



beverages

COFFEE

Flat White • Cappuccino • Americano • Mocha • Cortado • Espresso • Macchiato • Latte

DECAF / ALMOND MILK / SOYA MILK AVAILABLE AT AN EXTRA CHARGE

HOT DRINKS

Red Cappuccino • Teas • Chai • Hot Chocolate • Matcha / Turmeric Latte

SMOOTHIES

FRESHLY SQUEEZED FRUIT / VEGETABLE JUICES

SOFT DRINKS

ICE TEAS

LOCAL WATER 500ml / 1l

SAN PELLEGRINO SPARKLING WATER 5500ml / 1l

SAN PELLEGRINO JUICES

Aranciatta • Limonata • Aranciatta Rossa



breakfast

SERVED UNTIL 11H30 WEEKDAYS

OVERNIGHT SOAKED OATS

Apple, cinnamon, chia seeds, goji berries, banana and strawberries

78

GRANOLA AND FRUIT

with yoghurt

with coconut milk / almond milk

88

80

EGGS ON TOAST

two eggs of your choice served with toast

46

OMELETTE

three egg omelette served with toast

choose your own fillings (see extras)

52

BACON ROLL

with an egg

42

54

SMASHED AVO AND POACHED EGGS ON TOAST

with bacon

with smoked trout

70

90

119

MINCE ON TOAST

Served with eggs of your choice

92

ENGLISH BREAKFAST

Eggs, mushrooms, bacon, pork bangers and roasted tomato; served with toast

115

GOOD 'OL SCRAMBLE

Cream cheese, caramelised onions, scrambled eggs, creamy mushrooms and parmesan on toast

110

MUSHROOMS ON TOAST

Exotic mushrooms with roasted baby tomatoes, poached eggs and hollandaise

96

BANTING BREAKFAST

Brown mushrooms, fresh tomato, creamed spinach and poached eggs with hollandaise

90

ARNOLD BENNET

A grilled dish of scrambled eggs, bacon/smoked trout, hollandaise, béchamel and served with toast and finished with parmesan

with bacon

with smoked trout

92

128

alcoholic beverages

WHITE WINE

House White	CARAFE 66	BOTTLE 165
Villiera Sauvignon Blanc	CARAFE 70	BOTTLE 172

RED WINE

House Red	CARAFE 66	BOTTLE 165
Villiera Merlot	CARAFE 75	BOTTLE 185

BUBBLY

Moet et Chandon Brut	890
Villiera Tradition Brut	280

BEERS / CIDERS

Castle Lite	23
Stella Artois	29
Heineken	27
Windhoek Lager	24
Savannah Dry	30

PLEASE HAVE A LOOK AT OUR BLACKBOARD FOR MORE ON OFFER



☎ 021 418 3266
 📍 Shop 3, 22 Bree Street, Cape Town
 @ info@smak.co.za
 🌐 www.smak.co.za

lunch

SERVED FROM 11h30

HOMEMADE SOUP

Served with toast

CRUSTLESS QUICHE

Served with a salad

SMASHED AVO AND POACHED EGGS ON TOAST

with bacon

with smoked trout

TRADITIONAL GREEK SALAD

Tomato, cucumber, olives, feta and red onion

BUTTERNUT SQUASH SALAD

Harissa roasted butternut, avo, fior di latte mozzarella, rocket and sprouts

TUNA SALAD

Tuna sashimi, Asian greens, sesame seeds and wasabi ginger dressing

STRAWBERRY SALAD

Baby spinach, strawberries, red onion, chickpeas, sprouts, flaked almonds, avo and feta or gorgonzola

VEGAN WRAP

Chickpeas, smoked tomato chutney, spinach and avo, served with skinny fries

CHICKEN WRAP

Chicken, smoked tomato chutney, feta, spinach served with skinny fries

CHICKEN TACOS

Hard shell tacos, chipotle chilli chicken, salsa, avo and crème fraiche

VEGAN TACOS

Hard shell tacos, chipotle chilli tofu, salsa, avo

MOROCCAN CHICKEN BREAST

Harissa spiced yoghurt chicken, roasted vegetable quinoa salad and aioli

CHEESE BURGER

Served with chips or salad

STEAK, CHIPS AND SALAD

Sirloin finished with herb butter, served with truffle fries and a green salad

CHEF'S STEAK

Sirloin, cumin spiced sweet potato wedges and creamy mushroom sauce

NORWEGIAN SALMON

Wilted spinach, roasted red pepper, sesame green beans and crushed potatoes

LINE FISH

Herbed brown rice, pea pureé, roasted carrots, mange tout and capers

MUSHROOM RISOTTO

Creamy risotto finished with parmesan

FRESH PASTA (handmade tagliatelle / gluten free spaghetti)

