TAPAS SHARING MENU

Cold Tapas

Cape point bakery ciabatta, marinated olives, smoked paprika butter 42

Salad of pickled, roasted and raw baby beets, smoked goats cheese, Tahitian vanilla & burnt apple puree 54

Edamame on toast, tomato and black garlic pesto, parmesan, mint 52

Cured Yellowtail, apple & ginger dressing, sesame mayo, radish, coriander 78

Smoked snoek paté, cider jelly, vetkoek & vinegar powder 52

Mozambique Tiger prawn, kimchi, prawn shell emulsion, tom yum jelly, sour cream & citrus trout roe 98

Raw Beef sirloin, Rooikrans coal oil, caper jam, mustard mayo, wild rice crispies 74

Warm Tapas

Saffron arancini, tomato dressing, fire roasted asparagus, gremolata 58

Masala spiced Hake, carrot and cashew nut puree, chermoula dressing 74

Karoo Ostrich, orange & red cabbage beurre blanc, marinated turnip 88

Pickled ox tongue, homemade mustard, celery root, roasted beef bone sauce 82

Cape Malay braised lamb roti, kefir, lime, marinated white cabbage salad 74

Sweet Tapas

Cheesecake mousse, walnut biscuit, naartjie granita, preserved gooseberries, basil 68

Coconut panna cotta, green tea & chocolate crunch, strawberries, honeycomb 62

Selection of South African cheese, chutney, green figs, melba toast 88

Please ask you waiter for our vegan menu