

# SAN DECK

## 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>San chicken salad</b>   carrot   beetroot   mixed lettuce   flaked almond   dried cranberries   avocado   red onion   cucumber   cherry tomato   balsamic dressing <b>(H) (N)</b>	R 145
<b>Caesar salad</b>   cos lettuce   parmesan   poached egg   crispy coppa   white anchovy <b>(H)</b>	R 145
<b>Grilled halloumi salad</b>   cucumber   tomato   red onion   rocket   mint and hummus dressing <b>(V)</b>	R 145
<b>San wrap</b>   grilled chicken   halloumi   avocado   tomato   hummus   hand-cut chips or side salad	R 165
<b>Veg wrap</b>   halloumi   avocado   tomato   hummus   hand-cut chips or side salad <b>(V)</b>	R 155
<b>Gourmet beef burger</b>   gruyère or cheddar cheese   fried egg   guacamole   hand-cut chips	R 180
<b>Grilled cajun chicken burger</b>   gruyère or cheddar cheese   sriracha mayo   hand-cut chips	R 145
<b>Crispy fried chicken wings</b>   spicy BBQ dipping sauce   500g   1kg	R 175   R 280

### MAIN COURSES

<b>Fish and chips</b>   grilled or fried   homemade tartar sauce   lemon wedge	R 185
<b>Moroccan style goat casserole</b>   northern style spice	R 340
<b>Full de-boned grilled chicken and chips</b>	R 350

### 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 wing rib steak</b>   500g	R 345
<b>Chalmar T-bone</b>   500g	R 345
<b>Chalmar Tomahawk steak</b>   750 g   hand-cut chips	R 595

<b>Lamb ribs</b>   600g	R 350
<b>House-smoked sticky BBQ pork belly ribs</b>   800g   hand-cut chips   coleslaw <b>(P)</b>	R 350
<b>Meat platter</b>   400g lamb loin chops   1kg crispy fried chicken wings   800g pork ribs   500g beef boerewors   fries   BBQ dipping sauce <b>(P)</b>	R 1250

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
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<b>Sauces</b>   mushroom   pepper   cheese	R 50
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**(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.