

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

FOREST MUSHROOM SOUP,
CARROT CROUTONS, PORCINI CHANTILLY,
CARAWAY CARROTS

75

ROASTED SWEET POTATO,
CHARRED BROCCOLI, CITRUS,
POPPY SEED DRESSING, GOATS CHEESE

75

ACORN-FED PULLED PORK CANNELLONI,
CARAMELIZED APPLE, SHAVED CHESTNUTS,
JUNIPER SAUCE, CELERIAC EMULSION

80

CURED SEABASS, PICKLED RADISH,
WASABI AVOCADO, COMPRESSED CUCUMBER,
SEA LETTUCE, YUZU GEL

85

BEEF BOBOTIE WONTONS,
ASPARAGUS PESTO, PARSNIP PURÉE,
DEHYDRATED GRAPE, ALMOND

90

MAINS

BUTTERNUT FONDANT, GINGER GREMOLATA,
COURGETTE, ROASTED GARLIC
CROQUETTES, SOYA DRESSING

140

FREE-RANGE CHICKEN DUO,
COCONUT BROTH, ATCHAR OIL,
PICKLED CABBAGE SLAW, BASMATI BRIYANI

175

LINEFISH ESCABECHE, SQUID INK RISOTTO,
BABY CALAMARI, CONFIT FENNEL,
CATALANA SAUCE

185

GLAZED FREE-RANGE DUCK BREAST,
MISO AUBERGINE PANCAKES, SWEETCORN PURÉE,
BOK CHOI, GINGER JUS

185

CARDAMOM GRASS-FED SIRLOIN,
PRUNE BEETROOT PURÉE, SMOKED MASH,
FERMENTED BLUEBERRIES, BEEF TALLOW

190

WAGYU BEEF FILLET

SQ

Estate vegetables with tahini dressing

OR

Beer mustard baby potatoes

55

DESSERTS

MATCHA CRÈME BRÛLÉE,
CHIA COCONUT, KIWI FRUIT JELLY,
COCONUT-LIME SORBET, MOCHI
(Wheat / Dairy free)

85

PEPPERMINT SEMI FREDDO,
WHITE CHOCOLATE-HAZELNUT VELOUTÉ,
CHOCOLATE CAKE POP, HAZELNUT MERINGUE

75

TURMERIC CAKE, YOGHURT MOUSSE,
APPLE FOAM, KALAMAZI MARSHMALLOW,
VANILLA-ROSE CUSTARD

80

ALMOND GLAZED CHOCOLATE BAR,
ELEMENTS OF ORANGE

85

GORGONZOLA MOUSSE, LEMON THYME LAVOSH,
BOERENKAAS FRITTER, ONION MARMALADE,
SPICED GUAVA

80