

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

Chotlo

A South-Sotho inspired beef broth served with steamed herbed dumplings

Roasted Aubergine Salad

Roasted pepper, sun-dried tomatoes, butternut shavings, coriander & citrus dressing

MAINS

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

Mfino Risotto

A Xhosa inspired risotto served crispy spinach, topped with parmesan shavings

DESSERT

Malva Pudding

Amarula crème anglaise, brandy snap, berry compote & vanilla bean ice cream
During Madiba's latter years, he often spoiled himself by having this classic South African dessert

Rooibos Panna Cotta

Rooibos infused panna cotta, with koeksister crumbs, honeycomb & citrus segments

R755 per person