



# Chico

RESTAURANT • HOTEL • CONFERENCING

## SNACKS

	small (canapé plate)	medium (side plate)
Roasted potato wedges / cajun spice	<b>R 45</b>	<b>R 90</b>
Batter fried whitebait / Asian dipping sauce	<b>R 50</b>	<b>R 120</b>
Southern fried wings / hot sauce	<b>R 50</b>	<b>R 125</b>
Biltong / chorizo / dry wors	<b>R 70</b>	<b>R 150</b>
Jalapeño and cheese rissoles / spicy tomato dip	<b>R 50</b>	<b>R 105</b>
Mini tortillas / cheese / red onion / mince / tomato	<b>R 55</b>	<b>R 120</b>
Butter-soaked mini baps / bacon / avocado	<b>R 45</b>	<b>R 100</b>

## MEALS

	starter (side plate)	main (entrée plate)
<b>House Salad</b> 	<b>R 120</b>	<b>R 240 (for 4)</b>
Cucumber / tomato / rocket / parmesan / olives / artichokes / zucchini / pickled peppers		
<b>Seared Salmon Wakami Salad</b>	<b>R 140</b>	
Pickled shimeji / yuzu / avo / crispy veg / togorashi mayo / noodles		
<b>Kudu Carpaccio</b>	<b>R 140</b>	
Ribbon vegetable salad / sambal oelek / garlic chips / potato sticks / pistachio / mayo		
<b>Fish Risotto</b>	<b>R 110</b>	<b>R 215</b>
Venice style / fennel / parsley / bonito flakes		
<b>Mushroom Risotto</b> 	<b>R 120</b>	<b>R 235</b>
Mushrooms / saffron / truffle		
<b>Roasted Chicken Thighs</b>	<b>R 110</b>	<b>R 195</b>
Tomato / olives / feta / artichokes / pancetta		
<b>Pork Belly</b>	<b>R 150</b>	<b>R 250</b>
Mushrooms / honey / ginger / tamarind / baby carrots / turnips / horseradish cream / cashews / Mongolian BBQ		

### Disclaimer

Whilst every care is taken in the preparation of our food we cannot guarantee against cross contamination. Please ensure you advise us of any life-threatening allergies beforehand.

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MENU

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## MEALS (cont.)

	starter (side plate)	main (entrée plate)
<b>Brasata Al Barolo</b> Red wine soaked brisket / bay leaves / onion / garlic / baby broccoli / pistachio / mash	<b>R 130</b>	<b>R 240</b>
<b>Venison Potjie</b> Springbok / baby onions / potato / tomato / young vegetables / rich gravy / leeks / polenta	<b>R 130</b>	<b>R 240</b>
<b>Sea Bass</b> Bonito broth / soya / garlic / pak choy / wakame / oyster sauce / crispy leeks / kewpie / bonito		<b>R 240</b>
<b>Thai Prawn Tails in a Coconut Broth</b> Shrimp paste / chilli / lime / green onions / garlic	<b>R 165</b>	<b>R 360</b>

## DESSERT

<b>Berries and Coconut</b> Fresh berries / star anise syrup / berry gel / snowballs / coconut panna cotta / rose Turkish delight /		<b>R 120</b>
<b>Just Chocolate (well almost)</b> Rich chocolate sponge / chocolate truffle / dark chocolate sauce / salted chocolate brownie / hazelnut chocolate biscotti / dark chocolate ice cream		<b>R 140</b>
<b>Frozen Cheesecake and Citrus Lemon Curd</b> Limoncello gel / syrupy citrus fruits / lemon gastrique / dried naartjie powder		<b>R 130</b>
<b>Indonesian Inspired Pancakes</b> Coconut milk / dried fruit / mixed nuts / custard / banana / rum and raisin ice cream		<b>R 120</b>

## SEASONAL 5 COURSE TASTING MENU

per person	<b>R 750</b>
with wine pairing	<b>R 1050</b>

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