

Café del Sal

STEYN CITY

Cicchetti

(SMALL PLATES)

Spring Rolls | Parma ham | Rocket | Smoked Mozzarella | Beurre Blanc | Aged Balsamic 105

Free Range Chicken Livers | Sage & Chilli Cream | Aged Balsamic | Crispy Onion Rings | Bruschetta 115

Fritto Misto | Falkland's Calamari Tubes & Tentacles | Nduja Aioli 120

Black Mussel Pot | Tarragon & Champagne Cream | Bruschetta *when available 150

Chicken Wings | Maple Barbeque | Truffle Mayo 120

Oxtail Arancini | Parmesan Emulsion | Umami Onion Jam | Aged Balsamic 150

Burrata | Agrodolce Peppers | Aged Balsamic 155

Stuffed calamari | Red Peppers | Ricotta | Capers | Olives | Parmesan | Beurre Blanc 120

Crudo

(RAW PLATES)

Antipasti | Prosciutto | Mortadella | Gorgonzola | Salami Piccante | Fontal | Olives | Marinated peppers | Focaccia 300
(Sharing plate)

Beef Fillet Carpaccio | Horseradish Crème Fraîche | Aged Balsamic 140

Norwegian Salmon Tartar | Pickled Cucumber | Horseradish Crème Fraîche | Avo Purée 160

Salads

Caprese | Tomato Textures | Mozzarella Fior Di Latte | Basil Pesto | Pickled Red Onion
(Add Parma Ham 75) 160

Panelle Salad | Sweet Balsamic Baby Onions | Agrodolce Peppers | Avo Purée | Almonds
(Add Beef Fillet 200gr 125 Or Norwegian Salmon 180gr 245 Or Smoked Salmon 80gr 95)

Caesar Salad | Chicken Supreme | Bacon Crumb | Bacon Oil | Caesar Dressing 195

Paesano Salad | Feta cheese | Cucumber | Heirloom Tomatoes | Red Onion | Micro Greens | Nut Sprinkle 125
(Add Crunchy Calamari 65)

Pasta

Spaghetti / Penne / Gnocch / Home-made Tagliatelle / Gluten Free Pasta Add 45

Calamari or Guanciale | Vodka Sauce | Bacon Oil | Deep Fried Basil 160

Carbonara | Guanciale or Smoked Salmon | Cream | Egg | Parmesan Cheese | Fresh Herbs 170

Frutti di Mare | Calamari | Prawns | Mussels | Champagne Cream | Fennel | Cherry Tomatoes 270

Pulled lamb | Lamb Jus | Rocket | Pecorino 180

Brinjals | Smoked olives | Pecorino | Vodka Sauce 155

Continues overleaf →

Pastas continued

Truffle Cream | Charred Mushrooms | Hazelnuts | Aged Balsamic | Gremolata 180

Nonna's Beef & Pork Ragù | Veg Mirepoix 180
(Add Nduja Prawns Extra 4 130 Extra 6 190 Extra 8 250 Or Porcini Mushrooms 60)

Aglìo, Olio, Peperoncino 115
(Add Nduja Prawns Extra 4 130 Extra 6 190 Extra 8 250 Or Porcini Mushrooms 60)

Napolitana | Beef Fillet | Olives | Red Pepper | Basil 265

Artisanal Ravioli 185

Porcini Risotto | Peas | Truffle oil 185
(Add Chicken Supreme Tagliata 65)

Chorizo Risotto | Leeks | Paprika Oil 180
(Add Nduja Prawns Extra 4 130 Extra 6 190 Extra 8 250)

CLASSICO PASTAS

Napolitana 115 | Basil Pesto 155 | Aurora 135 | Alfredo 170 | Gorgonzola Cream 175

Pizza

THE NAPOLITANA PIZZA

Traditional round pizza with a thin, flat base and wide airy edge finished with a drizzle of Extra Virgin Olive Oil. We offer a choice of Extra Virgin, garlic or chilli oil.

SIGNATURE PIZZAS

BIANCA

Herbs | Garlic 110

(Add Mozzarella Fior Di Latte 75)

Gorgonzola | Grapes | Pine Nuts | Rosemary 145

Parmesan Bechamel | Artichoke | Pecorino 145

Truffle Cream Base | Charred Mushrooms | Hazelnuts | Gremolata 180

ROSSA

Margherita | Tomato | Mozzarella Fior Di Latte | Parmesan shavings | Basil 140
(Add Parma Ham 75 | Add Burrata 75)

Margherita | Salami Piccante | Olives | Nduja 170
(Add Extra Marinated Peppers 45)

Margherita | Chicken | Artichoke Chakalaka 185

Margherita | Cooked Ham | Mushroom 175

Margherita | Charred Mushroom | Artichoke | Smoked Olive Tapenade
(Add Cooked Ham 55)

Margherita | Parmesan Bechamel | Roasted Aubergines | Roasted Garlic 165

Margherita | Anchovies | Olives | Capers 175

CLASSICO PIZZAS

Ham & Mushroom 175

Ham & Pineapple 175

Bacon, Avo, Feta 185

Nonna's Beef & Pork Bolognese, Basil, Chilli Crunch 180

Chorizo or chicken, Peppadews, Spring Onion, Avo Purée, Feta Crumble 185

Gorgonzola, Honey Butternut, Truffle, Rocket, Slow Roasted Baby Onions 165
(Add Guanciale 55)

Mains

Ribeye on the Bone | Truffle Mushroom | Bone Marrow Gremolata 290

Wood Fired Prawns | Nduja | Amalfi Lemon Aioli 270

Beef fillet | Aged Balsamic | Cherry Tomatoes | Rocket | Parmesan 275

Lamb Rack | Mint labneh | Pepperonata 285

Chicken Cotoletta | Emmenthal | Mortadella | Sundried Tomato & Artichoke Chakalaka 195

Black Sesame Crusted Norwegian Salmon | Avo Purée | Fennel & Grapefruit Salsa 340

Old School Porchetta | Marsala cream 195

Stuffed calamari | Red Peppers | Ricotta | Capers | Olives | Parmesan 175

Sides

Buttery Mash 60

Tagliatelle | Aglio | Olio | Peperoncino 75

Chips 70

Garlic & Parsley Green Beans 60

Artisanal Veg 60

Aubergine Wedges 70

Paesano Salad 85

Dessert

Pavlova | Cream | Berries | Mint 100

Chocolate tart | Nutty Crust | Raspberry Sorbetto 100

Crème Brûlée | Nougat Gelato | Caramel Macadamia 100

Milk Tart Panna cotta | Shortcrust crumble 90

Molten Chocolate | Peanut Butter Gelato 100

Affogato | Vanilla Gelato | Brittle 90

Artisanal Cheesecake 90