



SU CASA



Menu
A LA CARTE



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 100 ✓
(serves 2)

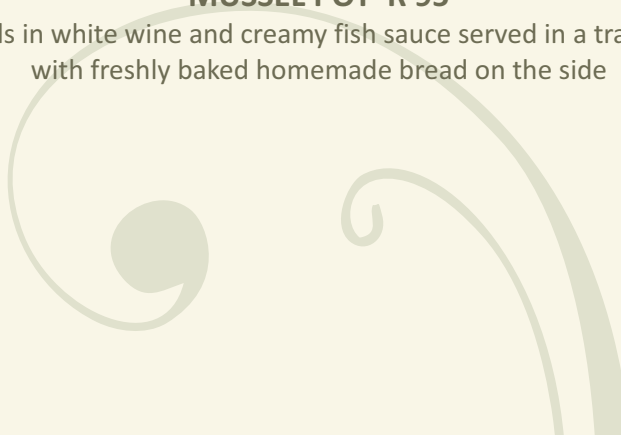
Trio of Surval Olive produce including jam, chutney, tapenade and Surval's Extra Virgin Olive Oil served with a variety of homemade crusty bread

OSTRICH CARPACCIO R 125 *N*

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 and homemade crusty bread

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





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*

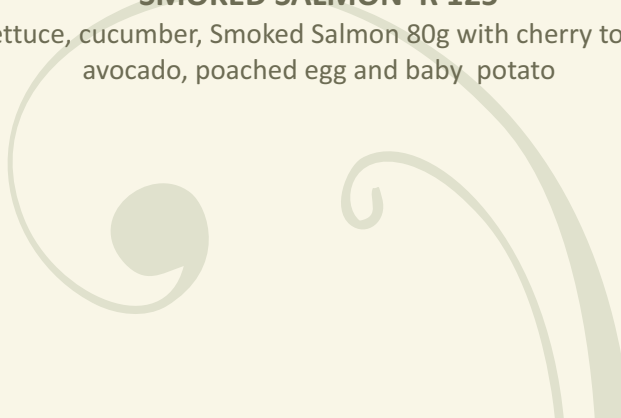
SIMPLY GREEK IN THE KLEIN KAROO R 70

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 125

Frippy lettuce, cucumber, Smoked Salmon 80g with cherry tomatoes, avocado, poached egg and baby potato





Surreal Goes Italian

Freshly made hand cut tagliatelle pasta used as base

BOLOGNESE PASTA R 105

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 95

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

MUSHROOM GNOCCHI R 85 ✓

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

SEAFOOD PASTA R 165

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

“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

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

THAI GREEN PRAWN AND CHICKEN CURRY R 145

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 240 **ℵ* **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*

GOURMET BURGER R 125

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 potato chips or vegetable chips on toasted ciabatta

“UMNGQUSHO” (SAMP AND BEANS) R 85

Is an African dish made of stamp mielies and sugar beans with slow cooked Lamb rib pieces cooked to perfection



Su Casa goes "Seaside"

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

3 TIGER PRAWNS AND LEMON RISOTTO R 135

Pan fried lemon garlic butter prawns served on a creamy lemon and white wine infused risotto

Su Casa Grills

ESPETADA (300g) R 205

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

FLAME GRILLED FILLETS

Choose either 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 185**

Ostrich (200g) **R 175**



Steaks of the World

**300G Sirloin Steak topped with one of the following international toppings
and one side dish of your choice R 185**

FRENCH -Tangy sun-dried tomato butter with parsley, onions & garlic.

GREEK -Rosemary, oregano butter & roasted garlic

ARGENTINIAN - Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil & lemon juice)

Su Casa Meat on the Bone

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 195

Succulent Pork spareribs grilled to perfection served with rustic chips

SAUCES R 35

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

SIDE DISHES R 35

Greek salad / potato chips / olive and potato mash / vegetables /
hand cut vegetable chips **B* / deep fried onion rings (8) / cauliflower & broccoli mash **B* /
white rice / plain potato mash



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

SU CASA POULTRY R 135

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

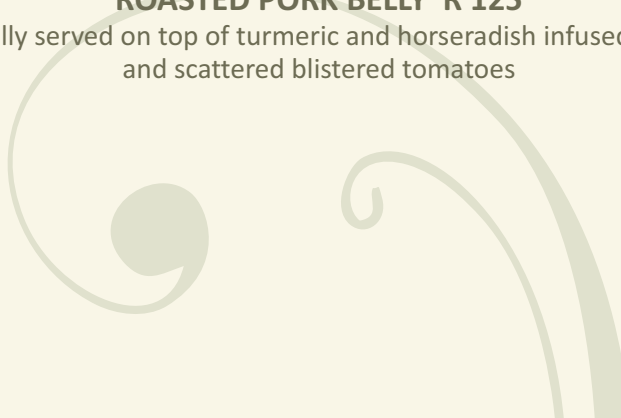
Your choice of grilled or crumbed fillet

PAN FRIED OSTRICH (200g) R 195

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 125

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





Sweet Cravings

CHOCOLATE FONDANT R 75

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 70

Vanilla flavoured baked custard with a caramelised praline topping

CAKE OF THE DAY R 60

All cakes served with vanilla ice cream
Please ask your server for our range of cakes

WAFFLES @ SURVAL

Homemade waffle with maple syrup and vanilla ice cream **R 60**

Homemade waffle with vanilla ice cream and mixed berry compote **R 80**

Homemade waffle with vanilla ice cream, banana, caramel and homemade fudge **R 80**



Su Casa Kids

Spaghetti Bolognese R 50

Junior basket with riblets, chicken strips and chips R 50

Tomato-based pizza with ham and cheese R 40

Crumbed chicken strips served with either vegetables or chips R 50

