



M A J E K A K I T C H E N

- 4 - plates R490 - with wine pairing R830
- 5 - plates R590 - with wine pairing R1015
- 6 - plates R690 - with wine pairing R1200
- 7 - plates R790 - with wine pairing R1390

complimentary from chef Lucas

celeriac taco | tapioca crisp, mushroom & seaweed powder | salted turnip
ciabatta, house-made amasi butter

compile your menu from 4 to 7 plates per person

wild oysters, amasi, fermented pear, tarragon, "spekboom"
octopus, lemon, unripe papaya, nasturtium
baby marrow carpaccio, whole grain mustard, cured egg yolk
charred eggplant risotto, garlic, gold
fired beetroot, mushroom, kelp
potato gnocchi, miso, ice leaf, sea lettuce
sunchoke, sunflower seed, wood sorrel
farmed prawn, laksa, peanut, dried lettuce
sustainable fish, cucamelon, wild amaranth, green curry
suckling pig, "white grapeboshi" mustard leaf "moss"
lamb ribeye, daikon, nettle, boerenkaas
black angus beef brisket, parsnip, macadamia
"gâteau fondant au chocolat", gooseberry
whole oat, caramel, amber weiss, sorghum
quince, aged heally's cheddar, brandy
shu shu poached in pernod, lemon, vanilla

*For groups of 6 and more the same amount of dishes must be selected
12% service charge will be added to tables of 6 and more.*

R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa