

URBAN STORY



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!



urbanplayground.capetown



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URBAN LIQUIDS



Jack Daniel's Lucky No.7 R75

Double shot Jack Daniel's,
Mint Syrup, Lime Cordial
And Ginger beer

Jack Daniel's No.7 R30

Jack Daniel's Fire R30

Jack Daniel's Honey R30

Jack Daniel's Rye R30

J&B Whiskey R25

Johnnie Walker Black R35

Johnnie Walker Blue R300

Jameson R35

KWV 10 year old R45

KWV 15 year old R85

KWV 20 year old R170

Hennessy VSOP Cognac R50

Bacardi White Rum R30

Tanqueray Gin R45

Gordon's Gin R30

Klipdrift R30

Captain Morgan Spice Gold R30

Sky Vodka R30

Caramel Vodka R25

Chocolate Vodka R25

El Jimador Tequila R30

Jägermeister R30

COCKTAILS

Urban Slick R85

Double shot Captain Morgan
Spice Gold, Rooibos and
Cranberry

Urban Muti R65

(AKA Caipirinha)

Double shot Vodka,
Fresh Lime and Honey

American Coffee R85

Double shot Jack Daniel's,
Coffee and cream

SINGLES

WINE

	<i>Glass Bottle</i>
House Chenin Blanc	R40 R125
House Rosé	R40 R125
House Cabernet Sauvignon	R40 R130
ALTO Rouge (Blend)	R220
Petit [Ken Forrester] Merlot—2022	R330
Warwick [The First Lady] Sauv Blanc	R330
Backsberg Chenin Blanc	R210
Four Paws Champurrs MCC 2017	R380
Veuve Clicqout French Champagne	R2050

COLD

Juice	
Cranberry Cherry Apple Lemon & Lime	R20
1L Sodas	R30
Coke Coke Zero Lemonade Dry Lemon Ginger Beer Ginger Ale	
1L Water	R30
Tonic Soda Still Sparkling	
Cordials	R15
Lime Passionfruit Cola Tonic	

BEERS | CIDERS

Black Label 500ml tin	R40
Castle Lite 500ml tin	R40
Windhoek Draught 440ml tin	R45
Savanah Dry 500ml bottle	R50
Red Bull 250ml tin	R30

HOT

Americano	R25
Cappuccino	R28
Espresso	R15 R25
Latte	R35

URBAN STARTERS



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

Pan-fried White Bait

R70

Parsley and pepper salsa with a lemon and parsley emulsion

Asian Pot Stickers

R70

Chilli soy pork mince filling with dashi mayo and a mushroom soy broth

Bruschetta with Peppered beef Carpaccio

R95

Morgenster balsamic and coriander salsa

Chakalaka Chicken Feet (Walkie-Talkie)

R65

Chicken Spring Rolls

R60

Served with a Kimchi dip

Scotch Egg

R85

With a pea and garlic emulsion

Lebanese Falafel

R70

Hummus and flatbread with coriander and Olive oil

Sautéed Karoo Lamb Kidneys

R110

Flambéed with a brandy and Old Brown Sherry cream. Served with a smoked potato, rocket and red onion salad

Beef Fillet (80g Medium-Rare)

R145

Served with sweet potato mash, corn riblets and an Argentine chimichurri sauce

Paneer Korma

R90

Creamy aromatic North Indian vegetable pot, served with papadum

URBAN MAINS



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

Whole Peking Duck

(Serves 4) ***SIT DOWN ONLY***

Cured in our very own Duck room then slow roasted. Served with 20 oriental pancakes, Hoisin sauce, cucumber and spring onion

ORDER 48 HOURS IN ADVANCE

R780

Asian Broth

Thai Red Curry broth, soba noodles, Asian Veg and coconut

R140

Thai Pork Belly

Prik Nam Pla and sticky rice with flash-fried Veg in a mushroom soy

R210

Thali

(Southern Indian curry feast, serves 2)

SIT DOWN ONLY

Pork Vindaloo (HOT), 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

R500

Vegan Bunny Chow

Curried Lentil, potato, butterbean and Swiss Chard with coconut milk and a vegetable pickle

R125

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 homemade baguette

R90

Maitland Masala Steak Sandwich
Masala beef, fresh salad and grated cheese served on our homemade baguette

R140

Vegan Espetada

Braaied seasonal veg basted with a Portuguese Prego onto a bowl of brown rice, black beans and red quinoa

R160

Whole Eisbein

Sous vide and roasted pork shank with parsley mashed potato, pickled purple cabbage and German mustard

R270

Beef fillet Espetada (200g Medium-Rare)

Skewered beef fillet, corn and mushroom basted with a Portuguese Prego onto a bowl of brown rice, black beans and red quinoa

R270

Ostrich Neck Potjie

Served with roast vegetables and Panko crumbed pap square

R170

Polish Kielbasa

Beer braised pork sausage, ham, mustard, onion, potatoes and fresh parsley

R135

Escargot Ravioli

White wine and parsley velouté with red onion and tomato salad

R170

Artichoke Tamatie Bredie (Beef)

With deep fried vetkoek and an apricot cream. Served with a side of Malay salsa

R160

Spicy Char-grilled Lebanese Lamb Kofta

Tomato, fresh mint, red onion, balsamic vinegar, SOT House Chili yoghurt and fresh coriander. Wrapped in a flatbread and served with a side of seasonal salad

R145

Kudu Loin (150g Medium-Rare)

Chocolate red wine jus, roast butternut, Broccolini, naartjie emulsion, a winter berry salad and baby button mushrooms

R270

URBAN PIZZA



... Large hand-stretched, wood fire Pizzas

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

Margarita

Mozzarella cheese, cherry tomatoes, herb pesto and fresh basil

R125

Smoked Salmon

Smoked salmon, caper berry sour cream and wild rocket

R200

Sticky Pork

Pulled pork with Amasi cream cheese and fresh coriander

R160

BBQ Chicken

With garlic and mushrooms

R175

Ham

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

R175

Chinese Vegetarian

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

R180

URBAN DESSERTS



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 Brûlée R75

Homemade ICED-CREAM Scoop R45

Served in a sugar cone

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

I WASN'T MEANT
TO FIT IN