


137.Dorp



Cognito

Cognito Restaurant first opened its doors in September 2004. As one of the foremost restaurants in the well-known Dorp Street in Stellenbosch, Cognito has proven to be a culinary landmark well worth visiting.

Specialising in African-fusion cuisine, Cognito always has something different to offer, something unique. Our menu has been developed with careful attention to interesting combinations, and enormous passion is poured into each plate. We use flavours from South Africa and the rest of the continent, which we boldly fashion into something that can only be described as Cognito.

The owners of Cognito Restaurant, Diani Smit and Anien le Roux, thrive on creating innovative dishes inspired by exotic spices and fresh seasonal ingredients. They draw inspiration from traditional cuisine, interesting wines and their travels to North and East Africa.

Cognito gives you a feeling of coming home - from the warmth of our carefully trained service staff to the energy and genuine pride of our working owners.

Enjoy your visit to Cognito.

*Your hosts,
Diani & Anien*



PATRONS PLEASE NOTE:

*No split bills. No cheques accepted. Deviations from the menu will result in a 15 minute delay.
10% service charge will be added to tables of 6 and more people.
A R35 wine-service fee per 750 ml bottle will be charged if you wish to bring your own wine.*

Light Meals

Salad Burger

Rosemary-marinated chicken breast, pan-fried in olive oil, stacked with feta, avocado* slices, rocket leaves and red pesto on an oven-fresh panini roll.
Served with a healthy mesclun seed salad.

R50

Beef Burger

Our succulent home-made 200 g lean beef patty served on a herbed panini.
Accompanied by potato and sweet-potato chips and spicy onion rings.

R45

Mushroom-and-Feta Burger

Our home-made beef patty, filled with marinated mushrooms and Danish feta, served on a herbed panini.
Accompanied by potato and sweet-potato chips and spicy onion rings.

R55

Bacon-and-Cheese Burger

Our home-made beef patty, filled with bacon and cheddar cheese, served on a herbed panini.
Accompanied by potato and sweet-potato chips and spicy onion rings.

R55

Inkuku Burger

Succulent BBQ-grilled chicken breast topped with pineapple salsa, served on a rosemary-encrusted panini. Accompanied by potato and sweet-potato chips.

R45

Moroccan Chicken Wrap

Chicken strips rubbed with our home-made Moroccan paste, pan-fried till golden brown and served in a tortilla wrap with stir-fried vegetables and tzatziki.

R45

Prawn and Avo Wrap

Grilled tiger prawns and avo* slices tossed with fresh watercress and an aromatic pineapple-and-peppadew salsa. Served with a mesclun seed salad and pineapple dressing.

R42

* Seasonal availability



In the beginning we have Tapas...

Cheesecakes

Herb-spiked mozzarella cakes with a delicious chunky mushroom chutney.
R34

Akara Fritters

Traditional Nigerian black-eyed pea fritters served with five dipping sauces inspired by Africa: breathtaking Moroccan harissa mayonnaise, Turkish-influenced spinach tzatziki, spicy pepper relish, aubergine caviar and South African pear chutney.
R35

Fairly Traditional Chicken Livers

Chicken livers fried with smoky bacon and flambéed with brandy, then smothered in a rich, creamy rosemary sauce. Served with toasted ciabatta slices.
R39

Fish Terrine

Spring onion-and-chilli flavoured creamy fish terrine. Served with avocado, toasted ciabatta slices and garam masala-inspired yoghurt dressing.*
R32

Chenin Chicken Cigars

Tender chicken flakes marinated in fruity Chenin Blanc and rosemary, wrapped in a flour tortilla. Served with a summer fruit dipping sauce.
R33

Trilogy of Spring Rolls

Three golden spring rolls individually filled with gorgonzola and walnuts, creamy brie and almonds, and fresh goat's cheese and dukkah, complemented by strawberry sauce, Cape gooseberry sauce and honey.
R43

Spicy Beef Compote

Fragrant beef compote stewed with chilli, onion and potato. Served with tzatziki and a crispy poppadum.
R40

* Seasonal availability

Then for our Show-stoppers...

Prawn and Chicken Curry A Cognito Favourite

*Pan-fried tiger prawns and chicken strips smothered in a sweet Malay curry sauce.
Served with caramelised banana, coriander rice and a poppadum.*

R90

Summer brings with it the gift of creativity: beautiful colours, fresh produce and a never-ending opportunity to be daring and different.

We love serving interesting, innovative food. We have therefore decided to keep our dishes in our hearts and minds and present them to you with the help of our staff.

Please ask your waiter for our creative flavour selections of the day to accompany your choice of main meal.

200 g Beef Fillet

R120

Line Fish

R85

300 g Rump

R90

200 g Venison

R100

Vegetarian

R70

Chicken

R80



And the Grande Finale...

Crème Brulee

*An Africa-inspired rooibos-and-honey-flavoured dessert.
Experience it!*

R32

Appeltert

*Traditional apple crumble with an added modern twist of
pistachio ice cream and a white-chocolate syrup.*

R35

Chocolate Cheesecake

Our mind-blowing baked cheesecake.

R30

Lemon Meringue

*Smooth, melt-in-your-mouth baked lemon tart with crunchy meringues
lightly dusted with cinnamon sugar.*

R35

Strawberry Mousse

Summer-fresh, light mousse served with a vanilla biscuit.

R30

Champagne and Méthode Cap Classique

Vintages may vary.

Stellenbosch EIKENDAL BRUT 2007 – R90

Fresh, green apple, grass & earthy aromas carry through from nose to palate, revealing the wine's Sauvignon Blanc origins.

A hint of Chardonnay is well integrated and adds some tropical fruit flavours. Refreshing acidity, medium body and a lingering crisp finish.

Stellenbosch SIMONSIG KAAPSE VONKEL 2006 – R150

Lively mousse with very fine and delicate bubbles. Lovely floral aroma with the mouth-watering berry flavours of red grapes. The yeasty bouquet follows through to the unmistakable character of freshly baked bread on the palate.

Robertson GRAHAM BECK BLANC DE BLANCS 2005 – R250

A 100% Chardonnay Méthode Cap Classique made from grapes grown in Robertson's limestone soils. Characteristics include rich aromas of clean lime fruit and fresh brioche.

The palate is followed with opulent savoury flavours interrupted only by the creamy mousse that leaves you wanting more.

Chenin Blanc

Vintages may vary.

Stellenbosch STELLENRUST 2008 – R70

This wine is floral and easy drinking, perfect for those hot summer days. The grapes spent 9 months on the lees and this brings an extra richness to the wine exploding with a tropical fruit bouquet and zesty grapefruit flavours on the palate.

Stellenbosch SIMONSIG CHENIN BLANC 2007 – R75

The nose explodes with exotic tropical fruit salad aromas, which follow through as wonderful pineapple and pear flavours on the palate.

The taste sensation ends with a rich fruity finish.

Stellenbosch DORNIER COCOA HILL 2008 – R85

Cocoa Hill Chenin Blanc is a delectably chic version of what used to be South Africa's Cinderella variety, offering aromas of pineapple, peach and nuances of citrus with an elegant yet upfront appeal. Ultimately, it is a serious multi-layered wine, while remaining uncomplicated and perfectly suited for easy drinking.

PATRONS PLEASE NOTE:

A R35 wine-service fee per 750 ml bottle will be charged if you wish to bring your own wine.

Sauvignon Blanc

Vintages may vary.

Stellenbosch BRAMPTON 2008 – R90

This wine reflects inherent Sauvignon Blanc characters of passion fruit and green herbal notes with a hint of flint on the nose. Selection and blending of various batches allowed the winemaker to create a complex wine with a structured yet elegant palate containing slight green pepper and a dry crisp finish.

Stellenbosch STELLENRUST 2008 – R80

Flinty, smoky, grassy nose with full tropical fruits and hints of gooseberry and lime on the palate. Well-rounded, creamy mouth feel with a lingering finish of blackcurrants and wonderfully crisp acidity. Our wine has become well known for offering exceptional value and good quality.

