URBANSTORY WAR

Chefs creating simple, flavourful food. From the owners of Sense of Taste Chef school, Debs and Chef Peter Ayub, and right-hand man; Sous Chef Byron Thebus.

Together with Chef Basil Grootboom, Our small yet dynamite team gives you our take on Gourmet Street Food that is to be loved and shared by all. Food to us is really about that exchange amongst those who are indulging, the memories that are created, where food is at the centre of it all.

Our menu speaks for itself. This is urban street food at its best! Sustainable, ethical, seasonal, no waste (nose to tail), food made with love, supporting local producers/businesses. We showcase our values in the food we produce along with our originality and fun atmosphere with our open, edgy kitchen that's loud and fun, a chefs playground. Where we are constantly working on dishes to blow your taste buds away.

Together with our Sense Of Taste Chef School, we run a feeding program whereby we feed over 1500 people weekly, helping and supporting our local community. Fighting hunger one meal at a time.

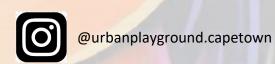
All our take-away packaging is environmentally friendly and recyclable.

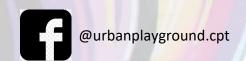


Cook! Eat! Love!









UBBANLIQUIDS WANTED

	Jack Daniel's Lucky No.7 Double shot Jack Daniel's, Mint Syrup, Lime Cordial And Ginger beer	R75	Jack Daniel's No.7	R30	R30 Hennessy VSOP Cognac	
			Jack Daniel's Fire	R30	Bacardi White Rum	R30
			Jack Daniel's Honey	R30	Tanqueray Gin	R45
S	Urban Slick	R85	Jack Daniel's Rye	R30	Gordon's Gin	R30
	Double shot Captain Morgan Spice Gold, Rooibos and Cranberry	GLES 1919	J&B Whiskey	R25	Kli <mark>pdrift R</mark>	
¥			Johnnie Walker Black	R35	Captain Morgan Spice Gold	R30
20	Urban Muti (AKA Caipirinha)	R65	Johnnie Walker <mark>Blue</mark>	R300	Sky Vodka	R30
ö	Double shot Vodka, Fresh Lime and Honey	S	Jameson	R35	Caramel Vodka	R25
			KWV 10 year old	R45	Chocolate Vodka	R25
	American Coffee Double shot Jack Daniel's, Coffee and cream	R85	KWV 15 year old	R85	El Jimador Tequila	R30
			KWV 20 year old	R170	Jägermeister	R30

WINE		COLD	
	Glass Bottle	Juice	R20
House Chenin Blanc	R40 R125	Cranberry Cherry Apple Lemon & Lime	
House Rosé	R40 R125	1L Sodas	R30
House Cabernet Sauvignon	R40 R130	Coke Coke Zero Lemonade Dry Lemo	n
ALTO Rouge (Blend)	R220	Ginger Beer Ginger Ale	
Petit [Ken Forrester] Merlot—202	2 R330	1L Water	R30
Warwick [The First Lady] Sauv Bla	nc R330	Tonic Soda Still Sparkling	
Backsberg Chenin Blanc	R210	Cordials	R15
Four Paws Champurrs MCC 2017	R380	Lime Passionfruit Cola Tonic	
Veuve Clicqout French Champagr			
BEERS CID	ERS	НОТ	
Black Label 500ml tin	R40	Americano	R25
Castle Lite 500ml tin	R40	Cappuccino	R28
Windhoek Draught 440ml tin	R45	Espresso	R15 R25
Savanah Dry 500ml bottle	R50	Latte	R35
Red Bull 250ml tin	R30		

URBANSTARTERS Weight Statement of the second second

... It's Chef Peters recommendation to order a few starters for the table to share ...

Pan-fried White Bait Parsley and pepper salsa with a lemon and parsley emulsion	R70	Asian Pot Stickers Chilli soy pork mince filling with dashi mayo and a mushroom soy broth	R70
Bruschetta with Peppered beef Carpaccio Morgenster balsamic and coriander salsa	R95	Chakalaka Chicken Feet (Walkie-Talkie)	R65
		Scotch Egg	R85
Chicken Spring Rolls	R60	With a pea and garlic emulsion	
Served with a Kimchi dip			
WASNI MEN		Sautéed Karoo Lamb Kidneys	R110
Lebanese Falafel	R70	Flambéed with a brandy and Old Brown	
Hummus and flatbread with coriander and Olive oil		Sherry cream. Served with a smoked potato, rocket and red onion salad	
		Don o o n Konno	DOO.
Beef Fillet (80g Medium-Rare)	R145	Paneer Korma	R90
Served with sweet potato mash, corn riblets and an Argentine chimichurri sauce		Creamy aromatic North Indian vegetable pot, served with papadum	

URBANSANS WWw.

