

## WOOD-FIRED PIZZAS

<b>Classic Margherita</b> Served with tomato, mozzarella & fresh basil	<b>125</b>
<b>Traditional Flammkuchen</b> With crispy bacon, sour cream & thinly sliced red onion	<b>155</b>
<b>Salami</b> With mushrooms, peppers, bocconcini mozzarella, garlic & chilli	<b>175</b>
<b>Spicy Chicken</b> With mushrooms, garlic, chilli & parmesan	<b>185</b>
<b>Build your own - Margherita Based</b>	<b>115</b>
<b>Choice of the following ingredients/price per ingredient</b>	
Mushrooms, peppers, red onion, basil, garlic, chilli	<b>25</b>
Mozzarella, feta, jalapeño, rocket, olive, capers	<b>35</b>
Salami, chicken, bacon, bocconcini, parmesan, avocado	<b>40</b>

## FIRE & FLAME STEAKS

<b>Rib Eye - 750 g On-The-Bone</b> Char-grilled to your liking and topped with our salsa verde served with our hand-cut crispy fries	<b>485</b>
<b>Aged Sirloin or Rump Steak - 350 g</b> Char-grilled to your liking and topped with our salsa verde served with our hand-cut crispy fries	<b>235</b>
<b>Extra Sauce:</b> mushroom, peppercorn or mustard	<b>55</b>
<b>ASARA BURGERS</b> Served on freshly baked brioche bun & hand-cut crispy fries	
<b>The Classic</b> Topped with bacon, cheese & red onion	<b>175</b>
<b>The Karoo</b> 100% lamb, tzatziki, grilled feta, balsamic glaze & wild rocket	<b>185</b>
<b>The Green</b> 100% vegetarian char-grilled patty topped with guacamole & sundried tomato pesto	<b>155</b>

## ASARA BOWLS

### The raw Asara bowl 115

A colourful & tasty selection of freshest greens from our vegetable garden, picked daily & dressed with our special house dressing  
Add crispy bacon 40

### Your Asara bowl 140

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

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

#### Fish 95

Salmon 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

## CHEF'S CHOICE

<b>Pulled Pork Tortelloni Freshly-Made</b> Juicy pork ragout with sage & thyme, beurre noisette, crispy bacon	<b>165</b>
<b>Free Range Chicken</b> Supreme chicken breast with herb butter, mashed potatoes, green salad, Asara red wine sauce	<b>185</b>
<b>Traditional Fish &amp; Chips</b> Fresh battered hake & hand-cut crispy fries served with a side salad	<b>185</b>
<b>Sustainable fish of the day</b> Served with mashed potatoes, pineapple & peppadew salsa, side salad	<b>205</b>
<b>Pork Spareribs - 500 g</b> Basted with our memphis mop bbq sauce, served with a side salad	<b>295</b>

## FOR THE SWEET TOOTH

<b>Orange &amp; Passion fruit Cheesecake Mousse</b> Passion fruit sorbet, coconut meringue & orange chip	<b>110</b>
<b>Flourless Chocolate Pudding</b> Berry sorbet, strawberry chips & caramelized hazelnuts	<b>95</b>
<b>Banana, Coconut &amp; Vanilla Crème Brûlée</b> Banana chips with rum & banana compote	<b>80</b>
<b>Soufflé Pancakes topped with Caramel Fudge Ice cream</b> Caramel sauce & fudge	<b>80</b>

## PLATTER

<b>Cheese Platter</b> Brie, emmentaler, aged cheddar, camembert & roquefort with mixed pickles, cheese cracker, lavash & crusty bread	<b>200</b>
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