Stellenbosch TOKARA ZONDERNAAM 2007 – R100

Aromas of fresh cut grass, nettles and ginger offer insight into this confident wine. Lemongrass punctuates an already heady aromatic offering and provides focus. The nose is complex and sophisticated. A wine to savour on its own or to pair with refreshing summer meals.

Franschhoek LEOPARDS LEAP 2008 – R70

An elegant, well-structured example of this varietal, created by gentle and reductive winemaking methods. Hints of lime and grapefruit flavours are delicately combined with a light green pepper mouth-feel. A zesty after-taste completes the experience.

Hemel-en-Aarde ATARAXIA 2008 – R145

This wine favours individuality ahead of pure fruit, but still shows assertive gooseberry, green asparagus and grassy aromas. These are effortlessly reflected on the palate and are complemented by a zesty acidity, which underpins a classy structure, culminating in a wine of great poise, length and charm. Everything about this wine is absolutely beautiful.

Robertson SPRINGFIELD SPECIAL CUVÉE 2008 – R160

This wine originates from 23-year-old vines rooted in sand rock formations in the estates riverine area. It is a richly concentrated wine from the estate's prime site for Sauvignon Blanc. Treated tenderly in the cellar with minimal intervention, the full expression of the terroir has been allowed, and the resultant complex, sensuous combination of passion fruit and flintiness gives a full mouthful with stylish length.

Chardonnay

Vintages may vary.

Stellenbosch SPIER 2008 – R85

Well-integrated, tropical fruit aromas and flavours are complimented by a hint of oak. A smooth, elegant wine with fresh, leesy flavours, a creamy lime backbone and a lingering aftertaste.

Stellenbosch HARTENBERG 2006 – R135

This is Hartenberg's flagship wine. It is buttery, complex and bursting with aromas of citrus, with long, lingering fruity flavours and an unmistakably toasty oak finish.

Darling GROOTTE POST UNWOODED 2008 – R125

What a fruit-friendly wine! Vivacious chardonnay that brims with zesty citrus and ripe pear and with a touch of clean minerality.

Other cultivars

Vintages may vary.

Stellenbosch AVONTUUR CHARDONNAY PINOT NOIR 2007 – R85

A blend of noble cultivars, presenting a beautiful antique rose colour with copper overtones, offering strawberries, summer melons and zesty citrus on the palate. Light wood brings the nuances of buttered toast and makes it perfect for summer drinking.

Franschhoek LEOPARD'S LEAP CHARDONNAY/VOIGNIER 2008 – R80

This refined blend is produced to be an elegant, medium bodied wine with an abundance of tropical fruit. The combination is enhanced with tones of apricot and melon from the Viognier.

Rawsonville DEETLEFS WEISSER RIESLING 2008 – R125

A fresh nose dominated by lime, perfume and delicate pear aromas. Lively spice with a fresh, smooth palate and touch of sweetness with a floral aftertaste. This wine was made for food and is extremely versatile – the perfect accompaniment to a fragrant meal.

Red blends

Vintages may vary.

Franschhoek LEOPARD'S LEAP Pinotage/Shiraz 2007 – R75

Soft and medium-bodied, this wine reflects the distinctive characteristics of both varieties in the blend. Plum and mulberry flavours are supported by vanilla undertones, while the character is spicy and peppery, with a firm tannin structure.

Very interesting blend that marries beautifully with game dishes and traditional South African foods. Blend of 50% Pinotage and 50% Shiraz.

Franschhoek RUPERT & ROTHSCHILD

CLASSIQUE 2006 – R180

Rupert & de Rothschild Vignerons is a partnership in wine production on the historic French Huguenot farm Fredericksburg, between the Rupert family of South Africa and Baron Benjamin de Rothschild of France.

Classique displays a deep ruby colour with distinct cherry and mulberry flavours and subtle hints of coriander, spice and pecan nuts. Elegant and well integrated with youthful tannins and a lingering aftertaste.

Stellenbosch MEERLUST RUBICON 2004 – R450

Intense, opaque dark purple core with a slightly lighter bright magenta rim.

