



---

## SIGNATURE MENU

---

*A pure indulgence in great food,  
soothing cocktails and smooth jazz...*

# *Come and Chase the Flavors!*

New Orleans invites you to Carnival City to enjoy the relaxed ambience throughout the day. Come and enjoy starters, from seared sliced fillet to oysters, succulent mains like rib eye or a full fried baby chicken, traditional New Orleans jambalaya or meaty platters to share. Our traditional flat breads are home baked on site, delivered to your table to enjoy with tasty adana beef or lamb kebabs.

On a Friday and Saturday evening enjoy easy live jazz or stay till after 10 when our DJ's turn up the music of the party with popular party songs and beats.

Ever since jazz was born in the dawn of the 20th century in New Orleans to South Africa's Mother City and Sophiatown, it has established itself as a sophisticated and enjoyable music filled with rhythms and melodies from renowned artists like Louis Armstrong, Tony Bennett, Nat King Cole, Ella Fitzgerald, Billy Holiday, Diana Krall and Nino Simone, to local South African icons like Hugh Masekela, Abdulah Ibrahim and Mariam Makeba.

A music from often improvisation, developed by African Americans and influenced by both European harmonic structure and African culture.

**Come and chase the flavors!**

**No under 21's and live events are subject to change and an entrance fee.**

**Terms and conditions apply.**



---

## STARTERS & TAPAS

---

- ZUCCHINI FRIES** **R39**  
Seasoned and lightly battered
- LOADED FLATBREAD** **R105**  
Flat bread served with a rich chickpea and parmesan dip, olive oil, pomegranate drizzle and pomegranate seeds
- MINI MEZE FLATBREAD WITH LAMB** **R198**  
Roasted and shredded lamb served with flatbread served with rich chickpea and parmesan dip, olive oil, pomegranate drizzle and pomegranate seeds
- GOLDEN FRIED HALOUMI** **R130**  
Haloumi fingers, dusted in seasoned flour and lightly fried, served with southern sweet chilli sauce
- WHOLE ROASTED CAULIFLOWER** **R149**  
Whole cauliflower, slow roasted in butter and olive oil, topped with honey mustard mayo and dukkha spice
- SLICED FILLET OF BEEF** **R148**  
Seared, sliced fillet of beef, served with our signature mild jalapeño and herb pesto
- PULLED PORK SERVED WITH FLATBREAD** **R92**  
Flatbread with juicy pulled pork, served with emmentaler cheese and spicy tomato jam



---

## STARTERS & TAPAS

---

### SMOKEY RIBLETS

**R119**

Juicy marinated pork riblets basted in our rich and smoky bbq sauce, served with oven baked flatbread

### LAMB OR BEEF 'ADANA' KEBAB

Lamb **R115**

Beef **R99**

Juicy roasted and grilled ground lamb or beef kebabs, removed from the skewer, served with a fresh full cream yoghurt and cucumber sauce and toasted flatbread

### CHICKEN 'ADANA' KEBABS

**R99**

Grilled, roughly chopped and hand moulded chicken kebabs, removed from the skewer, served with a fresh full cream yoghurt and cucumber sauce and toasted flatbread

### NEW ORLEANS SOUTHERN-GRILLED CHICKEN WINGS

**R105**

8 Southern-grilled chicken wings, served with a side New Orleans chilli sauce and signature jalapeño and pesto dip and fries

### PARMESAN & LEMON CALAMARI

**R140**

Tender calamari tubes and heads, simmered in a parmesan & lemon cream sauce served with flatbread wedges



---

## STARTERS & TAPAS

---

### **SALT & PEPPER CALAMARI**

**R135**

Calamari tubes and heads, dusted in seasoned flour and salt & pepper, fried and served with lemon and herb or mild & spicy dip, served with flatbread fingers

### **OYSTERS HALF SHELL each**

**R37**

Delicious Namibian medium oysters when available, 6, 8 or 12, served with a ginger and shallot vinaigrette on the side

### **CREAMY MUSSELS IN THE SHELL**

**R118**

Mussels in the shell, in a creamy white wine, garlic and herb sauce

### **6 OYSTERS & MOËT ET CHANDON NV**

**R1080**

Brut Imperial 375ml bottle and delicious oysters

### **12 OYSTERS & MOËT ET CHANDON NV**

**R2100**

Brut Imperial 750ml bottle and delicious oysters

---

## SALADS

---

### **MONROE ROASTED BUTTERNUT SALAD**

**R68**

Roasted butternut, feta, rocket and butternut seeds, pomegranate dressing

### **LOUISIANA MEDITERRANEAN CHICKPEA SALAD**

**R109**

Chickpea, lentil, and feta, fresh reds and greens and house dressing, served with flatbread



---

## SALADS

---

### GRAND ISLE SUMMER GREEN SALAD

R135

greens, olives, feta, red onion, house dressing,  
served with flatbread

### METAIRIE LAMB AND LENTIL SALAD

R148

Shredded lamb with feta, tomato, chickpeas and  
lentils, served with flatbread

---

## SOUTHERN FLAT BREAD

---

### HANDMADE FLATBREAD -

Stretched and oven baked.

