

SANSIBAR

WOOD-FIRED PIZZAS

Classic Margherita Served with tomato, mozzarella & fresh basil	125
Traditional Flammkuchen With crispy bacon, sour cream & thinly sliced red onion	145
Salami With mushrooms, peppers, bocconcini mozzarella, garlic & chilli	165
Spicy Chicken With mushrooms, garlic, chilli & parmesan	185
Beef Bolognese Ragout With jalapeño, local feta, avocado and corn	170
Build your own - Margherita Based	115
Choice of the following ingredients/price per ingredient	
Mushrooms, peppers, red onion, basil, garlic, chili	25
Mozzarella, feta, jalapeño, rocket, olive, capers	35
Salami, chicken, bacon, bocconcini, parmesan, avocado	40

FIRE & FLAME

Pork Spareribs -700 g Basted with our memphis mop bbq sauce, served with a side salad	285
Baby Chicken Garlic, thyme, lemon-lacquer and olive oil, served with a side salad	235
ASARA BURGERS Served on freshly baked brioche buns & hand-cut crispy fries	
The Classic Topped with bacon, cheese & red onion	155
The Karoo 100% lamb, tzatziki, grilled feta, balsamic glaze & wild rocket	185
Pulled Pork Slow roasted pork served in its own juice and shaved red onion	175
The Green 100% vegetarian char-grilled patty topped with guacamole & sundried tomato pesto	155

ASARA BOWLS

The raw Asara bowl 115

A colourful & tasty selection of freshest greens from our vegetable garden, picked daily and dressed with our special house dressing
Add crispy bacon **35**

Your Asara bowl 140

Your choice of steamed rice or quinoa, complemented with all the goodies from our garden
cucumber, carrots, vine tomatoes, avocado, edamame beans, micro greens,
crispy leek and shaved red onion rings and a sprinkle of toasted sesame seeds

Add your choice of protein dressed in our own unique homemade fusion marinade

Fish 85

Salmon, tuna or yellowtail with sesame, lime & soya dressing

Chicken 45

Tender and juicy pieces of free-range chicken with peanut satay dressing

Beef Brisket 65

100% pasture raised local beef, slow braised for 16 hours with homemade chilli teriyaki

Tofu 35

Crispy fried tofu with sesame seeds, lime & soya dressing

For additional **Fruit flavours**,
add mango or pineapple @ **35** each

PLATTERS

Farmer's Platter Asara artisanal ham, pastrami, smoked chicken & selected pâtés with homemade mustard, pickled vegetable & freshly baked crusty bread	230
Cheese Platter Brie, emmentaler, aged cheddar, camembert & roquefort with mixed pickles, cheese cracker, lavash & crusty bread	200
Winemaker's Board Combination of our own cheeses, artisanal cold meats, selected homemade pâtés, freshly baked cheese crackers, lavash & crusty bread	235

CHEF'S CHOICE

Traditional Fish & Chips Fresh battered hake & hand-cut crispy fries served with a side salad	185
Rib Eye -750 g On-The-Bone Char-grilled to your liking and topped with our salsa verde served with our hand-cut crispy fries	385
Aged Sirloin Steak -350 g Char-grilled to your liking and topped with our salsa verde served with our hand-cut crispy fries	235
Extra Sauce: mushroom, peppercorn or mustard	55

FOR THE SWEET TOOTH

Wild Berries served with Amaretto Zabaglione 85
Vanilla pod ice cream & cinnamon wafer biscuits

Flourless Chocolate Pudding 95
Berry sorbet and strawberry chips & caramelized hazelnuts

Banana, Coconut & Vanilla Crème Brûlée 80
Banana chips with rum & banana compote

Soufflé Pancakes topped with Caramel Fudge Ice cream 80
Caramel ice sauce & fudge

Apple Tarte Tatin 75
Vanilla pod ice cream & salted popcorn