



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)

tamarillo, lime, elderberries, lettuces, tarragon, micro radish

Cavalli Gardens

(No pesticides)

wild sage, kapokbos, soutbos, red spring onion, tomatoes, eggplant, sunchoke, peppers, chillies, herbs

Abalobi Marketplace

(Sustainable, traceable)

Seafood

Meat

Cape Wagyu,
Black Angus beef

Foraged by chef

soutslaai, dune spinach, samphire,
sea lettuce, klipkometers, kelp

SNACKS

carrot, black garlic, macadamia & gougères

BREAD & BUTTER

STARTERS

oysters & fynbos vinaigrette	40
butternut, langoustine, smoked fishbone velouté, lemon thyme	190
tuna, daikon radishes, pear, tarragon, lime	185
raw beef, xo, onion, lardo, potato crisps	175
eggplant, miso caramel, shiitake, pine nuts	165

MAINS

sustainable fish, "strandspinasië", warm tartar sauce	300
celeriac pavê, beurre noisette, savoury herb vinaigrette	265
risotto of arugula, smoked snoek, bee pollen, lavender	260
lamb, ancient grains, whole lemon, peppery leaves, sour onions	320
wagyu short rib, swiss chard, herenbone, horseradish	335

SIDES

potato rosti, herb & mustard mayo	70
garden leaves, herbs, seeds	70
fired cabbage & padron peppers, sea vegetables, furikake	70
fennel, tamarillo, amasi, herbs & almond	70

DESSERTS

sweetcorn, black pepper honeycomb, burnt butter, cocoa	165
sunchoke, bitter chocolate & milk foam	165
lemon posset, blueberry, pickled elderberry, young origanum	160
Saskia's almond cake, amaretto, chantilly	170
local cheeses, crackers & preserves	285

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