SANSIBAR

ASARA
WINE ESTATE & HOTEL
STELLENBOSCH

OYSTER CANVAS	FRESHLY SHUCKED: SELECTION OF 3 | 6 | 9 PCS	215 | 415 | 615
MOJO VERDE	Herb-Infused Green Mojo, Lime Zest, Crispy Garlic	
PALERMO	Grapefruit Segment, Freshly Cracked Black Pepper, Tequila	
PLAIN JANE	Squeeze of Lemon, optional touch of Tabasco	
ASARA'S TARTLETS	CARNIVORE'S TASTING JOURNEY ACROSS FIELDS & FORESTS	345
HOMESTEAD BEEF	Tender Beef, Caper Aioli, Olive & Gherkin Brunoise, Cured Egg Roast Garlic Pastry	
PASTURE LAMB	Braised Lamb, Pickled Beetroot Gel, Crispy Goat's Cheese Balsamic Pearls, Caraway Pastry	
THE PIGGY CUBAN	Smoked Pork, Julienne Pickles, Mustard, Gruyere Sesame Pastry	
HENHOUSE HONEY	Confit Chicken, Glazed Carrot Brunoise, Honey Cubes Rosemary Roasted Baby Onions, Roast Lemon Garlic Mayo Lemon Pastry	
BUSHVELD VENISON	Seared Venison Tataki, Nam Jim Glaze, Ponzu Jelly, Pickled Ginger Fresh Coriander, Chilli-Dusted Pastry	
OCEAN COVE	PRAWN | TUNA | MUSSEL	145
PRAWN TOAST	Grilled Tiger Prawn, Toasted Sesame Toast, Coriander Foam Tomato Salsa, Yuzu Pearls	
OCEAN EMBER	Tuna Tartare, Pickled Ginger, Wasabi Crème, Teriyaki Gel Salmon Caviar, Cone	
LOW TIDE	Sautéed Mussels, Cherry Chili Oil, Grilled Fennel Orange Segment, Fennel Gel, Fennel Fronds, Lemon Zest, Cone	
LA NOISETTE	HAZELNUT MACARON Dark Chocolate Hazelnut Nemesis, Fresh Strawberries Strawberry Gel, Toasted Hazelnut Mousse	175

We partner with local, independent farmers who rear healthy animals on bio-diverse pastures. All grass-fed, all free range. Respectful of each animal, our in-house butcher & chefs pay homage to the entire animal. We dry age & mature our beef for a minimum of 32 days.

Please note a 10% gratuity will be added to each table. Please alert your waiter should you have any allergens.