WINE BAR

ANNO 1691
ASARA
WINE ESTATE & HOTEL
STELLENBOSCH

FARM to PLATE

We partner with local, independent farmers who rear healthy animals on bio-diverse pastures. All grass-fed. All free range. Our chefs & inhouse-butcher pay homage to the entire animal. Every individual cut is treated with care & respect and nothing goes to waste. Our beef is dry-aged and matured for 32 days.

SUMMER in a BOWL

SALMON BOWL 265
Sashimi Style Salmon, Sushi Rice, Avocado, Cucumber
Edamame Beans, Red Cabbage Carrots, Pickled Ginger
Spring Onions, Sesame-Soya Dressing

ORGANIC CHICKEN BOWL 215
Grilled Chicken, Jasmine Rice, Avocado, Edamame Beans
Cucumber, Carrots, Red Cabbage, Bell Pepper
Diced Pineapple, Satay Peanut Dressing

BEEF BRISKET BOWL 225
Smoked Beef Brisket, Quinoa, Avocado
Radish, Edamame Beans, Cucumber, Carrots
Spring Onions, Bell Pepper, Teriyaki Dressing

TOFU BOWL (V) 195
Marinated Tofu, Sushi Rice, Avocado, Edamame Beans
Cucumber, Radish, Carrots, Red Cabbage, Spring Onions
House Dressing

EVERYBODY's DARLING

FISH, CHIPS & MUSHY PEAS 205
Golden Beer-battered Sustainable Line Fish
Hand-cut Crispy Fries, Mushy Buttery Peas
House-made Zesty Tartare Sauce

ANGUS BEEF SMASH BURGER 335
Crisped-edge Smashed Double Beef Patty, Gruyère
Caramelised Onions, Crispy Bacon
Roasted Garlic Mayo, Toasted Brioche Bun
Hand-cut Crispy Fries

KOREAN-STYLE FRIED CHICKEN BURGER 265
Crispy Buttermilk Fried Chicken Thigh
Sticky Gochujang Glaze, Sesame Kimchi Slaw
Chili Mayo, Brioche Bun, Hand-cut Crispy Fries

Please advise your waiter of any allergens.
Please note a 10 % gratuity will be added to each table.

ASARA TAPAS

SALT & PEPPER BABY SQUID 195
Deep-fried Baby Calamari, Garlic & Lime Aioli
Spicy Sriracha Sauce, Spring Onion, Lemon

TRIO of HOMEMADE DIPS (V) 150
Chickpea Humus, Smoked Olive Tapenade
Peppadew Pesto, Artisan Bread

PATATA BRAVAS (V) 95
Crispy Potatoes, Capsicum Hot Pepper Sauce
Creamy Garlic Mayonnaise

FIRE GRILLED TAPAS STEAK 295
ASARA Chardonnay-marinated Prime Cut of Beef
Roasted Cherry Tomatoes, Salsa Verde
Grilled Sour Dough Slice

STICKY PORK BELLY BITES 195
Tender Pork, Chili & Spring Onions, Teriyaki Glaze

GAMBAS al AJILLO 195
Prawns, Olive Oil, Garlic, Chili, Parsley
Crispy Ciabatta Bread

SUNDOWNER PLATTER for 2

ARTISANAL CHARCUTERIE, LOCAL CHEESES 395
Warm Marinated Olives, House Pickles & Preserves
Home-baked Bread

DESSERT

KAJMAK & PEAR 105
Kajmak Mousse with Salted Caramel, Minted Black
Honeycomb, Textures of Pear & Fresh Mint
Dark Rye Bread Ice Cream

DARK CHOCOLATE FONDANT 145
Chocolate Lava Cake, Salted Caramel Ice-Cream
Raspberry Coulis