

WOOD-FIRED PIZZAS

Thin-crust flatbread pizza baked in our wood-fired pizza oven

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 bases available @ 35 extra

FLAVOUR FAVOURITES

28 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

WESTCOAST FRESH MUSSELS 145

Cooked in butter & white wine, garlic, chilli, parsley

Onions, coriander, served with grilled homemade ciabatta

ASARA BURGERS

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

THE CLASSIC 175

Topped with bacon & cheese

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

CHEF'S RECOMMENDATION



SLOW BRAISED HEARTY BEEF OXTAIL 245

Slow cooked with Asara red wine, carrots, celery, baby onions

Served with creamy polenta & parmesan cheese

KAROO LAMB TAGINE 265

Tender lamb pieces, dried apricots, moroccan five spice, cilantro

Orange zest, served with herbed couscous, kalamata olives & tzatziki

BUTTER CHICKEN & PRAWN CURRY 225

Served with steamed lemon grass infused basmati rice

Grilled naan bread & trio of sambals

SUSTAINABLE FISH 250

Pan fried with thyme & garlic butter, pea & chorizo risotto

Salsa Pico de Gallo

SMOKED TOMATO & MUSHROOM RISOTTO (V) 185

Exotic mushrooms with dried porcini, tomato emulsion & parmesan

PERFECT for TWO

SUNDOWNER PLATTER 295

Delicious selection of savoury bites, locally sourced cheeses,

Artisan meats, mixed pickles, dips & freshly baked breads

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)

Herbs, garlic & chilli marinated

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

CAPE BRANDY PUDDING 95

Spiced vanilla anglaise, dates & walnuts

VANILLA POT DE CRÈME 110

Almond & cranberry biscotti, fresh cream & seasonal berries

CHOCOLATE CARAMEL TARTE 90

Spiced caramel, banana & lime syrup, banana ice-cream