This is Mint Restaurant at Taj Cape Town, where the drama, spectacle & ancient skill of cooking over fire coals is combined with contemporary hospitality to show how simple, great food can be. The chefs have developed a menu that showcases the freshest ingredients on what the tip of Africa has to offer.
APPETIZERS

6 KNYSNA OYSTERS (SF)   160
Choice of Dressing
Lemon Saffron, Soy Chilli, Tamarind

BUTTER POACHED PRAWN TAILS (SF)   165
Yellow Pepper Romesco, Tempura Spring
Onions, Coriander Oil

SMOKED SNOEK TARTARE (SF) (G)   140
Fennel Leaf Mousse, Avocado, Salmon Roe,
Caper Berries, Sweet Bread Bruschetta,
Wild Rocket

PAP & WORS   140
Boerekaas Pap Arancini, Grilled Wors,
Tobacco Onions, Chakalaka Relish

BRAAI BOARD (V)   135
Beetroot Falafel, Harissa, Plant-Based Coal
Grilled Kebabs, Pita Crisps, Sundried Tomato,
Olives, Coriander

SPRINGBOK CARPACCCIO   130
Pickled Beetroot, Cape Apricot Gel, Saladini

FORAGED BRAAI SALAD (V) (N)   110
Fynbos & Pomegranate Syrup, Candied Walnuts,
Tender Stem Broccoli, Root Vegetables

MINT SALAD (V)   105
Marinated Fior Di Latte, Tomato, Red Onions,
Cucumber, Cape Olives, Smoked Avocado

SALT & PEPPER SQUID (SF) (G)   135
Wild Rocket, Tobanjan Sauce & Lime

ON THE TABLE
BREAD BASKET
Served with Chilli Butter, Pesto Butter, Lemon Peel

APPETIZERS

MAMS

All our meats are braaied with Maldon Sea Salt to enhance
the flavour of our meats.

Choice of Sauce:
Ground Black Pepper / Wild Mushroom / Cape Citrus
Butter / Garlic Butter / Crushed Peri-Peri

Choice of Side:
Creamed Potato / Skinny Fries / New Potatoes / Coal Veg
Mélange / Basmati Rice / Side Salad

WOOD FIRED MEATS
SIRLOIN 250g   250
FILLET 250g   300
T-BONE STEAK 300g   295
RUMP 250g   230
KAROO MASALA LAMB CHOPS 380g   320
CRAYFISH 350g (SF)   390
PRAWNS 400g (SF)   370

COMBO GRILLS
LINEFISH & SIRLOIN STEAK   370
PRAWNS & SIRLOIN STEAK   390
SPECIALTIES

ORANGE GINGER CHICKEN 170
Chicken Thighs, Stir-Fry Vegetables, Black Charcoal Rice

BABY BEEF RIBLETS 165
Coal Grilled Ribs, Roasted Masala Buttered Corn Ribs, Parsley Gremolata

SLOW ROASTED LAMB SHANK 240
Olive Oil Mash, Pearl Onions, Baby Carrots, Wilted Greens

SMOKED DUCK BREAST 280
Parmesan Yams, Charred Bok Choy, Mixed Berry Jus

SPICED LAMB KOFantas 180
Charcoal Grilled, Kachumber, Sweet Potato, Aloo Masala, Dahi

SEAFOOD POTJIE (SF) 280
Seafood Tomato Bisque, Mussels, Prawns, Calamari & Fish, Basmati Rice

LINEFISH NIÇOISE (SF) 240
Green Beans, Olives, Tomato, Crushed Potato, Lemon Beurre Blanc

MUSHROOM & CAULIFLOWER PILAU (V) 150
Wild Mushrooms, Peas, Parsley, Turmeric

BEAN SPAGHETTI (V) 145
Lentils, Veggie Kebabs, Tomato, Spinach

MIXED GRILLS 350
Your Choice of Lamb Chops or Sirloin Steak with Boerenkaas Pap Arancini, Grilled Wors & Chakalaka Relish

MINT CURRIES

Freshly prepared served with basmati rice, pickle, raita, kachumber & roti

BUTTER CHICKEN & PEAS 230
Charred Chicken Fillet, Mild Tomato Sauce Emulsion with Peas

DE-BONED LAMB CURRY 280
Braised De-boned Lamb Cubes Cooked in Aromatic Spices & Kashmiri Masala

BUTTERNUT SQUASH & GREEN BEAN CURRY (V) 159
Whole Aromatic Spices, Coconut Milk, Garden Fine Beans
GOURMET SANDWICH & BURGERS

Served with Skinny Fries, Sweet Potato Chips or our House Side Salad. Sandwiches are served on a choice of White, Brown or Seeded Loaf, Toasted or Not Toasted.

MASALA STEAK (G) 169
Spice Onions, Grilled Beef Steak, Tomato, Peppery Rocket

TANDOORI CHICKEN (G) 149
Chicken Breast, Smoked Mango Chutney, Cos Lettuce

INFAMOUS BCT (V) (G) 119
Basil Pesto, 2 Cheese, Plum Tomato, Pepper

HALLOUMI BELL PEPPERS (V) (G) 140
Grilled Halloumi, Roasted Bell Peppers, Fried Onions, Tamarind Chutney

TAJ BEEF BURGER (G) 195
Pretzel Roll, 400g Ground Chuck Beef Patty, Cos Lettuce, Dill Pickles, Avocado, Onion Rings

ZUCCHINI VEG BURGER (VE) (G) 149
Pretzel Roll, Wood-Fried Veg Zucchini Patty, Minted Yoghurt, Avocado, Onion Rings

DESSERT

HAUSBRANDT COFFEE TIRAMISU 95
Coffee Macaroons, Chocolate Sauce & Sugared Pistachio Brittle

CAPE CITRUS TART SLICE 95
Macerated Strawberries, Citrus Meringue Shards

SPICED BANANA CARROT CAKE (G) 95
Orange, White Chocolate Frosting, Cinnamon, Ginger Ice Cream, Orange Syrup

TAJ FROMAGE PLATE (G)(N) 95
Selection of Local Cape Valley Cheeses, Preserves, Fruit Nuts & Crackers

MANGO & RASPBERRY CHEESECAKE 95
Mango Lassi, Raspberry Macaroon, Coconut Tuile

(V) - Vegetarian (VE) - Vegan (G) - Gluten (SF) - Seafood (N) - Nuts
Prices inclusive of VAT. Service charge not included.