The nose is complex with rich cassis and plum fruit, a pronounced muskiness with hints of star anise, creamy oak and lifted graphite and cedar aromas.

The palate is rich and well structured with a delicious, layered textural quality erupting from the mid-palate, which is very elegant and concentrated.

Very complex and complete, with a long finish and great persistence.

Merlot

Vintages may vary.

Stellenbosch KLEINE ZALZE 2007 – R80

Medium-bodied with attractive ripe plum and fruit aromas on the nose, which carry through to the palate. The fruit flavours are complemented and enhanced by a crisp, well-integrated acidity and smoky cigar-box finish.

Stellenbosch AUDACIA 2004 – R95

The brilliant red colour of the wine shows its youth. Already there are strong hints of chocolate and mocha flavours on the nose that will increase with maturity.

Wonderful flavours of roasted coffee are on the palate.

The wine carries through to leave a great taste sensation lingering in the mouth.

Stellenbosch MOOIPLAAS 2006 – R135

The Roos family has been making wine on Mooiplaas (beautiful farm), situated in the heart of the wine district, since 1963. The style of the wine is approachable and soft, definitely fruit driven. The oak flavours are well balanced on the palate by the wonderful fragrant cassis and berries.

Pinotage

Vintages may vary.

Stellenbosch DE WAAL 2006 – R75

A full, fruity wine with flavours of ripe plums and cherries; rich with a persistent finish. Harmonious balance noted by an elegant structure.

Stellenbosch HARTENBERG 2005 – R135

This is definitely one to try, whether you're a Pinotage fan or not. Outgoing with delicious berry fruits, a smooth palate and good underlying structure.

Wellington DIEMERSFONTEIN 2007 – R150

This is the one!

The original coffee / chocolate Pinotage now in its seventh great vintage. It befriends – It converts – It seduces.

Shiraz

Vintages may vary.

Stellenbosch GUARDIAN PEAK 2007 – R100

Bright ruby red. A beautiful fruit-driven nose with a smoky undertone. The rich aromas of fruit cake, liquorice and candyfloss complete the bouquet. This wine is well integrated with several layers of spice and fruit, it shows great harmony between the acidity and the sugar.

Stellenbosch TOKARA ZONDERNAAM 2005 – R135

A clear, deep ruby hue with a red rim. The nose shows intense dark red fruits, cassis and cherries with an underlying hint of Karoo bush and earthy notes. This carries through onto the palate with intense berry flavours coupled with hints of sage and a black pepper spice aftertaste.

Stellenbosch RAINBOW'S END SINGLE VINEYARD 2006 – R180

A beautiful red wine with berries, Christmas cake, dark cherry and bacon notes. At first, there is sweetness, with ripe, red fruits followed by a full, rich and well-integrated palate. Produced by and enthusiastic family team, as flavourful as this wonderful wine.

Stellenbosch WATERFORD KEVIN ARNOLD 2005 – R280

Waterford Estate's Shiraz, made by and named after one of the true masters of this variety. Black cherry with hints of mocha and spice on the nose. Smoky, cured ham and truffle notes. Full rich and elegant, with a long finish. Pairs well with venison and spicy, North African style meat dishes.

Cabernet Sauvignon

Vintages may vary.

Stellenbosch LOURENSFORD FIVE HEIRS 2004 – R120

A great wine with its plum skin, terracotta and dark berry colour, highlighted by an array of meat, game, prune and chocolate characteristics, followed by a rich, well-balanced palate with tannins and extract that add complexity.

Stellenbosch WATERFORD 2005 – R220

This wine is a true expression of the Helderberg Mountain Range. The delicate fruit and spice is backed with an earthy backbone, completed with smooth, subtle tannins. This is the ultimate food wine.

Franschhoek LEOPARD'S LEAP 2006 – R75

Beautiful, classically styled wine that has rich blueberry and plum flavours, with a dash of cassis and the support of lingering toffee undertones.

Contemporary Cocktails

Tickled Pink – R26

A refreshing blend of cranberry juice and Bols Triple Sec, charged with Eikendal Brut and lemonade and garnished with a lime twist.

