



De See Kat Restaurant

Waterfront, Paternoster

Tel 072 343 9793

Welcome

to all aristocats, alley cats, ramkatte, tierkatte, straatkatte, puss in boots and all other cats with or without cat suits!

Thank you for joining us at De See Kat Restaurant!!!

We hope that you will enjoy a pleasant meal specially prepared for the cat-ch of the day!

Our queen cat has already prepared a cosy table for you in the cathedral for a special time here.... and maybe with a bit of caterwauling later!

When the cat is away the mouse do play – but everyone still wants to be the cat's whiskers!

Watch out for the caterpillars, especially after a few glasses ...

No cattishness or ge-kattemaal allowed because it can only be catastrophic!

Take a cat's purr when you have enjoyed your meal

or maybe a little cat nap later.....Prrrrr.....

Die Kat kom weer vir `n katteroor of katterkwaad!!!



De See Kat Restaurant

Build your own Seafood Platter:

Crumbed Calamari (50g)	48
Mussels (6)	45
Patagonian Squid and tentacles	75
Petite Snoek Samoosas (5)	48
Deep fried baby Sardines	44
Oyster	25 each
LM Prawn	36 each
Rustic Chips	30 portion
Savoury rice	30 portion
Vegetables	30 portion
Salad	30 portion

Please note the products we use might contain nuts, shell fish, gluten and colourants - please advise us of your allergies and we'll accommodate you
We would like to advise that all meals are freshly prepared and may take 30 - 45 min to prepare during peak season. We appreciate your patience!
Please note a service charge of 10% will be added to the bill for a group of 6 people and more



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STARTERS

Crumbed Calamari (50g) 48
lightly crumbed, deep fried with tartare sauce

Fresh Mussels (6) 45
steamed in a coconut milk, coriander & fresh ginger sauce served with bread on the side

Fresh Oysters 25 each
from the West Coast

Patagonian Squid and tentacles 75
lightly dusted baby tubes with pineapple, coriander, chilli & garlic salsa

Deep fried baby Sardines 44
lightly dusted with bread

Chicken skewers (2) 48
pan fried chicken served with a satay sweet chilli sauce, drizzled with sesame seeds

Petite Snoek Samosas (5) 48
spiced apricot and fresh ginger & garlic dip

Karoo Springbok Carpaccio (80g) 89
drizzled with olive oil and caper berries

Charcuterie, Cheese Platter for two 132
selection of three estate cheeses, cured meat, bread, preserves and olives

Soup of the day - please ask waiter for details

Bowl of mix olives 25

Panini bread slices 10

SEAFOOD

Catch of the day - please ask waiter for details

Norwegian Salmon 250
Salmon fillet seared, served with a soya, honey & ginger sauce, vegetables and cous-cous

Tuna Steak 250g 240
Cape Tuna fillet seared, served with a chilli, ginger & soya sauce, vegetables and cous-cous

LM Prawns 232
King Prawns (6) pan fried in a garlic & lemon Butter served with Spanish rice

LM Prawn and Calamari Combo 175
3 King prawns pan fried in garlic & lemon butter, calamari crumbed with tartare sauce & Spanish rice

POULTRY & MEAT

Chicken Casserole 155
tender diced chicken breast in a spicy tomato based sauce with butternut & carrots served with rice

Beef Burger & Prawns 155
gourmet beef patty grilled in basting sauce topped with 2 King Prawns served with rustic chips on side

**Chalmar Beef Sirloin steak 215 for 300g
175 for 200g**
pan-fried, served with vegetables, rustic chips and a pepper sauce on the side

Cape Malay style Lamb Curry 215
Leg of lamb cubes served with saffron rice and side condiments

Portion: Rustic chips / Veg /Salad 30

VEGAN

Vegan Curry 105
Fresh vegetable curry served Cape Malay style

Vegan Stirfry 105
Stirfry fresh vegetables served on a bed of noodles

Garden Salad 88
Combination of fresh salad leaves, herbs, tomato, cucumber, feta cheese and olives

DESSERTS

Vanilla Ice Cream 45
topped with chocolate sauce

Affogato 64
vanilla ice cream, roasted almonds & double espresso

Choc Bomb 64
running chocolate centre served with ice cream

Cake of the day 64
see display table

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SUSHI

Sashimi (3)

- salmon / seared salmon 75
- tuna / seared tuna 70

Maki rolls - nori outside (8)

- avo / vegetarian 50
- salmon / tuna / prawn 60

California Rolls - sesame seed outside (5)

- tempura prawn 68
- avo / vegetarian 52
- salmon 68
- spicy salmon 70
- tuna / prawn 65
- spicy tuna /spicy prawn 68

Philadelphia Rolls - sesame seed outside (5)

- camembert with figs 68
- cream cheese & salmon 68

Rainbow Rolls (5)

- avo, salmon, tuna outside 68

Handrolls with avo (1)

- salmon 70
- tuna / prawn 68
- vegetarian 50

Fashion Sandwiches (4)

- salmon 75
- tuna / prawn 70

Biltong Rolls (5)

- sliced biltong and cream cheese with cucumber, peppers & avo 75

Roses (3)

- salmon Roses 75
- tuna Roses 70

Crispy Rice cubes topped with spicy (4)

- salmon or tuna or prawn or avo 56

Sweet Kisses (4)

- inside out roll with salmon, tuna and avo topped with tempura prawn & mayo 76

Healthy Rolls (6)

- rice paper with seasonal vegetables with satay sauce 58

Four Seasons (5)

- salmon, tuna, prawn & avo wrapped in bean curd & nori and topped with seared salmon 76

SUSHI PLATTERS

Copy Cat (8 pieces)

Sashimi salmon 2 slices 160
 Nigiri salmon 2 pieces
 Roses salmon 2 pieces
 California Roll salmon 2 pieces

Aristocat (28 pieces)

Roses salmon 6 pieces 336
 California Roll tuna 5 pieces
 Fashion Sandwich salmon 4 pieces
 California Roll prawn 5 pieces
 Maki Roll avo 8 pieces

Sashimi salad combo

Sashimi salad salmon & tuna with a teriyaki sauce on the side 160

Allan's Special (7 pieces)

California roll tempura prawn 5 pieces 92
 Roses salmon 2 pieces

Ramkat (12 pieces)

Roses salmon 2 pieces 180
 Nigiri salmon 2 pieces
 California Roll prawn 2 pieces
 California Roll spicy tuna 2 pieces
 Maki Roll avo 4 pieces

Summer Platter (18 pieces)

California Roll tempura prawn 5 pieces 228
 California Roll salmon 5 pieces
 Fashion Sandwich salmon 4 pieces
 Roses salmon 2 pieces
 Sashimi salmon 2 pieces

Sashimi salad salmon

Sashimi salad salmon with a teriyaki sauce on the side 180

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