

WOOD-FIRED PIZZAS

Thin-crust Italian pizza baked in our wood-fired pizza oven

- (V)
CLASSIC MARGHERITA 125
Topped with tomato, mozzarella & fresh basil
- TRADITIONAL FLAMMKUCHEN 155**
With crispy bacon, sour cream & thinly sliced red onion
- SALAMI 185**
With mushrooms, peppers, bocconcini mozzarella, garlic & chilli
- SPICY CHICKEN 185**
With mushrooms, garlic, chilli & parmesan
- BUILD YOUR OWN - MARGHERITA BASED 115**
Choice of the following ingredients/price per ingredient
Mushrooms, peppers, red onion, basil, garlic & chilli 25
Mozzarella, feta, jalapeño, rocket, olive, capers 35
Salami, chicken, bacon, bocconcini, parmesan, avocado 40

Low Carb/Keto Pizza bases available @ 35 extra

SUMMER-FRESH SALAD

- (V+)
GARDEN SALAD 125
A colourful & tasty selection of freshest greens, dressed with our special house dressing
- CAESAR ASARA STYLE 145**
Crispy baby gem lettuce, streaky bacon, anchovies, brioche croutons, dressing & parmesan cheese
Add Grilled chicken breast 50
Add Seared rainbow trout 65

PERFECT for TWO

- SUNDOWNER PLATTER 295**
Delicious selection of savoury bites, locally sourced cheeses, artisan meats, mixed pickles, dips & freshly baked breads

ASARA BURGERS

Served on freshly baked brioche bun & with crispy French fries

- THE CLASSIC 185**
Topped with bacon & cheese
- THE KAROO 195**
100% lamb, tzatziki, grilled feta, balsamic glaze & wild rocket
- THE OSTRICH 245**
Free range ostrich, wild rocket, red onion & tomato relish, Greek yoghurt & mustard labneh, crispy onion rings
- (V+)
THE GREEN 155
100% vegetarian char-grilled patty, topped with guacamole & sundried tomato pesto

ASARA BOWLS

- (V)
YOUR ASARA BOWL 155
Your choice of steamed basmati rice or quinoa, complemented with all the goodies: cucumber, carrots, cherry tomatoes, avocado, beetroot, edamame beans, sliced red cabbage, toasted sesame seeds, crispy leeks & shaved red onions

FINISH OFF WITH YOUR CHOICE OF PROTEIN DRESSED IN OUR UNIQUE HOMEMADE DRESSING

- Soy, ginger & lime | Teriyaki chilli | Peanut satay dressing
Add Franschhoek rainbow trout 65
Add Yellowfin tuna 95
Add Elgin free range chicken 50
Add Braised beef brisket 65
Add Crispy fried tofu 40

ASARA TAPAS

Choice of 2 @ R 250 - Choice of 3 @ R 350 - Choice of 4 @ R450
Excludes Gambas al ajillo



- (V+)
HUMUS, OLIVE TAPENADE, PEPPADEW PESTO
Toasted ciabatta
- (V+)
PATATAS BRAVAS, SPICY RED PEPPER SAUCE
Creamy garlic sauce
- DEEP FRIED BABY SQUID, LIME & GARLIC AIOLI**
Hot sriracha sauce
- KAROO LAMB KOFTA MEATBALLS**
Tzatziki, herbed feta, wild rocket
- PEPPER CRUSTED SEARED BEEF**
Roasted baby tomato, Salsa Verde, garlic ciabatta
- (V+)
KALAMATA OLIVES
Herbs, garlic & chilli marinated
- (V)
PAN FRIED SPANISH CAULIFLOWER
Panko butter sauce, garlic mayonnaise
- STICKY PORK BELLY BITES**
Chilli, soy & honey, sour apple
- HOMEMADE CHURROS, CINNAMON**
Warm chocolate & caramel sauce
- GAMBAS AL AJILLO (GARLIC BUTTER PRAWNS) 210**
Fresh herbs, toasted garlic bread



FROM THE OCEAN

FRESH WESTCOAST MUSSELS 185

Cooked in butter & white wine, garlic, chilli, parsley,
grilled homemade ciabatta

SHRIMP & WESTCOAST MUSSEL FETTUCINE 205

Asara Chardonnay & cream sauce, smoked bacon, mushrooms,
green peas, parsley, parmesan cheese

PAN FRIED SUSTAINABLE FISH OF THE DAY 225

Char-grilled baby zucchini, sundried baby tomatoes,
cilantro & baby leaves salad, soft poached egg with garlic butter

TRADITIONAL FISH & CHIPS 185

Fresh battered hake & crispy French fries,
served with a side salad

FROM THE VEGETABLE GARDEN

(V+) BABY SPINACH & MUSHROOM RAVIOLI 185

Eggless pasta stuffed with wilted baby spinach, ricotta cheese &
fried mushrooms, roasted pine nuts, tomato & basil emulsion

(V) ROASTED AUBERGINE MELANZANE 175

Baba ghanoush with tahini, grilled brown mushrooms & zucchini,
sweet basil & homemade Napolitana sauce, parmesan cheese

(V) WARM BEETROOT & HALOUMI 185

Candy & golden baby beetroots, char-grilled haloumi cheese,
sea salt cured fennel, wild arugula, balsamic reduction

(V+) SOY & SESAME CRISPY FRIED TOFU 205

Stir-fried vegetable spaghetti with basil verde, jasmine rice,
sweet & sour avocado spear

FROM THE MEADOW

28 DAYS AGED SIRLOIN 275

350 g steak char-grilled to your liking, topped with
salsa verde & served with crispy French fries

Extra Sauce: mushroom, peppercorn or mustard 55

JUICY & TENDER PORK BELLY SPARE RIBS 265

Glazed with sticky marinade, tempura onion rings, homemade
coleslaw & crispy French fries

ROSEMARY & LAVENDER MARINATED KAROO LAMB 315

Two lamb chops grilled to perfection, roasted mediterranean
vegetables, lemon, garlic & dill labneh dip & grilled pita bread

WOOD FIRED & CAJUN SPICED SPRING CHICKEN 250

Half of a free-range spring chicken, marinated in lemon, garlic & herb oil
Asara garden salad & crispy French fries

OSTRICH FILLET KEBABS 315

Sumac spiced ostrich fan fillet with red onions & bell peppers,
crispy French fries, garden salad, rich mushroom sauce

DESSERTS

CHOCOLATE FUDGE TARTE 120

Chocolate ganache, ASARA Pinotage & raspberry sorbet,
seasonal berries

WARM PEAR TARTE TATIN 95

Golden puff pastry, caramel sauce, dried pear chip,
vanilla ice-cream

TRES LECHES COCONUT SLICE 100

Milk & coconut sponge, ivory chocolate & lime mousse,
whipped cream with berries, chocolate feather, blackberry coulis

ASARA WINE TRIO OF SORBETS 90

Pinotage & raspberry, Chardonnay & mango, White Cab & lemon,
fruit pearls