

## A LA CARTE

A little respect, that's all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities. Let's keep it down-to-earth. Enjoy!

## LIGHT MEALS

San chicken salad   carrot   beetroot   mixed lettuce   flaked almond   dried cranberries   avocado	R 150
red onion   cucumber   cherry tomato   balsamic dressing (H) (N)	
Caesar salad   cos lettuce   parmesan   poached egg   crispy coppa   white anchovy (H) (P)	R 165
San wrap   grilled or fried chicken   halloumi   avocado   tomato   hummus   hand-cut chips or side salad	R 170
Veg wrap   halloumi   avocado   tomato   hummus   hand-cut chips or side salad (V)	R 160
Gourmet Cape Wagyu beef burger   200g Cape Wagyu   cheddar cheese   fried egg   guacamole	R 250
hand-cut chips	
Feta pepper burger   200g patty   pepper sauce   feta cheese   hand-cut chips	R 155
Grilled cajun chicken burger   gruyère or cheddar cheese   sriracha mayo   hand-cut chips	R 150
Crispy fried chicken wings   spicy BBQ dipping sauce   500g   1kg R 190	R 295
Beef short rib   500g   flame-grilled   zesty coleslaw   spicy tomato chutney	R 220

## MAIN COURSES

Fish and chips   grilled or fried   homemade tartar sauce   lemon wedge	R 190
Moroccan style goat casserole   northern style spice	R 375
Fried goat   kale   pap	R 375

## GRILLS

Chalmar beef has been growing beef since 1969. All young calves are pasture reared for 3 to 5 months before entering the feedlot where the cattle is then grain fed. By rearing young cattle on the pasture and full vertical integration over their entire production chain, Chalmar guarantees their ability to produce consistent quality from beginning to end. By doing so, you will enjoy tender and juicy beef when ordering a Chalmar steak.

Chalmar sirloin   300g	R 325
Chalmar T-bone   500g	R 385
Chalmar ribeye   350g	R 385

House-smoked sticky BBQ pork belly ribs   800g   hand-cut chips   coleslaw (P)	R 375
Cape Wagyu flat iron   300g	R 499
Meat platter   400g lamb loin chops   1kg crispy fried chicken wings   800g pork ribs   500g beef	R 1350
boerewors   fries   BBQ dipping sauce (P)	

All grilled meats are accompanied with a San meat rub | hasselback potatoes | roasted cherry tomato | beef jus

Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

Sides | hand-cut chips | pap with tomato gravy | mash | basmati rice | sautéed spinach | butternut | R 55 side salad | steamed OR grilled vegetables | kale

Sauces | green peppercorn | béarnaise | champagne | cheese | mushroom R 55

(V) Vegetarian | (H) Healthy | (N) Nuts | (P) Pork | \*Seasonal availability

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.