

Chef's Café

Tuesday to Saturday

11h00 – 21h00

+27 23 5411386 /

+27 82 774 5609

foodies@africanrelish.com

www.africanrelish.com

ADD ON:

R 40 (each) :

Smoked Venison

R 30 (each):

Salami

Bacon

Ham

R 25 (each):

Aubergines

Extra cheese

Feta/ Mushrooms

R30 (each):

Salami

Chorizo

Parmesan

Anchovy

R 20 (each):

Butternut/Capers/

Avo/Olives/

Pineapples

R15 (each)

Basil/Rocket/

Garlic/Onion/

Tomatoes/

Wasabi Cream/

Tahini Yoghurt cream/

Chillies

WOOD FIRED PIZZA

Kaalgatmeisie R85

A pizza Bianca, with local olive oil, salt, garlic and rosemary. Served with homemade dip.

Pizza Magrietjie R85/ Gluten Free R95

Our basic pizza features a crisp base with house tomato sauce and local cheese, finished with fresh basil.

Pizza Mias R125

Our basic pizza features a crisp base with house tomato sauce, local cheese, fresh basil, pineapple & ham.

Pizza Sunkissed R125

Inspired by a Tuscan melanzane, our crisp base has the house tomato sauce, baby spinach, local cheese and roasted aubergine, finished with grated parmesan.

Pizza Obvious R145

A crisp pizza base with house tomato sauce, local cheese, salami, olives and mushrooms, finished with avo and fresh rocket.

Vegan Gluten Free Pizza R135

A crisp gluten-free pizza base topped with house tomato sauce, basil pesto, spinach, roasted butternut, roasted aubergines, olives and mushrooms.

Pizza Ottolenghi R130

A spicy vegetarian pizza with house tomato sauce, roast, butternut, feta, local olives, cheese finished with a tahini yoghurt cream and fresh rocket.

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Basil/Rocket/

Garlic/Onion/

Tomatoes/

Wasabi Cream/

Tahini Yoghurt cream/

Chillies

WOOD FIRED PIZZA

Pizza Relish R140

A crisp pizza base with house tomato sauce, olive and onion relish, capers. Finished with thinly sliced smoked kudu, wasabi cream and fresh rocket.

Napoli Mati R145

A crisp pizza base topped with house tomato sauce, local cheese, Anchovy, feta, olive and onion relish and pineapple.

Pizza Grande R155

A spicy meaty pizza with thinly sliced smoked kudu, salami and bacon, mushrooms, chilli and feta.

Pizza Pollo Alla Griglia (BBQ Chicken) R140

A spicy aromatic pizza with mozzarella, sun ripe tomatoes, spinach, basil pesto, BBQ chicken, confit garlic, harissa mayo topped with spring onion.

Pizza Vrede R150 (*Seasonal*)

A crisp pizza base topped with house tomato sauce, local fresh figs, prosciutto, feta, rocket and balsamic reduction.

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KIDDIES

Spaghetti Frik'Adele

R75

Imported Italian pasta with beef meatballs in a rich tomato sauce topped with grated Parma Prince Cheese.

Chicken Strips R95

With potato wedges & tomato sauce.

STARTERS

Duo of Venison and Oxtail Croquette R98

served with parmesan shavings, deep fried capers, balsamic reduction and Coriander oil.

Boere Dim Sum R85

Asian dumpling, filled with coriander spiced boerewors meat, served with dipping sauce.

Veggie Dim Sum R85

Asian dumpling, filled with veggies, served with dipping sauce.

Vegetable Spring Rolls R85

served with sweet chilli sauce and a basil aioli.

Salad Jardin R95

Garden fresh leaves roasted vegetables, fresh cucumber and tomato, feta, olives and roasted sunflower seeds.

This is dressed with a French style vinaigrette.

“Juweeltjie” salad R95

Roasted beetroot, butternut and deep-fried almond goat's cheese served on rocket, pumpkin seeds and drizzled with balsamic reduction.

Greek salad R70

Garden fresh leaves topped with sliced cucumber, tomatoes, bell pepper, onion, olives, and feta cheese.



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Karoo Sushi R185

Poke bowl with sushi rice, smoked salmon, pickled beetroot, cucumber, avo, carrots, rocket, nori, wasabi, soya sauce and pickled ginger.

MAINS

Creamy Tagliatelle R140

Italian tagliatelle in a rich creamy sauce served with mushrooms and crispy bacon.

Coconut Thai Green Curry R180

A spicy green coconut Thai curry chicken strips served with basmati rice and vegetables topped with fresh coriander and roasted flaked almonds.

Vegetarian humus R145 (V)

Beetroot hummus, original hummus with pumpkin seeds and olive oil served with vegetables of the day, drizzle with tahini dressing and topped with roasted nuts and seeds, garlic rosemary flat bread

Asian-Inspired Caramelized Pork Belly R190

Served with creamy parmesan chive mash potatoes and vegetables of the day.

Karoo Lamb chops (200g) R220

Served with Hasselback potato, pumpkin fritters, vegetables of the day and a minted infused red wine jus.

Ostrich Steak (280g) R220

Served with fig preserve, green pepper red wine jus, potato wedges and vegetables of the day.

Beef Sirloin (300g) R220

Served with deep fried potato wedges topped with red wine Maldon salt and vegetables of the day.

Cheese sauce: R40

Mushroom sauce: R30

Green peppercorn sauce: R40

TO FINISH

Please ask your waiter for our desserts



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Lunch Menu

Chicken Wrap R138

Spicy mayo chicken, cream cheese, lettuce, tomato and feta served with potato wedges and salad.

Juweeltjie 'salad' with flatbread R150

Roasted beetroot, butternut and deep-fried almond goat's cheese served on rocket, pumpkin seeds and drizzled with balsamic reduction.

Vegetarian humus R135 (V)

Beetroot hummus, original hummus with pumpkin seeds and olive oil served with vegetables of the day, drizzle with tahini dressing and topped with roasted nuts and seeds, garlic rosemary flat bread

Maroccan Lamb Pastilla R150

topped with flaked almonds served with bulgarian yogurt, potato wages and salad.

Karoo Sushi R185

Poke bowl with sushi rice, smoked salmon, pickled beetroot, cucumber, avo, carrots, rocket, nori, wasabi, soya sauce and pickled ginger.

TO FINISH

Please ask your waiter for our desserts