
Thank you for visiting Jordan Wine Estate!
We hope to see you again soon.

- [Jordanrestaurant](#)
- [marthinus_at_jordan](#)

T &Cs

Jordan restaurant is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.

Our menus change with the seasons and ingredient availability.

*We will always try to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg, and dairy. Please notify your server about any **dietary requirements**.*

Menu subject to change without notice.

JORDAN

restaurant

with Marthinus Ferreira

Welcome to the Jordan Restaurant with
Marthinus Ferreira.

Chef Marthinus offers a contemporary farm-style dining experience with produce-focused dishes sourced from surrounding farms and local suppliers. Making seasonal produce the star of the show.

At Jordan, every meal should be a celebration of the best food and wine of the Western Cape.

TASTING MENU

Salad and crudités.

Freshly baked bread and butter.

Marinated Tuna Crudo

Salsa Verde, grapes, fried artichoke, caramelized onions and nasturtiums

Glazed Veal Sweetbreads

Beef fat poached prawn, fermented carrot, potato puffs and prawn bisque

Roasted Linefish

Smoked fish arancini, cauliflower purée, yogurt, apricot gel, leeks, green beans, crispy chicken skin and jus gras

Sous Vide Wagyu Flatrib

BBQ Cabbage, celeriac purée and beef jus

Mushroom Panna Cotta

Porcini sable, gruyere custard, prune gel, hazelnuts, coffee tuille fennel sorbet and gouda sauce

Or

Cheese Trolley

(R150 as dessert supplement and R250 as an additional course)

Strawberry Short Cake

Matcha blondie, yogurt mousse, strawberry compote and basil sorbet

Menu Prices

Tasting menu – R1150

Wine pairing – R650

Non-alcoholic pairing – R300

Périgord black truffle supplement -R200

A discretionary 12.5% gratuity and 2% conservation levy will be added to your bill.

BEVERAGE PAIRING

Marinated Tuna Crudo

Jordan Unoaked Chardonnay 2023

Rare east-facing carefully nurtured by the cooler morning sun

Glazed Veal Sweetbreads

Pilgrim Viura 2022

Also known as Macabeo, and a widely planted varietal in mainly the regions of Rioja and Catalonia

Roasted Linefish

Jordan Barrel Fermented Chardonnay 2021

A variety of chardonnay clones were planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels

or

Sous Vide Wagyu Flatrib

Normandie Anno 1693 Red Blend 2018

Normandie Est. 1693 is one of the original twenty-nine French Huguenot-settled farms in the Franschhoek region of the Cape Winelands

Mushroom Panna Cotta

Kaapzicht Cape Tawny 2008

Touriga Nacional, Portugal's finest, plays a big part in the blends used for ports and table wine

Or

Cheese Trolley

(R150 as dessert supplement and R250 as an additional course)

Strawberry Short Cake

Jordan Mellifera Noble Late Harvest 2020

Named after the Cape Honeybee, Apis Mellifera Capensis, and inspired by the owners' son's unfortunate experience with them during the sweet wine's first press cycle

Friandise