



SU CASA



*Menu*  
A LA CARTE



# *Light Meals*

*Only served between 12:00 - 18:00*

## **WRAP R 90**

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

## **FISH AND CHIPS R 95**

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

## **WILLOW DECK BASKET R 145**

*(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 180**

*(serves 2)*

*served with chips*

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

## **PLOUGHMAN @ SU CASA R 150**

*(serves 2)*

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



# 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 90 ✓** *(serves 2)*

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

### **CARPACCIO R 125 *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, lemon wedges and homemade crusty bread

### **KAROO "SUSHI" R 135 *N***

*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

### **CHORIZO AND BONE MARROW R 90**

Pan roasted Beef Marrow in white wine, chorizo and butter served with homemade baked bread

### **OSTRICH TAILBONE R 80**

Slowly cooked Ostrich tailbone in Chardonnay with peppercorns and bay leaves served with bbq basting and homemade baked bread on the side



# Salads

*Please ask your server for Surval Olive oil and Balsamic vinegar*

## **SU CASA CAESAR R 95**

Mixed green leaf base with smoked chicken slices, poached egg, 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 30*

## **SIMPLY GREEK IN THE KLEIN KAROO R 65** ✓

Frippy 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 30*

## **SMOKED SALMON R 115**

Frippy lettuce, cucumber, Smoked Salmon with cherry tomatoes, avocado (seasonal), poached egg and baby potato





## *Surreal Goes Italian*

*Freshly made hand cut tagliatelle pasta used as base*

### **BOLOGNESE PASTA R 90**

Homemade tagliatele with bolognese sauce, with slow cooked aged ground beef, onions, garlic and blistered tomatoes in a Merlot red wine reduction

### **ALFREDO PASTA R 85**

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

### **NAPOLITANA GNOCCHI R 85**

Tomato based sauce with mozzarella, basil pesto and parmesan

### **MUSHROOM GNOCCHI R 85**

Mushrooms, diced onion and garlic in a sweet spicy white wine sauce

## *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 COTTAGE PIE R 135 *U***

*"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 creamy potato mash and served with poppadums on the side



### **A HEARTY OSTRICH 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*

### **CRUMBED CHICKEN R 120**

Two crumbed chicken breasts topped with slices tomato, mozzarella, white cheddar, grated parmesan, chillies and caramelised onion

**SURVAL’S SLOW COOKED KAROO LAMB SHANK R 220 <sup>\*B</sup>**  
**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*

### **OSTRICH BURGER R 120**

200g Homemade Ostrich patty with crisp frilly lettuce, tomato, slice of cheddar, avocado slices (seasonal), beer battered onion rings and rustic potato chips or vegetable chips served with a bacon, caramelised onion and whiskey sauce on the side



## *Su Casa goes "Seaside"*

### **SEAFOOD PASTA R 155**

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

### **KINGKLIP R 195**

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

## *Su Casa Grills*

### **ESPETADA (300g) R 195**

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 175**

Venison (Kudu) (200g) **R 185**

Ostrich (200g) **R 175**





# *Su Casa Meat on the Bone*

*served with your choice of one side dish*

## **T-BONE R 205**

500g T-bone marinated in garlic, rosemary and soya on top of creamy parmesan and white wine infused risotto

## **KLEIN KAROO LAMB CHOPS (300g) R 195**

Local lamb loin chops (300g) 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 35**

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

## **SIDE DISHES R 35**

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 95**

*"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

## **SU CASA POULTRY R 135**

Chicken breast fillet filled Surval Olive jam and mascarpone with stir fried vegetables in soya and red wine vinegar  
*Your choice of grilled or crumbed fillet*

## **PAN FRIED OSTRICH (200g) R 185**

Ostrich fan fillet, rubbed with Surval Olive jam and Olive oil, filled with sweet basil and feta, served on top of sliced crisp baby potatoes

## **ROASTED PORK BELLY R 105**

Glazed Pork belly served on top of turmeric and horseradish infused mash potatoes and scattered blistered tomatoes

## **OSTRICH GIBLETS R 95**

Slow cooked Ostrich giblets served on creamy mash potato, drizzled with sweet curry sauce and topped with caramelised onion





# Sweet Cravings

## **CHOCOLATE FONDANT R 70**

*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 65**

*Please allow 20 minutes preparation time*

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

## **CRÈME BRULÉE R 65 *fl***

Su Casa Strawberry and Vanilla flavoured baked custard with a caramelised praline topping served with muscadel

## **CAKE OF THE DAY R 55**

**All cakes served with ice cream**

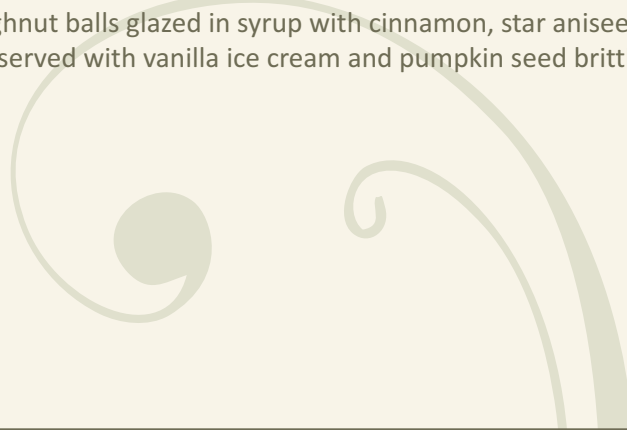
*Please ask your server for our range of cakes*

## **HOMEMADE MASALA ICE CREAM R 55**

Full cream homemade ice cream mixed with masala, star aniseed and cinnamon sticks topped with peanut brittle sprinkles

## **MINI DOUGHNUT BALLS R 75**

Petite doughnut balls glazed in syrup with cinnamon, star aniseed and gloves served with vanilla ice cream and pumpkin seed brittle





# *Sweet Cravings*

## **WAFFLES @ SURVAL**

- Plain waffle with maple syrup and vanilla ice cream **R 55**  
Berry waffle with blueberry ice cream and mixed berry compote **R 75**  
Caramel waffle with banana, caramel and homemade fudge **R 75**

## **CHEESE PLATTER R 150 *fl***

*(serves 2)*

Cheeses of the day served with fresh fruit, Surval olives, biscuits, green fig preserve and Surval's Olive Chutney, honey and mixed nuts

## **CAPE BRANDY PAIRING WITH LINDT CHOCOLATE R 150**

*After an excellent meal, a toast to the Pot still brandy makers of our region*

Ladismith 8 Year old Cape Brandy (25ml) paired with Lindt Excellence Orange Intense  
Joseph Barry XO Cape Brandy (25ml) paired with Lindt Excellence Dark Chocolate 70%  
Oude Molen VSOP Cape Brandy (25ml) paired with Lindt Excellence Dark Orange Intense





# *Su Casa Kids*

**Spaghetti Bolognese R 45**

**Junior basket with riblets, chicken strips and chips R 45**

**Tomato-based pizza with ham and cheese R 35**

**Crumbed chicken strips with vegetables served with baby potatoes or chips R 45**

**Braised meatballs with mash and gravy R 45**

