

CAVIAR

10g	30g
🍷 BELUGA CAVIAR	R1 550 / R4 050
🍷 OSETRA CAVIAR	R1 350 / R3 450
🍷 ROYAL BAERI CAVIAR	R1 150 / R2 850

Add an additional side of Oysters of your choice.
Add Smoked Salmon 60g; R80

🍷 *Bollinger SP Cuvee NV Brut - R2 300*

OYSTERS

ASIAN	R49
BLOODY MARY	R49
CHAMPAGNE & STRAWBERRY	R49
PLAIN	R39
SRIRACHA & LIME	R49

SUSHI

🍷 SALMON CALIFORNIA ROLL 4pcs/8pcs	R70/R110
🍷 PRAWN CALIFORNIA ROLL 8pcs	R90
🍷 SALMON FASHION SANDWICH 8pcs	R120
🍷 PRAWN FASHION SANDWICH 8pcs	R115

SIGNATURE SUSHI

SALMON CRISPY ROLL 4pcs/8pcs Crispy coated salmon salsa california roll topped with sweet chilli mayo, teriyaki & crispy salmon skin	R130/R180
EBI SALMON FIRE CRACKER 4pcs/8pcs Crispy prawn & slaw california roll topped with spicy salmon, sweet chilli, teriyaki & spicy mayo	R135/R186
FLAMED WAGYU URUMAKI 4pcs/8pcs Avo roll topped with flamed wagyu, chilli oil, mayo, caviar & jalapeño	R130/R180
NEW STYLE PRAWN NIGIRI 2pcs Sushi rice topped with prawn, crispy panko crumbs, chilli teriyaki & jalapeño	R80
PRAWN EBI ROLL 4pcs/8pcs Prawn & avo california roll topped with sweet chilli rock shrimp & spicy mayo	R135/R186
SALMON ROCK DELUXE 4pcs Mini salmon bites, topped with rock shrimp salad, lime, teriyaki & chilli mayo	R110
🍷 SALMON ROSES 3pcs	R90
🍷 AMAN ROSES 3pcs Salmon roses with avo, topped with sticky tempura prawn	R115
🍷 TEMPURA AVO ROLL 4pcs/8pcs Tempura avo california roll topped with sesame seeds, avo, mayo & tempura crunch	R80/R113
🍷 VEGAN CALIFORNIA ROLL 4pcs/8pcs Pickled radish, cucumber & avo california roll topped with avo, vegan mayo, spring onion, crispy onion & toasted panko	R55/R90
WASABI PARCEL 4pcs/8pcs Salmon avo & wasabi sandwiched in rice & nori served on wasabi mayo	R90/R145

FLATBREADS & TOASTIES

🍷 BLACK ANGUS BOEREWORS ROLL Black Angus Boerewors, tomato chilli jam, BBQ mayo, salsa & chorizo crumbs in a butter bun with skinny fries	R120
CHORIZO FLATBREAD Char-grilled za'atar flatbread topped with spicy cider chorizo & tirokajteri	R120
🍷 MEDITERRANEAN FLATBREAD Char-grilled za'atar flatbread topped with cherry tomatoes, avocado pesto, olives, feta, shaved red onion & rocket	R110
PRAWN & AVO FLATBREAD Char-grilled Za'atar flatbread topped with herb & lemon butter prawn with zesty crushed avo	R165
🍷 GRILLED CHEESE SANDWICH Grilled cheese sandwich with a layer of crusted parmesan cheese	R100
🍷 GRILLED CHICKEN SANDWICH Grilled chicken with mayo & maple syrup garlic, chilli dressing with rocket	R130
🍷 GRILLED STEAK SANDWICH Grilled sirloin with mayo & maple syrup garlic, chilli dressing with rocket	R160

