

## Starters

Traditionally Spanish tappas offers a chance to taste several small dishes as apposed to a single starter, they can also be enjoyed as a light meal

Roast olives with chorizo and cherry tomatoes with potato dumplings finished with red pepper aioli R35

Roast pumpkin fritter with red tahini and courgette salad finished with parmesan shavings V R35

Bobotie spring roll served with homemade blatjang R37

Prawn laksa with rice noodles R37

Grilled duck liver served with café de Paris butter and fresh bread R37

Blue cheese fondant with sultana pure and grissini V R35

Mussels served in white wine and chive cream R37

Peri peri chicken wings R35

Roast tomato and mozzarella stack served with fresh rocket and balsamic reduction V R35

Smoked tuna nicoise salad dressed with caper emulsion R37

Asian bunny chow, steamed bun with szechuan pork, roast apple mayo R37

Smoked aubergine risotto with white wine reduction and crispy onions V R35

Grilled baby squid with capers fresh rocket and paprika dressing with sumo crouton R37

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## Mains

### The Cellar fillet R190

The cellar fillet served with roast butternut, fresh rocket and creamy chermoula sauce finished with potato crisps

### Italian style chicken breast R150

Grilled chicken breast served with rich tomato concasse, potato and mozzarella parcels, basil pesto, olive salt, tempura brown mushrooms and roast garlic scordalia finished with fresh rocket

### Venison loin R190

Venison loin cooked in thyme butter with madumbi crisps, rich port and black pepper jus, beetroot tagliatelli, confit new potatoes, thyme and citrus gel, tomato and pepper crumble and fresh herbs

### Slow cooked Asian pork belly R165

Chinese style sticky pork with roast garlic air, sweet and sour dressing, stir-fry greens topped with crackling

### The brisk Mexican R165

Beef brisket braised in red onion marmalade and red wine served with bean and tomato chimi changa, jelapeno parsley salsa, smoked chipitole emulsion, reduced cooking juices finished with fresh avocado and pickled red peppers

### Spinach and mushroom Rotollo R135

Rolled spinach and mushroom rotolo served with sage butter, fresh rocket salad and putanesca chutney finished with fresh basil and parmesan shavings

### Seafood laksa R200

A beautifully light Indonesian dish served with stirfry vegetables infused coconut broth, mussels calamari and prawns, finished with chili herb oil and fresh coriander

### Lamb Hafeez R190

Slow cooked lamb belly and lamb cutlet served with pickled lemon, harrissa emulsion, Moroccan tomato sauce, grilled aubergine and cous cous finished with hummus and fresh cucumber

### French duck R200

Confit leg and thigh, and grilled duck breast served with an intense meat jus, chargrilled onion, celery parsley pure', pecan and parmesan arrancini, pickled carrot, blanched green beans and cherry foam

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## Desserts

### The cellar crème brule R65

Delicate baked custard topped with caramelized sugar and served with passion fruit dressing

### Strawberries n cream R70

Roast white chocolate and basil ice cream with mixed nut shortbread earth, frozen strawberry parfait, pastry biscuits, strawberry coulis, basil and mint gel with vanilla creme patissier

### The tart R70

Citrus tart with fresh citrus, vanilla ice cream, honey comb, coconut air, dried orange and cream cheese

### The chocolate thingy R70

Oat and honey crumble, cocoa macron shards, smoked chocolate and sour cherry ice cream, double cream panna cotta, salted chocolate mousse and chocolate chip cookie cylinder

### Assorted Ice creams R55

Your waitron will inform you of our daily selection

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