

## WELCOME TO CAVALLI,

*Our "Everyday Gourmet" menu is all about celebrating real food that nourishes and excites.*

*Putting a contemporary, inventive spin on classic dishes, we grow our own seasonal herbs and have many vegetable varieties grown from seed and cuttings. As the first Green-star rated restaurant in South Africa, we treasure the beauty of our natural heritage.*

*Our cuisine manifesto is hinged on local and sustainable ingredients. We partner with local, like-minded producers to source produce with the very best flavour, colour and texture.*

*We simply believe in eating delicious, fresh, whole foods prepared in a way that honours the seasons. We want our food to be the kind that people enjoy not just once but again and again, the type of food that people come back for.*

## STARTERS

CHILLED GREEN MELON GAZPACHO,  
CREAMED FETA SPOON,  
FYNBOS SMOKED ALMONDS

75

POACHED PLUM & BEETROOT SALAD,  
CREAMED BLUE CHEESE, WALNUT SOIL,  
HONEY BALSAMIC

80

CONFIT TOMATO & GOATS CHEESE RAVIOLI,  
HEIRLOOM TOMATO BROTH, HERB SALAD,  
DRIED OLIVES

85

YELLOWTAIL CEVICHE,  
COMPRESSED VANILLA APPLE,  
FRAGRANT HERBS, SQUID INK

90

SEARED BEEF CARPACCIO,  
SHAVED RADISH, GINGER SOY DRESSING,  
PICKLED SHIMEJI'S, THAI BASIL

95

GLAZED DUCK BREAST,  
MANGO PURÉE, SWEETCORN SALSA,  
NAM PRIK, COCONUT REDUCTION

115

## MAINS

LEMON AND THYME GNOCCHI,  
COURGETTE CREAM, PICKLED SULTANAS,  
CRISPY CAPERS, PINE NUT BRITTLE

150

FREE-RANGE CHICKEN BREAST,  
WHITE ONION RISOTTO, CRISPY PARMESAN,  
BURNT BABY ONIONS, HERB OIL

175

ACORN-FED PORK BELLY,  
NAM JIM VERMICELLI, BOK CHOI,  
LAKSA SAUCE, TOASTED PEANUTS

175

SEAWEED CRUSTED LINEFISH,  
BUTTER POACHED SHELLFISH,  
CHILLI TAGLIOLINI, SAUCE NACIONAL

190

GRASS-FED BEEF SIRLOIN,  
ESTATE BEANS, GEM SQUASH EMULSION,  
PEAR CHUTNEY, POTATOES DAUPHINOISE

190

SPRINGBOK LOIN, BRAISED SHANK,  
WILTED LETTUCE, GARDEN PEA PURÉE,  
MATURE CHEDDAR CROQUETTE, SALSA VERDE

225

*Rustic dukkah spiced potatoes with chive sour cream*

OR

*Seasonal garden vegetables*

50

## DESSERTS

BLACK SESAME PANNA COTTA,  
YLANG YLANG YOGHURT MOUSSE,  
GRANOLA, LITCHI SORBET

80

SPICED BUTTERNUT TORTE,  
COCONUT GRANITA, PEANUT BUTTER,  
BLUEBERRY MOUSSE  
*(WHEAT / DAIRY / SUGAR FREE)*

80

SUMMER BERRY SALAD,  
BURNT MERINGUE, RASPBERRY CREAM,  
VIOLET JELLY, MORELLO CHERRY SORBET

85

ALMOND GLAZED CHOCOLATE BAR,  
VALRHONA JIVARA GANACHE, CRUNCHY PRALINE,  
TOFFEE MARSHMALLOW

85