

MIKO

BRAAI MENU

From the Grill

North west Karan Sirloin steaks (SP)

Sustainable SASSI approved line fish (F)(SP)

Boerewors Malay spiced tomato and onion smoor (SP)(V)

Grilled sweet corn with smoked paprika (SP)(V)

Parsley and lemon marinated chicken thighs (SP)(S)

Brown field mushrooms and parsley butter (SP)(V)

Traditional roosterkoek (G)(M)

Salads

Honey roasted carrots with feta and toasted pumpkin seeds, balsamic vinegar (SP)(M)

Baked beetroot with orange segments and basil pesto (P)(N)(M)

Grilled aubergine with feta and marjoram dressing (SP)(M)

South African potato salad with egg, parsley and red onion (SP)(E)

Cos lettuce with shaved parmesan, extra virgin olive oil and garlic croutons (M)(G)

Condiments

Green peppercorn sauce (SP)(M)

Lemon butter sauce (SP)(M)

Salsa verde (SP)

Whole grain mustard (Mu)(SP)

Garlic and shallot mayonnaise (SP)(E)(Mu)

Desserts

Grilled pineapple with coconut ice cream (E)(M)(SP)

Traditional malva pudding with Amurula cream (G)(E)(M)(SP)

R320 per person without wine

R375 per person with 1/2 bottle of Mont Rochelle Little Rock Rouge or Blanc