Camps Bay Mojito – R30

A sophisticated take on the Cuban classic: all the ingredients of the Mojito, with Eikendal Brut and served in a champagne flute.

Desert Rose – R30

Sweet yet dry - a hint of rose water mixed with fine Tanqueray Gin and perfected with Eikendal Brut.

Appel Liefie – R28

Beautiful by name, beautiful by taste.

An eloquent combination of apple juice, Eikendal Brut and Witblits. Served in a champagne flute and garnished with a dainty apple surprise.

Cosmopolitan – R30

Absolut Vodka and Bols Triple Sec shaken cold with cranberry and a squeeze of fresh lime juice, finished with an orange flame.

Tuti-Fruiti – R25

Seductively slow-shaken Bols Vanilla, mint, pineapple and mango juice, softened with the fresh taste of Sauvignon Blanc, served martini-style.

Peppered Strawberry – R28

A tempting combination of strawberries*, muddled with black pepper and red wine, shaken over ice till frosty cold, served martini-style.

Jäger Thom – R32

A racy combination of Jägermeister, Absolut Vodka and Chambord, shaken over ice with cranberry juice and a fresh lime squeeze, served martini-style.

Mojito – R28

Muddled mint and Bacardi Carta Blanca stirred cold with crushed ice, topped with a dash of Angostura bitters and fresh mint.

* Seasonal availability

Dawa – R35

Swahili for magic potion

Absolut Vodka and fresh lime wedges served with creamed honey to muddle as you like – a Cognito favourite.

Green Delight – R33

A delightfully refreshing mix of Gordons Gin and Cachaca, served over fresh melon, apple and mint, poured tall over ice and finished off with a dash of soda.

Exotic Fruit Pina Colada – R32

Fresh papaya, sweet melon and pineapple chunks blended with Malibu and topped with fresh passion fruit – African style.

Gold Digger – R35

A deliciously refreshing mix of Captain Morgan Spice Gold, slightly sweetened with our homemade cinnamon syrup, apple juice, Sauvignon Blanc and a dash of soda, served tall over ice.

Robben Island Ice Tea – R35

Could this be the real Long Island Ice Tea?

The famous four white-spirit cocktail with an African twist: Bacardi Light Rum, Gordon's Gin, Absolut Vodka and Tequila, shaken with freshly squeezed lime juice, topped with icy cold Rooibos tea.

Strawberry Daiquiri – R38

Back due to popular demand

A handful of freshly picked strawberries blended with a generous amount of Bacardi Carta Blanca, strawberry liqueur and crushed ice.*

Amarula Spike – R30

A large measure of Amarula Liqueur (marula fruit cream) blended with creamy vanilla ice cream and a splash of dark rum.

** Seasonal availability*

To Refresh

Coffees

- Caffè Americano – R9
- Decaf Coffee – R11
- Cappuccino – R13
- Decaf Cappuccino – R15
- Single Espresso – R8
- Double Espresso – R12
- Caffè Latte – R13
- Hot Chocolate – R16
- Choccocino – R18

Teas

- Ceylon – R8
- Rooibos – R8
- Earl Grey – R8

Other Hot Drinks

- Red Cappucino (Rooibos) – R14
- Horlicks – R16
- Milo – R16

Mineral Water

- Sparkling water 500ml – R11
- Still water 500ml – R11
- Sparkling water 1 litre – R20
- Still water 1 litre – R20

Ice Tea

- Lipton Lemon – R14
- Lipton Peach – R14

Sodas

- Coca-Cola – R12
- Coke Light – R12
- Fanta – R12
- Sprite – R12
- Cream Soda – R12
- Tab – R12

Fresh Fruit Juices

- Apple – R12
- Cranberry – R12
- Orange – R12
- Mango – R12
- Pineapple – R12
- Wild berry – R12

Tisers

- Appletiser – R15
- Red Grapetiser – R15

Milkshakes

- Vanilla – R20
- Strawberry – R20
- Chocolate – R20
- Coffee – R20