

SAN RESTAURANT

A LA CARTE

A little respect, that's all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities. Let's keep it down-to-earth. Enjoy!

LIGHT MEALS

Mushroom and truffle soup cumin cream cheese pastry (V)	R 125
Potato and leek soup with sour cream and chives (V)	R 115
San chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 125
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H)	R 125
Grilled haloumi salad cucumber tomato red onion rocket mint and hummus dressing (V)	R 125
San wrap grilled chicken haloumi avocado tomato hummus chips or side salad	R 155
Veg wrap halloumi avocado tomato hummus chips or side salad (V)	R 145
Gourmet beef burger country ham gruyere or cheddar cheese fried egg guacamole chips (P)	R 155
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 155
Pasta Alfredo bacon mushrooms rocket parmesan shavings	R 150
Grilled prawn tagliatelle 250g prawn meat creamy arrabbiata sauce anchovy butter garlic capers	R 235
Prawn and avocado* poached prawns salmon lemon and lime cream cheese Thai chilli sauce	R 165
Crispy fried chicken wings spicy BBQ dipping sauce 500g 1kg	R 160 R 260

MAIN COURSES

Grilled salmon coriander and lime bulgar tahini and garlic yoghurt (H)	R 320
Grilled baby kingklip rocket cherry tomato capers, garlic, butter and thyme sauce	R 275
Fish and chips grilled or fried homemade tartare sauce lemon wedge	R 160
Grilled chicken thighs spicy chakalaka sautéed spinach homemade fried bread	R 185
Braised lamb shank bean ragout creamy mashed potato	R 340
Rich wine braised oxtail creamy mashed potato	R 299
Aubergine and potato curry Basmati rice coriander yoghurt poppadom (V)	R 155
Moroccan style goat tagine northern style spice	R 299
Lamb curry on the bone basmati rice coriander crème	R 250
Braised beef cheeks 400g	R 220

GRILLS

Chalmar Tomahawk steak 750 g French fries	R 495
Chalmar T-bone 500g	R 320
Chalmar rump 300g	R 280
Chalmar sirloin 300g	R 280
Beef fillet 300g	R 299
Beef rib-eye 300g	R 299
Lamb loin cutlets 330g	R 320
Lamb ribs 600g	R 320
House-smoked sticky BBQ pork belly ribs 800g French fries coleslaw (P)	R 330
Pork rib-eye 400g (P)	R 200
Grilled prawns 8 king prawns	R 340
Meat platter for 4 400g lamb loin chops 1kg crispy fried chicken wings 800g pork ribs 500g beef boerewors fries BBQ dipping sauce (P)	R 999

All grilled meats are accompanied with a San basting | roasted cherry tomato | Mzansi pudding | beef jus

Sides French fries pap with tomato gravy mash sautéed spinach butternut side salad or grilled vegetables	R 45
Sauces mushroom pepper Karoo cheese and biltong	R 45

DESSERTS

Warm apple pie caramelized apple apple candy caramel vanilla ice cream	R 110
Caramel banana and hazelnut textures hazelnut brownie panacotta banana ice cream	R 110
Raspberry and chocolate textures chocolate mousse raspberry ice-cream salted pistachios	R 110
Chocolate tart seasonal fresh berries passion fruit sorbet	R 110
Keylime tart orange poppy seed cake roasted apricots rose water mascarpone	R 110
Cakes of the day chocolate red velvet baked cheese cake carrot cake	R 110
Nederburg Noble Late Harvest dessert wine glass	R 75

(V) Vegetarian | (H) Healthy | (N) Nuts | (P) Pork | *Seasonal availability

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.

March 2023