MEZE

🍷 BAKED FETA Danish feta topped with honey baklava & served with crostini	R125
🍷 BILTONG CARPACCIO Topped with honey mustard, shaved parmesan, pickled red onion, jalapeño & crispy capers	R130
🍷 BOEREWORS SMOOR Slow cooked Black Angus boerewors in a tomato & onion sauce with char-grilled chilli flatbread	R125
🍷 CHILLI CHORIZO & CALAMARI Sauteed peri-peri calamari & chorizo with char-grilled chilli flatbread	R155
CREAMY WHITE WINE MUSSELS White wine garlic mussels with crostini	R105
🍷 CRISPY SQUID HEADS Fried squid heads served with a lemon mayo	R95
🍷 FRIED HALLOUMI Sweet chilli mayo	R90
GRILLED CHICKEN WINGS Choice of BBQ, Mild or Peri-Peri	R105
🍷 GRILLED OR FRIED CALAMARI Choice of Garlic & Herb or Lemon Butter Cream	R105
KOREAN CHICKEN THIGHS Gochujang deboned chicken thighs with toasted sesame seeds	R105
PERI-PERI CHICKEN LIVERS Creamy peri-peri chicken livers with crostini	R95
SPICY PRAWNS Tempura prawns coated in wasabi mayo	R140

SALADS

🍷 BLUE CHEESE & POACHED PEAR SALAD Champagne poached pear, gorgonzola cheese, rocket, cranberries & walnuts with blue cheese dressing	R125
CHICKEN CAESAR SALAD Grilled chicken breast with avo, streaky maple bacon bits, parmesan, croutons & cos lettuce dressed in an anchovy dressing	R150
CHIMICHURRI BEEF SALAD Rump tagliata, jalapeño chimichurri, burrata, confit cherry tomatoes, roasted red onion, pine nuts, rocket & balsamic reduction	R150
🍷 HALLOUMI SALAD Fried halloumi, blistered cherry tomatoes, grilled onion, baby leaves, cucumber & roasted pecan nuts tossed in mojito dressing	R135
🍷 VILLAGE GREEK SALAD Side/Table	R110/R160

LIGHT MEALS

DEBONED CHICKEN THIGHS Harissa Honey & Lemon	R105
🍷 GREEK CHICKEN BREASTS Greek yogurt topped with rocket, oregano & lemon grilled chicken breast, crispy olives, feta & za'atar spice	R145
🍷 SALMON POKE BOWL Chilli soya, marinated salmon, black nori rice, cucumber, radish & spring onion salsa, grilled pineapple, slaw & avo	R165

TACOS

🍷 TACOS CHEESE BURGER Cheese beef burger in soft shell tacos with lettuce & tomato	R130
TACOS PULLED PORK Sticky pulled pork in soft shell tacos with jalapeño slaw	R125
TACOS SPICY CHICKEN Gochujang deboned chicken thighs in soft shell tacos with salsa & Kewpie mayo	R125

BURGERS

ASIAN BURGER Sticky teriyaki beef burger, BBQ Japanese mayo, tomato, shaved cabbage & spring onion in a bun with chunky fries	R145
CLASSIC BURGER Beef burger with streaky bacon, cheddar cheese, onion, rocket & tomato in a bun with chunky fries	R150
🍷 VEG BURGER Fried halloumi or jalafel, tomato chilli jam, rocket, tomato, crushed avo & onion in a bun with chunky fries	R135

PIZZA

🍷 CHICKEN & AVO PIZZA Pomodoro, mozzarella, smokey sauce chicken, sliced avo with mushrooms & chilli mayo 🍷 <i>Bosman Adama White Blends - R500</i>	R130
🍷 CHICAGO DEEP PAN PIZZA Pomodoro, mozzarella, parmesan cheese, pepperoni & Italian sausage 🍷 <i>Journey's End Cape Doctor Red Blend - R680</i>	R230
🍷 THE FEDJA PIZZA Pomodoro, mozzarella, maple bacon, pepperoni, mushroom, green peppers, onion & maple syrup garlic, chilli dressing with rocket 🍷 <i>Kleine Zalze Family Reserve - R650</i>	R175
🍷 MEXICANA PIZZA Pomodoro, mozzarella, traditional beef & pork bolognese, green peppers, chilli, mushroom & spring onion 🍷 <i>Nativo The Bees - Viognier - R330</i>	R145
SEAFOOD PIZZA Pomodoro, mozzarella, prawns, mussels, calamari & garlic butter 🍷 <i>Kleine Zalze Vineyard Selection Chardonnay - R360</i>	R180
🍷 PARMA HAM PIADINE Italian flatbread with a fresh filling of rocket, burrata, parmaham, cherry tomatoes, oregano, olive oil & a maple syrup garlic, chilli dressing 🍷 <i>Terra Linda Grenache - R290</i>	R185

PASTA

CHOICE OF: • Spaghetti • Fettucine • Rigatoni	
🍷 CARBONARA Crispy maple bacon, eggs, grated pecorino cheese, black pepper & truffle oil 🍷 <i>Creation Estate Pinot Noir - R580</i>	R170
🍷 DRUNKEN SALMON PASTA Salmon with creamy whiskey sauce 🍷 <i>Kia Ora Sauv Blanc - New Zealand - R650</i>	R290
🍷 FILETTO CACIO E PEPE Strips of fillet with freshly grated pecorino cheese with black pepper 🍷 <i>Idiom Di Stell Heritage Bianco Pinot Grigio - R360</i>	R185
🍷 PRAWN PASTA Prawns & basil lemon butter 🍷 <i>Goote Post 'Pinch of Salt' Chardonnay - R480</i>	R210
POLLO FETTUCCINE Grilled chicken breast, parmesan cheese, piquante pepper, cream, charred tomatoes & chorizo crumbs 🍷 <i>Carmen Stevens Julie - R270</i>	R165
SEAFOOD PASTA Calamari, prawns & mussels in a lemon white wine garlic cream 🍷 <i>L'Avenir Horizon Chenin Blanc - R290</i>	R230
🍷 TRADITIONAL BOLOGNESE Slow-cooked beef & pork mince bolognese & parmesan cheese 🍷 <i>Kleine Zalze Grenache - R470</i>	R150
🍷 TRADITIONAL LASAGNE Layers of fresh pasta, slow-cooked bolognese, mushroom sauce & parmesan cheese 🍷 <i>Allee Bleue Estate Collection Shiraz - R450</i>	R170

SPECIALITY DISHES

🍷 FILLET SUZETTE Fillet pieces in a butter lemon thyme sauce with crispy skinny fries 🍷 <i>Springfield Methode Ancienne Chardonnay - R950</i>	R275
🍷 FIVE SPICE DUCK Grilled duck breast on 5 spice potato crush with sticky bok choy & broccoli 🍷 <i>Muralie Laurens Campher White Blends - R480</i>	R245
🍷 LEMON BRAISED CHICKEN Chicken pieces in a lemon butter sauce with herbed butter Jasmine rice 🍷 <i>Project Z Riesling by Kleine Zalze - R670</i>	R145
🍷 MISO PORK BELLY Slow roasted miso pork belly with burnt sesame butter mash, honey braised cabbage & crispy garlic 🍷 <i>Old Road Wine CO Anemos Chenin Blanc - R670</i>	R185
STICKY SHORT RIB Slow roasted short rib on a bed of roasted butternut & potato mash with salsa verde 🍷 <i>Eagles Nest Vineyards Merlot - R360</i>	R280
🍷 THAI GREEN CURRY VEGETABLES 🍷 <i>IL Geco Pinot Gris - R630</i>	R135
🍷 THAI GREEN CURRY CHICKEN 🍷 <i>Creation Chardonnay - R510</i>	R165
🍷 THAI RED CURRY LAMB 🍷 <i>Mitre Edge Cinsault - R350</i>	R280
🍷 THAI RED CURRY PRAWN 🍷 <i>Iona Mr. P Pinot Noir - R380</i>	R295

WOOD FIRED GRILLS

CHOICE OF: • Aman Secret Basting with Jack Daniel's Tennessee Honey Whiskey • Salt & Pepper • Smokey Sauce	
🍷 T-BONE (1.2kg) 🍷 <i>The Mackenzie Hartenberg - R1 600</i>	R625
🍷 DRY AGED SIRLOIN ON THE BONE (500g) 🍷 <i>Louis Latour Valmoissine Pinot Noir - Burgundy - R850</i>	R275
🍷 DRY AGED RIB EYE ON THE BONE (400g) 🍷 <i>Springfield Methode Ancienne Cab Sauv - R1 100</i>	R295
FILLET ON THE BONE (350g) 🍷 <i>Vilafonté Seriously Old Dirt Red Blends - R620</i>	R235
PICANHA (300g) 🍷 <i>Allee Bleue Estate Collection Pinotage - R450</i>	R175
SIRLOIN (250g) 🍷 <i>Old Road Wine CO The Anvil Shiraz - R260</i>	R155
🍷 LAMB RUMP (300g) 🍷 <i>Steenberg 'Magna Carta' White Blend - R650</i>	R235
SKINNY LAMB CHOPS (400g) Lemon & oregano 🍷 <i>Muralie Ronnie Melck Shiraz - R620</i>	R295
🍷 SKINNY CHICKEN CHOPS (600g) Lemon & oregano 🍷 <i>Fryer's Cove West Coast Chenin Blanc - R360</i>	R185
🍷 GIANT BEEF RIB 🍷 <i>Louis Latour Valmoissine Pinot Noir - Burgundy - R850</i>	R345
RACK OF PORK RIBS (800g) 🍷 <i>Journey's End Cabernet Franc - R550</i>	R355
🍷 DEBONED CHICKEN Peri-Peri Lemon & Herb 🍷 <i>Kleine Zalze Cinsault Rosé - R210</i>	R215

