The 41 Winter Menu

Mediterranean food, Seafood, Burgers, Pizza, Sushi

Starters

Soup of the Day – Ask your waiter what's on today!	60
Kudu Carpaccio - Shaved Grana Padano, Arugula, Soy Balsamic Mustard, toasted Brioche	85
Prawns – Kataifi Prawns, Avo Tzatziki	95
Prosciutto Involto – Aubergine, Mozzarella, Marinara Tomato sauce	80
Calamari – With Creamy Pesto sauce on a crisp Potato nest	90

Salads

(V) Winter – Roast Beetroot, Ricotta Cheese, Walnuts, Rocket, Raspberry Mustard sauce	85
Salade Nicoise – Seared Tuna, new Potatoes, Mange-Tout, Tomatoes, Red Onions, Capers, Olives, boiled Egg, Lettuce, Anchovies, Mustard vinaigrette	90
Caesar – Cos Lettuce, Croutons, Parmesan, Poached Eggs, Anchovy Dressing	90
Extra Smoked Chicken	20

Mains

The 41 Signature Dish: Ostrich - Grilled Ostrich steak, Chakalaka salsa, Phutu maize Pap Atchaar Yoghurt		220
Dish of the Day – Ask your waiter what's on today!		SQ
Beef Fillet – Served with hand-cut fries	200g	210
Beef Rib-Eye – Served with hand-cut fries	300g	220
Thai Chicken Prawn Curry – With fragrant Rice, Tomato-Ginger Chutney		140
Herb Roasted Free-Range Chicken – Wood-fired Chicken, Smashed Baby Potatoes, Mushroom Ragout		165
(V) Fettuccine à la Méditerranéenne – Fettuccine pasta, Feta Pomodoro sauce, Oregano grilled Zucchini		120
Extra Chicken		30

Seafood

Sustainable Catch of the day – Ask your waiter what's on today!	SQ
Piri Piri Lime butter Prawns – Grilled Prawns, fragrant rice, Wok-fried veg	195
Norwegian Salmon - Sweet Potato mash "Skordalia", Oregano, Spinach Pesto, Grilled Cauliflower	245
Seafood Spaghetti – Calamari, Prawns, Line Fish, Tomato Bisque Sauce	210
Oysters – Fresh, from Knysna, served with Lemon &Tabasco	25/u
The Quartet Platter – 8 Prawns, Deep-fried Calamari, Clams, Mussels, Served with fragrant Rice, fries	495
The 41 Platter – 10 Prawns, Grilled Line Fish, Deep-fried Calamari, Steamed Crab Claw, fragrant Rice, side salad, Sriracha Mayo, Lemon butter, 6 Oysters	890

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Discretionary 10% service fee for tables of 6 or more

Sides

30

Hand-cut Potato Fries
Creamed Spinach with onions and nutmeg
Baked Butternut Dauphinoise
Avocado, Parmesan and Rocket salad
Fragrant Rice
Steamed Edamame Beans with Black Salt

Burgers - All Burgers are served with Lettuce, Tomato, Onions and Hand-cut Fries

The 41 Burger - Cheddar stuffed Beef Burger, Sriracha, Pickles, Lettuce, Tomato, Onions, Bacon, BBQ sauce 130
The Banting Burger - Pure Beef patty on Sweet Potato Rosti, Guacamole, Feta, fried Onions 120
3 Cheese Burger – The 41 Black Bun, selection of Gorgonzola, Cheddar and Mozzarella, melted over a Beef patty 115
(V) Vegan Burger – Chickpeas, Green peas, Sweetcorn and herb patty topped with Olive Tapenade 85
Chicken Burger – Ground Chicken patty with spring Onions, Sesame seeds topped with caramelized Onions and Mushroom sauce 95

Pizza – Roma style pizza with a very thin crispy base

The 41 – Margherita, Spiced Beef mince, Yoghurt, Parsley, red onion 110
Margherita – Tomato sauce with herbs, Mozzarella, and fresh Basil 95
4 Cheese – Tomato sauce, Mozzarella, Gorgonzola, Parmesan, Cheddar 130
Via Via – Tomato and Cream Sauce, Mozzarella, Bacon, Peppers and Garlic 120
Salmon – Tomato and Cream Sauce, Mozzarella, Smoked Salmon and Dill 130
Seafood - Tomato and Bisque Cream Sauce, Basil Pesto, Prawns, Linefish, Mussels 130

Create your own pizza with a Margherita. Add:
Avocado | Prosciutto | Chorizo | Spiced Beef mince | Smoked Salmon 20
Bacon | Goat Cheese | Gorgonzola | Parmesan | Cheddar 15
Mushrooms | Caramelized Onions | Peppers | Rocket 10

