



M A J E K A K I T C H E N

- 4 - plates R490 - with wine pairing R830
- 5 - plates R590 - with wine pairing R1015
- 6 - plates R690 - with wine pairing R1200
- 7 - plates R790 - with wine pairing R1390

complimentary from chef Lucas

pancake, beetroot bottarga | asparagus, sea lettuce | cape gooseberry toffee
vetkoek, mature cheddar, biltong | "lowerland familiemeel" bread, sour cream

compile your menu from 4 to 7 plates per person

oysters, green strawberry, shiso, beef consommé
yellowtail pastrami, karkalla, plum, lemon balm
baby marrow, avocado, purslane, baby marrow jus
charred eggplant risotto, garlic, silver
fired beetroot, mushroom, kelp
potato gnocchi, miso, dune spinach, sea lettuce
farmed prawn, laksa, peanut, dried flowers
sustainable fish, gooseberry, spinach, green curry
springbok, suurvygie, fermented garlic, raw mushroom
lamb ribeye, daikon, nettle, boerenkaas
wagyu ribeye, wagyu lardo, eggplant, horseradish
80% chocolate, blueberry, beetroot bottarga, sorrel
whole oat, caramel, amber weiss, sorghum
tonka bean panna cotta, vanilla, coffee, fermented honey
salted strawberry, whole milk, sour cream, saltbush meringue

*For groups of 6 and more the same amount of dishes must be selected
12% service charge will be added to tables of 6 and more.*

R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa