

WOOD-FIRED PIZZAS

Classic Margherita (V) 125

Topped with tomato, mozzarella & fresh basil

Traditional Flammkuchen 155

With crispy bacon, sour cream & thinly sliced red onion

Salami 175

With mushrooms, peppers, bocconcini mozzarella, garlic & chilli

Spicy Chicken 185

With mushrooms, garlic, chilli & parmesan

Build your own - Margherita Based 115

Choice of the following ingredients/price per ingredient

Mushrooms, peppers, red onion, basil, garlic, chilli 25

Mozzarella, feta, jalapeño, rocket, olive, capers 35

Salami, chicken, bacon, bocconcini, parmesan, avocado 40

Low Carb/Keto pizza base available @ 35 extra

CHEF'S RECOMMENDATION

38 Days Aged Sirloin 235

350 g steak char-grilled to your liking, topped with salsa verde & served with our hand-cut crispy fries

Extra Sauce: mushroom, peppercorn or mustard 55

Pulled Pork Tortelloni Freshly-Made 165

Juicy pork ragout with sage & thyme, beurre noisette, crispy bacon

Traditional Fish & Chips 185

Fresh battered hake & our hand-cut crispy fries, served with a side salad

West coast fresh mussels 145

cooked in creamy butter & white wine, garlic, chilli, parsley, onions, coriander, served with grilled homemade ciabatta

PERFECT for TWO

Sundowner platter 295

Delicious selection of savoury bites, locally sourced cheeses, artisan meats, mixed pickles, dips and freshly baked breads

ASARA BURGERS

Served on freshly baked brioche bun & hand-cut crispy fries

The Classic 175

Topped with bacon, cheese & red onion

The Karoo 185

100% lamb, tzatziki, grilled feta, balsamic glaze & wild rocket

The Green (V) 155

100% vegetarian char-grilled patty

Topped with guacamole & sundried tomato pesto

Low Carb/Keto option available @ 15 extra

i.e. Keto Bun & oven roasted sweet potato fries

ASARA BOWLS

The raw Asara bowl 115

A colourful & tasty selection of freshest greens, picked daily & dressed with our special house dressing

Add crispy bacon 40

Your Asara bowl 140

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

Add your protein, dressed in our unique homemade marinade:

Tuna with sesame, lime & soya dressing 95

Tender free-range chicken pieces & peanut satay dressing 45

Beef Brisket of 100% pasture raised local beef, slow braised for 16 hours with homemade chilli teriyaki 65

Tofu: Crispy fried tofu with sesame seeds, lime & soya dressing 35

ASARA TAPAS

Choice of 2 @ R 225 - Choice of 3 @ R 325 - Choice of 4 @ R 435
Excludes Gambas al ajillo

Humus, olive tapenade, peppadew pesto (V)
Toasted ciabatta

Patatas bravas, spicy red pepper sauce (V)
Creamy garlic sauce

Deep fried baby squid, lime & garlic aioli
Hot sriracha sauce

Karoo lamb kofta meatballs
Tzatziki, herbed feta, wild rocket

Pepper crusted seared beef
Roasted baby tomato, salsa verde, garlic ciabatta

Kalamata olives (V)
Chilli, garlic & herb marinade

Pan fried Spanish cauliflower (V)
Panko butter sauce, garlic mayonnaise

Sticky pork belly bites
Chilli, soy & honey, sour apple

Homemade churros, cinnamon
Warm chocolate & caramel sauce

Gambas al ajillo (garlic butter prawns) 195
Fresh herbs, toasted garlic bread

SOMETHING SWEET

Baked Cheesecake (V) 110
Berry Compote & Vanilla Ice-Cream

Flourless Chocolate Pudding (V) 95
Berry sorbet, strawberry chips & caramelized hazelnuts

Soufflé Pancakes topped with Caramel Fudge Ice cream (V) 80
Caramel sauce & fudge

ASARA FOOD & WINE PAIRING EXPERIENCE

When fine wines meet delicious food, the experience of flavours is beautifully enhanced. We have paired a selection of our ASARA wines with mouth-watering little dishes to take you on a fun tasting journey, tempt your taste buds and delight your palate.

Pre bookings only – Please arrange 1 day prior

SPECIALITY & TERROIR RANGE 325

CVC White Blend 2018	Lightly smoked chicken, satay peanut butter sauce
Amphora Chenin 2018	Deep fried baby squid, garlic lime aioli, sriracha sauce
Gamay Noir 2018	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze
Bell Tower 2013	Slow braised beef brisket, chilli teriyaki sauce
Passione Pinotage 2017	Blue vein cheese, red onion marmalade

VINEYARD COLLECTION 295

Sauvignon Blanc 2019	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Chardonnay 2018	Lightly smoked chicken, satay peanut butter sauce
Shiraz 2018	Grilled chorizo, sauté baby marrows, sundried tomato jam
Cabernet Sauvignon 2017	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze

FUSION RANGE 290

White Cab 2017	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Fusion White 2019	Deep fried baby squid, garlic lime aioli, sriracha sauce
Cape Fusion Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Red Cab 2017	Blue vein cheese, red onion marmalade
Cape Fusion Red 2016	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze