

# 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

<b>Mushroom and truffle soup</b>   cumin cream cheese   pastry (V)	R 165
<b>Grilled chicken chowder soup</b>   lemon grass   celery   leeks   basil croutons	R 155
<b>Plum tomato bruschetta</b>   cocktail heirloom tomatoes   garlic butter   basil bocconcini   poached egg (V)	R 145
<b>Prawn and avocado*</b>   poached prawns   salmon   lemon and lime cream cheese   Thai chilli sauce	R 175
<b>San chicken salad</b>   carrot   beetroot   mixed lettuce   flaked almond   dried cranberries   avocado   red onion   cucumber   cherry tomato   balsamic dressing (H) (N)	R 145
<b>Caesar salad</b>   cos lettuce   parmesan   poached egg   crispy coppa   white anchovy (H)	R 145
<b>Grilled halloumi salad</b>   cucumber   tomato   red onion   rocket   mint and hummus dressing (V)	R 145
<b>Beef fillet salad</b>   carrot   beetroot   mixed lettuce   flaked almond   dried cranberries   avocado   red onion   cucumber   cherry tomato   balsamic dressing (H) (N)	R 170
<b>Pasta peppadew chicken</b>   peppadew   Cajun chicken   basil pesto   parmesan cheese (N)	R 180
<b>Pasta Alfredo</b>   bacon   mushrooms   rocket   parmesan shavings	R 180
<b>Grilled prawn tagliatelle</b>   250g prawn meat   creamy arrabiata sauce   anchovy butter   garlic   capers	R 250

### MAIN COURSES

<b>Grilled salmon</b>   pea risotto   bok choy   apple and fennel   lemon butter sauce	R 320
<b>Grilled baby kingklip</b>   rocket   cherry tomato   capers, garlic, butter and thyme sauce	R 320
<b>Grilled sole</b>   mussels   beurre blanc   warm potato, cauliflower and caper salad	R 300
<b>Seabass</b>   lime spaghetti   saffron veloute   oven blushed tomato   olives	R 275
<b>Grilled chicken thighs</b>   spicy chakalaka   sautéed spinach   homemade fried bread	R 200
<b>Chicken curry</b>   roti   condiments	R 210
<b>Lamb curry</b>   on the bone   basmati rice   coriander crème	R 320
<b>Braised lamb shank</b>   bean ragout   creamy mashed potato	R 385
<b>Rich wine braised oxtail</b>   creamy mashed potato	R 350
<b>Aubergine and potato curry</b>   basmati rice   coriander   yoghurt   poppadom (V)	R 175
<b>Potato &amp; butternut gnocchi</b>   sage noisette   balsamic root vegetables   neapolitana sauce (V)	R 165

### GRILLS

**Chalmar beef** has been growing beef since 1969. All young calves are pasture reared for 3 to 5 months before entering the feedlot where the cattle is then grain fed. By rearing young cattle on the pasture and full vertical integration over their entire production chain, Chalmar guarantees their ability to produce consistent quality from beginning to end. By doing so, you will enjoy tender and juicy beef when ordering a Chalmar steak.

<b>Chalmar sirloin</b>   300g	R 315
<b>Chalmar rump</b>   300g	R 315
<b>Chalmar fillet</b>   300g	R 355
<b>Chalmar T-bone</b>   500g	R 345
<b>Beef rib-eye</b>   300g	R 340

<b>Lamb loin cutlets</b>   330g	R 355
<b>Grilled prawns</b>   6 extra large prawns	R 399

All grilled meats are accompanied with a San meat rub | hasselback potatoes | roasted cherry tomato | beef jus  
Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

<b>Sides</b>   hand-cut chips   pap with tomato gravy   mash   basmati rice   sautéed spinach   butternut   side salad or grilled vegetables	R 50
<b>Sauces</b>   mushroom   pepper   cheese	R 50

(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.