Basil and pistachio nut pesto

Creamy bacon and mushroom

Classic bolognese

Spicy arrabiata

Creamy lamb

62

79

70

90

119

78

92

145

95

98

112

130

130

118

112

178

160

168

SQ

98

118

99

110

90

145

sandwiches

SERVED ALL DAY

TOASTIES

Brown / white / sourdough / rye

Plain cheese

34

Cheese and tomato

42

Ham and cheese

54

Ham, cheese and tomato

60

Bacon and egg

46

Bacon and cheese

54

Bacon, egg and cheese

60

Chicken mayo

58

Tuna mayo

56

Croque monsieur

60

GOURMET SANDWICH

Ask your server for our sandwich order sheet and create your own showstopper



extras

Egg

12

Avocado

22

Caramelised onion

14

Rocket

14

Fresh tomato

12

Grilled tomato

18

Roasted baby tomato

22

Wilted spinach

20

Olive tapenade

18

Cheddar or mozzarella

16

Emmental or feta

24

Brie or camembert

22

Cream cheese

16

Smoked trout

50

Smoked ham

20

Bacon

22

Chicken breast

38

100g salmon

65

Hand cut chips

20

Truffle fries

28

Skinny fries

20

Side salad

28

desserts

Chef's dessert of the day

S/Q

Baked vanilla cheesecake with salted butter caramel glaze

55

Warm chocolate and walnut brownie served with Chantilly cream

60

Fresh fruit salad

55



dinner

KITCHEN CLOSSES 20h30

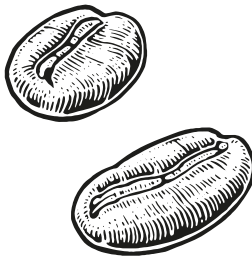
STARTERS

Homemade soup	58
Traditional Greek Salad	65
Mushroom risotto	80
Salmon ceviche	110
Assorted bruschetta	75
Cold meat and cheese platter (serves 2)	165

.....

MAINS

FRESH PASTA (<i>handmade tagliatelle / gluten free spaghetti</i>)	
Basil and pistachio nut pesto	128
Creamy bacon and mushroom	110
Classic bolognese	122
Spicy arrabbiata	99
Creamy lamb	145
HOMEMADE LASAGNE	128
Served with a salad	
NORWEGIAN SALMON	220
Wilted spinach, roasted red pepper, sesame green beans and crushed potatoes	
CHEESE BURGER	112
Served with chips or salad	
STEAK, CHIPS AND SALAD	178
Sirloin finished with herb butter, served with truffle fries and a green salad	
CHEF'S STEAK	160
Sirloin, cumin spiced sweet potato wedges and creamy mushroom sauce	
CHICKEN AND BUTTERNUT SALAD	128
Harissa roasted butternut, avo, foie gras mozzarella, rocket, sprouts and grilled chicken breast	
CHICKEN TACOS	150
Hard shell tacos, chipotle chilli chicken, salsa, avo, crème fraiche served with skinny fries	
VEGAN TACOS	150
Hard shell tacos, chipotle chilli tofu, salsa and avo served with skinny fries	
LINE FISH	90
Herbed brown rice, pea puree, roasted carrots, mange tout and capers	



beverages

COFFEE

Flat White • Cappuccino • Americano • Mocha • Cortado • Espresso • Macchiato • Latte
DECAF / ALMOND MILK / SOYA MILK AVAILABLE AT AN EXTRA CHARGE

HOT DRINKS

Red Cappuccino • Teas • Chai • Hot Chocolate • Matcha / Tumeric Latte

SOFT DRINKS

ICE TEAS

LOCAL WATER 500ml / 1l

SAN PELLEGRINO SPARKLING WATER 500ml / 1l

SAN PELLEGRINO JUICES

Aranciatta • Limonata • Aranciatta Rossa

alcoholic beverages

WHITE WINE

House White	CARAFE 66	BOTTLE 165
Villiera Sauvignon Blanc	CARAFE 70	BOTTLE 172

RED WINE

House Red	CARAFE 66	BOTTLE 165
Villiera Merlot	CARAFE 75	BOTTLE 185

BUBBLY

Moet et Chandon Brut	890
Villiera Tradition Brut	280

BEERS / CIDERS

Castle Lite	23
Stella Artois	29
Heineken	27
Windhoek Lager	24
Savannah Dry	30

PLEASE HAVE A LOOK AT OUR BLACKBOARD FOR MORE ON OFFER

desserts

Chef's dessert of the day	S/Q
Baked vanilla cheesecake with salted butter caramel glaze	55
Warm chocolate and walnut brownie served with chantilly cream	60
Fresh fruit salad	55