



VEGAN & VEGETARIAN MENU

LUNCH 12:00 – 16:00

DINNER 18:00 – 21:00

STARTERS

TOMATO GAZPACHO 🌿	65
medley tomatoes, cucumber and herb oil	
BRAAIED WATERMELON 🌿	80
pickled watermelon rind, onion, olive and marinated tofu	
ASPARAGUS AND TOMATO 🌿	95
Ajo blanco, sourdough crumbs and cucumber	
STUFFED JALAPENO POPPERS 🌿	70
cream cheese, mango atchar emulsion	

SALAD

MARINATED TOFU 🌿	100
tomatoes, marinated cucumber, compressed nectarine, red onion, lettuce, pistachio sprinkle and fynbos dressing	
SUPERFOOD SALAD 🌿	65/90
quinoa, sumac sweet potato, beetroot, falafel and apple	

🌿 – Vegetarian
🌿 – Vegan*

*Please ask your waiter for additional vegan options.

Food allergy notice: items may contain these allergens, but not limited to nuts, seeds, dairy, eggs, wheat/gluten, soy, shellfish, fish. Please ask your waiter.

MAINS

CAPE MALAY FALAFEL "TACOS" 🌿	135
curry sauce, roti, cucumber and coconut yoghurt raita and fresh sambal	
LENTIL "BOBOTIE" 🌿	155
dhaltjies, mebos chutney and aromatic rice	
LENTIL, QUINOA AND RED KIDNEY BURGER 🌿	125
cucumber ribbon salad, sour cream, tomato chutney and chips	
MEDLEY OF MUSHROOM 🌿	90/145
basil pistou, tomatoes, olives choice between Fettuccine or Penne gluten-free Penne	
	+15

DESSERT

VEGAN BROWNIE 🌿	80
peanut butter ice cream and macerated strawberries	
TROPICAL FRUIT CEVICHE 🌿	75
coconut sorbet, roasted coconut, lime dressing and granadilla jellies	