

# Kloof Street House

## Menu

Menu and Prices subject to seasonal change

### Lunch Flatbread & House Regulars

Only served from 12om to 5pm daily.

<b>Grilled Halloumi and Raw Cauliflower Salad Flatbread</b>	R85.00
Honey and dukka	
<b>Beef Kofta Flatbread</b>	R85.00
Cucumber and tahini dressing	
<b>Pan-Fried Calamari Flatbread</b>	R85.00
Chermoula, harissa and rocket	
<b>Chicken Chimichurri Flatbread</b>	R90.00
Avo and roast lemon crème fraîche	
<b>Roast Winter Vegetable Flatbread</b>	R85.00
Buffalo mozzarella and hummus	
<b>Moroccan Spiced Lamb Rump Flatbread</b>	R115.00
Red cabbage slaw, tahini sauce	
<b>Prego Steak Roll 150gr</b>	
Grilled beef, rocket and peri-peri, hand cut fries	
Price	R95.00
Add Feta	R10.00
Add Avocado	R15.00
<b>Beer Battered Fish</b>	R85.00
Minted peas, hand cut fries, tartar sauce	
<b>Grilled, Chimichurri Marinated Chicken Breast</b>	R95.00
Béarnaise sauce, hand cut fries with a rocket and parmesan salad	

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### Salads

<b>Pan-Fried Halloumi</b>	R85.00
Raw cauliflower salad, honey and dukka	
<b>Kloof Street Salad</b>	
Thyme dressing, boiled egg, avo and feta	
Price	R65.00
Add Chicken	R20.00
Add 2 Prawns	R60.00
<b>Roast Pepper, Artichoke, Olive and Buffalo Mozzarella Salad</b>	R85.00
<b>Baked Goats Cheese</b>	R65.00
With char-grilled red onion and chickpea salad	

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### Starters & Sharing

<b>Soup of the Day</b>	R60.00
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<b>Half Dozen Saldanha Bay Oysters, Shallot Vinegar &amp; Lemon</b>	
Half Dozen (6)	R120.00
Dozen (12)	R230.00
<b>Whole Grilled Baby Calamari, Aioli &amp; Harissa</b>	
Starter	R75.00
Main	R150.00
<b>Pan-Fried Chicken Livers</b>	R80.00
With wild mushrooms and pancetta on sour dough bruschetta	
<b>Vegetarian Antipasti</b>	R130.00
Roast butternut, marinated beetroot, honey and sesame glazed carrots balsamic baby onions, buffalo mozzarella, hummus, avocado	
<b>Mediterranean Mezze</b>	R195.00
Garlic & chilli prawns, beef kofte & hummus, Moroccan lamb souvlaki, tahini dressing & Spanish smoked paprika chicken wings	
<b>Butternut, Spinach &amp; Feta Spring Rolls</b>	R60.00
Dukka spiced sweet chilli sauce	
<b>Whole Baked Camembert</b>	R75.00
Caramelised onions & homemade cranberry jelly	
<b>KSH Prawn Cocktail</b>	R95.00
Baby gem, toasted seeds with marie rose	
<b>Steak Tartar</b>	R95.00

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### Sides & Sauces

<b>Mushroom Sauce</b>	R28.00
<b>Béarnaise</b>	R25.00
<b>Pepper Sauce</b>	R25.00
<b>Crispy Onion Rings</b>	R20.00
<b>Cauliflower &amp; Cheese</b>	R35.00
<b>Roast Gem Squash 2 ways Blue Cheese, Walnut and Feta and Pine Nut</b>	R45.00
<b>Green Beans Sautéed in Beurre, Noisette and Toasted Almonds</b>	R35.00
<b>Horseradish and Spring Onion Crème Fraîche</b>	R25.00
<b>Olive Oil Smashed Sweet Potato</b>	R35.00
<b>Creamed Spinach with Parmesan</b>	R35.00
<b>Rocket &amp; Parmesan Salad</b>	R48.00
<b>House Salad</b>	R25.00
<b>Buttered Mash</b>	R25.00
<b>Hand Cut Fries</b>	R25.00
<b>Dauphinoise Potatoes</b>	R30.00

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### Mains

**Beef Fillet**

250g Grilled, hand cut fries, Café de Paris butter	
Price	R175.00
Add 2 Prawns	R60.00
<b>Osso Bucco</b>	R145.00
Tomato braised, risotto Milanese & gremolata	
<b>800g T-Bone for 2</b>	R300.00
Chips, rocket & parmesan and 3 sauces	
<b>400g Lamb Saddle for 2</b>	R295.00
Crushed potatoes, crisp artichokes, anchovy & rosemary dressing	
<b>Moroccan Spiced Lamb Rump</b>	R155.00
Herbed couscous, red cabbage slaw, tahini dressing	
<b>Ostrich Fillet</b>	R160.00
With celeriac purée, onion tartlet and waldorf salad	
<b>Spatchcock Baby Chicken</b>	R180.00
With buffalo mozzarella salad, chorizo, olives, cherry tomatoes, basil and waterblommetjies	
<b>Potato Gnocchi</b>	R115.00
With oxtail ragu, orange and rosemary gremolata	
<b>200g Wagyu Beef Burger</b>	R140.00
Camembert, truffled wild mushrooms, rocket & sweet pickled onions.	
<b>Butternut, Sage and Ricotta Ravioli, Gorgonzola</b>	
Starter	R50.00
Main	R95.00
<b>Norwegian Salmon</b>	R165.00
Sweet braised fennel, curly kale, sauce vierge (served medium)	
<b>Fish of the Day</b>	R140.00
Truffled cauliflower purée, spinach & crisp onions	
<b>Bouillabaisse for 2</b>	R330.00
Linefish, salmon, prawns, calamari, mussels, clams, baguette & aioli	
<b>Baked Lentil and Artichoke Loaf</b>	R95.00
Glazed goats cheese, carrot and cumin purée	

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## Desserts

<b>Chocolate Fondant</b>	R60.00
Vanilla pod ice cream & sesame seed wafer.	
<b>Lemon Meringue Fresh Raspberries &amp; Mint</b>	R50.00
<b>Cheese Cake Berry Compote &amp; Whipped Cream</b>	R55.00
<b>Sticky Toffee Pudding</b>	R55.00
Toffee sauce and peanut butter ice cream	
<b>Gluten Free Apple &amp; Ginger Crumble</b>	R55.00
Vanilla custard	
<b>Cheese Board:</b>	R95.00
Madame Fromage Mountain cheese, Madame Fromage Brie, Goudse boerenkaas, Goats camembert, pear and apricot chutney and homemade crackers	
<b>Dessert Platter for 4</b>	R120.00
Cheese cake, lemon meringue, sticky toffee pudding, vanilla ice cream	

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Corkage

**Per Bottle**

R95.00

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*Menu last updated: 2014-10-07*

30 Kloof Street, Gardens, Cape Town,  
021 423 4413

Menus are deemed correct at time of publication but may vary over time.  
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

