

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 95
Lightly curried sweet potato and butternut soup (V)	R 95
San chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 110
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H)	R 105
Grilled haloumi salad cucumber tomato red onion rocket mint and hummus dressing	R 105
San wrap grilled chicken haloumi avocado tomato hummus chips or side salad	R 145
Gourmet beef burger country ham gruyere or cheddar cheese fried egg guacamole chips	R 125
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 145
Pasta Alfredo bacon exotic mushrooms rocket parmesan shavings	R 140
Grilled prawn tagliatelle 250g prawn meat creamy arrabiata sauce anchovy butter garlic capers	R 225
Grilled prawns chorizo piperade san marzano grilled lime	R 155
Prawn and avocado* poached prawns salmon lemon and lime cream cheese Thai chilli sauce	R 155

MAIN COURSES

Grilled salmon coriander and lime bulgar tahini and garlic yoghurt (H)	R 280
Grilled baby kingklip rocket cherry tomato capers, garlic, butter and thyme sauce	R 260
Fish and chips grilled or fried homemade tartare sauce lemon wedge	R 140
Grilled chicken thighs spicy chakalaka sautéed spinach homemade fried bread grilled lime	R 165
Braised lamb shank bean ragout cumin and orange glazed carrots	R 280
Rich wine braised oxtail creamy mashed potato roasted pearl onions	R 245
Aubergine and potato curry rice croquettes yogurt and coriander dressing crispy popadum (V)	R 145

PRÉMIERE AGED SAN CUTS

Braised and roasted beef short rib 900g casserole sauce cabbage and creamy mashed potatoes	R 325
Chalmar Tomahawk steak truffle parmesan wedges 750 g	R 350
Chalmar T-bone 500g	R 235
Chalmar rump 300g	R 235
Chalmar sirloin 300g	R 235
Beef fillet 250g	R 245
Beef rib-eye 300g	R 235
Lamb loin cutlets 330g	R 280
House-smoked sticky BBQ pork belly ribs rustic chips coleslaw 1kg	R 285

All grilled meats are accompanied with a San basting | roasted cherry tomato | roasted baby onions | baked cheese and potato flan | beef jus

Sides French fries pap mash sautéed spinach side salad or grilled vegetables	R 35
Sauces mushroom pepper Karoo cheese and biltong	R 35

DESSERTS

Traditional malva pudding crème anglaise vanilla ice cream	R 95
Warm apple pie caramelized apple apple candy caramel vanilla ice cream	R 95
Caramel banana and hazelnut textures hazelnut brownie panacotta banana ice cream	R 95
Chocolate tart seasonal fresh berries passion fruit sorbet	R 95
Cakes of the day chocolate red velvet baked cheese cake carrot cake	R 95
Nederburg Noble Late Harvest dessert wine glass	R 65

(V) Vegetarian | (H) Healthy | (N) Nuts | *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.

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