

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.

LUNCH MENU

STARTERS

African Style Scallop 285
Pan-seared scallops, chakalaka purée, basil dust & crispy baby onions topped with lemon foam

Lamb Frikadelle 168
Cumin & Mint infused Lamb mince, wrapped with garden kale, served with a tomato & chilli jam, topped with dehydrated kale

Beetroot Symphony 135
A medley of beets served with goat cheese, toasted walnut, spicy beetroot gel and a ponzu dressing
Inspired by 'several' colours, traditionally served for Sunday lunch

MAINS

Prawn Mezzaluna 345
Durban style prawn curry mezzaluna, served with a coriander & amasi raita

Isibindi se Gusha 245
Lamb liver wrapped in bacon, garlic mash, mfino, soya glazed onions, sautéed grapes & spinach foam

Moroccan Wrap 255
Roasted Moroccan spiced vegetables, burrata & basil pesto served with Parmesan & truffle Bafana fries

DESSERT

Dark Chocolate Malva 138
Chocolate infused malva pudding served with charred Marshmallow & hazelnut ice-cream
During Tata's latter years, he often spoiled himself by having this classic South African dessert

1990 Release 132
Homemade rum & raisin ice-cream served with a ginger tuile
On Madiba's first night of release, he enjoyed Rum & Raisin ice-cream