

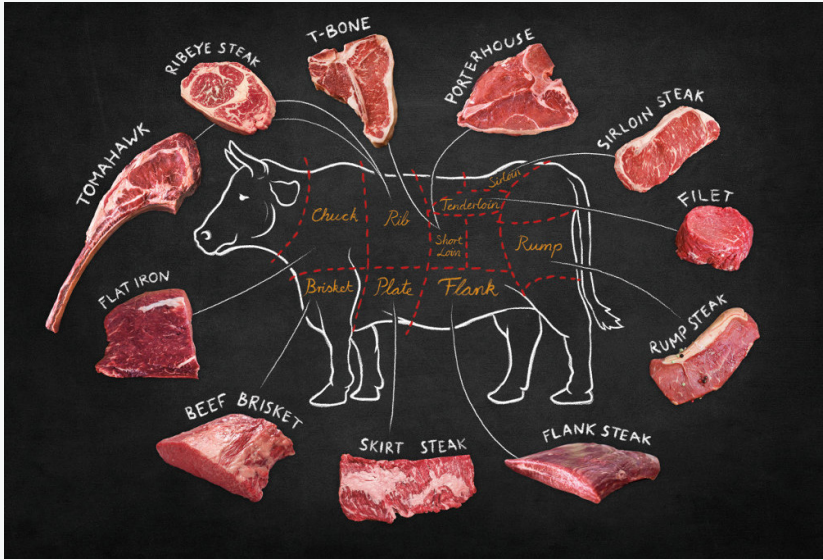
ABOUT US

Jaba opened its first restaurant in 2018 in Christchurch City centre and we have gained a reputation as the best steakhouse in Christchurch, being in the top 10 restaurants in Christchurch in Trip Advisor and Google. We are famous for our charcoal cooked steaks and ribs.

Our focus at Jaba is on fresh New Zealand produce sourcing from local suppliers and farmers as well as serving fine New Zealand wine and beer and superb cocktails.

Our main love is serving the best Canterbury beef steaks in town sourced from the South Island only. Cooked in our unique and state of the art Kopa charcoal grill for an authentic noticeable charcoal flavour.

We pride ourselves in producing excellent dishes all prepared by our talented team with care.



DESSERTS

DREAMY MANGO CITRUS CHEESECAKE - mango jelly, tropical sorbet \$15

VANILLA BUTTERMILK PANNACOTTA - raspberry & aniseed coulis, crisp and tart freeze-dried raspberries, crunchy sesame praline \$15 GF

CHOCOLATE BROWNIE - rich chocolate brownie served on a sizzling hot plate, vanilla bean ice cream, salted caramel sauce \$15

ESPRESSO AFFOGATO WITH BAILEYS - \$16

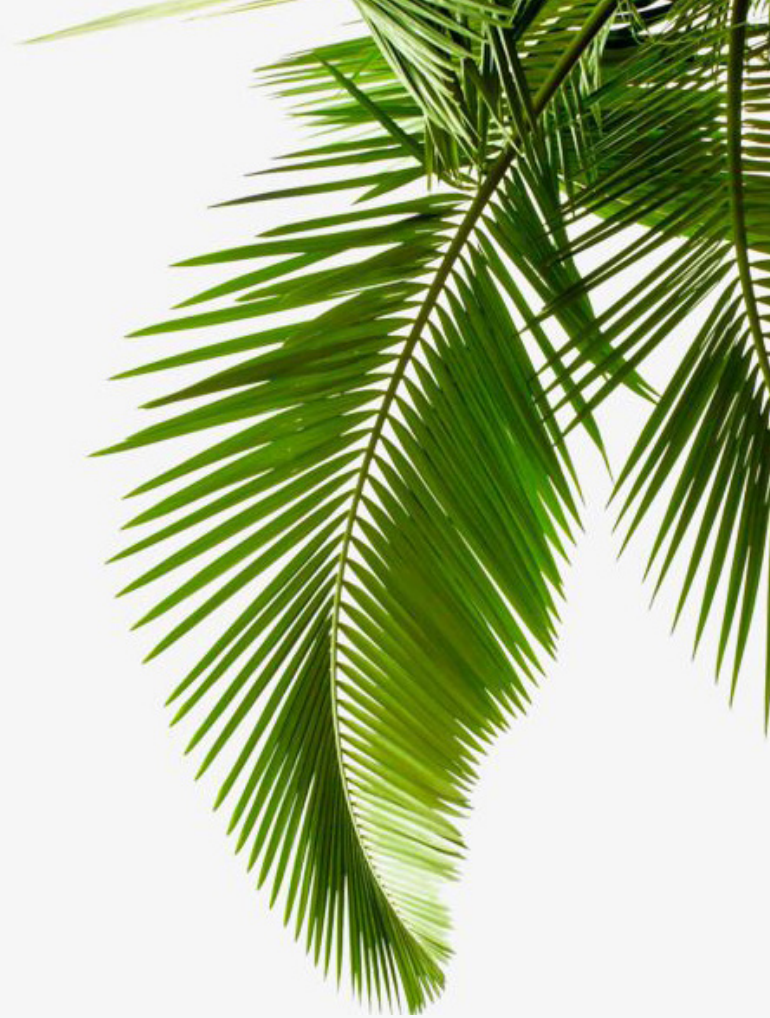
AFTER DINNER

IRISH COFFEE - black coffee with Jameson's Irish Whisky & cream \$15

SELECTION OF LIQUEURS - Glayva, Southern Comfort, Vanilla Galliano, Frangelico, Kahlua, Tia Maria, Sambuca, Opal Nero, Jumping Goat Vodka, Jumping Goat Whiskey, Baileys, Drambuie

