

An African Taste Safari

Africa is the second largest land mass on earth and home to hundreds of tribes, ethnic and social groups. This diversity is reflected in our cuisine.

Geographically and from a culinary point of view, the continent can be divided into three principal regions: North Africa, sub-Saharan and Southern Africa.

Contrary to popular western perceptions of a predominantly meat-based diet many traditional African dishes contain very little meat.

In fact, authentic African cooking consists largely of organically produced whole grains and beans, fresh fruit and vegetables.

In an increasingly health-conscious society, African cuisine may well become the new healthy way of cooking.

OUR ENTIRE SET MENU IS SERVED AT YOUR TABLE IN SHARING AND INDIVIDUAL PORTIONS. YOU ARE WELCOME TO ORDER MORE OF ANY OF THE DISHES

Namibian seared ostrich fillet salad with toasted seeds

Marinated ostrich fillet is combined with summer greens for a delicious start to our African Feast. Served with a honey and mustard dressing

(Vegetarian option: Summer garden salad with roasted seeds and mushroom 'biltong')

South African vetkoek

Old-fashioned vetkoek (literally translated as "fat cakes") are delightful, homely buns, made from bread dough and deep-fried

(Gluten free option: Cassava toast)

Ethiopian iab

This fresh dip made from curd cheese, yogurt and fresh herbs is the perfect accompaniment for all finger foods

Tunisian carrot and potato briouats

Briouats translates into "little Parcels" and are enjoyed all over North Africa and can be filled with savoury or sweet fillings

(Gluten free option: Pumpkin fritters)

Xhosa imfino patties

These patties combine two of Africa's staples, maize and spinach. Usually eaten by hand, we have combined them into an easy-to-eat patty

Zimbabwean mbambaira balls

Sweet potatoes are grown in most home gardens in Southern Africa and can be enjoyed as a sweet dessert or cake, or as a savoury dish. Ours are prepared with cinnamon and given a modern twist with the addition of sesame seeds

Moroccan cous cous with summer vegetables and chickpea

This North African staple made from Semolina grains will be found in most homes at one or all meals. This vegetarian cous cous celebrates our abundant seasonal vegetables

(Gluten free option: Moroccan chickpea and roasted vegetables)

Tanzanian fried fish with coconut and spinach topped with shrimp

This dish is traditionally prepared with endemic Mukeke or Ndagala fresh water fish found in Lake Tanganyika. This lake is the world's longest fresh water lake that divides 4 countries – Tanzania, DRC, Burundi and Zambia

(Vegetarian option: Tanzanian vegetable curry)

Cameroon lime and mango chicken

Organic chicken breasts are prepared with juicy mangos, fresh limes and parsley

(Vegetarian option: Moroccan butter bean, olive and tomato tagine)

Cape Malay lamb and springbok bobotie

South Africa's unofficial – and much-loved – national dish is a Cape Malay creation of spice, minced meat baked with a savoury custard topping

(Vegetarian option: Cape Malay lentil bobotie)

Tunisian tabbouleh salad with baharat spice

This fresh take on the traditional Arab dish consists of bulgar wheat, raw broccoli, cauliflower, cucumbers and blood orange olive oil. Topped with roasted almond flakes and pomegranate dressing

Siera Leone red pepper relish

Inspired by a traditional red pepper chicken dish, this relish can be enjoyed with any of the mains

Cape Malay karamonk biscuit

Crisp and spicy Malay biscuits are traditionally flavoured – as tradition dictates – with cardamom and orange zest

Cape Town cardamom spiced ice cream

FOOD ALLERGIES and INTOLERANCES: We take utmost care with our dietary requirements however our dishes may contain nuts, wheat, egg, dairy, soy, or fish allergens unless noted at time of your booking

Please speak to our staff about any allergies you might have