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, GMO 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 **Coffee** ·

COFFEE & BEVERAGES

ESPRESSO CLASSICS	Single Shot	Double Shot
CAPPUCCINO	R33	R38
CAFÉ LATTE	R33	R38
FLAT WHITE		R38
AMERICANO (with milk)	R31	R33
AMERICANO	R27	R29
ESPRESSO		R22
DOUBLE ESPRESSO		R26
ESPRESSO MACCHIATO		R26

Spoil Yourself	
HOT CHOCOLATE	R45
WHITE HOT CHOCOLATE	R47
TOP DECK HOT CHOCOLATE	R45
CAFÉ MOCHA	R48
CAFÉ MOCHA WHITE	R56

GREEN TEA	R26
CEYLON	R27
ROOIBOS	R30
ICE TEA	R45
RED CAPPUCCINO	R38
CHAI LATTE	R45
ADD EXTRAS	
ESPRESSO SHOT	
SOY MILK	R20
DECAF	R12
FLAVOURED SYRUP SHOT (hazelnut,vanilla,caran	nel) R17
ICED ESPRESSO	12 O z (350ml)
ICED LATTE	R38
ICED COFFEE	R52
SMOOTHIES With yoghurt and honey.	12 Oz (350ml)
AVO & STRAWBERRY	
BLUEBERRY	R90
MANGO	R90

COLD INDULGENCE

VANILLA MILKSHAKE	R51
STRAWBERRY MILKSHAKE	R50
COFFEE MILKSHAKE	
MILK TART MILKSHAKE	R61
BAR ONE MILKSHAKE	R61
COFFEE TOFFEE MILKSHAKE	
SALTED CARAMEL MILKSHAKE	R5
DARK CHOCOLATE FREEZE	R50
WHITE CHOCOLATE FREEZE	R71
(Freeze: skim milk, chocolate sauce blended with chocol	late flakes.
FRUIT CRUSHES	
LEMON & MINT	
MANGO	R5
MIXED BERRY	
APPLE	R50
FRESH PRESSED JUICE	12 Oz (350m
GINGER ZINGER - Apple, carrot and ginger	R8
ABC - Apple, beetroot and carrot	R6
LEAN GREEN - Apple, celery and cucumber	
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.

V	HOME STYLE OATS	
V	JOOMA BANTING GRANOLA Roasted nuts, seeds and coconut, blueberries and full cream local artisanal yoghurt. (Add extras from the condiment counter)	R105
V	LOCAL ARTISANAL YOGHURT, BERRY COULIS 8 House Muesli	R85
V	LOCAL ARTISANAL YOGHURT, STEWED FRUIT & Granola	R85
V	BUTTER CROISSANT	
	With cheddar and preserves.	
	BUTTER CROISSANT / SCRAMBLED EGG	R95
	OMELETTE	R115
	3 egg omelette served with either ham or bacon - accompanied by mushrooms, cheddar and artisan	

BASIC BREAKFAST 2 fried eggs, wood smoked bacon, grilled tomato and sourdough toast.

SCRAMBLED EGG DELUXE Cream cheese and spring onion scrambled egg, bacon, grilled tomato and sourdough toast.

JOOMA BREAKFAST 2 fried eggs, wood smoked bacon, mushrooms, pork sausage and tomato. Served with sourdough toast.

PARMESAN MUSHROOMS R155

Rocket, Parma ham, 2 poached eggs and parmesan cream mushrooms served on sourdough toast.

PEPPERONATA BREAKFAST STACK R110

A fried egg, wood smoked bacon and pan fried tomato stacked on to rye toast, topped with a creamy tomato pepper and mild chilli sauce, basil pesto and Grana Padano.

R150 SMOKED SALMON & SCRAMBLED EGG

Served on sourdough toast with capers, cream cheese and a splash of herbed extra virgin olive oil.

BREAKFAST SARMIE

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

BANTING BREAKFAST

R88

R128

2 eggs, wood smoked bacon, caramelised mushrooms (xylitol) and fresh avo.

CIABATTA CON CARNE

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

JOOMA FRENCH TOAST

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

JOOMA BENEDICT

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

EGGS ONASSIS

Toasted English muffin topped with rocket, farm fresh poached eggs, hollandaise sauce and smoked

BREKKIE BRIOCHE

Panfried Halloumi, folded cheddar omelette, crisp streaky bacon in a toasted sesame brioche, paprika

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

toast.

R99

R100

R110

R90

R115

R115

— 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.

	OPEN SANDWICHES		
V	SMASHED AVO & FETA Perfectly ripe avocado, Danish feta, black pepper and lemon. Add bacon for R24 Add egg for R12	R99	
	PARMA HAM 6 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, mushrooms and horseradish mayo.	. R155	
	BACON, EGG, CHEDDAR & MAYO MELT An all time best seller for us. An egg sitting on a bed	R95	

of cheddar and crispy bacon.

CHEESE, ONION & MAYO MELT R88

Our cheddar and onion delight, with secret herbs

CHICKEN, BACON & AVOCADO R120

Smoked chicken breast, wood smoked bacon and fresh avo, tomato and garden salad served on artisan toast dressed with basil mayo.

ARTISAN TOASTED SARMIES

CHICKEN MAYO	R92
BACON, CHEDDAR & TOMATO WITH BASIL MAYO	R95
With mozzarella and jalapeño.	
TUNA MAYO	R90
Chicken breast, gypsy ham, spicy pepperonata sauce, mozzarella and Italian grana padano.	
J00MA	R99
All served on sourdough.	

JOOMA CLUB SANDWICH

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

BUTTER CHICKEN CURRY

CLOSED SANDWICHES

PREGO ROLL R168

Pan fried beef fillet, tomato and fresh rocket in a ciabatta loaf served with fries.

BACON, AVO AND FETA PANINI R110

A toasted panini filled with wood smoked bacon, fresh avo, rocket, Danish feta and herbed mayo.

STREET FOOD

KOREAN FRIED CHICKEN BURGER 135

Crispy fried chicken with Kimchi style slaw and a Korean sticky chilli sauce, served in a toasted Brioche with herbed fries.

CROQUE MADAME 125

Artisan sourdough filled with gypsy ham, Emmenthal and Dijon mustard, topped with Mornay sauce, cheddar and a poached egg.

KOAGIE 140

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.

CHUBANO 120 Chicken breast, gypsy ham, Emmenthal, pickles and

SUMMER WRAP 115

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

sauce in a sub, topped with mozzarella, basil pesto

mustard mayo in a toasted ciabatta.

and baked.

R105

R105

MEATBALL SUB 160
House made beef meatballs cooked in a light Napoli

{Wraps}

BREAKFAST WRAP

R99

Gypsy ham, tomato, cheddar, grilled mushroom, egg and our special breakfast mayo.

BACON & HALLOUMI WRAP

.....R110

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

SPICY CHICKEN WRAP

R120

R150

R85

R115

Marinated sliced grilled chicken, cheddar, corn and peppers, dressed in our spicy Mexican sauce. Wrapped and toasted and 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 sauce.

HARISSA BEEF WRAP

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

U HUMMUS, FETA & AVO WRAP R100

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

CHICKEN CAESAR SALAD R115

Tender chicken breast and crispy smoked bacon with sour dough croutons on crisp greens, anchovies, Grana Padano and caesar dressing.

BACON, BUTTERNUT, FETA, & PECAN NUT R115

Wood smoked bacon, roast butternut and Danish feta on a crispy garden salad with a honey and mustard dressing, sprinkled with toasted pecan nuts.

SPICY CHICKEN SALAD R110
Grilled chicken served on a crispy garden salad,

accompanied by corn, peppers, jalapeño, toasted cashews and our spicy mayo dressing.

• MEDITERRANEAN SALAD R115

Grilled halloumi, artichoke, roasted peppers, olives and toasted chick peas served on a crisp garden salad with a citrus dressing.

CHICKEN, BACON & AVOCADO SALAD R115

Sprinkled with toasted pumpkin and sunflower seeds. On a crispy garden salad with a dijon and honey dressing.

SOUP

SOUP OF THE DAY R70

Something Special

basmati rice, sambals and chutney.

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

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 R120

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 R120

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

R115

All pastas served with Penne or Linguine.

SPICED PASSATA
 A creamy blend of tomato, chilli, garlic and onion

PARMESAN LEMON CHICKEN R115

Chicken, parmesan, garlic and our tangy citrus

ALFREDO

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

Our house blend of fresh basil, garlic, toasted nuts and

Grana Padano blended with extra virgin olive oil finished with a splash of cream.

Add chicken R110

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

Please ask about today's selection.

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