

SAN DECK

A L A C A R T E

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!

L I G H T M E A L S

San chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 150
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H) (P)	R 165
Grilled halloumi salad cucumber tomato red onion rocket mint and hummus dressing (V)	R 150
San wrap grilled 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 hand-cut chips	R 250
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

M A I N C O U R S E S

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

G R I L L S

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 wing rib steak 500g	R 365
Chalmar T-bone 500g	R 385
Chalmar Tomahawk steak 750 g hand-cut chips	R 615

House-smoked sticky BBQ pork belly ribs 800g hand-cut chips coleslaw (P)	R 375
Cape Wagyu flat iron 600g	R 999
Meat platter 400g lamb loin chops 1kg crispy fried chicken wings 800g pork ribs 500g beef boerewors fries BBQ dipping sauce (P)	R 1350

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 side salad steamed OR grilled vegetables	R 55
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Sauces Madeira pepper béarnaise maître d'hôtel butter cheese mushroom	R 55
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(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.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.