

DINNER AT SQUARE



SUSHI

Makimono 6 pieces *Filling and sushi rice on the inside and seaweed on the outside*

- Ⓥ Cucumber and avocado **45**
- Tuna **70**
- Salmon **90**

California roll 8 pieces *Filling and seaweed on the inside and sushi rice on the outside*

- Prawn and avocado **85**
- Ⓢ Spicy tuna and avocado **85**
- Salmon and avocado **105**

Fashion sandwiches 4 pieces *Layers of sushi rice, seaweed and filling with Japanese mayo*

- Tuna, avocado and mayo **65**
- Smoked salmon and cream cheese **70**
- Salmon, avocado and mayo **75**

Nigiri 3 pieces *Hand-moulded sushi rice with a topping*

- Ⓥ Bean curd **50**
- Prawn **60**
- Tuna **65**
- Salmon **85**

Sashimi 4 pieces *Freshly sliced fish*

- Tuna **85**
- Ⓢ Spicy Tuna **85**
- Salmon **105**

- Ⓥ Vegetarian
- Ⓢ Spicy

Temaki 1 hand roll *Seaweed wrapped around sushi rice and filling*

Tempura prawn avocado and mayo **80**

Smoked salmon, mayo and spring onion **90**

Vegetarian plate 8 pieces

Pickled shitake, cucumber avo, California & Futo maki with egg, avo, red pepper, pickled butternut, asparagus **85**

Tuna crunch roll 8 pieces

Tuna Tempura, Cream Cheese California Roll, Sweet Chilli, Spring Onion **85**

Samurai Roll 8 pieces

Avocado and cream cheese, topped with sesame and smoked salmon **90**

Vineyard Roll 6 pieces

Salmon, tuna and avocado wrapped in cucumber with Japanese mayo **90**

CHEF SPECIALITY ITEMS

Favourite creations by our sushi chefs

Xolissa Peter

Cucumber baboo roll with tempura prawn and tuna, sweet chilli mayo **95**

Londiwe Mhlongo

Salmon, prawn and avo gift 6 pieces **90**

Augustine Ilunga

Jolly prawn roll: prawn California, with tempura prawn topping and a creamy mayo dressing **95**

STARTERS

Chilled cucumber soup with cured trout roulade **95**

A celebration of beetroot with goat's cheese and candied pecans **80**

Asparagus and shiitake mushroom on a sorghum-and-herb salad with tomato dressing and a soft-yolked egg **90**

Angus McIntosh farms just outside Stellenbosch, applying BioDynamic agricultural principles and practices. Here we use a Farmer Angus egg

Duck and pistachio terrine with black cherry compote and rye wafers **100**

Shrimp and chorizo risotto finished with Parmesan crumbs and slow-cooked fennel **95**

Beef carpaccio with celeriac mayonnaise, mushroom reduction, pickled onions, and Pecorino cheese **88**

MAINS

Panfried kingklip with pea puree, crisp, buttery potato and a smoked tomato hollandaise **195**

West coast mussels in a saffron cream sauce finished with fresh tomato and fennel and served with a garlic-butter bun **135**

A medallion of chicken and garlic-herb stuffing with courgette noodles, roast shallots and shimeji mushrooms **160**

Biltong spiced ostrich with caramelised sweet potato on puff pastry, green beans with a gooseberry and beef jus **195**

The ostrich comes from Camdeboo in the Karoo, an area surrounding Graaff-Reinet. It is free-range

Lamb neck curry with a salad of baby tomatoes, red onion, spinach and chickpeas in a coriander-yoghurt dressing **200**

The lamb is from the Karoo and supplied by our neighbourhood butchery Son of a Butcher and the curry is made in a Bo-Kaap style

Lasagne sheets layered with aubergine, courgette and slow-roast tomato sauce, finished with wild rocket and Parmesan crisps **150**

The courgettes, onions and aubergines come from Harvest of Hope, a farmer-focused community garden project in Khayelitsha, Nyanga and Philippi

Beef rump, cauliflower roast and puree, rosti-style potato, beans and pinotage reduction **195**

Roast mushroom and sweet potato Wellington with smoked onion puree and baby beetroots **155**

DESSERT

Ice cream and / or sorbet – ask your waiter what flavours we have today **55**

Dark chocolate fondant with almond milk vanilla ice cream (vegan) **75**

Lemon cheesecake, berries, clotted-cream ice cream and Italian meringue layered in a glass **70**

Rooibos crème brûlée with milk tart ice cream and butter-biscuit crumbs **70**

Apricot malva pudding with passionfruit anglaise and spiced guava sorbet **85**

Dark chocolate and almond torte with vanilla ice cream (wheat free) **85**

Cheeseboard: Four locally-produced, artisanal cheeses **120**



A NOTE ON INGREDIENTS

As far as possible our eggs and chicken are free-range, our lamb comes from the Karoo and our burger patties are made from grass-fed, dry-aged beef by Son of a Butcher, our neighbourhood butchery. We also use Fairtrade chocolate.

We also bake our own bread and make the French fries, mayonnaise, ice creams and sorbets from scratch in our kitchen.