



SU CASA



Menu
A LA CARTE



LIGHT MEALS

Only served between 11:00 - 18:00

Toasties

White, Whole wheat or Brown bread served with Fries only

Club Sandwich (Bacon, Egg, Chicken and Cheese) R 75

Ham and Cheese R 40

Chicken Mayonnaise R 45

WRAP R 85

Succulent crumbed chicken strips, lettuce, pineapple, tomato and a hint of sweet chilli sauce in a wrap served with fries

CRUMBED CHICKEN R 120

Two crumbed chicken breasts topped with grilled pineapple served with a side salad, fries and a sauce of your choice

FISH AND CHIPS R 95

Crumbed / Grilled / Battered Hake fillet served with homemade garlic mayonnaise and fries





Mezze

Only served between 11:00 - 18:00

CHICKEN WINGS R 65 *1*

Honey and soy crumbed chicken wings with sesame seeds served with pickled vegetable salad on the side

SPICY CHORIZO AND CHICKEN R 75

Spicy Spanish chorizo and chicken fillet with red onion and sun blushed tomato prepared in white wine, chilli and lemon, served with baby potato and toasted tortilla on the side

WILLOW DECK BASKET R 140

(serves 2)

served with chips

Chicken wings, Cheese Chipolatas, Crumbed Calamari strips, Mini Frikkadels (braised meatballs), Harissa-naise and tartare sauce

SU CASA BASKET R 160

(serves 2)

served with chips

Crumbed Chicken strips, BBQ Pork Riblets, Beef Chipolatas, Beef Samosas, Vegetable spring rolls, Sweet Chilli sauce and Garlic-naise

PLOUGHMAN @ SU CASA R 130

(serves 2)

Chef's selected cured meats or ostrich Macon, local cheese, grilled vegetables, quail eggs, green fig preserve, Surval Olive chutney, garden salad and hand cut vegetable chips served with homemade bread and butter

CHEESE PLATTER R 125

(serves 1)

Trio of cheeses of the day served with fresh fruit, Surval olives, biscuits, green fig preserve and Surval's Olive Chutney



A LA CARTE MENU

✓ Indicates dishes suitable for vegetarians *B* Indicates Banting choice *N* Indicates dishes containing nuts

Starters

SURVAL'S STUDY OF OLIVES R 60 ✓ *(serves 2)*

Trio of Surval Olive produce including jam, chutney, tapenade and Surval's Extra Virgin Olive Oil served with homemade crusty bread and a selection of biscuits

CARPACCIO R 95 *N*

Ask your server for the Carpaccio of the day

Thin slivers of smoked fillet, topped with fresh rocket leaves, capers, parmesan shavings and roasted almond flakes served with balsamic vinegar, Surval Olive oil and lemon wedges

KAROO "SUSHI" R 115

Ask your server for the Carpaccio of the day

Carpaccio wrapped in fresh rocket with cream cheese, avocado, capers and roasted almond flakes served with balsamic vinegar and Surval Olive oil

MUSSEL POT R 95

Half shell mussels in white wine and creamy fish sauce served in a traditional black pot with freshly baked homemade bread on the side

VOL AU VENT

Please allow for 30 minutes preparation time

Buttery puff pastry cup filled with:

Zyla's sweet curried Karoo lamb tongue, slow cooked in a spicy Cape Malay cream sauce **R 110**
Chef's chicken fillet marinated in Bulgarian yoghurt flavored with our smoky Moroccan spice **R 90**



Salads

Please ask your server for Surval Olive oil and Balsamic vinegar

SU CASA CAESAR R 85

Mixed green leaf base with pan fried chicken strips, pickled quail eggs, parmesan shavings, homemade garlic infused croutons and delicate slices of avocado (seasonal) with a creamy homemade Caesar dressing on the side

*Add pork **bacon** or Ostrich **Macon** or **Anchovy fillet** for R 20*

SIMPLY GREEK IN THE KLEIN KAROO R 65 ✓

Frilly lettuce, cucumber, cherry tomatoes, Surval olives, feta cheese and thinly sliced red onion with homemade dill and honey vinaigrette on the side

