



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

SUNDAY LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

We are going tropical to get ready for the Spring and Summer season, shake off the winter chills, and enjoy the vibrant flavors of Samoa, where their love for coconut is unmatched !!!

Menu R425 per person

To Start

Panikeke, similar to our beloved *vetkoek*, a fried dough ball, served with goat's cheese and garlic dip, avocado guacamole and pickled cucumber relish

Second course

Oka i'a, a lightly seared fish dish with coconut cream, lime inspired sweet and sour dressing and served with papaya & cucumber salsa

Main course

Kale Moa, a light curried dish, not warm or hot, but rather fragrant.

Slow roast pork shoulder, a lightly flavored spice broth, with coconut basmati rice, sweet potatoes and fresh tomato, coriander & onion

Dessert

Paijala, a sweet half-moon shaped pastry pie, filled with caramelised pineapple and banana, served with coconut & vanilla custard dip



KLEINE ZALZE

STELLENBOSCH

SUNDAY VEGETARIAN LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

We are going tropical to get ready for the Spring and Summer season, shake off the winter chills, and enjoy the vibrant flavors of Samoa, where their love for coconut is unmatched !!!

Menu R425 per person

To Start

Panikeke, similar to our beloved *vetkoek*, a fried dough ball, served with goat's cheese and garlic dip, avocado guacamole and pickled cucumber relish

Second course

Thinly sliced pickled beetroot with coconut cream, lime inspired sweet and sour dressing and served with papaya & cucumber salsa

Main course

Roasted rainbow carrots in light curry spice rub, flavored spice broth, with coconut basmati rice, sweet potatoes and fresh tomato, coriander & onion

Dessert

Paijala, a sweet half-moon shaped pastry pie, filled with caramelised pineapple and banana, served with coconut & vanilla custard dip