

ëlgr

MENU

Charcuterie Board | 195 | 295

Marinated Olives | 40

Potato Wedges, Garlic, Rosemary, Lemon, Tzatziki | 95

Toast, Lardo, Brown Anchovies | 110

Beetroot, Curry, Cashew, Coriander, Sultana, Chilli | 125

Aubergine, Sumac, Yoghurt, Pine Nuts, Mint, Cumin Salt | 140

Raw Beef, Sour Cream, Nasturtium, Red Onion, Dill, Potato Crisp, Trout Roe | 145

Radicchio, Citrus, Belnori Kilimanjaro, Anchovy & Beurre Noisette Dressing | 175

Add: Extra Brown Anchovy | 75

Burrata, Orange, Pistachio | 175

Baby Gem, Radish, Broad Bean, Turnip, Garlic Sour Cream,

Herb Dressing, Shallot | 175

Pizza White, Baby Marrow, Pistou, Rosemary | 190

Pizza Tomato, Mozzarella, Red Onion, Fennel Salami, Chilli & Garlic Oil | 190

Porchetta, Grilled Cabbage, Apricot, Thyme & Mustard Jus | 245

Sea Bass, Tomato, Baby Marrow, Kalamata Olive, Capers, Horseradish, Lemon | 285

Grilled Octopus, Cataplana, Chilli & Garlic Kale | 295

Limited Availability:

Pizza, Cremezola, Overberg Kleinriver ,

Langbaken Karoo Sunset, Mozzarella, Honey | 215

Chocolate Sorbet, Olive Oil, Salt | 85

Cookie Ice Cream & Butterscotch | 95

Hazelnut Chocolate Cake, Crème Fraîche | 110

Nectarine, Hazelnut & Brown Butter Galette, Brown Butter Ice Cream | 140

Chocolate Mousse, Toast, Orange | 140

6 Months Aged Huguenot

Cremezola Blue Cheese

Belnori St. Francis Ashisi

Quince Membrillo & Crackers | 75 ea | 210

Chef's Choice Sharing Menu | 595 p/p

Paired Wines | 650 p/p

Premium Paired Wines | 1045 p/p

Please inform your waiter of any dietary requirements