

A PLACE OF REFLECTION  
**SANCTUARY MANDELA**

Our menu is a historical 'food-print' of the modest tastes of Nelson Mandela, whose passion and integrity are reflected in the dishes that were inspired from Africa and beyond. We've strived to refine and modernize these tastes whilst continuing to pay homage to our diverse heritages.

## STARTERS

- Ethiopian Kitfo** 145  
Spiced beef tartare, herbed bone marrow & smoked paprika aioli  
*A discovery savoured by Madiba and Joe Matthews whilst in Ethiopia*
- Butternut Ravioli** 125  
Creamy feta, basil pesto & crispy sage served with a spicy Arrabiata sauce
- Salmon Gravlax** 165  
Cured Norwegian salmon, citrus apple, pickled mustard seeds, confit beetroot, crispy onion & ponzu mayo
- Roasted Aubergine Salad** 185  
Roasted pepper, sun-dried tomatoes, butternut shavings, coriander & citrus dressing

## MAINS

- Umsila Wenkomo** 345  
Slow Roasted Oxtail served with roasted garlic mash, baby carrots & green beans  
*Oxtail was a dish cooked frequently & shared with close friends*
- Mama Xoliswa's Prawn Curry** 245  
Served with coconut infused basmati rice, tomato salsa & popadam  
*This dish is inspired by Tata's love for Indian cuisine*
- Kingklip Chowder** 255  
Pan-fried kingklip, pea and grilled corn chowder, spring onion, sun-dried tomatoes & baby marrow ribbons
- Peri-Peri Chicken** 235  
Grilled chicken breast, grilled artichokes, black lentils stew & fried new potatoes
- Baked Vegetable Cannelloni** 185  
Napolitana sauce, topped with fresh basil leaves & parmesan
- Purdon Wagyu Beef** 550  
250g Succulent beef rump, biltong and pap fondant, smoked cauliflower purée, seasonal vegetables & chakalaka

## SIDE ORDERS

- Baby Marrow Fries** 35
- Mfino** 45
- Fries** 35
- Mushroom & Samp "Risotto"** 65  
*This side order was Inspired by "Umngqusho", a local delicacy preferred by Madiba*

## DESSERTS

Our delicious dessert offerings change daily. Your waiter will advise what desserts are on offer each day