

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.

### **CANAPÉS**

**Mushroom aranchini with truffle mayo (V)**

**Sweetcorn fritters with smoked trout and spring onion**

**Smoked snoek crostini**

**Bobotie phyllo cigars**

**Butter chicken vol-au-vents**

### **SMALL BOWELS**

**Umsila Wenkomo**

Slow Roasted Oxtail served with baby carrots, green beans and samp & beans  
*Oxtail was a dish cooked frequently & shared with close friends*

**Sweet Chicken**

Glazed chicken breast, potato dumplings, sweet lentil stew & chicken jus  
*"Sweet Chicken" is the Madiba family nickname preserved for the source of this dish*

**Isigwamba**

A Xhosa inspired citrus polenta served with roasted butternut & toasted pumpkin seeds

**Braised Beef Cheeks**

Slow roasted tender beef cheeks served with Mfino risotto topped with beef jus

### **SWEETS**

**Red velvet cakes**

**Chocolate fudge**

**Mini milk tarts**

R655 per person