

## DESSERTS

**Burnt Basque Cheesecake** R110  
cream cheese | burnt caramel crust  
berry compote

**Pistachio Baklava Sundae** R135  
phyllo | pistachio cream | nuts | honey  
gelato

**Lemon Meringue** R95  
tangy lemon curd | sweet mascarpone  
blueberries | granadilla

**Crème Brûlée with Ouzo & Vanilla** R95  
vanilla cream | ouzo infusion | liquorice  
burnt sugar

**Coffee & Chocolate Pot de Crème** R95  
vanilla custard | espresso | dark chocolate  
cream | vanilla

**Pecan Chocolatina** R125  
toasted pecans | chocolate ganache  
vanilla ganache

**Mille Feuille** R85  
puff pastry | vanilla cream | custard  
fresh berries | icing sugar

**Vanilla Gelato & Chocolate Sauce** R95  
with hot bar-one sauce

**Duo Sorbet** R90  
enquire regarding available flavours

## LIGHT SELECTIONS

**Fire-Roasted Bone Marrow** R95  
wood fired ciabatta | smoked salt | sumac onions  
parsley gremolata

**Feta-Stuffed Calamari** R125  
peppers | onions | wine | smoked paprika  
tomato | cream

**Peri-Peri Chicken Livers** R115  
spicy cognac cream | grilled chorizo  
chilli | wood-fired ciabatta

**Mushroom Tetra** R135  
brown mushroom | sautéed button mushroom  
crispy asian mushroom | truffle & cognac  
mushroom sauce

**Coal-Grilled Halloumi** R115  
honey-ginger | harissa yoghurt

**Café de Paris Escargot** R120  
café de paris butter | roasted garlic  
cream | crispy phyllo

**Mussels in White Wine** R125  
half-shell mussels | white wine |  
seasonal herbs | wood-fired ciabatta

**Coal-Grilled Baby Octopus** R149  
origanum | spirta fries | parsley  
lemon | olive oil

**Beef Trinchado** R115  
strips of beef | chilli | wine | cream | garlic  
paprika | ciabatta

**Souvlaki**  
wedges | parsley gremolata | tzatziki | pita  
**Beef** R195  
**Pork** R175  
**Chicken** R165

**Kárvouno Wraps**  
wedges | parsley gremolata | tzatziki | onion  
tomato | soft flat bread

**Beef Fillet** R175  
**Pork** R165  
**Chicken** R165

**Kárvouno Board** R195  
tirokafteri | tzatziki | hummus | halloumi  
kalamata olives | pita bread

## COLD PLATES

**Tuna Tartare** R175  
wasabi aioli | mango | smoked salt | fired lemon  
avocado | sesame | ponzu reduction

**Sea Bass Ceviche** R155  
citrus | cucumber | coriander | sumac onion | lime  
spring onion | mixed peppers

**Venison Carpaccio** R145  
parmesan crisp | capers | rocket | sesame dressing  
shaved parmesan | cranberries | sunflower seeds

**Prawns Tataki** R145  
prawns | soy | spring onion | ponzu | aioli | spirta fries  
toasted sesame seeds

**Pickled Octopus** R165  
olive oil | lemon vinaigrette | balsamic reduction  
radish | chives | rocket | roasted garlic

## SALADS & SIDES

*All olive oil used is extra virgin*

**Greek Salad** R125  
feta | olives | tomato | cucumber | cos lettuce  
origanum | balsamic dressing | onion

**Burrata Salad** R195  
roma tomatoes | roast tomatoes | cucumber  
peppers | basil pesto | balsamic dressing  
olive oil | toasted ciabatta

**Chicken Caesar** R155  
cos lettuce | grilled chicken | croutons  
parmesan | bacon | caesar dressing  
red onion | egg

**Rocket, Berry & Avo** R165  
berries | avo | chevin | greens  
lemon | berry vinaigrette | walnuts

**Falafel Bowl** R145  
falafel | hummus | crispy chickpeas | cucumber  
couscous | feta | sesame dressing |

**Roasted Beet Waldorf** R155  
greens | beetroot | gorgonzola | walnuts  
preserves | apples | grapes | berry vinaigrette

## KÁRVOUNO BUNS

*Served with Wedges & a Dip*

**The Kárvouno Cheese Burger** R165  
200g grain fed beef | brioche bun | cheddar  
aioli | sumac onion | cos lettuce | tomato

**The Truffle Wagyu** R195  
200g wagyu | truffle-glazed brioche bun  
provolone | truffle mushroom sauce | rocket  
smoked aioli

**The Chicken & Chorizo Flame** R155  
grilled chicken breast | brioche bun  
grilled chorizo | grilled peppers | cos lettuce  
tomato | harissa yoghurt | kárvouno sauce

**Beef & Crayfish Burger** R255  
200g grain fed beef | crayfish | aioli | dill  
lemon & coriander | butter | cos lettuce  
tomato

**Black Bean & Cauliflower Burger** R165  
three bean patty | brioche bun | beetroot  
cauliflower florets | lettuce | tomato  
sesame mayo

**Philly Steak Burger** R175  
thinly sliced sirloin | mozzarella cheese  
onion | tomato

**Diablo Steak Burger** R175  
thinly sliced sirloin | chilli | wine  
garlic onion | tomato

## OYSTERS

**Natural** 3 – R125 | 6 – R225

**Virgin Mary** 3 – R145 | 6 – R265  
tomato cocktail | coriander  
fish roe | sundried tomato

**Aphrodisiac** 3 – R155 | 6 – R285  
tomato | sumac onion | rocket  
creamy wasabi dressing | fish roe  
ouzo “kiss”

# KÁRVOUNO

SELECTED BEEF CUTS

*Basted with Olive Oil infused with Tallow & Kárvouno seasoning  
Served with a choice of either | Wedges | Coal-Baked Potato  
Kárvouno Vegetables | Greek Side Salad*

