

Supper

start things off

Isopho - Soup of the Moment

Small 4 Large 8

Durban Samosas 10

Lightly curried vegetables in a pastry triangle served with mango atchar

Organic Chicken Wings Peri-Peri 10

Wings marinated in spicy dried pepper oil with garlic and vinegar

Mom's Wild Salmon Cake 10.50

Delma's recipe with caviar and pepperdew mayo

Kerrie Vis 12

Pickled I&J cutlets served cold on toast with warm pumpkin fritters

Organic Chicken Livers Peri-Peri 12.50

Flash sauteed with chillies and onion and served with 7-grain bread

Calamari 12

Grilled & lightly sauteed with olive oil, lemon, parsley, garlic & white wine or lightly battered and fried in vegetable oil with tartare sauce

Isopho - Cape Seafood Soup 14

Traditional Cape Town style with saffron and herbs

Safari Platter 14

Biltong & droewors [cured, salted and dried beef tenderloin] served with dried fruit & mixed salted nuts

Farm-Raised Ostrich Carpaccio 14

Raw, paper thin slices served with shaved farm cheese and mache, then drizzled with olive oil

Tristan Lobster Tail 16

Imported from the Tristan Islands 400 miles west of Cape Town, and served with saffron rice and a lemon butter sauce

Salads

Traditional 7

Tomato, boiled egg & onions with chive dressing & fresh herbs

Greek 8

Made famous by South Africans

Beetroot 8

With red onion, mint, cumin and garlic

Shebeen 10

Chef's daily choice of wild greens and ingredients from our very own Amandla! organic rooftop garden