Served plain with butter, olive oil, organum,  
balsamic vinegar and salt and pepper

R50

*or*

Topped with a reduced sweet tomato concasse  
and mozzarella cheese

R128

***Create your own and add sides of your choice:***

Pulled beef

R35

Pulled pork

R35

Pulled lamb

R49

Spicy ground beef

R35

Roasted cherry tomatoes

R20



---

# SOUTHERN FLAT BREAD

---

Olives	R49
Rocket	R10
Mascarpone cheese	R30
Smoked bacon	R30
Fresh basil	R19
Caramelized onion	R25
Refried beans	R30
Feta	R25
Roasted peppers	R35
Fried brinjal	R15
Shrimp	R59
Garlic	R15
Southern chilli	R25

*OR select from our loaded flatbreads*

**OLD MISSISSIPPI MAGIC** R180

Mozzarella cheese, spicy mince and refried beans, crushed corn chips and cilantro, drizzled with freshly squeezed lime

**SWEET & CHEESY FLATBREAD** R220

mascarpone and southern sweet chilli sauce, finished with fresh peppery rocket

**DADDY RAY'S MEATY OBSESSION** R220

Pulled beef & chicken with bacon, brushed in ray's secret smoky bbq sauce



---

# BAKED SPUDS OR SOUTHERN FRIES

---

**SLOW BAKED SPUD** **R45**  
**OR**

**LOADED SOUTHERN FRIES** **R35**  
With your choice of toppings

**TOPPINGS OR SIDES:**

Cheddar & mozzarella mix	<b>R20</b>
Refried beans	<b>R30</b>
Pulled lamb	<b>R49</b>
Pulled beef	<b>R35</b>
Pulled Pork	<b>R35</b>
Spicy beef mince	<b>R35</b>
Pulled chicken	<b>R35</b>
Fried Haloumi cubes	<b>R42</b>
Feta	<b>R25</b>
Bacon	<b>R30</b>
Cucumber & yogurt dip	<b>R20</b>
Southern chilli	<b>R25</b>
Chickpea & parmesan dip	<b>R65</b>
Chopped roasted greens	<b>R30</b>
Avocado – seasonal	<b>R25</b>





---

## BURGERS

---

Single or double 150g roughly ground smashed beef or roughly ground smashed chicken patty, served on a brioche bun with lettuce, tomato, onion and burger mayonnaise and chips on the side.

**BEEF OR CHICKEN SINGLE**

**R110**

**BEEF OR CHICKEN DOUBLE**

**R148**

***Add extras of your choice:***

Refried beans

**R30**

Feta

**R25**

Bacon

**R30**

Cucumber & yogurt dip

**R20**

Southern chilli

**R25**

Chickpea & parmesan dip

**R65**

Avocado – seasonal

**R25**

Caramelized onion

**R25**

Southern fries

**R35**

Zucchini fries

**R39**

---

## MAINS

---

Served with chips, or side salad or roasted veg

**SLICED T-BONE**

**R275**

500g T-bone, grilled and sliced



---

## MAINS

---

<b>GRILLED MATURED RUMP</b>	200g	<b>R148</b>
200g or 300g matured full flavour rump steak	300g	<b>R189</b>
<b>SUCCULENT GRILLED RIB EYE STEAK 300G</b>		<b>R328</b>
Succulent rib eye steak, flame grilled		
<b>FLAME GRILLED FILLET STEAK 250G</b>		<b>R230</b>
Juicy and tender beef fillet		
<b>NEW ORLEANS SKINNY LAMB CHOPS</b>		<b>R295</b>
Lamb chops - single serving (6 pcs), grilled skinny lamb loin chops, seasoned and basted with garlic, rosemary and lemon		
<b>GRILLED BABY CHICKEN</b>	Half	<b>R119</b>
Half or full baby chicken basted with new orleans chilli or lemon and herb, oven roasted and then flame grilled	Full	<b>R179</b>
<b>SOUTHERN FRIED CHICKEN</b>	Half	<b>R139</b>
Half or full baby chicken, cut into pieces, marinated in buttermilk and our unique spice mix, crumbed southern style and fried until golden	Full	<b>R198</b>
<b>GRILLED CHICKEN CHOPS</b>		<b>R198</b>
2 Chicken quarter chops, partially de-boned, chilli or lemon and herb, oven roasted and then flame grilled, served with corn on the cob and homemade mash & gravy		



