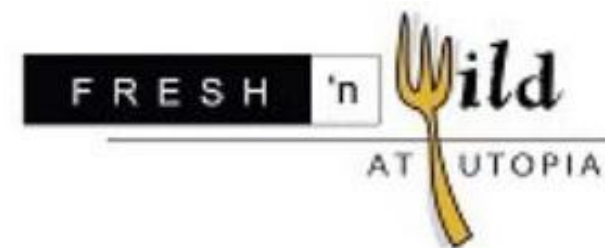


# EVENING MENU



## Cold Starters

**Beef Fillet Carpaccio** 85

With rocket, parmesan shavings,  
caper berries and a balsamic reduction

**Norwegian Salmon Tartare** 155

With micro greens and baby leaf,  
dressed with honey and citrus

**Fried Halloumi** 95

Served on marinated quinoa  
with an avo and papaya salsa (seasonal)

## Warm

## Starters

**Patagonian Calamari** 85

Deep Fried or Grilled with your choice of  
Cape Malay Or Thai Green Curry sauce or  
dusted with Cajun Spice.

**Grilled Camembert** 75

Served in a phylo basket with preserved fig  
and roasted pecan nut

**Crispy Chicken Wings** 75

Spicy Chicken Wings served with  
Apple-and-Red Onion Slaw  
and Sriracha Mayo.

**Garlic Pizza Bread** 55

## Something Green

All our fresh produce is sourced from local organic growers where possible  
Please note: if ingredient is not available, it will be replaced with an alternative

<b>Traditional Greek</b>	<b>95</b>
TRADITIONAL MEANS 'NO LETTUCE, WHAT-SO-EVER' Danish feta, olives, onion, tomato, cucumber, celery and a bread stick dressed with olive oil and balsamic	
<b>Grilled Chicken</b>	<b>125</b>
Grilled chicken, baby leaf & micro greens, toasted walnuts, sundried tomatoes and avo with balsamic and olive oil	
<b>Thai Beef Salad</b>	<b>135</b>
Tender pan-seared beef rump marinated in a thai-style sauce of lime juice, chilli, fresh coriander and soya sauce served on a bed of baby leaf & micro greens	
<b>Salmon Ceviche</b>	<b>195</b>
Fresh norwegian salmon cured in a lemon, lime and herb infused marinade served on baby leaf & micro greens with cherry tomatoes, red onion and cucumber	
<b>Utopia House Salad</b>	<b>85</b>
Baby leaf and micro greens tossed in our mustard dressing with cherry tomatoes, cucumber, carrot and onion.	

## Extras

Pan-seared chicken breast	40	Smoked salmon	65
Pan-seared rump	55	Olives	20
Fresh avocado (seasonal)	25	Danish feta	25
Corn Cakes with Avo Salsa	25		

## Burgers

Available with crumbed chicken breast or 250g 100% pure beef patty  
All burgers served with wedges and side salad

<b>Plain and Simple</b>	<b>95</b>
Your choice of patty with tomato, lettuce and gherkins	
<b>OMG</b>	<b>125</b>
The usual stuff with red onion marmalade, camembert and crispy bacon	
<b>Utopia</b>	<b>130</b>
Greens and tomato with feta, guacamole and cheddar sauce	
<b>Truffle Infused</b>	<b>135</b>
100% Pure Beef, Truffle-salt infused Patty, with Creamy Mushrooms & Parma Ham.	

## House Favourites

<b>Fillet Mignon</b>	<b>195</b>
250g beef fillet served with a three mushroom sauce, sweet potato and butternut bake and balsamic roasted vegetables	
<b>Thai Green Chicken Curry</b>	<b>135</b>

Tender chicken with fresh lemongrass,  
fresh coriander, coconut milk and a touch of

Thai green curry paste served with Jasmine rice

## Custom Creation

CHOOSE FROM OUR SELECTION OF PROTEIN, SIDES AND SAUCES TO CREATE A MEAL PERFECTLY SUITED FOR YOU

### Protein

Kudu Fillet	140
Oryx Loin	140
Namibian Beef Fillet 250g	145
Beef T-Bone 400g	145
Grilled Norwegian Salmon	165
Pan-seared Kingklip	140
Patagonian Calamari (crumbed or grilled)	155
Chicken Cordon Bleu	105
Grilled BBQ Chicken Leg Quarters	85
Schnitzel Chicken/Pork	95
Rump	Steak 145

### Sides

Wedges	
35	
Potato	Mash
35	
Sweet Potato & Butternut Bake	
40	
Jasmine Rice	
25	

Onion	Rings				BBQ Sauce	25
		55			Pepper	25
		Side		Green	Lemon Butter	25
20		Salad				
Seasonal	Veg					
		40				
		<i>Sauces</i>				
45		Mushroom sauce			35	
Side	Greek	Salad			30	
		Red wine sauce			25	
		Garlic butter			25	
		Tartar Sauce				

## Desserts

Crème Brûlée	65
Lindt white chocolate Crème Brûlée served with ice cream and fruit coulis sauce	
Lindt Chocolate Fondant	75
Baked Chocolate cake shell oozing warm chocolate sauce served with ice cream	
Gourmet Ice Cream Trio	45
Pear and Cranberry Crumble	65
Served with ice cream and a fruit coulis sauce	
Malva Pudding	55
Served with ice cream and fresh cream	
Ice Cream and Hot Chocolate Sauce	35

## Don Pedro & More

Don Pedro	55
With kahlua, jameson or frangelico	
Irish Coffee	55
With jameson	

## Cocktails

Wild Mojito	75
Bloody Mary	65
Aperol Spritzer	80

## Beverages

Sodas 330ml	22
Coke, coke light, coke zero, sprite, sprite zero	
Mixers 200ml	25

## Beers & Ciders

Windhoek Lager	24
Windhoek Light	25
Tafel Lager	24
Windhoek Draught 440ml	29
Castle Lite	25
Heineken	28
Savannah Dry/Light	28
Hunters Gold/Dry	28

Tonic, ginger ale, lemonade, dry lemon, soda, coke

Fruit Juice (per glass) 30

Tropical, strawberry, mango, orange, apple, guava

Speciality Drinks 30

Appetizer, grapefruit, tomato cocktail,

Lipton iced tea (peach or lemon)

Water Still or sparkling 500ml 25

750ml<sup>glass</sup> 45

Lime/Passion Fruit / 12

Rock Shandy/Malawi Shandy 50

## Craft Beers

Stellenbrau Lager	35
Stellenbrau Weiss	35

## Whiskey

Bells	23
Jack Daniels	38
Jack & Honey	44
Chivas Regal 12yrs	54
Jameson	35
Johnny Walker Red	33
Johnny Walker Black	44

## Brandy & Cognac

Richeleau	20
Klipdrift	20
Hennesey Fine Cognac	65
KWV 5yrs	26
KWV 10yrs	40

## *Vodka, Rum, Gin & Tequila*

Smirnoff Vodka	20
Absolute Vodka	23
Red Heart Rum	22
Bacardi Rum	22
Gordon's Gin	20
Southern Comfort	22
Tequila Silver / Gold	35
Tanqueray Gin	35
Bombay Sapphire Gin	30

## *Liqueurs & Aperitifs*

Frangelico	30
Amarula	22
Underberg	38
Kahlua	25
Jägermeister	25
Kleine Keiler	30
Campari	30
Cinzano Bianco, Rosso & Dry	30
Martini Bianco / Rosso	30

*Boutique wines available*