

JUDD'S LOCAL

SINCE



2017

EATERY & WINE BAR

CAPE TOWN

WHERE FRIENDS BECOME FAMILY

Judd's Local is a family run business founded in 2017 by Erna Judd, the matriarch of the family. Starting with a small bakery in the winelands, the Judd's decided to take the proverbial leap into the hustle and bustle of Cape Town's iconic Kloof Street. The Judd's pride themselves on their unwavering passion for sharing honest food, great wine and ab-inducing laughter – the trifecta for sparking joy.

[It's here where friends become family.](#)

A FEW NOTES

Our kitchen is small, please be patient with us

*Our menu is seasonal and subject to availability of ingredients
Please let your server know if you have any dietary requirements*

A service charge of 12% will be added to tables of 6 or more

Wine in our wine shop is available to purchase and take home

A R100 corkage fee will be charged on your preferred bottle from home

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MENU

HOT DRINKS

*Items with an asterisk are not available during load shedding
ButtaNutt Almond or Oat Milk R10
Coconut Milk R20

Flat White*	R30
Cortado*	R28
Americano*	R30
Cappuccino*	R30
Latte*	R28
Espresso*	R18
Double Espresso*	R26
Red Cappuccino*	R35
Red Espresso*	R18
Red Double Espresso*	R25
Red Latte*	R35
Decaf Americano*	R20
Decaf Cappuccino*	R24
Winter Coffee*	R35
Herbal Teas	R35
Loose Leaf Teas	R30
Hot Chocolate	R70
Iced Coffee	R35
French Press Coffee	R25

JUICES

Apple	R35
Green	R35
Orange	R35
Yellow	R35
Red	R35

SMOOTHIES

Berrychia	R50
Banana & Peanut Butter	R40

MILKSHAKES

Vanilla	R45
Strawberry	R45
Chocolate	R45

COLD DRINKS

Ice Teas	R40
Tizers	R25
Soft Drinks	R20
1L Still or Sparkling Water	R45

ME NU

SMALL PLATES - COLD

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Beetroot Salad R95

Vegan & vegetarian available

Baby beetroots cooked to perfection, served w/ rocket, goats cheese, beetroot mousse & parmesan shavings. Dressed in a lemon parmesan vinaigrette & garnished w/ candied walnuts.

Caesar Salad R95

Classic Caesar w/ Romaine lettuce, homemade Caesar dressing, croutons, boiled egg & parmesan shavings.

*Add grilled chicken R40 | Add bacon R45
Add grilled prawns R90*

Beef Carpaccio R105

Grass-fed beef tenderloin served w/ pickled red onion, sesame seeds, apricots, garlic chips, fried capers, Cape Malay aioli, parmesan shavings & a red wine reduction.

Winter Salad R90

Roasted & grilled vegetables, sun-dried tomatoes, pickle onion & feta. Tossed w/ a Harissa cashew dressing.

Charcuterie Board R435

An array of cold meats, locally sourced cheese, homemade tapenades, condiments, fresh house bread, homemade hazelnut chocolate spread & fresh fruit.

SMALL PLATES - HOT

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Hot House Bread* R80

A serving of our house breads:
Mossbolletjie bread & bokkom bread served w/ house condiments & tapenades.

Vegetable Samosa* R95

Phyllo pastry w/ a vegan filling served w/ pickled veggies & a Cape Malay sauce.

Snoek Taco R90

Tortilla with sliced cabbage, shredded grilled snoek & a fresh apricot pico de gallo, squeezed w/ fresh lemon & finished w/ our homemade sriracha mayo.

Zucchini Fingers R85

Vegan & vegetarian available

Our in-house vegan tempura batter, deep fried zucchini finger served w/ fresh homemade Napoletana sauce & finished w/ Pecorino.

Arancini Trio R100

*Vegetarian option only
May order 3 of one flavour*

Saffron, artichoke or mushroom infused risotto rice ball crumbed w/ panko breadcrumbs & stuffed w/ mozzarella cheese. Served with our homemade Napoletana sauce & finished w/ grated parmesan cheese.

Fritto Misto R125

Prawns & baby calamari dusted in our GF flour mix & zucchini in GF tempura batter, deep fried and served w/ Cape Malay aioli.

Vegan Fritto R95

An assortment of seasonal veggies coated w/ our in-house GF tempura batter, served with homemade Napoletana sauce & a fresh lemon wedge.

Roasted Root Vegetable Salad R100

Root vegetables marinated in our Cape Malay sauce, roasted & chilled. Served on a bed of almond purée & tossed w/ roasted almond flakes.

ME NU

SMALL PLATES - HOT

*Items with an asterisk are not available during load shedding

Calamari R115

Lemon & herb or sriracha flavoured

Patagonia squid sautéed with butter, garlic, leeks & red onion. Finished with our homemade sriracha sauce, fresh cream, parsley & coriander, served w/ toasted ciabatta & a fresh lemon wedge.

Chicken Strips R115

GF option available

Free range chicken dusted with panko bread crumbs or our in-house GF coating. Served w/ fries & Judd's house salad & accompanied by our homemade Cape Malay aioli.

Poutines* R100

Triple cooked french fries with melted cheese & beef gravy.

*Add bacon jam R45
Add sriracha bacon jam | beef brisket R60
Add braised lamb R70*

BURGERS served w/ your choice of fries or Judd's house salad

Vegan Burger R170

Vegan bun with our homemade veggie patty served w/ vegan pink sauce, pickled vegetables & a seasonal salad mix. Topped w/ crispy vegan onion rings.

Cheese Burger R150

Brioche bun, 100% grass-fed beef patty, pink sauce, Emmental cheese, fresh sliced tomato & pickled cucumber.

Bacon & Avo Burger R170

Brioche bun, bacon, sliced avo, 100% grass-fed beef patty, Cape Malay aioli, mature white cheddar & mozzarella cheese, rocket & crispy onion rings.

Judd's Local Burger R170

Brioche bun, 100% grass-fed beef patty basted w/ our homemade Guinness glaze, homemade Guinness mayo, Emmental cheese, crispy fried onion rings, homemade bacon jam, crispy bacon & rocket.

Sriracha Chilli Burger R165

Brioche bun, 100% grass-fed beef patty or grilled free-range chicken breast, homemade sriracha aioli, pickled veggies, sriracha cheese sauce, crispy onions & mixed salad leaves.

Classic Chicken Burger R165

Brioche bun, free range chicken breast (grilled or fried), Cape Malay aioli, a four cheese sauce, pickled cucumber w/ crispy onion & rocket.

BURGER ADD ONS

Bacon	R45
Avo	R30
Cheese Slices (2)	R25
Extra Fries	R40

ME NU

MAINS

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Brisket Mac n' Cheese* **R160**

Shredded beef brisket braised in red wine & homemade beef jus, a layer of pasta & a parmesan béchamel sauce, topped w/ breadcrumbs & Swiss cheese. Baked in the oven & served w/ Judd's house salad.

Lamb Parcel* **R170**

Karoo lamb marinated in our in-house Cape Malay yoghurt, slowly braised for hours, shredded & wrapped in phyllo pastry. Baked until golden brown & served w/ a lamb gravy, roasted garlic, a dill tzatziki sauce & a Judd's house salad.

Half Chicken* **R190**

Free range chicken marinated & roasted in your choice of homemade peri-peri or harrisa, honey & lime. Served w/ your choice of two sides & a homemade chicken jus.

Seasonal Veg Linguini **R160**

Vegan option available

Linguini pasta, marinated artichokes, confit garlic, seasonal vegetables, thyme, basil & lemon. Tossed in our homemade Neapolitana sauce, finished w/ parmesan & parsley.

Grilled Aubergine & Zucchini Stack **R155**

Chargrilled layers of aubergine & zucchini w/ homemade napolitana sauce. Finished w/ freshly squeezed lemon juice & olive oil.

Braised Beef Short Rib **R205**

24 hour braised grass-fed, free range beef short rib, served w/ parmesan garlic mash, roasted root vegetables, glazed w/ honey & a red wine jus.

Parmesan Crusted Pork Chop or Chicken Breast **R180**

Pork chop or chicken breast crusted w/ panko breadcrumbs, parmesan, garlic & chives. Served w/ Judd's Brussels sprouts, tossed in our homemade lemon parmesan dressing & sautéed onion, garlic & spinach. Served w/ seasonal veggies & a sauce of your choice.