DESSERT WINE - Pegasus Bay Aria late picked Riesling \$8 75ml

PORT - \$7 75ml



Jaba
grill & bar



ALL DAY MENU

STARTERS

GARLIC BREAD - \$10

CHEESY GARLIC BREAD - \$12

CHEESE, GARLIC AND BACON BREAD - bread topped with Jaba special bourbon BBQ sauce, bacon and melted cheese \$14

BREAD AND DIPS - a selection of breads with homemade dips \$14 *GF bread available / Vegetarian*

ROASTED BEEF BONE MARROW - with crusty bread \$16

SMALL PLATES

CREAMY GARLIC PRAWNS - with garlic bread \$16

COCONUT PRAWNS - rolled in shredded coconut, deep fried, mango chutney \$18 *GF*

SQUID - olive oil, garlic, coriander, fresh chilli, marlborough sea salt, pink peppercorn \$16 *GF/DF*

CHICKEN WINGS - cured with Jaba special seasoning, deep fried served with sriracha mayo \$16

LOADED POTATO SKINS - brisket, bacon, Jaba special bourbon BBQ sauce, melted cheese \$18

PAN FRIED HALOUMI AND BABY CARROTS - rocket, pine nuts, cajun seasoning, manuka honey \$18 *GF/Vegetarian*

CHARCOAL COOKED CHICKEN SKEWERS - Jaba signature buffalo yoghurt, coriander, cumin & fennel marination, pita bread, spicy tomato and onion chutney \$18 *GF available/Spicy*

CHARCOAL COOKED BEEF SKEWERS - Black Angus beef marinated in Jaba special seasoning, pita bread, chimichurri sauce \$18 *GF available*

CHARCOAL COOKED MOROCCAN LAMB SKEWERS - lamb marinated in cajun seasoning, smoked paprika, garlic, pita bread, chickpea dip \$18 *GF available*

BURGERS

all served with handcut agria chips

BEEF BRISKET BURGER - 6hr slow cooked brisket finished in our charcoal oven, garden greens, slaw, cheese, smoked caramelised onion \$24 *GF available*

CHARGRILLED CHICKEN BURGER - Jaba signature buffalo yoghurt, coriander, cumin & fennel marination, slaw, mayo \$24 *GF available*

HALOUMI BURGER - garden greens, pan fried haloumi, spiced plum sauce \$24 *GF available / Vegetarian*

SALADS

ASIAN STYLE BEEF SALAD - chargrilled tender Black Angus beef, fresh garden green salad, crispy noodles, Asian style dressing \$22 *GF without noodles*

CHARGRILLED CHICKEN SALAD - Jaba signature buffalo yoghurt, coriander, cumin & fennel marination, fresh garden green salad, spicy coated peanuts, honey mustard dressing \$22 *GF without peanuts/Spicy*

SQUID SALAD - tender squid, garden greens, olive oil, Jaba secret seasoning, mango salsa \$22 *GF*

BIG PLATES

FREE RANGE PORK RIBS - 6 hour slow cooked, Jaba special bourbon BBQ sauce, hand cut agria chips \$32

SALMON - crispy skin, dukkah, gourmet baby potatoes, bok choy, ginger lime glaze \$33 *GF/DF*

CHICKEN SURF - chargrilled chicken breast, prawns, bearnaise sauce, hand cut agria chip, salad \$34 *GF*

FREE RANGE CHICKEN THIGHS - Jaba signature buffalo yoghurt, coriander, cumin & fennel marination, fragrant rice, curry sauce \$30 *GF/Spicy*

PLATTERS FOR TWO

SKEWER PLATTER - chicken, beef, lamb skewers served with pita, dipping sauces, handcut agria chips, salad \$42 *GF available*

ANTIPASTO PLATTER - selection of cured meats, cheeses, breads, crackers, olives, pickles and dips \$42

STEAK AND RIB COMBO - 250g rump and our famous pork ribs. hand cut agria chips, choice of mushroom or peppercorn sauce \$46

MIXED GRILL - 250g Angus rump, signature chicken thighs, pork ribs, beef skewer, lamb skewer, hand cut agria chips, salad \$64

TOMAHAWK - 800g Prime Steer Tomahawk (available weekends or by pre order only), hand cut agria chips, salad and choice of mushroom or peppercorn sauce \$78 *GF*

CHARCOAL COOKED STEAKS

all steaks accompanied with choice of chips or a baked potato (with sour cream & chives) and your choice of mushroom or peppercorn sauce.

BUTCHERS BLOCK

CANTERBURY ANGUS

200gm Angus Fillet \$36

250gm Angus Prime Rump \$30

HEREFORD PRIME 21 DAYS AGED

250gm Sirloin \$35

300gm Rib Eye \$40

EMBER COOKED CAVEMAN STYLE

500gm Angus Prime Rump \$40

500gm Angus T Bone \$45

450gm Prime Steer Rib Eye on the Bone \$46

EXTRA \$2.50

Garlic butter

Bearnaise sauce

Chimichurri sauce

Horseradish

Hot english mustard

Garlic aioli

ADD ON

Pork ribs - tasting size \$7

Surf 'n' Turf - prawns &

bearnaise sauce \$7

Small salad - \$3

Small slaw - \$4

all our steaks & accompaniments are gluten free

SIDES

ALL GLUTEN FREE

HAND CUT AGRIA CHIPS - \$7

DUCK FAT POTATOES - \$7

BAKED POTATO - with sour cream & chives \$7

CHEESY CHIPS - cheese, bacon, smokey BBQ sauce \$10

MUSHROOMS - in beef dripping \$7

SEASONAL VEGETABLES - this changes depending on the season, ask our friendly staff \$7

GARDEN GREEN SALAD - honey mustard dressing \$6.50