

P A J A M A S + J A M

E A T E R Y • L I V I N G • H E I R L O O M S

# Good Morning

Breakfast is served from 07:30-16:00

## Sharing plates FOR TWO

### On a rainy morning

Aubergine parmigiana served with poached eggs, cold yoghurt with spiced chickpeas and coriander.  
Accompanied by mosbolletjies.

195

### A breakfast pan

A beautiful breakfast, rich in olive oil. Caramelised leeks, a roast aubergine + parmesan gratin with wilted baby spinach and crumbed feta. Spiced ratatouille, za'atar oil, curried pumpkin seeds + lentils and poached eggs. Accompanied by challah.

240

### Goats cheese eggs

A bowl of creamy scrambled eggs served with sundried tomato toasted braai broodjies on ciabatta, roast tomatoes on hummus and avocado on labneh.

240

# Breakfast

## Traditional

Our traditional grilled beef sausages served in a Moroccan tomato smoor with fried eggs and tempura mushrooms served with pesto butterbeans and toasted manet nuts on polenta. Accompanied by mielibrood. 125.

## Breakfast toast

Matured Gruberg, creamed mustard + a good amount of parmesan, of course, some béchamel and a fried egg served on a choice of either our homebaked ciabatta or herbed parmesan + garlic bread accompanied by a curried aioli. 98.

## Livers + mosbolletjies

Creamy chicken livers served with warm Mosbolletjies. 98.

## Poached egg green toast

Caramelised leeks, a nutty date + sorrel hummus and avocado served on home-baked butternut bread with labneh, aioli and sumac pickled onions with a poached egg. 98.

## Mushroom affair

A bowl with the creamiest parmesan mushrooms served with spiced chickpeas, quinoa fritters, a poached egg and crispy kale drizzled with a slight truffle oil drizzle. 105.

## Guava crumble granola

Oven toasted nutty bread crumb granola served with fresh warm granola, Bulgarian yoghurt and a poached pear. 69

## Green winters omelette

Whipped free range eggs filled with honey bacon, goats cheese, pesto grilled courgettes and green peas. Accompanied by toasted spinach bread. 125.

## Banana breakfast bread

Homebaked banana bread pan toasted served with honeyed nuts + cream cheese. 85.

Add-

Honey bacon. 30.

Sweetened banana. 10.

## Croissants in bed

A buttery croissant filled with matured cheddar + scrambled eggs and honey. 85.

# Good Afternoon

Lunch is served from 07:30-16:00

## Sharing lunch FOR TWO

### Open your Table

Consisting of raw root vegetables, homemade hummus, garlic flatbreads, muhammara, labneh, crispy garden spinach + sumac onions and our herb oil.  
175.

### Set the Table

Small plates to the table, build your own flatbread. Bright beetroot puree served with a labneh + muhammara basil salad, slow-roasted lamb, hummus, pureed sweet potato + salsa and homemade flatbreads.  
320.

### \*Cremonzola + Pear Focaccia

Using our home-rolled onion + olive bases. We start with buffalo mozzarella, our garlic, artichoke + sundried tomato preserve with hidden dates. Honey-soaked soft pears, broken cremonzola + homemade pesto, sorrel hummus + date-sweetened aubergines and crispy kale.  
250.

*\*only a limited amount available daily*

# Food

## Butternut ravioli

Cinnamon butternut filled homemade ravioli tossed through a melted herb butter, a good amount of grated parmigiana, belnori and crispy onion. 115.

## Chicken on ciabatta

Creamy mayo pulled chicken served with, honey glazed bacon, mozzarella, avocado and braised onions. 105.

| Vegan chicken on sweet potato. 135.

## Slow roast pork bao bun

Oven-roasted pulled pork served with green kohlrabi slaw, avocado and creamy curried mayo. 135.

## Risotto on sweet potato

Creamy cooked pearl cous-cous served on puréed sweet potato with a drizzle of truffle oil and parmesan. 115.

## Fillet + aioli tartine

Teriyaki beef fillet served on homebaked ciabatta with braised onions, oven roast sweet potato, melted Camembert + fresh watercress and drizzled with aioli. 135.

## Broth bowl

Slow cooked vegetable broth served with poached chicken + soba noodles. 95.

## Winter harvest

Vegan korma sauce served with an aubergine stew and roasted cauliflower. 105

## Slow-roast lamb bowl

slow roast oven lamb served on a cauliflower + butterbean mash with muhammara and cinnamon cooked basmati. 165.

## Warm rendang afternoon

Beef rendang served with Mejadra and fermented beetroot with sumac onions and grapefruit. Served on labneh with date-sweetened aubergines and a Puri. 145.

## Salmon Poke

Salmon served fresh, tossed a teriyaki soya on brown rice with chopped slaw, baby spinach and edamame beans. Cubed avocado, pickled ginger and kewpie mayo. Sprinkled with toasted sesame seeds, spring onions and a wonton. On the side accompanied by ponzu shoyu. 145.

Optional, Sticky Rice.