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Desserts

Chocolate Lava Cake - With Nougat Ice-Cream and Honeycomb 80
Vanilla Panna Cotta - With fresh Strawberries, Balsamic and Basil syrup 70
Apple Nemesis – Caramelized Apples with a Vanilla Tuile and Espresso Ice-Cream 65
Aphrodisiac Crème Brûlée – The traditional French Crème Brûlée infused with Ginger 60
Home Made Sorbet/Ice Cream – Ask your waiter what's on today! 1 Scoop: 20, 2: 30, 3: 40

The 41 Sushi - No Sushi on Mondays

Fashion Sandwich (4)

Layers of Sushi rice, Salmon, Avocado, Spring onions, deep fried with Panko crumbs served with Soy-herb Kewpie aioli **95**

Rock n' Roll (4) – Our hot favourite

Sushi rice stuffed with Tempura prawns and Avocado, topped with Tuna Tataki, Lumpfish Caviar and Soy-herb Kewpie aioli **115**

Bean Curd (3)

Stuffed with Sushi rice, Prawns and Avocado topped with Kewpie mayo and Sesame seeds **110**

Vegetarian Bean Curd (3)

Stuffed with Sushi rice and Avocado topped with Kewpie mayo and Sesame seeds **65**

Salmon Roses (3)

Salmon, Avo and Salmon Roe **125**

Tojo Platter

2 Salmon Roses, 2 Tuna California, 2 Salmon California, 2 Prawn Nigiri, 2 Tuna Nigiri, 2 Salmon Nigiri **240**

Tuna Tartare

Chopped Tuna Sashimi (90g) with Miso & Spring Onions **95**

Prawn Crunch (4)

Salmon California Roll with a deep-fried Prawn Rose **140**

Tempura Tartare (4)

Salmon Tartare, Leeks, Miso, Seaweed, Avocado **110**

Maki (4)

Tuna OR Salmon **70**
Avo with Cucumber **55**

California (4)

Prawn OR Tuna OR Salmon **75**
Avo, Cucumber and Carrot **55**

Nigiri (4)

Salmon OR Tuna OR Prawn **90**

Sashimi (4)

Salmon OR Tuna **85**

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Wine Selection and other beverages

FRENCH CHAMPAGNE

Mumm Cordon Rouge Brut	1 200
Mumm Demi Sec	1 190
Mumm Brut Rosé	1 400
Veuve Clicquot Brut	1 500
Veuve Clicquot Rose | Veuve Clicquot Rich	1 700
Moët & Chandon Brut Imperial	1 400
Moët & Chandon Nectar	1 400
Moët & Chandon Rose	1 600
Moët & Chandon Nectar Ice	1 500
Dom Perignon Cuvée Prestige	4 000

BUBBLES

Paul Rene Brut 2015 100% Chardonnay	Robertson	110	370
Paul Rene Brut Rose 2014 Chardonnay/Pinot Noir	Robertson		370
Da Luca Prosecco Fine North Italian Prosecco. Wonderful peach and apricot aromas. A fresh and zingy palate, with a touch of sweetness and a clean and lingering finish	Italy		340
Plaisir De Merle 2015 Light straw in colour, the delightful Plaisir de Merle Grand Brut Méthode Cap Classique boasts crisp, fresh apple notes on the palate and budding aromas of toast and ripe fruit	Durbanville		370

PREMIUM IMPORTED WINE SPECIALS

Chateau Martinet Bordeaux Blend. A nicely-crafted, traditional-style Saint-Emilion. Expressive nose of macerated red berry fruits, nicely melted oak touch	Saint Emilion	790

ROSE WINE

These light Rose's and Blanc de Noirs offer a simple, refreshing drinking experience.

Rosalie 2016 This wine has a beautiful complexity with delicate oral nose from the Grenache, pepper from the Syrah and red fruit and spice from the Cabernets	Franschhoek	90	220
Zevenwacht 7even 2017 This dry rose has ripe raspberry and strawberry flavours and a long lingering fresh taste. A delicious lifestyle wine, elegant and soft.	Stellenbosch	50	130
Whispering Angel 2016 Irresistible pink! Charming, refreshing, refined, and with plenty of juicy, enticing, strawberry and berry fruit. flavors that stay nicely defined on the finish, thanks to a subtle mineral edge	France		690

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WHITE BLEND AND OTHER CULTIVARS

