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[WWW.KAROO-YORK.CO.UK](http://WWW.KAROO-YORK.CO.UK)

# • F O O D •

## STARTERS

### BILTONG

Marinated & Spiced Sliced UK Beef, Air Dried In The Traditional Way!

### BOEREWORS MEATBALLS

Home-made pork and beef meatballs with classic boerewors seasoning served in a rich tomato sauce

### PAN FRIED KING PRAWNS

Choose from a rich tomato and chilli sauce or classic garlic butter with a wedge of lemon. Served with toasted sourdough

### BRIE BON BON

Crumbed Brie Bon Bons With homemade chilli jam.

### DEEP FRIED GHERKINS (V)

Cornichons dipped in a light tempura batter and fried until golden. Served with a spicy chipotle mayo dip (vegan dip available)

### PATE & BREAD

Smooth Chicken Liver Pate,  
Served With Toasted Sourdough.

### CORN WEDGES (V)

Sweetcorn Cob Wedges Tossed In Maple Syrup & Mild Spices.

## MAINS

### OUR CLASSIC COLLECTION

### OUR SIGNATURE COLLECTION

### BOBOTIE

Cape Malay Cuisine At It's Finest, Spiced Beef Mince With An Egg Topping, Served With Rice & Sambals.

### CAPE MALAY CURRY (V)

Classic Cape Malay Vegetable Curry, served with Rice and Naan bread. If you wish you can add either Chicken Breast or King Prawns

### CHICKEN SCHNITZEL

Crumbed and Fried Chicken Breast. Served with either Mashed Potato and Vegetables or Fries and Onion Rings. Choose from Peppercorn, Cheese or Mushroom sauce

### BABYBACK RIBS

Marinated In Treacle & Tamarind Root For A Sweet & Sticky Experience. Served With Fries & Onion Rings.

### BEETROOT AND BUTTERNUT PIE (V)

Chunky Beetroot and Butternut served in a vegan crust pastry served with Olive Oil Mash and Vegetables

### CHICKEN AND AVO SALAD

Classic South African combination topped with Bacon and Creamy Feta. Choose from Honey Mustard or Caesar dressing.

### LAMB SHANK

Braised Until Tender In A Red Wine & Onion Gravy,  
Served With Mashed Potatoes & Seasonal Vegetables.

### BRAISED OXTAIL POTJIE

Originates From The Early Settlers. Slow Braised Until Tender,  
Served With Rice & Seasonal Vegetables.

### PORCHETTA

Crispy Pork Belly stuffed and rolled with Swaledale Sausage meat. Served with Mashed Potato, Vegetables and Gravy.

### SIRLOIN STEAK

10oz Angus Sirloin prepared your way. Served with Fries and Onion rings. Choose from Peppercorn, Cheese or Mushroom sauce.

### RUMP STEAK

10oz Angus Rump prepared your way. Served with Fries and Onion rings. Choose from Peppercorn, Cheese or Mushroom sauce.

## EXTRA SIDES

### SKIN ON FRIES

Crispy & Lightly Salted.

### SWEET POTATO FRIES

Crispy & Lightly Salted.

### MIELE PAP

A Creamy South African Staple. Ground Corn Cooked Until Soft & A Knob Of Butter!

£ 3.5

£ 3.5

£ 3.5

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## DESSERTS

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### **MELKTERT**

*Traditional Melk Tert Pipped Into A Tart Base & Dusted With Cinnamon. Served With Cream Or Ice Cream,*

### **MALVA PUDDING**

*A Light & Fluffy Sponge Pudding Topped With Apricots. Served With Cream Or Ice Cream.*

### **CAPE BRANDY PUDDING**

*A Decadent & Sweet Sponge Topped With Homemade Brandy Butter Sauce. Served With Cream Or Ice Cream.*

### **CHOCOLATE BROWNIE**

*Milk, Dark & White Chocolate Goey Brownie. Served With Cream Or Ice Cream.*

### **DOM PEDRO**

*For Adults Only !  
Your Choice Of Liqueur Blended With Ice Cream.*