## A classic winter bowl

Pulled butterchicken, start our cooking with my mum's recipe. Served with a home made roti and a cucumber + kohlrabi salad. 125.

# Coffee

## MILK OPTIONS

Cow milk  
 Almond milk - sweetened | unsweetened +10  
 Macadamia milk +15  
 Oat milk +10

## AMERICANO

Espresso shot served with hot water on the side

	REG	TALL	DECAF
Single	15	17	20
Double	20	22	24   26

## RED

	REG	TALL
Latte	35	
Flat white	33	35

## CAFFEINE + MILK

	REG	TALL	DECAF
Single Flat White	29	32	32   34
Double Flat White	32	37	34   39
Cortado	32		34
Latte		32	37
Double Latte		37	39

## ESPRESSO

Single. 13 | Double. 18 | Decaf. 20

	REG
Macchiato - Single shot espresso topped with foam	18
Macchiato - Double shot espresso topped with foam	20
Red Espresso	15

## LET'S GET COZY

Delish Hot Chocolate	35
Italian Hot Chocolate with cream	55
Vegan Hot Chocolate (milk of your choice)	45
Beetroot + Rose	35
Chai	35
Activated Charcoal	35
Matcha	35

## ADD

Hazelnut syrup	+8
Chocolate syrup	+5
Honey	+4

# Tea

## BLACK. 28

**1837 BLACK TEA** - timeless classic with notes of fruits + flowers from the Bermuda triangle. Aftertaste of ripe berries, anise + caramel.

**BLACK CHAI** - robust chai with a remarkable union of rare + aromatic Indian spices.

**ENGLISH BREAKFAST** - strong + full bodied with light floral undertones. Perfect with morning toast.

**FRENCH EARL GREY** - great classic, delicately infused with bergamot and French blue flowers.

**UVA - HIGHLANDS BOP\*** - Ceylon - beautiful golden infusion with intense flavour.

**BAIN DE ROSES** - Extraordinary roses and hints of vanilla.

## BLUE. 28

**MILK OOLONG** - delicate aroma that is both milky & toasted. Perfect accompanied with scones.

## RED. 28

**CREME CARAMEL** - sweet secret blend of sweet French spices.

**ROOIBOS** - South African red

**VANILLA BOURBON** - perfect for little ones as well. A red tea with sweet vanilla.

**RED CHRISTMAS** - Festival of flavours and spices.

## GREEN. 28

**EMPEROR SENCHA** - Subtle + invigorating rich in Vit C

**MOROCCAN MINT** - perfectly blended with sauge + strong Sahara mint.

**SILVER MOON** - accented with grand berries + vanilla and a hint of spice.

**SINGAPORE BREAKFAST** - sweet + spicy gingers. Elixir to inspire new beginnings

# Winter is only a Season

ALCOHOL IS NOT FOR SALE TO PEOPLE UNDER THE AGE OF 18

## Bubbly

Le Lude Brut. 395

Le Lude Brut Rosé. 395

Graham Beck Brut. 320 | 75

Graham Beck Brut Rosé. 320 | 75

## Other

G + T. Signature Orange Blossom Clemengold Gin 65 / 75

Glühwein spiced red wine. 80

# Autumn - Winter Drinks

LOOK AT OUR WHITE TILES FOR ADDITIONAL SEASONAL DRINKS

### MOSS - juice

Spinach, Apple, Cucumber, Lemongrass + Celery. 65

### EVERY WINTER HAS ITS SPRING - juice

Mango, Lime, Basil, Pineapple. 70

### BABY IT'S COLD OUTSIDE - juice

Beetroot, grapefruit, ginger + pomegranate. 65

### NEW GIRL IN TOWN - juice

Orange Juice. 65

### SMOOTHIES.

Mixed Berry + Yoghurt. 75

Guava + Elderflower + Yoghurt. 75

Peanut Butter. 75

Cocoa + Ginger (vegan). 85

### HERBAL TEA: 45

Pink Flamingo.

Mango, pineapple, basil + lime.

### MILKSHAKE

Strawberry + White Chocolate. 80

Butterscotch + Coffee. 75

Amarula Milkshake. 95

Lemon cookies. 65

Berry. 65

### CORDIALS

Rose Geranium cordial. 45

Elderflower. 45

Ginger. 45

Kombucha. 45

SEE WHITE TILES FOR SELECTION

### SAN PELLEGRINO

Grapefruit. 30

Pomegranate. 30

Lemon. 30

Orange. 30

Orange + blood orange. 30

### WATER

Sparkling Water 250ml | Glass. 28

Still Water 250ml | Glass. 28

Sparkling Water 750ml. 60

Still Water 750ml. 60

# P A J A M A S + J A M

E A T E R Y • L I V I N G • H E I R L O O M S

All our eggs are free-range and sourced from small farms in our immediate area.

Our seafood suppliers have been hand-selected according to their fishing beliefs and practices, helping ensure a safer and cleaner ocean environment.

Replacement options are available when ingredients are not available, as our menu is seasonally based.

We do have vegan options available; please ask.