R70**

Traditional classic, loved by all South Africans, with a special peppered twist that makes this dish a MUST have.

Calamari **R70**

Most tender calamari, deep fried to perfection or grilled in a lemon, garlic butter. Smothered with Japanese sushi mayo and sweet chilli.

Jalapeno Poppers **R70**

The house favourite starter, perfectly stuffed with biltong and cream cheese, covered with our famous southern crumb. Deep-fried to golden delicious.

Garlic Snails **R70**

Pondering this option on a date night? No problem. Order two pungent portions. Fifty million Frenchmen can't be wrong about this garlic-and-butter-drenched appetiser.

Roquefort Snails **R75**

Match made in heaven. Snails and Roquefort.
An old time classic that will always be a favourite.

Chicken Strips **R70**

Tender chicken strips, covered with golden crumbs and sesame.
Served with chilli infused mayo or barbeque dip.

Grilled Chicken Wings **R70**

Joop's pride and joy. Chargrilled chicken wings. Your choice of red chilli basting or our famous black pepper and lemon basting. Served with a blue cheese dipping sauce.

Chicken Livers **R70**

The pride of Portugal. Chicken livers with our in-house, creamy tomato and chilli sauce. This starter is out of this world delicious (Medium or HOT). Best in HOT!

Trinchado **R80**

Succulent beef cubes with our in-house, creamy tomato and chilli sauce.

Cheesy Garlic Roll **R40**

It may be from the 80s - however, how can we resist this small pleasure in life.

MEAT CHARGRILLED

**Served with your choice of chips, baked potato, rice, buttery mash, roast veg or side salad.*

Fillet

200g	R180
300g	R230
<i>or cut to size from Joop's Butchery</i>	

Picanha (SQ)

200g	R230
300g	R280
600g	R350

Rump

200g	R180
300g	R220
600g	R275
<i>or cut to size from Joop's Butchery</i>	

Sirloin

200g	R180
300g	R220
600g	R275
<i>or cut to size from Joop's Butchery</i>	

T-Bone | 800g minimum

R260

Best of both worlds.

Lamb Loin Chops

R240

Three thick cut lamb chops (400g). All the way from the Karoo, basted in rosemary lemon butter... the best in Durban.

Braised Lamb Shank

R225

Roasted tomatoes, baby onions, rosemary and a touch of garlic.
Served with buttery mash.

King of the Lamb

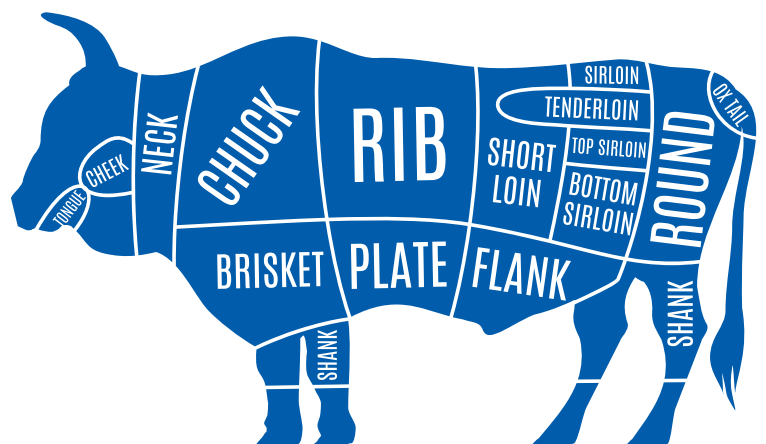
R240

Rack of lamb (400g), basted with lemon butter, infused with rosemary and garlic.
Served on a bed of mash and red wine sauce.

Spare Ribs

Texas style loin ribs, basted in our secret sweet barbeque basting.

1,2kg	R300
800g	R250
400g	R150



JOOP'S T-Bone Legend - 2,2kg | R520

A meal you may have to share!

This hunk of meat is not for the faint of heart.

It takes two to tango with this steak... or one intrepid diner with a voracious appetite. If you manage to demolish the entire T-bone, we will make you famous on Facebook.

To seal the deal, you'll also lay claim to a JOOP'S LEGEND T-shirt.

** If some of your steak goes home in a doggybag, we'll reward you with a JOOP'S T-shirt that proves you were brave enough to take up the challenge.*

NB: T-shirt only for individual attempts. This work of art takes +/- 45minutes to prepare.

JOOP'S WORLD FAMOUS PAN FRIED STEAKS

**Served with your choice of chips, baked potato, rice, buttery mash, roast veg or side salad.*

Pepper Steak

This is why you came here today, pressed in black peppercorns, fried in butter then simmered in cream and red wine. The absolute Joop's signature dish.

200g

R200

300g

R240

Pepper Cheese Steak

Take your carnivorous cravings to another level with this juicy steak. Stuffed with three flavoursome cheeses. This melt-in-your-mouth indulgence is bound to right the world.

200g

R200

300g

R240

Hollandse Biefstuk

Traditional Dutch way and for all brandy lovers. Pan-fried until golden crisp, then flambéed with brandy.

