

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

SALDANHA BAY OYSTER, ASIAN SLAW,
SESAME SEED & TERIYAKI DRESSING
OR SERVED NATURAL

35 each

CAULIFLOWER SALSA, VARIATIONS OF CORN,
HEIRLOOM BEETROOT, SHAVED FENNEL,
MISO DRESSING
(raw vegan)

75

TOMATO AND STRAWBERRY TARTARE,
BLUE CHEESE CRÈME FRAÎCHE,
SHAVED TURNIP, HAZELNUT

80

GRASS-FED BEEF BOBOTIE WONTONS,
ASPARAGUS PESTO, PARSNIP PURÉE,
DEHYDRATED GRAPE, ALMOND

105

CHARRED MISO OCTOPUS, PAPAYA,
CORIANDER EMULSION,
SPICED CASHEW

110

MASTER - STOCK BRAISED PORK CHEEK,
NAARTJIE, GOATS CHEESE CROQUETTE,
BASIL & CHILLI PESTO

120

MAINS

LEEK AGNOLOTTI, SWEET ONION CONSOMMÉ,
PEAR, ROCKET PESTO, PECORINO

160

ZAATAR CRUSTED OSTRICH FILLET, FALAFEL,
LABNE, DATE CHUTNEY, PARSLEY SPONGE

240

GRILLED SEABASS, PRESERVED LEMON,
VICHYSOISE, PRAWN CROQUETTE

195

LAZENA FREE-RANGE CHICKEN, STUFFED THIGH,
PEA PURÉE, BRAISED LETTUCE, BLACK KALE

210

OXTAIL 'WELLINGTON' AND FILLET, MUSTARD,
TEXTURES OF BROCCOLI

240

QUINOA & CABBAGE "CANNELLONI", TOFU "BACON",
KALE CRISPS, EDAMAME & SPINACH DRESSING

(vegan)

160

SIDES

BRIYANI CRUSTED POTATOES, MUSTARD CRÈME FRAÎCHE

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HONEY- ROASTED ESTATE VEGETABLES

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ESTATE GARDEN SALAD OF THE DAY

60

DESSERTS

PEACH & RASPBERRY, ALMOND CLUSTERS,
GLAZED SPONGE, HONEY & THYME GEL,
WHITE PEACH SORBET

75

LEMON & BASIL TART, COCONUT
MERINGUE, PINE-NUT ICE CREAM,
WHITE CHOCOLATE SHARD

85

BANANA, PEANUT BUTTER,
YOGHURT TERRINE, CARAMEL POPCORN,
ROASTED BANANA ICE-CREAM,
PEANUT BUTTER TOFFEE

85

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

90

ALMOND GLAZED CHOCOLATE BAR,
ELEMENTS OF ORANGE

100