



CAVALLI

STELLENBOSCH

All produce and suppliers are local, practicing ethical and sustainable farming methods. We pride ourselves in knowing where our produce comes from.

Friesland Farm

(Biodynamic)

Olive Oil

Genesis farms

(Organic)

eggs, honey, poultry, shiso, purple potato

Mason farms

(Organic)

beetroot, pepino melon, elderberries, lettuces, tarragon, micro radish

Cavalli Gardens

(No pesticides)

wild sage, kapokbos, soutbos, red spring onion, tomatoes, eggplant, baby marrow, peppers, chillies, herbs.

Abalobi Marketplace

(Sustainable, traceable)

Seafood

Meat

Cape Wagyu, Karoo lamb, Bonsmara beef

Foraged by chef

soutslai, dune spinach, samphire, sea lettuce, klipkombers, kelp.

SNACKS

fired mushroom, furikake
tapioca, curry, apricot

BREAD

sourdough & butter

STARTERS

oysters, fynbos mignonette	40
mussel escabeche, tomatillo, daikon, dill	165
aged yellowtail, shishito pepper, basil mayonnaise	175
artichoke, avocado, salsa verde, pine nuts	155
butternut, langoustine, smoked fishbone velouté	185
angus beef tartar, gochujang, radish, crème fraîche	165

MAINS

potato gnocchi, gruberg cheese, lardo, pickled onion	235
sustainable fish, eggplant, sherry caramel, black garlic	295
karoo lamb, crème parmentier, farm leaves	335
angus beef, umami hollandaise, carrot, horseradish	310
seaweed risotto, mushrooms, miso vinaigrette	225

SIDES

anna potato, crème fraîche, chives	65
curry, cauliflower, almonds, sultanas, yoghurt	65
ultra-green salad	65

DESSERTS

lemon, coriander, white chocolate, meringue	135
figs, pistachio, honeycomb, olive oil	140
saffron pannacotta, pineapple, lime, basil	155
chocolate moelleux, miso, caramel, kelp	145
selection of local cheese, preserves & crisps	205

COFFEE

Legado coffee roasters source and roast our beans .
All our milk based coffees are run as a double shot.

ESPRESSO 25	DOUBLE ESPRESSO 30
MACCHIATO 25	CAPPUCCINO 35

EL RINCON , ORGANIC GUATEMALA
Region- La Libertad, Huehuetenango

Flavour notes:
apricot, vanilla, chocolate, juicy

El Rincon is a 25 hectare farm situated in the corner of a valley of limestone hills, protected from warm, dry winds and climate fluctuations. The climate is very stable with high relative humidity, which, along with the chalky soils of Huehuetenango define the cup character of this farm. The farm is run by Renardo Ovalle, who has transformed the production towards quality focussed microlots, and apply organic farming principles to their production and processing.

TEA 35

BLACK TEA
Sri Lankan ceylon

ROOIBOS
South African Organic

GREEN TEA
Infused with orange and berries