200g

R200

300g

R240

Garlic Biefstuk

Pan-fried in garlic butter to a golden crisp, stuffed with fresh garlic.

200g

R200

300g

R240

Joop's Special Fillet

What a magical combination from the legend himself. Stuffed with Cheddar cheese, chopped pineapple, flambéed with brandy, and finished off with button mushrooms.

300g

R260

or a bigger cut from Joop's Butchery

JOOP'S SPECIALITIES

**Served with your choice of chips, baked potato, rice, buttery mash, roast veg or side salad.*

Jalapeno Popper Steak

Succulent and flavourful Rump steak, topped with three jalapeno poppers that will only compliment this great steak.

200g
300g

R200
R240

Mandla's Surf and Turf Steak

Chargrilled Sirloin to perfection, covered with Queen prawns, smothered with Joop's Entrecôte butter. The ultimate indulgence of the senses.

200g (3 prawns)
300g (6 prawns)

R250
R300

Chilli Steak

For those who like it REALLY hot. Rump steak, stuffed with red and green chillies, covered with jalapenos and a hint of garlic. Not a steak for amateurs of heat.

200g
300g

R200
R245

Entrecôte Steak

Sirloin steak, covered with the Joop's French flavoured butter.

200g
300g

R200
R245

FRESH SALADS

Crumbed Chicken, Honey Mustard Salad | R150

Crumbed chicken strips on a bed of farm fresh lettuce, cucumber and onion with a delicious honey mustard dressing.

Roquefort Salad | R100

Farm fresh greens with tomato, cucumber, peppers and onions, drenched with creamy Roquefort dressing.

French Salad | R100

Farm fresh lettuce with tomato, cucumber, onion, celery, green pepper and carrot - married to a Light Vinaigrette dressing.

Greek Salad | R100

Everybody's favourite salad. Prepared by our Chef to keep to Greek tradition, black olives, feta cheese, cucumber, tomatoes, green pepper and red onion. Finished with a spicy Greek dressing.

Biltong Salad | R120

A South African classic and without a doubt, one you should have with a white wine. Beef biltong, greens, red onions, celery, cucumber and green pepper with Roquefort dressing.

HAMBURGERS

THE JOOP'S Burger | R120

A freshly baked brioche bun, topped with 250g ground beef patty, tomato and onion garnish, drizzled with Joop's basting you've come to love.

The Juicy Lucy Cheese Burger R150

Freshly baked brioche bun with our Gouda cheese stuffed 250 gram beef patty, with fresh tomato, onion and our famous Joop's basting.

Colonel Joop's Fried Chicken Burger R140

Invented in the Deep South but perfected in the South of Africa

Organic chicken fillet, covered with our Kentucky buttermilk crumbed mix, deep-fried to crispy golden, served on a freshly baked brioche bun with tomato, onion and Japanese mayo.

Biltong Burger R160

South African classic meet American indulgence. Joop's thick cut biltong, on top of a Gouda cheese stuffed patty, with tomato, onion and our famous Joop's basting plus creamy cheese sauce, all on a freshly baked brioche bun.

Lamb Burger R160

Lamb all the way from the Karoo, with our legendary famous lamb masala mix, fresh cut tomato and onions on a freshly baked brioche bun.

The Shark Tank Legend Burger | R240

Only for the real Durban patriots

250 gram beef patty, stuffed with Gouda cheese. 150 gram Sirloin chargrilled, cut into strips, covered with our creamy cheese sauce.

JOOP'S BUTCHERY - Only the BEST Choice Cuts

Joop's Butchery is a neighbourhood butcher shop in the vibrant city of Durban, offering artisanal meats and meat products that are made in-house. We source our meats chiefly from small, family farms in the Kwazulu-Natal Midlands, the Karoo and Free State. The farmers who supply us are carefully handpicked for their humanely-raised, high-quality animals, and we are proud to share the stories of our farmers and their methods.

We specifically seek out those farms that are doing things a little differently and select them based on quality, commitment to sustainability, and handling practices. We only work with farmers who take pride in their livestock and understand the importance of personal brand matching the quality of their product.

Joop's Butchery specialises in sourcing venison, such as Kudu, Eland, Blue Wildebeest, Impala, Springbok and other exotic cuts, and will keep our clients informed when stock is available.

We always source the best product for our customers, and so, are proud to be a specialist community butchery, rather than a run-of-the-mill meat supplier.

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CHICKEN & FISH

**Served with your choice of chips, baked potato, rice, buttery mash, roast veg or side salad.*

Chicken Schnitzel

R160

Organic chicken breast with a mouth-watering golden crisp crumb, served with your choice of - Cheese or Mushroom sauce.

Roslyn's Chicken

R180

Organic chicken fillet, grilled and topped with Queen prawns, creamed spinach and Cheese sauce.

Flattie

R180

Absolute perfection with this chicken flattie, all the way from the KZN Midlands, grilled to perfection. Your choice of Peri Peri or Sweet Masala.

Hake & Chips

R150

This humble dish will delight your senses, beer battered, pan fried hake fillet. Served with hand-cut chips.

Falkland Calamari

R140

Grilled or crumbed - flash fried to perfection, golden pillows of calamari. Served with Lemon butter or Peri Peri sauce.

