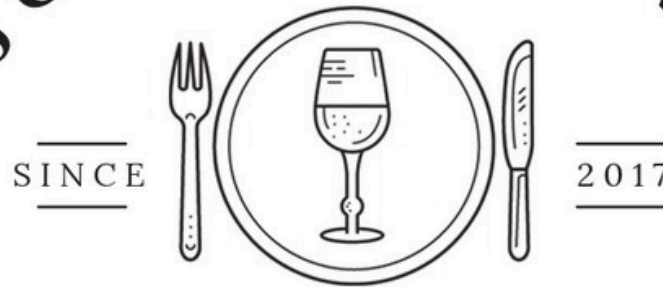


JUDD'S LOCAL



EATERY & WINE BAR

CAPE TOWN

WINTER 2024

WHERE FRIENDS BECOME FAMILY

Judd's Local is a family run business founded in 2017 by Erna Judd & Bryan-John Judd. 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 & subject to availability of ingredients We use mustard, celery, sesame, gluten, dairy & egg*
- *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 & take home between 10:00 - 18:00 daily*
- *A R100 corkage fee will be charged on your preferred bottle from home*
- *We prefer cashless transactions and All rights are reserved*

MENU

DRINKS

HOT DRINKS

Flat White	R35
Cortado	R34
Red Cappuccino	R35
Cappuccino	R35
Latte	R37
Espresso	R25
Double Espresso	R50
Americano	R35
Red Espresso	R25
Red Double Espresso	R50
Red Latte	R37
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

SMOOTHIES

Berry	R55
Banana & Peanut Butter	R55

MILKSHAKES

Vanilla	R50
Strawberry	R50
Chocolate	R50

COLD DRINKS

Ice Teas	R45
Tizers	R45
Soft Drinks	R30
Mixers	R25
1L Still or Sparkling Water	R40

FRESH JUICES

Apple	R45
Green	R45
Orange	R45
Yellow	R45
Red	R45

MENU

SMALL COLD PLATES

Beetroot Salad

R105

A gorgeous plate of fresh beetroot, baked in butter, coriander leaves, ginger & lime leave, served on a yoghurt feta cream & a crunchy walnut candy.

Caesar Salad

R105

Crunchy romaine lettuce, home-made Caesar dressing (anchovies), herbed crouton crumble, free range boiled egg & parmigiano shavings.

Add grilled chicken R50

Add bacon R55

Beef Carpaccio

R120

Tender slices of beef fillet topped with pickled red onion, aioli, capers, rocket and parmesan cheese.

Cheese Board

R300

*A proud display of 5 locally sourced cheeses, home made jam, condiments Served w/ by our fresh baked bread, whipped butter and fruit.
Recommended for 2-3 people*

Fior & Tomato

R145

Locally sourced fior, fresh Roma tomatoes, fresh basil leaves, tomato & garlic confit, basil pesto.

MENU

SMALL HOT PLATES

Arancini

R100

Exotic Mushroom arancini, crumbed and stuffed with mozzarella cheese. Served with truffle aioli, shredded basil & lemon zest.

Fritto Misto

R135

Squid, squid heads, prawns & zucchini sticks, dry dusted in our gluten free house mix served with grilled lemon wedge & Cape Malay aioli.

Sriracha Lime Calamari

R125

Lemon & herb available upon request

Patagonian squid, drenched in our homemade Sriracha sauce & pan fried w/ lime, coconut cream, garlic & coriander leaves. Served w/ chunks of ciabatta & grilled lemon wedge.

Zucchini Fingers

R95

Gluten free tempura style batter, zucchini Served with napolitana sauce, lemon zest & parmigiano.

Lamb Taco

R95

Pulled free range lamb, pico de galio, apple and cabbage slaw.

Chicken Strips

R115

Glutenfree available

Tenderized free range chicken breast coated in panko, parmesan and fresh herbs served w/ Cape Malay aioli and shoe string fries,

MENU

FRESH FROM THE LAND

All meats are locally sourced and went to private school. Chickens roamed free and our veggies are never frozen.

