

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 08:30-16:00

Sharing plates FOR TWO | FOUR

Spring polenta + mushroom bowl

Creamy parmesan mushrooms served on soft polenta with poached eggs, sugar snaps and green peas, a subtle truffle oil drizzle over crispy kale and fresh herbs. Accompanied by warm challah on the side.

230|460

Fried eggs in a green pan

Oven-baked aubergine gratin served with soft-cooked lentils, baby spinach drizzled in herb oil, dollops of crème fraîche + avocado and toasted pumpkin seeds. Accompanied by home-baked parmesan + garlic bread and a jug of freshly squeezed grapefruit + cucumber juice.

260|520

Time to break bread

Let's fill your table with a deconstructed home breakfast.

Poached eggs + pork bites on roast red peppers in a yoghurt bowl with almond croutons. Hummus and grilled mushrooms. Thyme roasted stone fruit with banana bread + butter.

240|480

Breakfast

Strawberries this morning

Fresh + dehydrated strawberries served on full cream plain yoghurt with a quinoa muesli and a raspberry puree. 98

Avocado labneh toast

Cold + creamy labneh served on our nutty spinach bread with avocado, fresh baby spinach, toasted pumpkin seeds, fresh cucumber, sumac pickled onions + an avocado aioli and one poached egg. 96

Optional, add bacon. 30

Scrambled egg + mosbolletjie

Soft scrambled crème fraîche eggs served with pear + cinnamon jam, a warm mosbolletjie and a seasonal green juice. 75

Optional, add bacon. 30

Guava on oats

Soft-cooked cardamom guavas served on cinnamon oats with baked nuts. 70

Chop-stick scrambled eggs

Free-range scrambled eggs tossed through a nutty date + pesto crumble with caponata, bacon bits and sour cream.

Accompanied by a sundried tomato + pesto braaibroodjie on our nutty cranberry bread. 115

A simple Italian omelette

Using three eggs, we serve this as a frittata with caramelised leeks, caponata and a slowly simmered sundried tomato napolitana sauce and fresh basil, of course. Drizzling over some homemade pesto and olive preserved feta. Accompanied by our earl grey, cardamom + orange bread to break + dip in a parmesan and herb olive oil. 125

Gingerbread + guava french toast

Home-baked gingerbread dipped in vanilla eggs served with honey whipped ricotta, bacon, an elderflower + guava jam and fresh gooseberries. 95

Salmon toast + crème fraîche

Raw salmon served on our wholewheat toast with a lemon crème fraîche, pickled sumac onions, fresh cucumber, avocado + one poached egg and fresh herbs tossed in a subtle wasabi vinaigrette. 150

Good Afternoon

Lunch is served from 08:30-16:00

Sharing lunch FOR TWO | FOUR

Homestyle cremonzola + pear focaccia

Using our home-rolled onion + olive bases. We start with buffalo mozzarella, our garlic artichoke + sundried tomato preserve with hidden dates. And honey-soaked soft pears. Raw asparagus, broken cremonzola + a chunky homemade pesto and hummus. Best for last, crispy spinach.
240|460

When the family comes together

A few meals, served in separate bowls to form a festive table. Lemon + thyme boiled baby potato tossed through a herbed crème fraîche dressing and sumac pickled onions. A fresh herb bowl drizzled with a vinaigrette on labneh. Oven-roasted pulled pork. Hummus with our herb olive oil. Garlic naan and a bowl with beautiful fresh melon.
280|560

Sunbaked tomatoes on focaccia

Using our home-rolled onion + olive bases. Served with all kinds of good tomatoes, fresh tossed in basil oil, some oven-roasted and soft. Broken fior di latte and a basil salad.
250|490

Food

A springtime ricotta + basil gnocchi

Homemade gnocchi tossed through pesto, grilled aubergines, fresh peas, a lemon squeeze and soft yoghurt shaped cheese balls. 115

Seared tuna with soba noodles

Sesame seared tuna served on lemongrass + ginger teriyaki noodles with cashew nuts, spring onions and sugar snaps. A pineapple + fennel salsa and pickled ginger. 165

Beef on naan

Herby beef kebabs served on a homemade garlic naan with labneh, fennel pickled carrots, butternut + tahini puree and a sweet curried apricot chutney. This meal is meant to be eaten with your hands. 92

Spring squid salad with tatsoi

Lightly crumbed squid deep-fried and served in a tatsoi salad tossed through a caesar dressing with fresh radish, braised baby leeks, julienne fennel, peas + apple and kewpie. 145

Yellow sweetcorn + cardamom bowl

Curried chicken tossed in a bowl with black rice, raw cabbage, grilled sweetcorn, spiced chickpeas + chopped apple and raisins on miso-glazed carrots with a carrot pesto. This meal contains cashew nuts and will be served with chopsticks. 125

Summer salmon poke

You are welcome to choose seared or fresh salmon served on sticky or brown rice with chopped slaw, baby spinach and cucumber. Sprinkled with sesame seeds, spring onions and kewpie. Served with wonton and soya sauce on the side. 145

Melting green goddess

Served on our parmesan + herb bread, we have our homemade pesto, mozzarella, watercress, avocado, hummus, fresh cucumber + whipped goats cheese and caramelised onions. Served with beautiful fresh peaches. 90

Pulled chicken on wholewheat

Creamy mayo pulled chicken served with homemade pesto, avocado, braised onions + mozzarella and honey glazed bacon. 102

Beef + aioli on sweet potato

Teriyaki beef fillet served with braised onions, fresh baby spinach and camembert on oven-roasted sweet potato drizzled with a garlic aioli. 130

Strawberry + tomato bowl with crispy chicken

Deep-fried chicken pieces served on whipped feta with fresh strawberries, fresh heirloom tomatoes drizzled with a citronette + boiled beetroot, sumac pickled red onion. 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 (without honey)	32	
Flat white (without honey)	30	32

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

SWEET AND COMFORTING

Delish Hot Chocolate	35
Italian Hot Chocolate with cream	55
Beetroot + Rose	35
Chai	35

HEALTHY HEARTS

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 SENCA - 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

Celebratory Drinks

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

Strawberry Granita 75/85

(non-alcoholic 70/80)

Spring - Summer Drinks

LOOK AT OUR WHITE TILES FOR ADDITIONAL SEASONAL DRINKS

BLUSH JUICE

Guava, Pineapple + Granadilla. 70

EVERGREEN JUICE

Spinach, Apple, Cucumber, Lemongrass + Celery. 65

EXOTIC JUICE

Mango, Lime, Basil, Pineapple. 70

NEW GIRL IN TOWN JUICE

Strawberry + Rose. 65

PINK LADY JUICE

Pomegranate. 65

SMOOTHIES. 75

Coconut + Lemon + Yoghurt

Mixed Berry + Yoghurt

Guava + Elderflower + Yoghurt

Strawberry + Guava + Rose (non dairy)

HERBAL TEA: 45

Pink Flamingo

Apple Fennel Honey

MILKSHAKE

Buttersotch + Coffee. 75

Chai + Hazelnut. 65

Coconut + Berry. 65

Amarula Milkshake. 95

CORDIALS

Rose Geranium cordial. 45

Elderflower + Sage. 45

Kombucha. 40

SAN PELLEGRINO

Grapefruit. 30

Pomegranate. 30

Lemon. 30

Orange. 30

Orange + blood orange. 30

Ice Tea. 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.