Mozambique Prawns

SQ

The best prawns in the world from our neighbours to the north. 10 Succulent King prawns, with a hint of lemon and garlic.

COMBO'S

**Served with your choice of chips, baked potato, rice, buttery mash, roast veg or side salad.*

Ribs & Wings | **R250**

400 grams of succulent ribs & a full portion of chicken wings.

(Red Chilli or Black Pepper & Lemon)

Ribs & Half Chicken | **R250**

400 grams of succulent ribs & a half chicken.

(Peri Peri or Sweet Masala)

Ribs & Rump | **R250**

400 grams of succulent ribs & 200 grams of Rump steak.

Calamari & Wings | **R200**

Half a portion of calamari, with a full portion of chicken wings.

(Red Chilli or Black Pepper & Lemon)

SIDES

Joop's Chips | R30

Hand-cut, old school traditional potato chips.

Joop's Loaded Chips | R30

Covered with Cheese sauce and LOTS of jalapenos.

Creamed Spinach | R35

Pumpkin Delight | R40

Please do not miss the opportunity to try this delicious pumpkin with a chargrilled steak.

Sautéed Mushrooms | R30

Crumbed Mushrooms | R35

Served with our delicious Japanese sushi mayo sweet chilli dip.

The Tower of Durban | R30

Fried onion rings.

Garlic Loaf | R30

Cheesy Garlic Loaf | R40

Cheesy Jalapeno Loaf | R40

Flavoured Butters & Sauces

Joop's speciality. Made from farm fresh butter, especially produced for Joop's on a dairy farm in the KZN Midlands.

Garlic Butter

Jalapeno Butter

Chimichurri Butter

ALL R20

SAUCES | R35

Cheese

Pepper

Biltong

Mushroom

Chilli Cheese

Roquefort

Mustard

Jalapeno Cheese

JOOP'S KIDS MENU

**Served with chips*

Boerie Roll | R80

Traditional boerie, made in Joop's Butchery, on a fresh roll with your choice of Joop's BBQ sauce or Tomato sauce.

Chicken Schnitzel | R100

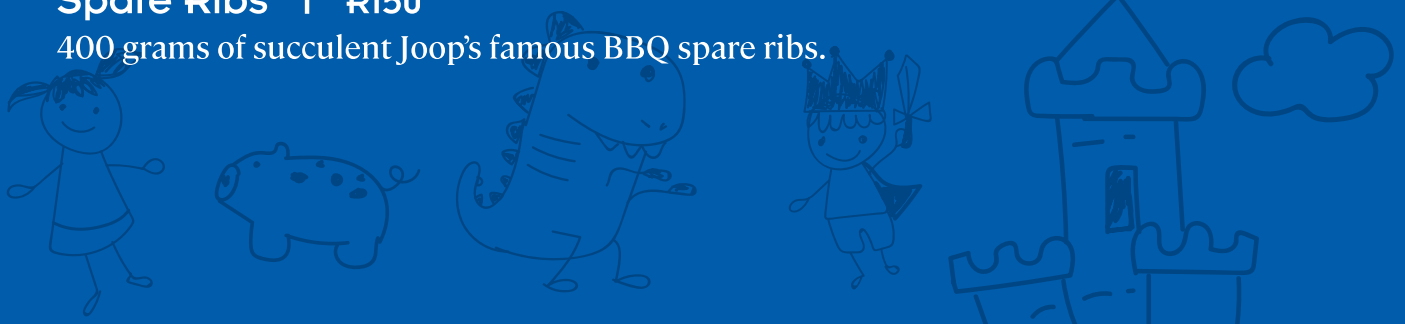
Golden fried crust, served with your choice of Cheese or Mushroom sauce.

Joop's Kiddies Burger | R100

With or without cheese.

Spare Ribs | R150

400 grams of succulent Joop's famous BBQ spare ribs.



SOMETHING SWEET

Vanilla Ice Cream with Bar-One Sauce **R50**

A classic dessert that nobody can resist.

Homemade Cheesecake **R60**

Pavlova **R50**

Malva Pudding **R60**

Brandy Snaps with Vanilla Ice Cream **R60**

Chocolate Brownie with Cream and Vanilla Ice Cream **R50**

Carrot Cake with Vanilla Ice Cream **R60**

Don Pedro **R60**

Whiskey, Frangelico, Kahlua or our favourite Captain Morgan Dark Rum.

Irish Coffee **R60**

Wee little coffee with an Irish accent.

JOOP'S MILKSHAKES

All Milkshakes | R65

Kiddies Milkshake | R30

This is a must-have when you visit Joop's, an absolutely delightful experience!

Peanut Butter BOMB

The Bar-One Crazy Shake

Peppermint Crisp Delight

The Strawberry Double Thick

Bananarama Back to the 80s

Bubblegum Cotton Candy

COFFEE & TEAS

Freshly Ground Coffee | R25

Espresso | Single R15 | Double R30

Cappuccino | R25

Pot of Tea / Rooibos or Ceylon | R25

JOOP'S PLACE
EST. 1993