---

## MAINS

---

<b>STICKY SLOW ROASTED PORK BELLY</b>		<b>R235</b>
Pork belly, slow roasted, side sticky sauce		
<b>JUICY ON THE BONE RIBS</b>		<b>R189</b>
Pork ribs marinated, basted and grilled		<b>R260</b>
<b>GRILLED KINGKLIP</b>		<b>R285</b>
Delicious grilled whole baby kingklip, with fresh herbs and drizzled with lemon		
<b>HAKE – FRIED OR GRILLED</b>		<b>R125</b>
Famous grilled or fried hake, basted in southern seafood sauce		
<b>PRAWNS</b>	6	<b>R195</b>
6 or 12 Queen prawns, grilled in the shell with butter and fresh lemon	12	<b>R295</b>
<b>GRILLED CALAMARI</b>		<b>R178</b>
Calamari tubes and heads, grilled in our New Orleans lemon and herb sauce or cajun spice		
<b>PRAWN &amp; RUMP COMBO</b>		<b>R280</b>
6 Queen Prawns and 200g Rump, served with flatbread		



---

## ADDITIONAL SIDES

---

Southern fries plain	R35
Side green salad	R35
Zucchini fries plain	R39
Fried brinjal	R25
Onion rings - 8 per portion	R25
Fried bacon, corn & cheese cornmeal with spicy dip	R35
Southern chilli	R25
Garlic sauce	R35
Cheese sauce	R35
Mushroom sauce	R35
Pepper sauce	R35
Roasted potatoes in honey mustard and garlic	R30
Southern chimichurri dip	R48

---

## PASTA

---

<b>MAC AND 3 CHEESES</b>	<b>R120</b>
Macaroni, baked with 3 cheeses, shrimp and bacon	
<b>SOUTHERN RUSSIAN</b>	<b>R135</b>
Macaroni or Linguine with pulled pork, sweet roasted onion in a creamy vodka and sweet tomato marinara	
<b>MONTEREY</b>	<b>R185</b>
Clams, mussels, calamari and shrimp in a creamy parmesan sauce	



---

# HEARTY AND TRADITIONAL

---

## SOUTHERN FOOD

### CLASSIC CAJUN NEW ORLEANS JAMBALAYA

**R135**

Full bodied, zesty cajun jambalaya with chicken, shrimp and sausage with rice and flatbread

### CLAM AND MUSSEL CHOWDER

**R198**

Traditional southern clam and mussel soup, cooked with cream, diced potato, garlic and herb, served with sliced flatbread

---

## PLATTERS

---

### Platters are great for sharing and serves 2

Each platter comes standard with your choice of 3 sides as well as

- Yogurt and cucumber dip,
- Chickpea & parmesan dip and
- Mild jalapeño and herb pesto dip

### MIXED TRIO TRAY

**R495**

Pulled lamb, pulled beef, and pulled chicken

### LAMB DUO TRAY

**R695**

Lamb Adana kebabs, lamb chops and falafel



---

# PLATTERS

---

## ADANA KEBAB TRIO TRAY

Beef, lamb, chicken kebabs, falafel

R745

## SEAFOOD TRIO TRAY

Prawns, mussels and hake

R695

## MEATY FEAST TRAY

Sliced T-bone, chicken wings, and pork belly

R695

## PLATTER SIDES

Southern fries

R35

Zucchini fries

R39

Fried brinjal

R25

Onion rings - 8 per portion

R25

Fried cornmeal and spicy dip

R35

New Orleans chilli sauce

R25

Lemon and herb sauce

R20

Garlic sauce

R35

Cheese sauce

R35

Mushroom sauce

R35

Pepper sauce

R35

Mashed potatoes

R38

Roasted potatoes in honey mustard and garlic

R30

## PLATTER EXTRAS

*Not included in the 3 choices of sides*

R35

Pulled Chicken

R35

Pulled Beef

R49

Pulled Lamb

R35

Pulled Pork



---

## DESSERTS

---

*Served with ice cream or cream.*

Southern apple pie	R55
Baked cheesecake	R60
Malva pudding and custard	R45
Mississippi mud pie	R85
Ice cream & chocolate sauce	R50

