

Wood-fired Flatbreads

Buffalo and Pork Boerewors Sausage with Tomato-Date Jam, Manchego, Napa Cabbage, and Watercress 12.00

African-spiced Fire-roasted Chicken with Four Cheeses, Bacon, Arugula, Peppadews, and Zough 10.00

Roasted Mushrooms with Pleasant Ridge Reserve, Masala Curry, crispy Fennel, and Icewine Gastrique 9.00

Appetizers

Grilled Wild Boar Tenderloin with Mealie Pap, Chakalaka, White Truffle Oil, and Micro Cilantro 16.00

Crispy Beef “Bobotie” Roll with Cucumber Raita, Green Mango Atjar, and Honey-roasted Groundnuts 9.00

Inguday Tibs in Brik with Mushroom, Spinach, and Cheese in crispy Tunisian Filo
with Curry Vinaigrette and Apple 10.00

Taste of Africa African-inspired Dips with Pappadam, Whole-Wheat Lavosh, and House-made Naan 9.00

Artisanal Cheese Selection Five tasting portions with accompaniments from around the world 14.00

Soup and Salads

Roasted Beet Salad with Blackberry-Shiraz Vinaigrette, Pistachio-crusting Goat Cheese, and Serrano Ham 14.00

Jiko Salad with Black Mission Figs, Black Pearl Vinaigrette, Spiced Walnuts, and Midnight Moon Goat Cheese 13.00

Mitmita-spiced Ahi Tuna “Tataki” with Hearts of Palm Salad, Avocado, and Peppadew-Cilantro Vinaigrette 16.00

Purée of Sweet Potato, Pineapple, and Red Pepper with Curry-Whipped Cream and Plantain Frites 10.00

Entrées

Kenyan Coffee-rubbed Atlantic Black Grouper with Celery Root Purée, Roasted Mushroom and Leek Fondue,
and Pinotage-Butter Sauce 37.00

Grilled Wild Gulf Shrimp Curry with Citrus-Coconut Basmati, Seasonal Vegetables, and Durban Curry Sauce
32.00

Grilled Berkshire Pork Loin with Tanzanian “Grits”, Wilted Heirloom Mustard Greens,
Tomato Preserves, and Mustard Jus 34.00

Seared Barbarie Duck Breast with Potato and Spinach Masala, Royal Trumpet Mushrooms, and Port Emulsion
39.00

Braised Beef Short Rib with Truffled Potato Purée, Pearl Onions, Baby Carrots, and Cabernet-Tamarind Sauce 41.00

Oak-grilled Filet Mignon with Sweet Corn Risotto, Roasted Mushrooms, and South African Cabernet Reduction
43.00

Sikhumbuzo’s Peri Peri Chicken with Herb-crushed Potatoes, French Beans, Mango Sambal, and Onion Jus 30.00

Maize-crusting Corvina with Vegetables of the Moment and Tomato-Butter Sauce 39.00

“Bunny Chow” and “Falafel” Durban Curry Vegetables with Naan bread, Mango Ketchup, Harissa Mustard, and
Chickpea-Lentil Cake with Cilantro Yogurt, Wilted Greens, and Peppadew-Olive Tapenade 28.00

An 18% service charge is added for parties of 6 or more.