

Batavia

Drink Price

Coffee

**we love coffee & serve a standard double shot*

Espresso	R22
Machiato	R23
Americano	R24
Cortado	R26
Flat White	R28
Latte	R30

Comfort

Hot Chocolate	R30
Mocha	R35
Chai Latte (+15 to make it dirty)	R30
Red Flat White	R30

Tea

6 Orchid Ceylon	R30
Rooibos	R30
Earl Grey	R30
Peppermint	R30
Lemongrass & Ginger	R30

Milkshakes

Chocolate Bomb	R60
Almond Bomb	R60

Infusion Bar

**seasonal juices & drinks, ask us about them*

Green Elixir	R30
Red Potion	R30
Orange Juice	R30
Karkade (Hibiscus)	R30
Kombucha	R35

**we bring you our homemade cordials & mocktails, we try to upcycle all parts of our vegetables and fruits in a mission to reduce our waste*

Lemon Verbena	R40
Passion Fruit	R40
Plum & Star Anise	R40
Grape & Lavender	R40



Batavia

Menu

Autumn-Winter

Who?

We are a group of humans obsessed with food.

Why?

Hmm. Mom? Curry? Family? Love? All of the above.

How?

A collaboration between chefs, coffee drinkers and many human beings, Batavia is where Cape Town pays homage to Cape Malay cuisine. Styled like a home in the Bo-Kaap, here you can truly experience coffee and enjoy the robust taste of different fusions. Menu's vary based on conversations with local farms so expect to see new surprises whenever you visit.

Thank you for your love & support,
we appreciate you.

think with love
cook with love



Batavia

Plate	Breakfast	Price
	Breakfast in bed <i>sourdough, poached eggs, wild rocket, tomatoes, avocado, black sesame seeds, salmon & lemon</i>	R85
	Eggs in bed doing the Salsa <i>poached eggs, tomato, masala, black beans, onions, coriander, lemon, avocado, white & black sesame seeds</i>	R80
	Eggs in a Nest <i>poached eggs, sourdough, fennel, leek, cream cheese salt, pepper, basil, pecorino</i>	R70
	Uova al Purgatorio <i>a fiery tomato sauce with free-range mince - poached eggs, pecorino, basil and a 2 slices of toasted sourdough</i>	R90
	Green Shakshouka <i>a twist on a traditional tomato shakshouka that still embraces its core eastern herbs and spices - Spinach, roasted tomatoes, poached eggs, dill, caraway seeds & sourdough</i>	R75
	Breakfast Bowls Combinations vary based on seasonality: <i>- overnight oats, rose water, chia seeds - fruits, roasted nuts & yoghurt - homemade muesli, fruit & yoghurt.</i>	R65
	Local Benni <i>sourdough, rainbow trout, butter, eggs, lemon, wild rocket & hollandaise</i>	R95
	Spiced and Roasted French Toast <i>eggs, double cream, milk, cinnamon, sourdough, butter, star anise, seasonal fruit, honey & coconut milk</i>	R75
	Eggs Flo <i>sourdough, spinach, butter, eggs, slow roasted tomatoes & hollandaise</i>	R75
	Full Bo-Kaap Breakfast <i>sourdough, 2 eggs, 3 cocktail sausages, mushrooms, slow roasted tomatoes avocado & micro greens</i>	R90

* Substitute sourdough for rye or sweet potato bread (+R6)

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Plate	Desserts	Price
	<i>* an ode to desserts from our past</i>	
-	Amina's Milk Tart <i>in many cultures recipe's are passed down & this sweet treat is one that spans 3 generations. From 1 mother to the next. a simple dessert that melts in your mouth, a shortcrust base, a creamy & light custard filling all make this tart a perfect treat with a cup of tea or coffee.</i>	R40
-	Billionaire Shortbread <i>crumbly, buttery and infinitely comforting, shortbread biscuits originated in Scotland. This is an elegant take on the tea-time favourite Millionaire's shortbread. With a crumbly gluten free oat base, a rich date & creamed coconut dulce de leche, this has all the classic elements but with a deliciously vegan twist.</i>	R45
-	Koeksister <i>it's Sunday morning & the birds are chirping, coffee is brewing and your parents are en route to an aunty nearby to fetch 2 dozen koeksister. There is something beautifully nostalgic about the texture, the hint of dessicated coconut & sweet outer layer that together make this a timeless malay treat.</i>	R10
-	Cheesecake <i>gorgeous without trying too hard, and addictive with an uncertain past as alluring as its taste. Our homestyle cheesecake is a flavour to add to the memory banks.</i>	R60
-	Scones <i>It's the ideal way to spend an afternoon: cup of tea in one hand, scone in the other. a lovely bright sweetness to the delicate crumb pastry, which just begs to be pulled apart and slathered with butter and – if you're feeling really decadent – jam and cream.</i>	R30
-	Guava & Custard <i>a classic winter treat that lives very close to the heart and home. a delicious Malay comfort food when guavas are in season. Stewed & spiced guava submerged in a light & fluffy custard.</i>	R20
-	Friand <i>a deliciously dainty almond based treat. Oozing with flavour we change between, dark chocolate & white chocolate. The ground almonds we use give this a light and fluffy texture that melts in your mouth.</i>	R50



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Plate Lunch Price

Open Sandwich

* *sourdough or rye*

- **Moussa under the Apple Tree** **R60**

roasted aubergine, homemade hummus, green zoung chilli paste on sourdough & an apple salad garnished with black & white sesame seeds.

- **Harissa** **R85**

this sandwich encompasses a household chilli paste originally from Tunisia we contrast these flavours with free-range chicken, dates, roasted almonds & a bed of greens. we love the aroma's of cumin and coriander, and the floral, spicy notes of harissa.

Wrap

- **Malay Plum Chicken** **R85**

a simple need to use plums in their entirety and not waste. You will find aspects of this combination in different parts of our menu. We marry asian greens together in our star anise & roasted plum chicken wrap.

- **Gemuse Kebap** **R70**

a Malay ratatouille, the vegetable filling of courgettes, aubergine, peppers, garlic and masala are balanced by the tahini based dressing.

Salad

- **Calamari Salad** **R100**

grilled calamari, fresh greens, cherry tomatoes, chopped avo. We serve it with parsley butter infused cauliflower rice & we dress our creation with a fresh lime-honey vinaigrette.

- **Falafel Bowl** **R90**

homemade falafels made with pistachios, roasted masala chickpeas & infused with coriander & mint. a fusion of freshly chopped masala roasted vegetables, baby leaves & herbs drizzled with a tahini dressing & black sesame seeds.

- **Indian Chopped Salad** **R120**

a salad taking us back to our roots, it is a variety of freshly chopped vegetables with a blend of spiced & roasted elements, served with grilled prawns, spicy poppadums & a fresh fruit masala sambal.

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Plate	Speciality	Price
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** our signature dishes*

-	Deconstructed Breyani	R150
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there are many layers in this labour of love.

our home-style blend of spices infused into yoghurt. Lamb that is marinated overnight. Saffron infused rice with crisp caramelized onions, slowcooked lentils and golden roasted potato. Served with spicy poppadums, raita & sambal.

-	Prawn Curry	R140
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a spice blend straight out of Bo-Kaap, infused with all the right masala's. Served with homemade roti, raita & sambal

** add rice to this dish (+ R20)*

-	Bo-Kaap Burger	R100
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our selection of the finest grass fed beef, served on a brioche roll, fresh greens, caramelized onions and twice roasted hand-cut potato chips. Served with our homemade aoli.

Additions

**sometimes you want roti & rice...*

basmati rice

R20

roti

R20

poppadums

R15