---

## ALCOHOLIC BEVERAGES

---

<b>NEW ORLEANS OLD FASHIONED</b>	R80
Woodforde Reserve Bourbon, bitters, white sugar cube, shaken over ice	
<b>WHISKEY SOUR</b>	R85
Monkey Shoulder Bourbon, lemon, classic sour mix, shaken over ice, served with foam	
<b>MARGARITA - SHAKEN OR FROZEN</b>	R75
El Jimador Reposado Tequila, lime, sugar cube, classic sour mix, triple sec	
<b>NEW ORLEANS HOUSE SPECIALTY</b>	R75
Jack Daniels Old #7 Tennessee Whisky, fresh orange, lemonade, bitters, built over ice	



---

## ALCOHOLIC BEVERAGES

---

**BACARDI STRAWBERRY DAIQUIRI** R79

**BACARDI MOJITO** R79

**MAI TAI** R80

Dark rum, white rum, orange juice, orange liqueur, lime, grenadine, sugar cube, shaken over ice

**BACARDI SEX ON THE BEACH** R89

**NEW ORLEANS TEAPOT** R65

Bourbon, your choice of iced tea, served in a tea pot, built over ice

**APEROL SPRITZER EACH** R75

Aperol Aperitif, cap classique and soda, built over ice

**BACARDI LONG ISLAND ICED TEA** R99

**APEROL TREE OF 6** R375

Aperol aperitif, cap classique and soda, built over ice

---

## CHAMPAGNE

---

Moët & Chandon NV Brut Imperial 750ml R980

Moët & Chandon NV Brut Imperial 375ml R1900

Veuve Clicquot NV Yellow Label R2300

Moët & Chandon NV Nectar Imperial R2350

Moët & Chandon NV Imperial Rose R2500

Dom Perignon Brut R9900

Armand de Brignac Aces Brut Gold R14000





---

## CAP CLASSIQUE

---

Pierre Jordan Crut Cap Classique	R480
Pierre Jordan Belle Rose Cap Classique	R480
Pongracz Brut	R620
Rockbelt Ridge MCC	R690

---

## RED WINE

---

	GLASS	
<b>RED BLENDS</b>		
Van Loveren Cabernet Sauvignon Merlot	R73	R220
Alto Rouge		R295
Boekenhoutskloof The Chocolate Block		R670
<b>CABERNET SAUVIGNON</b>		
Robertson Winery	R65	R195
KWV Classic		R225
Rockbelt Ridge		R650
<b>MERLOT</b>		
Van Loveren	R50	R150
Wolftrap		R175
Meerlust		R580
<b>PINOTAGE</b>		
KWV Pinotage		R230
Beyerskloof Pinotage		R265
Nederburg	R90	R270



---

## RED WINE

---

### PINOT NOIR

Van Loveren Blue Velvet  
Haute Cabriere  
Chamonix Feldspar

GLASS

**R85**    **R255**  
**R275**  
**R650**

### ROSE / BLANC DE NOIR

Buitenverwagting Rose  
Haute Cabriere Pinot Noir Rose  
Peter Falke Blanc de Noir

**R225**  
**R77**    **R230**  
**R285**

---

## WHITE WINE

---

### CHARDONNAY

Spier  
KWV classic  
Meerlust

GLASS

**R65**    **R195**  
**R215**  
**R845**

### SAUVIGNON BLANC

Wolftrap  
Buitenverwagting Buiten Blanc  
Peter Falke

**R62**    **R185**  
**R215**  
**R265**

### CHENIN BLANC

Van Loveren No5  
Unorthodox  
Springfield Miss Lucy

**R65**    **R195**  
**R385**  
**R435**



---

## SHOOTERS

---

<b>BLOWJOB</b> - Kahlua, Cape Velvet, Cream	<b>R30</b>
<b>SPRINGBOK</b> - Peppermint Liqueur, Cape Velvet	<b>R30</b>
<b>BLUE KAMIKAZE</b> - Vodka, Blue Curacao, Lime	<b>R30</b>
<b>BLACK RUSSIAN</b> - Vodka, Kahlua	<b>R30</b>
<b>SILVER BULLET</b> - Gin, Bourbon, lemon	<b>R30</b>
<b>B-52</b> - Kahlua, Cape Velvet, Orange Liqueur	<b>R30</b>
<b>CRANBERRY COOKIE</b> - Cranberry Juice, Amaretto	<b>R30</b>
<b>WOO WOO</b> - Peach Schnapps, Vodka, Cranberry Juice	<b>R30</b>
<b>JAGERMEISTER</b>	<b>R30</b>
<b>JAGER BOMB</b> - Jagermeister, Red Bull	<b>R45</b>

