



CITY OF RAIN

ALA CARTE MENU



Our menu is a celebration of our origin
and cultural heritage, inspired by
produce from local farmers to create our
unique menu offering that honors our
south African provenance.

SMALL PLATES | STARTERS

SALMON POKE BOWL 🍣

R220

Sushi rice spheres, crispy kung pow salmon, salmon sashimi, purple slaw, Japanese mayo, rainbow heirlooms and baby shoots, pickled ginger, finished with a chilli soy & lime dressing.

Add on Avo R15

SEA SALT & BLACK PEPPER CALAMARI 🍤

R125

Deep fried Calamari , crispy heads and tentacles, lemon & dill aioli, grilled lime

RAVIOLI 🍝

R190

Deep fried ravioli pockets stuffed with halloumi & mint, finished with rocket and parmesan and served with a light spiced dipping sauce

CHICKEN LIVERS

R110

Pan fried chicken livers, tossed in a smokey chipotle peri-peri served with toasted sour dough

CHICKEN COBB

R190

Grilled buttermilk chicken, cucumber squares, baby corn, Avo, cherry tomatoes and crispy red onion, oak smoked bacon and baby leaf, dressed with traditional ranch dressing

WEST COAST MUSSEL POT 🍤

R210

Fresh Saldana bay mussels steamed and tossed in a garlicky chardonnay and parmesan crème, dill and lime, crusty ciabatta

VEGETARIAN 🌱 VEGAN 🌱 PESCATARIAN 🐟

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR WAITRON UPON PLACING YOUR ORDER.

BIG PLATES | MAIN COURSE

NORWEGIAN SALMON OR SEABASS BOUILLABAISSE

Pan fried, crushed baby potatoes, prawn & mussel, fennel beurre Blanc

Salmon **R320** | Seabass **R390**

SIRLOIN

R355

Char grilled sirloin rested in thyme butter, roasted marrow bone, baby root veg, rustic fries, sauce poivre

THE RAIN CHEESE BURGER

R170

Toasted brioche bun brushed with homemade mayo, crispy onions, matured cheddar cheese, skin on fries

WHAM BHAM THANK YOU LAMB

R255

Pulled lamb asado, cumin flat bread, tomato and cilantro salsa, jalapeno shavings, Spanish paprika mayo & rocket

OXTAIL

R340

Slow cooked oxtail with butterbeans and sherry, creamy samp and baby vegetables

CHICKEN PRAWN CURRY

R270

Tender chicken breast pan fried with prawns, smothered in a light coconut curry crème, fragrant basmati rice sambals

CHILLI PRAWN LINGUINE

R328

Pan fried tender prawns and mussels tossed with linguine, parmesan lashings and rocket

ARABBIATA

R190

Al dente penne tossed in a tomato chili crème , parmesan lashings and rocket

LAMB CHOPS

R380

300g char-grilled Karoo lamb chops with crushed parsley potatoes and your choice of daily seasonal vegetables

VEGETARIAN  VEGAN  PESCATARIAN 

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DESSERTS PLATES

ORANGE MALVA

R133

Classic malva with a hint of orange zest, vanilla bean custard and ice cream

BAKED CHEESE CAKE

R125

Mascarpone cheese cake, topped with Amarena cherries & chocolate mousse

ITALIAN TIRAMISU

R150

Layers of boudoir biscuits laced with coffee and Kahlua, smothered with a rich double crème with marsala wine, dusted with cocoa.

VEGETARIAN  VEGAN  PESCATARIAN 

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