Haute Cabriere Chardonnay/Pinot Noir 2016 You will find an abundance of zesty fruit - most notably white peach, pineapple, lime, followed by subtle red berry fruit - with a delectable full mouth feel and balance	Franschhoek	90	230
Saronsberg Earth in Motion 2017 White blend offering nuances of fynbos and white spice. Balanced minerality and a generous finish	Tulbagh	55	150
La Vierge Temptation Riesling 2015 This limited offering is our Riesling from shy-bearing vineyards that are situated in Hemel en Aarde Ridge. The wine is a true reflection of the potential of the unique terroir of our La Vierge Farm	Hemel-En-Aarde Valley		250
Jasmine Aromatic White Blend (off-dry) 2017 Floral, aromatic off-dry white blend. Abundant litchi and rose Turkish Delight flavours, yet fresh and light. Pair with aromatic and/or spicier cuisine	Stellenbosch	40	110
Altydgedacht Muskarade (semi-sweet) 2016 A delicate, fruit-laden expressing leechie, rose petal and perfumed flavours, layered with a hint of spice.	Stellenbosch		170

SAUVIGNON BLANC

One of South Africa's steadfast favourites, this grape offers the distinct green peppery or grassy characters that people have grown to love.

Sophie Te'Blanche 2017 Floral notes with a medley of tropical fruits and gooseberry undertones. The palate is balanced, showing cut green apples with great minerality and texture	Elgin		210
Constantia Royale 2017 Crisp with refreshing minerality, gently softened by tropical fruit flavours	Constantia		260
Diemersdal 2017 A vibrant, classically styled Sauvignon Blanc showing complex aromas supporting a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering finish	Durbanville		175
Durbanville Hills 2017 A wine that shows a hint of green grass, combining tropical fruit aromas and green fig, gooseberry and guava	Durbanville	55	150
Spier Signature 2017 Pale gold with fresh lime green flashes around the edge. Aromas of full tropical fruit, yellow pepper, green apple and herbal fynbos grassiness	Stellenbosch	55	150
Journey's End The Weather Station 2017 Light and fresh in style with pronounced tropical fruit flavours, hints of herbaceous and mineral characteristics. Beautiful balanced acidity brings freshness and length to the finish.	Stellenbosch/Somerset West	60	190

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CHENIN BLANC

South Africa has more Chenin than even France's Loire Valley, the variety's home. Used here for everything from generic "dry whites" to ambitious sweet wines, this grape has produced many flavoursome wines.

Simonsig 2017 Ripe pears, guava and sweet melon	Stellenbosch	55	150
Ernst Gouws & Co 2017 Gloriously upfront and out-there mouthful of fresh, crisp grapefruits and limes with hints of litchi and guava	Stellenbosch	60	160
Holden Manz 2017 Medium bodied with well balanced acidity. Quince and pear with lingering flavors of peach and melon. Hints of fresh brioche gives a nod to the gentle oak exposure	Franschhoek		290

CHARDONNAY

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing.

Arendsig 2015 The nose shows aromas of citrus and green apple, with hints of tropical tones. The Pallete has a fresh mineral entry and a rich, round, long lingering mouthfeel	Robertson		330
Diemersdal Unwooded 2017 Nuances of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste	Durbanville	70	175
Plaisir De Merle 2016 Fermented and matured in French oak, this complex wine shows a fine balance between crisp citrus and pear flavours and toasted almonds and butterscotch	Durbanville		279
Constitution Road 2016 Rich aromas of citrus, buttered toast, marmalade and vanilla with a zesty acidity and a creamy texture on the palate.	Robertson		329

House Red Wine – Ask your waiter what's on today! Glass only: 40R

RED BLENDS

A simple term that describes a wide range of blended wines, each offering something different to enjoy.

Cape Uncorked Cab/Merlot 2015 An elegantly structured wine with hints of raspberry and dark/mint chocolate – ideal wine by the glass	Paarl	50	120
Domaine Coutelier Festin 2013 A rich, tangy wine combining cherries and dark berries with mocha and pine cone tones	Stellenbosch	55	130
Holden Manz Vernissage 2014 A symphonic blend of Cabernet Sauvignon, merlot and Syrah. A delight for the senses with black currant, subtle spice and a deep earthiness	Franschhoek		220
Spier Creative Block 5 2014 Rich and melodious, with a multi-sensorial unfolding of black berry and currant, cedar and dark chocolate harmonies	Stellenbosch		380

CABERNET SAUVIGNON

Widely planted all over South Africa, this adaptable grape has produced some of the finest and longest-lasting wines that are enjoyed all over the world.

Nederberg Winemasters 2015 A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, velvety tannins and a lingering aftertaste	Durbanville	80	210
Warwick First Lady 2015 Lots of red berries and sweet black currents, complemented by vanilla, chocolate and pleasant herbal undertones.	Stellenbosch	85	220
Journey's End The Weather Station 2014 Rich blackcurrants, black plum, with a savoury overlay, combined with white pepper and mixed spice	Stellenbosch/Somerset West		370

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PINOTAGE

This true South African grape, made from Pinot Noir & Cinsaut, has become a fast favourite with locals and visitors alike.

