

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

- 'Made With Love' Salad** 185
Asparagus, melon, avocado, rainbow radish, baby spinach served with a citrus dressing
A dish inspired by one of the salads from the Made With Love Cookbook.
- Oxtail Samosa** 168
Slow cooked pulled oxtail served in homemade samosa with smoked jalapeño
Oxtail was a dish cooked frequently & shared with close friends
- 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

- Biltong Crusted Ribeye** 392
300g succulent cut of beef, served with pap fondant, grilled aubergine and a citrus carrot purée & chilli jus.
- Lesotho Trout** 325
Pan-seared Lesotho trout, garlic new potatoes, green pea, pickled fennel salsa, green pea velouté and a pickled red onion salad, topped with horseradish dressing
- Wild Mushroom 'Samp' Risotto** 295
Samp cooked in risotto style in a wild mushroom & saffron broth, topped with wild mushrooms, spring onion & truffle oil.

DESSERT

- Amarula Tiramisu** 178
Amarula mascarpone, homemade ladyfingers soaked in rich espresso topped with cocoa bean powder
- Milk Tart** 142
Homemade milk tart ice-cream, served with a cinnamon soil & crushed pistachio
- Koeksister** 145
Traditional koeksister, gold leaf, coconut gel & naartjie dust served with vanilla ice-cream