



EST.

2021

FIRE KITCHEN



Every year, Tripadvisor celebrates restaurants that consistently deliver amazing experiences with a Travelers' Choice Award—and this year, you made the list. That means you've earned positive reviews and ratings over the past year, so keep it up.

Good job, and congratulations on your well-deserved win.

**You're in the top 10% of
restaurants worldwide.**

"We respectfully realize that we are only as good as our last meal."



The Fire Kitchen's elevated approach to open-flame cooking is inspired by the spirit of Shisha Nyama and Argentinian Asado. Smoke and fire give unique character and complexity to every dish, each one individually cooked to order.

Local-supplier collaborations, thoughtfully selected produce, and the art of cooking with natural heat ensures each meal from The Fire Kitchen is multi-sensory and unforgettable.

TO START

Tuna

R145

Sesame seed crusted grilled tuna with spicy Japanese mayo and roasted garlic puree, topped with micro herbs

Avocado and Prawns

R145

Prawn tails crumbed with coconut accompanied by avocado, sweet chili and lime aioli
(Coconut Optional)

New Age Sashimi

R145

Salmon sashimi topped with lemon grass pearls, Japanese mayonnaise, sesame seeds and micro herbs

Snails

R135

Wood-fired snails prepared in garlic and herb butter, mozzarella and gruyere, served with lightly toasted Roosterbrood.
(Optional - Gorgonzola Cheese)

Baked Camembert

R140

Topped with toasted almond flakes, green fig preserve and pomegranate kernels

SALADS

Tomato & Onion Salad

with pomegranate vinaigrette

Side R60* | Main R90

Chef's Salad

Cos lettuce, fired edamame, peas, pumpkin seed and quinoa with cucumber, mint and tahini dressing (Add Tuna R30)

Side R90* | Main R135

Caesar Salad

Cos lettuce, crispy bacon, garlic croutons, Grana Padano shavings with a soft poached egg and classic Caesar dressing.

Side R90* | Main R135

OUR WARM SALAD

Beetroot and Onion Salad

Moroccan Style Roasted Red Beets, red onion, Moroccan spice and dressed with olive oil and balsamic vinegar (Add Feta R20)

Side R90* | Main R135

OUR SIGNATURE MEAT CUTS

From the Grill

Sirloin on the bone	350g R250
Rump	200g R220 400g R400
Ribeye	350g R340 500g R490
Picanha (the House Favourite)	250g R280 500g R550
T-Bone Served with chimichurri	750g R490
Beef Fillet Served with Café de Paris Butter	250g R295 400g R490
Lamb Chops	500g R420
Ostrich Fillet (Subject to availability) Marinated in red wine served with peach and green peppercorn sauce	400g R440

*Served with your choice of a side

Sauces

Gorgonzola	R30
Garlic	R30
Peri-Peri	R30
Blue Cheese	R30
Green Peppercorn	R30
Mushroom	R30
BBQ	R30

Our butter toppings

Café de Paris	R40
(27 Secret Ingredients)	
Garlic herb	R30
Lemon herb	R30

How do you want your cut of meat prepared?

BLEU | RARE | MEDIUM | WE DO NOT DO WELL

MEATWORTHS



By breeding, feeding, handling, processing and distributing the meat ourselves, we've managed to shorten the cold chain, ensuring that our traceability and quality comes standard!

MEAT OF ORIGIN

At Meatworths traceability is a high priority and by looking after our products every step of the way, we differentiate ourselves from others in the market. Our focus tracks back to the field where we use only the best genetics to breed healthy animals with a uniform carcass. By merely purchasing a limited amount of cattle, contamination to viruses and disease is constrained. Our animals are used to human contact and short travelled distance to the abattoir in Robertson also limits the stress factor and ultimately promises tender meat.

THE FIRE WORKS

Mediterranean Kingklip

A touch of fire, pan-fried in vierge sauce, topped with a Mediterranean dressing

R310

Seabass

Pan-fried seabass topped with sun dried tomato crust and served with garlic-herb butter

R310

Tuna

Sesame crusted grilled tuna with garlic chips, soy and Sriracha sauce, topped with micro herbs

R290

Trout

Pan-fried with lemon butter served with micro greens

R290

Grilled Baby Chicken

Free range flatty grilled with your choice of lemon and herb or Mozambican Peri-Peri Marinade

R280

*All above served with your choice of a side

THE SIDES

Belgian Fries

R50*

Roasted Garlic Potatoes

R50*

Roasted Earthy Vegetables

R50*

Braaied Butternut

Filled with charred onion, cumin, hummus and basil

Side | R50*
Main | R100

THE VEGANS & VEGETARIANS

Cauliflower Garam Masala Steak

Roasted cauliflower with baba ghanoush

R190

Chickpea Burger

Chickpea Burger on a grilled mushroom, topped with basil pesto and homemade onion rings. (basil pesto optional)
Served with a choice of Belgian fries or Chef's Side Salad

R190

Melanzane

Aubergine slices layered with Napolitana Sauce & homemade tomato and onion salsa. (cheddar cheese optional)

R190

Linguini

with Napolitana Sauce

Main R160

Side R90*

Sides Combo*

Why not combine any of our delicious sides as a main course

THE SWEETNESS OF FIRE

- Charred Bananas** with Belgian chocolate, ice cream & a drizzle of Maple Syrup R100
- Tipsy Pineapple** pineapple infused creme brulee served with pineapple and rum compote R90
- Grilled Grapes** served with vanilla ice cream and honey R90
- Classic Sweetness of fire Cherries Jubilee** R110
Refreshing dessert especially after a hearty meal.
Dark sweet cherries with ice cream and enjoy the blue flame when the brandy is ignited

FOR THE OTHERS

- Choice of cakes from our display! R75
- Vanilla ice cream, nut praline and Bar-One Hot Chocolate sauce R90
- Brandy infused Chocolate Tart with chocolate mousse R90
- Brandy and chocolate - Double 10yr Mimosa brandy with Belgian chocolate nibs R70

