

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 African heritage.

## STARTERS

- Beetroot Salad** 125  
Roasted Beetroot, feta mousse, grapes topped with spiced toasted cashew & Rozendal dressing
- Octopus Salad** 145  
Grilled octopus ceviche cured in gin and citrus flavours served with spekboom and red onion
- Springbok Carpaccio** 142  
Thinly sliced springbok fillet topped with malted caramelized onion purée, rocket and grilled asparagus salad, basil oil and parmesan crisps

## MAINS

- Biltong Crusted Sirloin** 295  
300g succulent Chalmar beef sirloin dusted in a biltong rub, topped with marrow butter and served with parsnip purée & with truffle Bafana
- Mushroom & Samp "Risotto"** 265  
Samp prepared in a Risotto style served with spring onion & toasted cashew nuts
- Cape Malay Style Fish** 275  
Spiced Kingklip served on a bed of lentil soffrito stew, grilled baby marrow ribbons and a cream Malay sauce
- North African Chicken Tagine** 285  
Moroccan spiced, slow cooked chicken thighs, dried apricots and green olives served with preserved lemon and thyme couscous

## DESSERT

- South African Trifle** 135  
Layers of amaretto sponge cake, amarula custard, sherry jelly and seasonal berries
- Mango Sorbet** 125  
Mango Sorbet served with dehydrated pineapple chips and coconut flakes