NIBBLES TO SHARE

- Olives - 19 GF

Marinated with chilli and thyme

- Biltong - 🕞

South Africa's famous snack! Cured, dried meat with spices and garlic

STARTER

- Chilli Dhaltjies - 🕫 🞯

MILD HEAT

Delicious chilli and spring onion chickpea fritters, served with a small side of Cape Malay salad and chakalaka chutney

~ or ~

- Mini Boerewors Roll -

NOT SPICY

South Africa's traditional sausage, served in a mini roll with a small side of Cape Malay salad and homemade tomato smoor (tomato & onion sauce)

Key: 👀 Vegan 🌀 Gluten Free

MAIN COURSE

- Durban Chicken Curry -

HOT - BUT NOT "BLOW YOUR HEAD OFF" HEAT

Now Now's fiery and spicy homemade curry, very flavourful with heat that builds at the end Served with a choice of:
Turmeric rice © // or //
Bunny Chow (in hollowed out bread/bread bowl)

~ or ~

- Bo-kaap Bobotie -

MILD AND SLIGHTLY SWEET

South Africa's national dish! A softly spiced ground beef, slightly sweet from apricots

Served either as a baked bobotie with a savoury custard top and turmeric rice ©F // or // Bunny Chow (in hollowed out bread/bread bowl) without the savoury custard top

~ or ~

- Cape Malay Curry - 19

MEDIUM HEAT

Sweet potato, aubergine and three beans (chickpeas, butter beans and red kidney beans) cooked in a medium spiced Cape Malay sauce
Served with a choice of turmeric rice F // or //
Bunny Chow (in hollowed out bread/bread bowl)

All mains come with tomato sambals, fresh coriander, yoghurt (or vegan coconut yoghurt) and banana. Mrs H.S. Ball's Chutney will be on the table to help yourselves

PUDDING

- Malva Pudding With Vanilla Custard -

South Africa's winter favourite! A baked sponge pudding smothered with a tropical sauce

~ or ~

- Koeksisters - 📧

An iconic South African sweet treat! A crispy, plaited very sweet doughnut



