



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,
Bonsmara beef

Foraged by chef

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

TWO COURSE: R525 | WINE PAIRING: R250
THREE COURSE: R725 | WINE PAIRING: R325

SNACKS

red onion meringue & marmalade

tapioca, lavender, bee pollen

BREAD

focaccia, herenboontjie, basil, sweet pepper

STARTERS

**Surcharge of R120.00*

cured langoustine, butternut, smoked fishbone velouté

*karoo wagyu, umami paste, brioche, local manchego

raw fish, crème fraîche, beans, buddha lemon

octopus, miso, citrus, chives

steamed eggplant, pinenuts, shiitake, garlic caramel

MAINS

sustainable fish, cabbage, gochujang hollandaise

potato gnocchi, gruberg, raw mushroom, herb sauce

cauliflower, curry, peanut granola

angus beef, onions, black garlic butter, burnt eggplant

pork, nixtamalized papaya, radish, laksa

karoo lamb "staanrib" sultana, soutbos, celery salad

SIDES

garden salad

new potato, olive oil, red onion, parsley

avocado, kiwi, capers, green olive, pistachio

DESSERT

tahini creme, banana, toasted yeast, sourdough

vanilla cheesecake, lemon kosho, olives, organum

raspberry pannacotta, strawberries, seaweed

chocolate terrine, olive oil, Maldon

Saskia's almond cake & chantilly

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