Roasted Seasonal Root Vegetables **R160**

Roasted root vegetables served w/ a quinoa salad & tossed w/ our homemade Cape Malay sauce & finished w/ coconut cream. Garnished w/ toasted almond flakes.

Artichoke Risotto (Vegan) **R175**

Arborio rice w/ marinated artichokes, red onion, garlic, thyme, lemon, basil, coconut cream & finished w/ parsley.

Mushroom Risotto **R175**

Arborio rice sautéed w/ fresh mushrooms, garlic, red onion, leeks, basil, parsley & thyme, then deglazed w/ white wine, lemon juice & fresh vegetable stock. Our risotto is finished w/ a mushroom puree & emulsified w/ butter & freshly grated parmesan cheese.

SEAFOOD

Prawn risotto **R185**

Arborio rice sautéed w/ prawns, red onion, garlic, thyme, basil & parsley, then deglazed w/ white wine, napolitana sauce & prawn bisque. Finished w/ freshly squeezed lemon & emulsified w/ butter & parmesan cheese

Frutti De Mare **R210**

Linguini pasta served w/ a mix of sautéed seafood, onion, cherry tomato, garlic, parsley, basil, thyme, lemon & white wine, tossed in our homemade Neapolitana sauce.

ME NU

SEAFOOD

Line Fish R230

Fresh catch of the day, pan fried & basted w/ garlic, thyme & butter, finished w/ dill & beurre blanc. Served w/ basmati rice pilaf & seasonal vegetables.

Whole Fish for Two SQ

Served with a portion of fries, a Judd's house salad and a lemon butter sauce. Please ask your waiter what fresh whole catch is available.

East Coast Sole R235

East coast sole dusted in our GF flour. Pan fried w/ capers, red onion, thyme, parsley, lemon & butter. Served w/ sriracha broccolini & garlic mash.

Malay Coconut Curry R235

Patagonian squid, mussels, prawns & line fish, sautéed w/ onion, garlic, ginger & our homemade Cape Malay seasoning. Deglazed w/ lemon juice & finished w/ coconut cream & coriander. Served w/ apricot pilaf, poppadum & tzatziki.

Moules Marinière R190

Fresh Saldanha mussels sautéed w/ garlic, leeks, thyme, onions, celery & parsley. Deglazed with white wine, vegetable stock & finished with butter and lemon. Served w/ a slice of grilled ciabatta

STEAKS

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Sirloin 300g R240

300g sirloin seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of side.

Beef Fillet 250g R250

250g beef fillet seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of side.

Ribeye 600g R485

600g Ribeye seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of two sides.

SIDES

Seasonal Vegetables R40

Sriracha Broccolini R50

Asparagus (Seasonal) R55

Brussels Sprouts R50

Roasted Potatoes R40

Fries R40

Garlic Mash R50

Judd's House Salad R50

Judd's Winter Salad R50

MENU

DESSERTS

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Keylime Pie R95

Vegan available

An American favourite: A gram cracker base filled w/ a lime, egg yolk & condensed milk filling. Topped w/ fresh meringue.

Melktert Somosa* R80

A South African twist: phyllo pastry filled w/ a citrus crème pâtissière & baked until golden brown & dusted with cinnamon sugar.

Chocolate Brownie R95

Dark chocolate infused brownie served w/ a red wine reduction, homemade hazelnut chocolate spread, vanilla ice cream & crème anglaise.

Cheesecake R95

Please ask your waiter as we prepare our cheesecakes w/ seasonal flavours.

Giant Cookie For Two R105

A soft baked walnut & white chocolate cookie served w/ vanilla ice cream & caramel sauce.

Pear Tarte Tatin R95

Fresh pears poached in red wine, cinnamon, cardamon, ginger & vanilla. Covered w/ puff pastry & baked. Served w/ crème fraîche or vanilla ice cream.

Sago Toffee Pudding R95

A moist sago & date baked dessert, covered w/ apricot toffee sauce & served w/ ice cream.

Cheese Board R175

An assortment of locally sourced cheese, homemade hazelnut chocolate spread & fresh seasonal fruit.