SEAFOOD

CRISPY BATTERED HAKE & CHIPS Beer battered hake, remoulade & pear slaw with salt & vinegar skinny fries 🍷 <i>Solitary Owl House Sauv Blanc - R490</i>	R165
WOODFIRED QUEEN PRAWNS (8) Garlic & Herb Lemon Butter & Chilli 🍷 <i>Heritage Heroes The Anchor Man Old Vine Chenin Blanc - R425</i>	R300
🍷 GRILLED SEA BASS Grilled Sea Bass, lemon caper butter sauce, crispy squid heads & grilled calamari 🍷 <i>Buitenverwachting Maximus Sauv Blanc - R820</i>	R255
🍷 NORWEGIAN SALMON Norwegian salmon grilled in a teriyaki sauce with black rice & char-grilled tenderstem broccoli 🍷 <i>Wriesenhof Grenache - R890</i>	R360
🍷 GRILLED BABY KINGKLIP Grilled baby kingklip with lemon butter sauce, crispy squid heads & grilled calamari 🍷 <i>De Wetshof Bateleur Chardonnay - R1 350</i>	R365

SAUCES

ADD THE SAUCE	R45
🍷 Brandy Mushroom	
🍷 Creamy Peri-Peri	
🍷 Four Cheese	
🍷 Green Peppercorn	
🍷 Honey Bourbon Garlic Butter	
🍷 Teriyaki	
🍷 White Wine Garlic Cream	

ALL ABOUT THE SIDES

🍷 Black Rice	R45
Cabbage & Pear Slaw with Remoulade	R40
Char-grilled Vegetables	R50
Char-grilled Za'atar Flatbread	R30
🍷 Crispy Onion Rings	R45
🍷 Crispy Spring Onion Sticks	R45
🍷 Crushed Truffle Parmesan Baby Potatoes	R50
🍷 Garlic Cheese Bread	R40
Herbed Butter Jasmine Rice	R45
🍷 Lemon Butter Tenderstem Broccoli	R60
🍷 Roasted Bone Marrow	R99
🍷 Roasted Butternut & Potato Mash	R45
🍷 Rocket, Avo, Pickled Red Onion with Creamy Whipped Feta Salad	R55
🍷 Spicy Chickpea Tabbouleh	R50
🍷 Chunky Smokey Bourbon Fries	R42
🍷 Skinny Salt & Vinegar Fries	R37
🍷 Skinny Truffle Parmesan Fries	R50

