

EVENING MENU



Cold Starters

Beef Fillet Carpaccio	85
With rocket, parmesan shavings, caper berries and a balsamic reduction	
Norwegian Salmon Tartare	135
With micro greens and baby leaf, dressed with honey and citrus	
Fried Halloumi	85
Served on marinated quinoa with an avo and papaya salsa	

Warm Starters

Patagonian Calamari	75
Served pan-seared with sweet chilli butter or crumbed with tartar sauce	
Grilled Camembert	65
Served in a phylo basket with preserved fig and roasted pecan nuts	

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

Traditional Greek	80
Traditional feta cheese, olives, onion, tomato, cucumber, celery and a bread stick dressed with olive oil and balsamic	
Grilled Chicken	115
Grilled chicken strips, baby leaf & micro greens, toasted walnuts, sundried tomatoes and avo with balsamic and olive oil	
Thai Beef Salad	105
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	
Salmon Ceviche	160
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	
Utopia House Salad	75
Baby leaf and micro greens tossed in our mustard dressing with cherry tomatoes, cucumber, carrot and onion.	

Extras

Pan-seared chicken breasts	35	Smoked salmon	65
Pan-seared rump	45	Olives	20
Fresh avocado (seasonal)	25	Danish feta	25

Burgers

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

Plain and Simple	95
Your choice of patty with tomato, lettuce and gherkins	
OMG	110
The usual stuff with red onion marmalade, camembert and crispy bacon	
Utopia	115
Rocket (when available) and tomato with feta, guacamole and cheddar sauce	

House Favourites

Fillet Mignon	185
Beef fillet served with a three mushroom sauce, sweet potato and butternut bake and balsamic roasted vegetables	
Thai Green Chicken Curry	125
Tender chicken strips with fresh lemongrass, fresh coriander, coconut milk and a touch of Thai green curry paste served with Jasmine rice	
Greek Lamb Cutlets	195
French trimmed cooked on an open fire, served with tomato salsa, olives and wedges	

Custom Creation

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

Protein		Sides		Sauces	
Orxy Loin	110	Polenta Chips	25	Mushroom sauce	20
Namibian Beef Fillet 250g	125	Potato Mash	30	Red wine sauce	20
Beef T-Bone 400g	105	Sweet Potato & Butternut Bake	30	Garlic butter	20
Grilled Norwegian Salmon	140	Jasmin Rice	15	Lemon butter	20
Pan-seared Kingklip	115	Cauli Rice	35	Sweet chilli butter	20
Patagonian Calamari	120	Onion Rings	10	Tartar Sauce	20
Chicken Cordon Bleu	75	Seasonal Veg	30	BBQ Sauce	20
Grilled BBQ Chicken Leg Quarters	85	Side Greek Salad	35	Hot Peri Peri Sauce	20

Desserts

Crème Brûlée 60

Lindt white chocolate Crème Brûlée
served with ice cream and fruit coulis sauce

Lindt Chocolate Fondant 70

Baked Chocolate cake shell
oozing warm chocolate sauce served with ice cream

Gourmet Ice Cream Trio 45

Raspberry, chocolate brownie and toasted
coconut flavoured ice cream on a cookie crumble

Pear and Cranberry Crumble 65

Served with ice cream and a fruit coulis sauce

Don Pedro & More

Don Pedro 55

With kahlua, jameson or frangelico

Irish Coffee 55

With jameson

Cocktails

Wild Mojito 75

Bloody Mary 55

Aperol Spritzer 75

Beverages

Sodas 330ml 22

Coke, coke light, coke zero, sprite, sprite zero

Mixers 200ml 18

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

Fruit Juice (per glass) 29

Tropical, strawberry, mango, orange, apple, guava

Speciality Drinks 28

Appletizer, grapetizer, tomato cocktail,

Lipton iced tea (peach or lemon)

Water Still or sparkling 500ml 23

750ml^{glass} 44

Beers & Ciders

Windhoek Lager	22
Windhoek Light	24
Tafel Lager	22
Windhoek Draught 440ml	28
Castle Lite	24
Heineken	24
Savannah Dry/Light	26
Hunters Gold/Dry	26

Whiskey

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

Craft Beers

Stellenbrau Lager	35
Stellenbrau Weiss	35

Brandy & Cognac

Richeleau	18
Klipdrift	18
Hennesey Fine Cognac	65
KWV 5yrs	26

Gin, Rum, Vodka & Tequila

Smirnoff Vodka	18
Absolute Vodka	23
Red Heart Rum	18
Bacardi Rum	18
Gordon's Gin	18
Southern Comfort	22
Tequila Silver / Gold	35
Tanqueray Gin	35
Bombay Sapphire Gin	30

Liqueurs & Aperitifs

Frangelico	30
Amarula	20
Underberg	38
Kahlua	25
Jägermeister	25
Kleine Keiler	35
Campari	30
Cinzano Bianco, Rosso & Dry	30
Martini Bianco / Rosso	30

Boutique wines available