



## Tapas

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### **Venison Carpaccio R135**

Lightly smoked venison, confit tomatoes, pecorino romano, rocket, half dehydrated plum tomatoes, roast garlic aioli, balsamic caviar

### **Salamander Oysters R40 Each**

Garlic & herb butter

### **Oysters – Fresh R35 Each**

Lemon

### **Mozzarella & Mushroom Arancini R115**

Mushroom puree, mushroom risotto crisp

### **Seared Marinated Salmon R165**

Roma tomato, cucumber, coriander, parsley, garlic croutons, olive oil & balsamic emulsion

### **Fried Squid / Grilled Squid R105**

24 hour herb & citrus marinated calamari, spicy tempura calamari, herb aioli

### **Mussels R115**

Espuma Garlic & Chive Foam, Lime Zest, mussels, eliopsomo (kalamata olive bread)

### **Xtapodi (Marinated & Grilled Octopus) R185**

Marinated octopus, chard garlic squid ink aioli, tomato, red onion, coriander salad

### **Falafel R95**

Grilled garlic Hummus, grilled marinated heirloom tomato & onion

**Beef Skewers R125**

Marinated beef skewers tableside served on Japanese grill, miso aioli

**Sky Panzanella R85**

Marinated heirloom tomatoes, cucumber ribbons, confit red onions, crispy basil, garlic & olive croutons, burrata, dijon & citrus emulsion

**Marinated Fried Feta Cheese R95**

Panko crumbed feta cheese, saladini, classic vinaigrette

**Korean Fried Chicken Wings R105**

Served with sesame and soy aioli

**Miso Marinated Smoked Tofu R120**

Grilled tofu, bao bun, sesame & citrus slaw, lime & herb tofu puree

**Olive & Parmesan R85**

Baby gem lettuce, rocket, marinated olives, cucumber, parmesan, garlic & olive emulsion

**Spanakopita R80**

Herbed puff pastry, baby spinach, feta

**Tiramisu R105**

Classic tiramisu, coffee tuile, cognac & mascarpone puree, cognac & espresso ice cream

**Baked Cheesecake R95**

Berry sorbet, sponge sugar

**Mille-Feuille R75**

Roasted strawberries, mascarpone, stone fruit coolis