SHARING

- MEZE PLATTER** R170
Hummus | Tirokafteri | Guacamole | Baba Ganoush | Piquante Pepper Dip | Marinated Olives | Halloumi | Char-grilled Za'atar Flatbread | Chilli Tortilla Chips | Pizza Sticks
🍷 Steenberg 1682 Chardonnay Cap Classique - R450
- PAPAS MEZE PLATTER** R1 000
Peri-Peri Chicken Livers | Boerewors Smoor | Chilli Chorizo & Calamari | Crispy Squid Heads | Baked Feta | Spicy Prawns | Char-grilled Za'atar Flatbread | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 Bernard Series The Maverick SMV Red Blend - R680
- THE CHICKEN PLATTER** R675
Whole Deboned Chicken | Skinny Chicken Chops | Harissa Deboned Chicken Thighs | Grilled Chicken Wings | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 Amari Lush Vintage Demi-Sec - R650
- THE LAND & SEA PLATTER** R950
Sirloin Tomahawk (500g) | Woodfired Queens Prawns (8) | Creamy White Wine Mussels | Deboned Chicken | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 De Grendel Op Die Berg Chardonnay - R720
- THE MEAT PLATTER** R1 300
Fillet on the Bone (350g) | Picanha (300g) | Sirloin (250g) | Rack of Pork Ribs (800g) | Skinny Lamb Chops (400g) | Black Angus Boerewors (250g) | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 Gabriel & Gysbert - Kwartsop Cab Sauv - R650
- RIBS, WINGS & ANGUS BOEREWORS PLATTER** R680
Rack of Pork Ribs (800g) | BBQ & Peri-Peri Chicken Wings | Black Angus Boerewors (250g) | Garlic Cheese Bread
🍷 Mitres Edge NV Me Classic Red - R350
- THE SEAFOOD PLATTER** R1 275
Grilled Baby Kingklip | Woodfired Queen Prawns (8) | Fried Squid Heads | Grilled or Fried Calamari | Creamy White Wine Mussels | 4 Plain Oysters | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 UVA Mira The Mira Chardonnay - R650
- THE SUSHI PLATTER** R880
Ebi Salmon Fire Cracker 8pcs | Flamed Wagyu Urumaki 8pcs | Wasabi Parcel 8pcs | Salmon Roses 3pcs | Aman Roses 3pcs | New Style Prawn Nigiri 2pcs | Prawn California Roll 8pcs
🍷 Graham Beck Brut NV - R390
- ULTIMATE PLATTER** R2 300
T-Bone (1.2kg) | Deboned Chicken | Grilled Chicken Wings | Rack of Pork Ribs (800g) | Black Angus Boerewors (250g) | Skinny Lamb Chops (400g) | Woodfired Queen Prawns (8) | Salmon Crispy Roll 8pc | Prawn Fashion Sandwich 8pc | Crispy Onion Rings | Crispy Spring Onion Sticks | Skinny Salt & Vinegar Fries
🍷 VilaFonté Series M Red Blend - R1 950

DESSERT

- BAKED CHEESECAKE** R80
Served with cream and fruit
- BAKLAVA & PISTACHIO ICE-CREAM** R95
Layers of nuts & phyllo drizzled with honey syrup & served with pistachio ice-cream
- CANNOLI CHOC NUT** R110
Filled with vanilla ice-cream, dipped in 100% Belgian Chocolate & covered in nuts
- CANNOLI CHOC SPRINKLE** R110
Filled with Belgian Chocolate ice-cream, dipped in 100% Belgian Chocolate & covered in delightful sprinkles
- CANNOLI COOKIES & CREAM** R110
Filled with Cookies & Cream ice-cream, dusted with Oreo cookies
- COFFEE AMARULA SUNDAE** R80
Salted caramel ice-cream, layered with Amarula, caramel popcorn, chocolate sauce, espresso & shortbread
- GOURMET ICE-CREAM SCOOP** R42
Nutella | Halva | Baklava | Orange Cream | Morello Cherry | Salted Caramel | Toasted Marshmallow | Pistachio | Vanilla
- ICE-CREAM CHOCOLATE BROWNIE CRUMBLE CAKE** R155
Ice-cream cake layered with chocolate brownie crumble
- ICE-CREAM WHITE CHOCOLATE LOTUS CRUMBLE CAKE** R155
Ice-cream cake layered with lotus crumble
- MILK TART** R90
Served with cinnamon whipped cream & rooibos syrup
- STICKY BREAD PUDDING** R100
Sticky toffee bread pudding topped with vanilla ice-cream
- SUMMER PAVLOVA** R90
Meringue served with crème patissiere & fresh fruit
- CHARCUTERIE BOARD** SQ
Platter with variety of cured meats, artisanal cheeses, breads, seasonal fruit, olives & spreads

DESSERT WINE

- DELHEIM EDELSPATZ NOBLE LATE HARVEST** R130
- PROJECT Z BY KLEIN ZALZE - SWEET FORTIFIED WINE** R100

DIGESTIVES

- 1920 AGUARDENTE** R55
- GRAPPA ANTONELLA CABERNET** R60
- LIMONCINO BOTTEGA BASE DI GRAPPA** R65
- DURBANVILLE HILLS MERLOT POTSTILL BRANDY 10 Y.O** R50



“At AMÁN we believe in equitable sharing. Your tips are shared wholly amongst all our staff members.

We thank you for your gratuity.”

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🍷 Aman Woodmead

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🍷 NEW

🌱 VEGAN

🥬 VEGETARIAN

🍷 WINE RECOMMENDATION

TRANQUILITY | UNITY | BEAUTY