*Add pork **bacon** or Ostrich **Macon** for R 20*

BILTONG SALAD R 75

Frilly lettuce, cherry tomatoes, beef biltong, fig preserve and almond flakes served with a blue cheese sauce





Surreal Goes Italian

Freshly made hand cut tagliatelle pasta used as base

SEAFOOD R 145

Smoked salmon, mussels and prawns with garlic and fresh parsley tossed in a white wine and cream sauce

BASIL PESTO R 85 ✓

Plum tomato, marinated mushrooms and roasted bell pepper in a rich basil pesto with parmesan

*Add pork **bacon** or Ostrich **Macon** or **Anchovy** fillet or **Chicken** fillet for R 20*

ALFREDO PASTA R 95

Homemade tagliatele with cream, Bacon/ Macon and mushrooms topped with parmesan cheese

Traditional Food

SOUP OF THE DAY

Our Chef will prepare a hearty soup from a personal recipe, using locally produced fresh ingredients served with homemade crusty bread

Starter **R 45** / Full portion **R 70**

Ask your server for the soup of the day

BOBOTIE R 125

"South Africa's acknowledged traditional dish dating back to the 17th century"

Quality beef mince infused and seasoned with traditional Cape Malay spices, topped with turmeric custard and served with basmati rice, sliced banana, sambals, poppadoms and chutney



A HEARTY “SU CASA HOT POT” R 145

Served in a traditional African black pot

“potjiekos is a unique South African dish and is friendly comfort food enjoyed by rich or poor, young and old, only requiring one’s imagination when it comes to selecting the ingredients”

Our chef selects prime meat cuts and seasonal home grown vegetables, slowly cooked with traditional herbs and spices and served with either crusty homebaked bread / mashed potatoes / baby potatoes / rice

Your server will inform you of the hot pot contents for the day

THAI GREEN PRAWN AND CHICKEN CURRY R 135

Aromatic prawn and chicken curry with baby marrows and bell peppers served with tortilla wraps

Please ask your server for mild / medium / hot

SURVAL’S SLOW COOKED KAROO LAMB SHANK R 180 ^{*A} **Served on a bed of creamy broccoli and cauliflower mash with mint jus**

*Excellent choice for the banting lifestyle
All those banting need not feel guilty to indulge*

SU CASA POULTRY R 120

Chicken breast fillet filled with Surval Olive jam and mascarpone with stir fried vegetables in soya and red wine vinegar

Your choice of grilled or crumbed fillet



Su Casa goes "Seaside"

KINGKLIP R 190

Grilled Kingklip served on tagliatelle pasta with bell peppers and baby marrows infused in a lemon butter sauce

CALAMARI

Crumbed / Grilled Calamari steak strips with cinnamon rub and sesame seeds served with a citrus salad rounded off with coarse sea salt

Starter **R 75** / Full portion **R 120** (*served with fries*)

Su Casa Grills

ESPETADA (300g) R 175

Trio of Venison (Eland /Kudu /Ostrich) with apricots and peppers served with vegetables and chips

FLAME GRILLED FILLETS

*Prepared with a choice of pepper crust or Su Casa homemade barbeque basting
All fillets are served with chips but can be substituted with one side dish of your choice*

Beef (200g) **R 150**

Venison (Kudu) (200g) **R 165**

Ostrich (200g) **R 155**

Sirloin (300g) **R 145**



Su Casa Meat on the Bone

FREE RANGE BEEF PRIME RIB (500g) R 205

Flame grilled prime rib steak marinated in an Argentinean Chimichurri sauce, served with whole grain mustard mash potatoes, topped with sun dried tomato and olive butter

KLEIN KAROO LAMB CHOPS (300g) R 175

Local lamb braai chops on a bed of Surval olive chutney mash potatoes served with red wine meat jus and a hint of white truffle oil

PORK SPARERIBS (600g) R 175

Succulent Pork spareribs grilled to perfection served with rustic chips and fresh pico de gallo of chili, zesty lemon, sun blushed tomato and red onion