Miso Roasted Aubergine R175

Miso roasted aubergine, stacked w/ seasonal vegetables served w/ honey & tahini pumpkin wedge.

Sirloin 300g R240

Grass fed sirloin prepared medium rare served with cafe de Paris butter and your choice of sides.

Seasonal Veg Linguine R160

GF pasta available (please allow additional 15 minutes)

Linguine pasta, marinated artichokes, seasonal green vegetables, parsley, lemon zest tossed w/ our homemade Napoletana sauce. Topped with lemon zest & basil pesto w/ finely grated parmigiana

Pork Loin Chop R185

Pork loin chop served with chardonnay apple sauce, creamy mash potato and gravy

Lamb Parcel R190

24 hours braised & pulled private school lamb in phyllo parcel. Served w/ lamb gravy, fresh herbed cucumber yoghurt dressing, accompanied by Judd's house salad.

Beef Fillet 200g R270

Prepared medium rare, salt & pepper, topped served w/ miso roasted onions & a choice of your side, topped w/ Café de Paris butter.

Pork Ribs & Chicken Wings R400

600g Pork loin ribs & 8 chicken wings basted w/ Gochujang style sauce. Served w/ our ranch dressing, asian style salad & crisps.

Parmesan Crusted Chicken Schnitzel R160

Roaming on the range chicken breast, flattened & dusted with gluten free flour, pan fried in butter & dusted with a cornflake crumb. Topped w/ lemon zest, served w our own homemade cheese sauce on the side.

MENU

FROM THE SEA

Sustainably sourced

Line Fish

R230

Dairy free option available

Delivered fresh on the day, pan fried, basted w/ butter & thyme, topped w/ a dill & lemon velouté. Served w savoury basmati pilaff, honey pumpkin wedge & seasonal vegetables.

Malay Coconut Curry

R235

GF option available

Patagonia squid, mussels, prawns, line fish sautéed with onion, garlic, ginger, our homemade made Cape Malay sauce, deglazed w/ lemon juice & finished w/ coconut cream & coriander. Served savoury basmati pilaff & a poppadum.

Prawn Risotto

R245

Carnaroli rice, prawns, red onion, parsley, garlic, white wine, tossed in our buttered prawn bisque & napolitana sauce, finished w/ squeezed lemon & lemon zest.

FROM THE SIDE

Sauces

<i>Bordelaise</i>	R40
<i>Chunky Mushroom</i>	R40
<i>Madagascan Green Peppercorn</i>	R40
<i>Four Cheese Sauce</i>	R40

Sides

<i>Seasonal Veg</i>	R50
<i>Roasted Potatoes</i>	R50
<i>Roasted Miso Onions</i>	R50
<i>House Salad</i>	R50
<i>Creamy mash</i>	R50

MENU

BURGERS

*Our beef burgers are locally sourced & went to IVY League colleges
We make our own vegetable patties w/ no fillers or soy | Gluten Free buns available
All burgers are served w/ triple cooked hand cut fries*

Veg Burger

R165

Toasted potato bun w/ our veggie patty served w/ homemade pink sauce, pickled cucumber & beetroot, onion & butter lettuce, topped w/ crispy GF onion rings.

Cheese Burger

R165

Toasted potato bun, Ivy League beef patty, homemade pink sauce, aged cheddar, butter lettuce, sliced tomato, onion & pickled cucumber.

Judd's Local. Burger

R185

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

MENU

SWEET

Cheesecake

R95

Creamy cheesecake, served w/ caramel popcorn, salted caramel & Tin Roof ice cream.

Apple cake

R80

Butter basted apple cake served with salted caramel, vanilla ice cream and dehydrated apple slice.

Chocolate Brownie

R95

Dark chocolate infused brownie served w/ red wine reduction & vanilla ice cream

Ice Cream & Chocolate Sauce

R75

Neapolitan ice cream topped w/ our delectable 70% dark chocolate & bar one choc sauce. Ask nicely & get a choc chip cookie for mahala.