

SUCCULENT

at Mo&Rose

Lunch Menu

Grilled Spicy Calamari - 175

tartare sauce, baby leaves

Springbok Carpaccio with Pear, Feta & Rocket - 145

*thin springbok slices - pear, feta & rocket salad
balsamic drizzle - seasonal grapes when available*

Homemade Ravioli - 145

Seasonal filling - blistered tomato sauce - Grana

Cold-Smoked Salmon Trout & Avocado Salad - 165

*80 g cold-smoked salmon trout slices, avocado, mixed leaves,
cherry tomatoes, cucumber, red onion, lemon dressing*

Classic Caesar Salad - 140

*crisp lettuce, parmesan, croutons, classic Caesar dressing
add chicken or bacon +30*

Lukewarm Yellowtail Niçoise Salad - 215

*green beans, baby potatoes, Roma tomatoes, olives, capers, egg
pan-fried yellowtail - lemon dressing*

Slow-Braised Pork Belly - 285

apple mash, roasted root vegetables, orange jus

Beef fillet with Madagascan pepper sauce - 315

potato gratin, roasted veggies



Desserts

Vanilla Ice Cream & Seasonal Berries - 115

two scoops - fresh mint

Traditional Malva Pudding - 115

caramel sauce - vanilla ice cream

Espresso Crème Brûlée - 115

almond tuile