... Tuesday Special: A shot of Jack Daniel's on the rocks with every main course ordered ...

Whole Peking Duck	R780	Asian Broth	R140
(Serves 4) *SIT DOWN ONLY*		Thai Red Curry broth, soba noodles, Asian	
Cured in our very own Duck room then slow roasted. Served with 20 oriental pancakes,		Veg and coconut	
Hoisin sauce, cucumber and spring onion ORDER 48 HOURS IN ADVANCE		Thai Pork Belly	R210
		Prik Nam Pla and sticky rice with flash-fried Veg in a mushroom soy	
Thali	R500	Vegan Bunny Chow	R125
(Southern Indian curry feast, serves 2) * SIT DOWN ONLY*		Curried Lentil, potato, butterbean and Swiss Chard with coconut milk and a vegetable pickle	
Pork Vindaloo (<i>HOT</i>), yellow Dahl Curry, Chicken Makhani and Vegetable Biryani. Served with a side of 4 flatbreads, red onion and rocket salad, pickled veg, yoghurt and SOT House Chili		Pork Vindaloo Bunny Chow Served with yoghurt and vegetable pickle	R165
Extra flatbread (each)	R20	Hot Diggity Dog Chicago Style gourmet hotdog served on our	R90

homemade baguette

Maitland Masala Steak Sandwich	R140	Vegan Espetada	R160
Masala beef, fresh salad and grated cheese served on our homemade baguette		Braaied seasonal veg basted with a Portuguese Prego onto a bowl of brown rice, black beans and red quinoa	
Whole Eisbein	R270		
Sous vide and roasted pork shank with		Beef fillet Espetada (2009 Medium-Rare)	R270
parsley mashed potato, pickled purple cabbage and German mustard		Skewered beef fillet, corn and mushroom basted with a Portuguese Prego onto a bowl of brown rice, black beans and red quinoa	
Ostrich Neck Potjie	R170		
Served with roast vegetables and Panko		Polish Kielbasa	R135
crumbed pap square		Beer braised pork sausage, ham, mustard, onion, potatoes and fresh parsley	
Escargot Ravioli	R170		
White wine and parsley velouté with red		Artichoke Tamatie Bredie (Beef)	R160
onion and tomato salad		With deep fried vetkoek and an apricot cream. Served with a side of Malay salsa	
Spicy Char-grilled Lebanese Lamb Kofta	R145		
Tomato, fresh mint, red onion, balsamic		Kudu Loin (150g Medium-Rare)	R270
vinegar, SOT House Chili yoghurt and fresh		Chocolate red wine jus, roast butternut,	
oriander. Wrapped in a flatbread and se <mark>rve</mark> d vith a side of seasonal salad		Broccolini, naartjie emulsion, a winter berry salad and baby button mushrooms	

UBBAN SIZZA

... Large hand-stretched, wood fire Pizzas

Tuesday Special: A shot of Jack Daniel's on the rocks with every pizza ordered ...

Margarita	M	aı	rga	ri	ta
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Mozzarella cheese, cherry tomatoes, herb pesto and fresh basil

Sticky Pork

Pulled pork with Amasi cream cheese and fresh coriander

Ham

Roasted Courgette, glazed onions, peppadew, parsley. Topped with shaved ham

R125 Smoked Salmon

Smoked salmon, caper berry sour cream and wild rocket

R200

R175

R180

R160 BBQ Chicken

R175

With garlic and mushrooms

Chinese Vegetarian

Bok Choy, tofu, soya, sesame seeds and crushed peanuts. Topped with shredded spring onions

URBANDESSERTS WWw.

Deb's Lemon Zest Cheesecake

R70

Making happiness since 1980! Chantilly cream, vanilla crumble, and berry coulis

Decadent Chocolate Brownie

R65

Chantilly cream and chocolate crumble drizzled with salted caramel

Jack Daniel's Honey Malva Pudding

R70

Served with our homemade custard and Chantilly cream

Vietnamese Banana Tart

R75

With coconut cream, Chantilly and berry coulis

Classic Crème Brulé

R75

Homemade ICED-CREAM Scoop

R45

Served in a sugar cone

***Ask the Chef for the flavour of the day