---

## SPIRITS

---

### AMERICAN WHISKY

Jim Beam	<b>R36</b>
Wild Turkey Kentucky Bourbon	<b>R42</b>
Jack Daniels Old No7	<b>R45</b>
Gentleman Jack	<b>R55</b>
Woodford Reserve	<b>R65</b>
Monkey Shoulder	<b>R65</b>

### TEQUILA

Jose Cuervo Gold	<b>R30</b>
Jose Cuervo Silver	<b>R30</b>
El Jimador Reposado	<b>R35</b>
El Jimador Blanco	<b>R35</b>
Vulcan Reposado	<b>R85</b>
Patron	<b>R100</b>
Don Julio Blanco	<b>R135</b>



---

# SPIRITS

---

## BRANDY

Richelieu	R25
Klipdrift	R25
KWV VS	R38
KWV 20 Year	R195

## COGNAC

Courvoisier VSOP	R120
Hennessy VSOP	R120
Remy Martin VSOP	R120
Hennessey XO	R280
Remy Martin XO	R395

## GIN

Gordons	R24
Gilbeys	R24
Seagrams	R28
Bombay Dry	R35

Malfy Arancia	R55
Malfy Limone	R55
Hendrick's Original	R65
Inverroche	R70

## RUM - DARK

Captain Morgan Spiced Gold	R25
Captain Morgan	R26
Appleton Estate	R80



---

# SPIRITS

---

## RUM - WHITE

Malibu	R25
Bacardi	R32
Havanna Club	R35

## VODKA

Smirnoff	R25
Cruz	R36
Absolut	R40
Belvedere	R75

## IRISH WHISKEY

Tullamore Dew	R45
Jameson	R49

## SCOTTISH WHISKY

Bells	R31
J&B	R31
Chivas Regal	R58
Johnnie Walker Black	R59
Benriach 12 Single Malt	R65
Glenmorangie 10 Single Malt	R85
Glendiddich	R95
Ardbeg	R110
Glenmorangie 12 Lasanta	R110
Glenmorangie 16 Nectar	R130
Johnnie Walker Blue	R395

## JAPANESE WHISKY

Suntory Hibiki Harmony	R75
------------------------	-----



---

## SPIRITS

---

### SHERRY

Sandeman Medium Dry	R28
Sandeman Medium Sweet	R28

### PORT

Allesveloren Fine Old Vintage	R20
-------------------------------	-----

### LIQUERS

Cape Velvet Cream	R20
Van der hum	R25
Disaronno Amaretto	R38
Kahlua	R38
Amaretto	R38

### APERITIF

Aperol Aperitivo	R39
Campari	R43
Cinzano Bianco	R20
Cinzano Rosso	R20
Jagermeister	R48
Martini Bianco	R23
Martini Rosso	R23

---

## BEERS ON TAP

---

Castle Lite 300ml	R28
Castle Lite 500ml	R49
Stella Artois	R68
Black Label	R44



---

## BOTTLED BEERS & CIDERS

---

### LOCAL BEER

Amstel	R37
Black Label	R35
Castle	R34
Castle Lite	R38
Hansa	R34

### IMPORTED BEER

Stella Artois	R38
Corona	R42
Windhoek Lager	R45
Windhoek Draught 500ml	R45
Sol	R39
Guinness 440ml	R85

### CIDER

Hunters Gold	R42
Hunters Dry	R42
Savanna Dry	R47
Savanna Lite	R47
Savanna 00	R47

---

## JUICES

---

Orange Juice	R39
Mango Juice	R39
Fruit Cocktail	R39
Cranberry	R39



---

## SOFT DRINKS

---

Red Bull	R45
Coke	R29
Coke Light	R29
Coke zero	R29
Sprite	R29
Sprite Zero	R29
Fanta Orange	R29
Crème Soda	R29
Still Water 500ml	R27
Still Water 1L	R40
Sparkling Water 500ml	R27
Sparkling Water 1L	R49

---

## SHAKES

---

Vanilla Shake	R55
Decadent Chocolate Shake	R60
Salted Caramel Shake	R55
Mixed Berry Shake	R60
Milo Shake	R60
Tropical Fruit shake	R65
Banana and Chocolate Shake	R55