## On The Bone & Dry Aged Cuts

<b>T-Bone 600g</b>	<b>R395</b>
<b>Prime Rib 700g</b>	<b>R385</b>
<b>Tomahawk 800g</b>	<b>R495</b>
<b>Fillet on the Bone 450g</b>	<b>R365</b>
<b>Lamb Chops 400g</b>	<b>R385</b>
<b>Pork Tomahawk 650g</b>	<b>R285</b>
<b>Pork Loin Ribs</b>	<b>R295</b>
	<b>500g</b>
	<b>1kg</b>
	<b>R445</b>

## Wet-Aged Cuts

<b>Sirloin 250g</b>	<b>R235</b>
<b>Sirloin 400g</b>	<b>R335</b>
<b>Rump 200g</b>	<b>R225</b>
<b>Rump 350g</b>	<b>R315</b>
<b>Fillet 200g</b>	<b>R275</b>
<b>Fillet 300g</b>	<b>R325</b>
<b>Picanha Espetada</b>	<b>R395</b>
<b>Rib Eye 300g</b> - when available	<b>R325</b>

*\* Portion weights are raw weights*

## SAUCES & COMPOUND BUTTERS

<b>Truffle, Cognac &amp; Mushroom</b>	<b>R55</b>
<b>Monkey Gland</b>	<b>R40</b>
<b>Pepper</b>	<b>R40</b>
<b>Cheese</b>	<b>R40</b>
<b>Bordelaise</b>	<b>R40</b>
<b>Roasted Garlic</b>	<b>R40</b>
<b>Biltong &amp; Coriander</b>	<b>R45</b>

# SPECIALITY

MAINS

*Served with a choice of either | Wedges | Coal-Baked Potato  
Kárvouno Vegetables | Greek Side Salad*

<b>Smokey Blues</b>	<b>R365</b>
300g fillet   bacon   cheddar   mozzarella roquefort   peppercrust	
<b>Cajun Prawn Royale</b>	<b>R350</b>
250g Sirloin   prawns   garlic butter   wine   herbs	
<b>Balsamic Steak</b>	<b>R295</b>
200g fillet   butter   cream   glaze   rocket	
<b>Oxtail</b>	<b>R295</b>
bordelaise   slow cooked   veg	
<b>Argentinian Kebab</b>	<b>R425</b>
400g beef   garlic   lemon   onion peppers   chimichurri	
<b>Bitoque de Vaca</b>	<b>R295</b>
250g sirloin   chilli   garlic   smoked paprika coriander   white wine   spicy crumbed poached egg   cream   relish	
<b>Pepper-Crusted Thighs Skewer</b>	<b>R295</b>
de-boned chicken thighs   pepper-crusted   lemon pepper   onion   organum   white wine   olive oil	
<b>Grilled Baby Chicken</b>	<b>R245</b>
garlic   lemon   organum   paprika   olive oil	
<b>Chef's Prawn Pasta</b>	<b>R245</b>
deshelled prawns   coconut cream   smoked paprika wine   garlic   chilli   herb	

## VEGETABLES & SIDES

<b>Coal-Baked Potato</b>	<b>R45</b>
parsley butter   sour cream	
<b>Wedges</b>	<b>R45</b>
parsley   smoked salt	
<b>Parmesan Mash</b>	<b>R50</b>
parmesan   parsley	
<b>Creamed Spinach</b>	<b>R55</b>
feta   onion	
<b>Flamed Cauliflower Steak</b>	<b>R65</b>
harissa butter   lemon	

# SEAFOOD

& SHELLFISH

*Served with a choice of either | Wedges | Coal-Baked Potato  
Kárvouno Vegetables | Greek Side Salad*

<b>Kingklip</b>	<b>R285</b>
kingklip fillet	
<b>Baby Kingklip</b>	<b>R325</b>
kingklip, bone-in	
<b>Sole Large</b>	<b>R345</b>
sole, bone-in	
<b>Falklands Calamari</b>	<b>R255</b>
falklands tubes grilled	
<b>Picante Prawns</b>	<b>R225</b>
12 med prawns   sweet & spicy peppers   butter garlic   wine   cream	
<b>Queen Prawns (12)</b>	<b>R375</b>
<b>King Prawns (8)</b>	<b>R395</b>
<b>Seafood Platter</b>	<b>R895</b>
8 queen prawns   baby crayfish   baby octopus calamari   mussels   kingklip   wedges	
<b>Ocean's Platter</b>	<b>R295</b>
8 medium prawns   calamari   kingklip lemon butter   wedges	

## Kárvouno

*(n) Greek for charcoal, honours the ancient tradition of  
cooking over glowing embers, the very element that fuels  
our grill and defines our signature flavours.*

# KÁRVOUNO

SIZZLE, SAVOR, SOPHISTICATION

*Ingredients may vary subject to availability and seasonality. Please note our kitchen is not free from the following allergens: dairy, eggs, nuts, soy, wheat, seeds, shellfish & fish  
If you have any food allergies, please request further information on the ingredients before ordering. All extras will be charged, and a surcharge may apply for substitutions. Ts & Cs apply*