SAUCES R 30

Classic creamy mushroom / Madagascar green peppercorn / cheesy sauce / spicy BBQ Coffee sauce

SIDE DISHES R 30

Greek salad / rustic potato chips / olive and potato mash / vegetables / hand cut vegetable chips **B* / deep fried onion rings (8) / cauliflower mash **B*





Signature Dishes at Su Casa

To be selected as a Signature Dish at Surval, a dish has to meet specific criteria:

it has to be unique in its preparation or compilation, the ingredients must be of the highest quality and it has to have association with our resident chef, our staff, our guests and our local Klein Karoo region

CHUNKY FISHCAKES R 85

"Best in the Klein Karoo"

Fish cakes of smoked salmon, hake, diced onions and fresh parsley served with a crisp Greek salad and our homemade tomato chutney

FILLET ON THE BONE (450g) R 235

Please allow for 30 minutes preparation time

A prime cut of beef fillet on the bone flame grilled to perfection, accompanied by crisp, spicy marinated baby potatoes served with homemade hollandaise

GOURMET BURGER R 110

Prepared on Ciabatta

200g Beef patty with a slice of cheddar, Pork Bacon or Ostrich Macon, caramelised onions, creamy mushroom sauce, avocado slices (seasonal), tomato and crispy frilly lettuce, beer battered onion rings and rustic potato chips or vegetable chips



FILLED STEAK (200g) R 180

Matured beef fillet, rolled and stuffed with our homemade green fig preserve and matured Roquefort, served with butternut, sweet potato wedges on the side, finished with a mint and jerepigo sauce

PAN FRIED OSTRICH (200g) R 175

Ostrich fan fillet, rubbed with Surval Olive jam and Olive oil, filled with sweet basil and feta, served with a roasted pepper salad

HOME MADE FILLED PASTA

Cannelloni tubes oven baked in cheese béchamel, topped with fresh rocket and grated parmesan

Starter **R60 (one cannelloni)** / Main **R120 (two cannelloni)**

Bolognese sauce with slow cooked aged ground beef, onions, garlic and blistered tomatoes in a merlot red wine reduction

or

Roasted butternut, baby spinach, feta cheese and toasted almonds *VN*

or

Mushrooms, spinach, pitted olives, Spanish style chorizo sausage and mascarpone cheese





Sweet Cravings

CHOCOLATE FONDANT R 65

Please allow 20 minutes preparation time

A dark, baked chocolate fondant shell with a creamy chocolate center served with homemade masala ice cream

CHEF'S CINNAMON ROLL SURPRISE R 60

Please allow 20 minutes preparation time

Cinnamon rolls dipped in waffle mix and fried until golden brown, served with our homemade crème anglaise

CRÈME BRULEE R 60 *℥*

Vanilla flavoured baked custard with a caramelised praline topping served with muscadel

CAKE OF THE DAY R 50

All cakes served with ice cream

Please ask your server for our range of cakes

'I SCREAM, YOU SCREAM' OREO R 50

Full cream homemade vanilla ice cream mixed with crunchy chunks of Oreo Cookies and chocolate sauce on the side

'I SCREAM, YOU SCREAM' R 40 *℥*

Full cream vanilla ice cream and decadent chocolate sauce topped with fudge and caramel nut sprinkles

WAFFLES @ SURVAL

Plain waffle with maple syrup and vanilla ice cream **R 50**

Berry waffle with blueberry ice cream and mixed berry compote **R 70**

Caramel waffle with banana, caramel and homemade fudge **R 70**

CHEESE PLATTER R 125

(serves 1)

Trio of cheeses of the day served with fresh fruit, Surval olives, biscuits, green fig preserve and Surval's Olive Chutney



Su Casa Kids

Spaghetti Bolognese R 40

Junior basket with riblets, chicken strips and chips R 40

Tomato-based pizza with ham and cheese R 30

Crumbed chicken strips served with vegetables and baby potatoes or chips R 40

Braised meatballs with mash and gravy R 40