Beyerskloof 2017 Strong plum flavours with velvety tannis. Well structured, yet elegant and soft,	Stellenbosch	70	190
Doolhof Dark Lady 2017 medium-bodied with a fresh and superbly balanced finish	Wellington		210

SHIRAZ

Also known as Syrah, this grape is seen by many as the future of South African wines. Made in a variety of styles, but generally wooded in American oak, it offers a rich, spicy wine that is both complex yet easy to drink.

Saronsberg Provenance 2014 Full bodied mouth feel with soft textured tannins, elegant!	Tulbagh		239
Doran Vineyards 2014 A lovely juicy wine with integrated spiciness - and a deep concentration of plums and blackberries	Paarl	90	229

MERLOT

A popular grape to use in blends, this varietal also stands alone to create some full-bodied, smooth and easy-drinking wines.

Spier Signature 2016 Rich regal red. Sweet sappy super-fruited with red and black fruit. Soft tannins, an easy drinker	Stellenbosch	65	180
Zonnebloem 2016 The deep violet colour of this wine speaks to the adaptability of this old world varietal, which can take on many forms depending on the craftsman's vision for it. This particular piece juxtaposes ripe red fruit flavours with traces of violets and chocolate	Stellenbosch	59	160
Domaine Coutelier 2013 A combination of red fruit, cherry, blackcurrant and spice, laced with hints of violets, chocolate and mint	Stellenbosch		250

PINOT NOIR

A notoriously difficult grape to grow, but when done right produces some wonderfully smooth and rich examples.

Ernst Gouws & Co 2016 Multiple layers of flavour – from red cherries to dark plums – this wine is enlivened and given character by deft use of gentle oak	Stellenbosch	95	279
Mud House 2012 Generous dark cherry and bramble flavours are complimented by hints of dried herd and oak	Marlborough New Zealand		350

OTHER CULTIVARS

Neethlingshof Malbec 2016 A delicious dark ruby wine with floral and violet fragrance interwoven with oak, spice and dark chocolate. A rich and full palate with plum and berry flavours	Durbanville		220

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Beers

Castle Lager	22
Castle Light	24
Amstel Lager	25
Windhoek Lager / Light	26
Windhoek Draught	29
Black Label	22
Hansa	22
Castle Lite Tap 300 ml	25
Castle Lite Tap 500 ml	38
Stella Artois Tap 300 ml	30
Stella Artois Tap 500 ml	50
Newlands Spring 300 ml	28
Newlands Spring 500 ml	45

Imported Beer

Heineken	29
Peroni	28
Corona	50
Guinness (440ml)	46

Ciders & Coolers

Savannah Dry / Light	30
Hunters Dry / Gold	30

Liquor Act

Section 52 Read with Section 159 (a) of Act 27/189
Place for consumption of liquor: **The holder of every on-consumption license shall ensure that liquor sold there under be consumed on the licensed premises only**. The owner of the licenses can be held responsible and lose their liquor license as well as be liable to a fine or even imprisonment if the above is not complied with.

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Soft Drinks

Red Bull Energy Drink	37
Red Bull Sugar Free	37
Red Bull Yellow Edition	37
Red Bull Red Edition	37
Soda Water / Ginger Ale / Tonic Water / Dry Lemon / Lemonade / Coke Light / Coke Zero (200ml)	17
Fanta Orange / Grape / Cream Soda / Tab / Coke Zero / Coke / Sprite / Sprite Zero/ Coke Light (330ml)	19
Roses Cola Tonic / Lime / Passion Fruit	6
Tomato Cocktail	29
Rock Shandy	38
Appletiser / Grapetiser (330ml)	30
Orange Juice	29
Ginger & Apple Ice Tea (Home-made)	26
Still, Sparkling Water Small	19
Still, Sparkling Water Large	35

Smoothies

Blue Heaven | Blueberries, Apple, Soya milk, Pomegranate Kombucha	49
41 Passions | Strawberries, Banana, Orange, Yoghurt, Passion fruit, Vanilla purée	56
Raspberry Ripple | Raspberries, Apple, Oats, Orange, Goji berries	66
Banana Chai | Banana, Cashews, Ginger, Almond milk, Chai syrup	69
Extra Whey Protein on any smoothie	*20*

Hot Beverages

Coffee - Ristretto | Espresso | Cappuccino | Americano | Latte Macchiato	30
Tea - Five Roses | English Breakfast | Rooibos | Earl Grey | Green Tea	24
Hot Chocolate	32
Caramelito Cappuccino	30
Chocolate Dream An island of chocolate ice cream floating in Ristretto	32
Sweet Treat Intense layers of chocolate, velvety coffee and sweet condensed milk	34
Chai Coffee Complex flavours of spicy, woody and fragrant aromas	34

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