



Menu for Friday and Saturday Sit-down - September 2020

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WOOD FIRED PIZZA

Pizza Magrietjie R70

Our basic pizza features a crisp base with house tomato sauce and Gay's Dairy cheese, finished with fresh basil. Top with own add ons.

NEW*Gluten Free Magrietjie R90**

Our own gluten-free pizza base made from Tapioca, potato starch, chickpea flour and other secret ingredients. A crisp base with house tomato sauce and Gay's Dairy cheese, finished with fresh basil. Top with own add ons.

ADD ON:

R25(each) —Anchovies/Salami/Bacon **R20 (each)**—Aubergines/Extra cheese/Feta

R14(each)—Butternut/Capers/Mushrooms/Guacamole/Olives/Avo

R10(each)—Basil/Rocket/Garlic/Onion/Tomatoes/Wasabi Cream/Tahini Yoghurt cream

NEW*Vegan Gluten Free R120**

A crisp gluten-free pizza base topped with house tomato sauce, basil pesto, spinach, toasted butternut and aubergine, mushrooms and olives. Served with Vegan Parmesan.

Pizza Sunkissed R105

Inspired by a Tuscan melanzane, our crisp base has the house tomato sauce, baby spinach, Gay's Dairy cheese and roasted aubergine, finished with grated Parma Prince cheese and fresh basil.

Pizza Obvious R115

A crisp pizza base with house tomato sauce, Gay's Dairy cheese, paprika salami, olives and mushrooms, finished with guacamole and fresh rocket.

Pizza Ottolenghi R110

A spicy vegetarian pizza with house tomato sauce, roast butternut, feta, local olives & Gay's Dairy cheese, finished with a tahini yoghurt cream and fresh rocket.
Bacon optional.

Pizza Relish R120

A crisp pizza base with house tomato sauce, olive and onion relish with capers, finished with thinly sliced smoked kudu, horseradish cream and fresh rocket.

TO START

Boere Dim Sum R65 – 6 portions

Asian dumpling, filled with coriander spiced *boerewors* meat, served with dipping sauce.

Veggie Dim Sum R55 – 6 portions

Asian dumpling, filled with coriander spiced cabbage and carrots, served with dipping sauce.

Garden Side Salad R45

Garden fresh leaves topped with fresh cucumber, tomato and feta, olives and toasted sunflower seeds, dressed with French style vinaigrette.

Salad Jardin R85

Garden fresh leaves topped with figs, roasted aubergine, fresh cucumber and tomato, feta, olives and toasted sunflower seeds. This is dressed with a French style vinaigrette.

TO CONTINUE

Penne Puttanesca (V) R95

A vegetarian delight with imported egg free Italian penne pasta in a rich tomato based sauce topped with grated Parma Prince Cheese from Gay's Dairy and fresh basil.

Add anchovies as optional if not Vegan.

Spaghetti Frik'Adele R110

Imported Italian pasta with beef meatballs in a rich tomato sauce topped with grated Parma Prince Cheese from Gay's Dairy and fresh basil.

Satay sweet potato curry (V) R105

A tasty Vegan curry with spinach and sweet potato, red curry paste, ginger, garlic and coconut milk topped with roasted cashew nuts and chopped fresh coriander. Served with basmati rice.

***** SPECIAL **** Beef Sirloin (250g) & Glass of House Wine R160**

Beef steak served with red wine reduction, potato crisps and a *spekboom* and radish salsa.

Lamb and Apricot *Sosaties* R165

Mildly spiced cubed lamb leg served on 2 skewers with wilted spinach, *mielie* bread and a sambal.

TO FINISH

Vanilla Ice Cream with a homemade rich chocolate sauce **R35**

Naartjie Malva pudding served with vanilla ice cream **R40**

Slice of Carrot cake with cream cheese icing **R45**