



## GRILLROOM, BAR & ARTISANAL BUTCHERY

Our menu celebrates the very finest of local produce,  
sourced from our country's most respected farmers  
and artisanal growers.

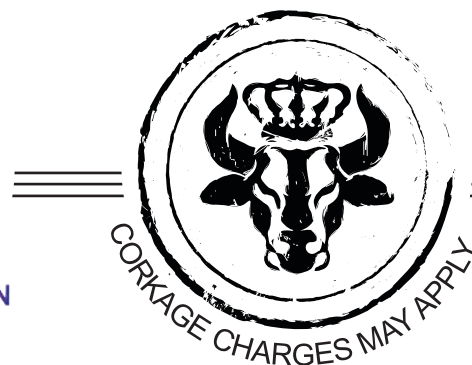
We are indeed most sincerely and enormously grateful  
that you've chosen to dine with us.

We are all just completely obsessed with delivering  
a truly memorable dining experience to you  
and your guests.

*Enjoy! Lekker Eet! Bon Appetit!*



SOUTH AFRICAN  
CHEFS ASSOCIATION







## TAPAS & STARTERS

*We've spent months in San Sebastian in the Basque region of Spain which is widely regarded as offering the best selection of Tapas and Pintxos bars in the world.*

*Hopefully we've learnt a few things from the very best...*

*Our extensive and informally served selection of small plates and pans are the perfect way in which to experience a wide variety of classically Spanish tastes with a selected few South African favourites.*

Beef Kaiings, grilled in our basting sauce with a mini baguette and butter	95
De VleisPaleis Beef Biltong Bowl (150g)	105
Traditional Prawn and Avocado Ritz with Marie Rose dressing	105
Camembert Wheel baked in Chardonnay and thyme	97
Snails in Garlic and Parsley Butter, served with a fresh bun	98
Bone Marrow, grilled with herb salsa	112
Dutch Bitterballen with Dijon mustard Aioli	92
Spanish Ham Croquettes with caramelized onion Aioli	85
Basque Octopus Salad with lemon, chilli, olives, tomato, cucumber and Extra Virgin Olive Oil	120
Grilled Squid Tubes, stuffed with feta in garlic and chilli butter	95
Skaapstertjies, flame grilled, finished with lemon juice and rocksalt	120
Jalapeños stuffed with 3 cheeses, bacon wrapped and crumbed with Chipotle Aioli	92
Grilled Spanish Chorizo, Brandy flamed	98
Bacon, Feta, Mac and Cheese Balls with sweet red chilli sauce	85
Sautéed Chicken Livers, onions, red chilli, garlic and cream sauce with crostini	86
Oven-fired Field Mushrooms topped with feta and garlic butter (v)	85
Crispy Salt and Pepper Calamari served with Aioli and herb dressing	99

## IMPORTANT NOTES

For the hygienic protection and personal security of our guests, De Vleispaleis operates a strictly **'no cash policy'**.

We do obviously accept all major credit & debit cards other than American Express and Diners Club.

A service charge of 10% will be added to all tables of six or more guests.

Please note that some of our menu items may come in contact with wheat, eggs, nuts, dairy products and alcohol. Guests suffering from food allergies should please enquire with our management prior to ordering.

Whilst we always do our best to accommodate dietary restrictions, we cannot necessarily always comply with every dietary request.

All menu items are offered subject strictly to supplier availability.



## RAW & SMOKED BAR

*All dishes served with Crostini*

<b>Freshly Shucked Oysters (Subject to availability)</b> Served with Tabasco, lemon wedges and Horseradish relish.	SQ
<b>Smoked Salmon Carpaccio</b> Served with Blueberries, spring onions, finished with honey, citrus and soya.	122
<b>Springbok Loin Carpaccio</b> Drizzled with Dijon mustard Aioli and grated Parmesan.	132
<b>Tuna Tartare</b> With avocado, diced tomato, onion and garlic. Finished with a soya, sesame oil, chilli and coriander dressing.	138
<b>Salmon Tartare</b> With avocado, diced tomato and onion. Finished with wasabi mayonnaise and lime zest.	136
<b>Beef Carpaccio</b> Sliced wafer thin, finished with grated Parmesan and Olive Oil.	125
<b>Steak Tartare</b> Hand-ground Beef with traditional spice and a egg yolk topping.	130

## SALADS

*We quite simply only use the freshest ingredients sourced from local farms at all times.*

<b>House (V)</b> Seasonal lettuce, fire roasted beetroot and butternut with pumpkin seeds and crumbled Blue cheese, drizzled with aged balsamic dressing.	110
<b>Cypriot Peasant Style (V)</b> Chopped tomato, cucumber, onion, Kalamata olives and a Feta block, drizzled with Extra Virgin Olive Oil and scattered oregano.	110
<b>Mississippi Cobb</b> Bacon, avocado, croutons, tomato, onion, crumbled Blue cheese on a bed of greens, drizzled with House Ranch dressing.	110
<b>Caprese (V)</b> Vine ripened tomatoes, Bocconcini Mozzarella Fior Di Latte, Basil Pesto and Extra Virgin Olive Oil.	115
<b>Caesar</b> Mixed greens dressed with croutons and a Caesar dressing, Olive Oil, egg, anchovy drizzled with garlic and Worcestershire dressing.	115
<b>Biltong and Blue Cheese</b> Mixed greens, fresh plums, chopped cucumber, Blue cheese crumbs and lime dressing.	120



## SEAFOOD

*If it's not sustainable we won't serve it. We're shareholders in a seafood processing plant in the Strand and as such have constant access to the best seafood that the Cape shoreline has to offer.*

<b>West Coast Mussel Pot</b> Served in a Chardonnay, garlic, leek and double cream sauce with a fresh bun.	199
<b>Grilled Line Caught Kingklip</b> On a bed of Parmesan mash with a Classic Beurre Blanc Sauce and roasted vine tomatoes served with our homemade spinach and butternut.	265
<b>Norwegian Salmon</b> Pan grilled and drizzled with Teriyaki Glaze on a bed of Parmesan mash served with our homemade spinach and butternut.	295
<b>Patagonian Calamari</b> Your choice of fried or grilled with a Romesco or Aioli sauce served with double-fried chips.	225

## SIGNATURE GOURMET BURGERS

*Our hand-crafted burgers are made using only the very finest AAA grade South African beef. We fire-grill and lightly brush baste with our signature basting to ensure maximum flavour and succulence at all times.*

*Our Brioche buns are lightly toasted on the grill and smeared with our signature in-house mayo and caramelized onion infusion & thereafter liberally topped with sliced lettuce, tomatoes and onions.*

*All burgers are served with our double-fried chips and topped with two beer-battered onion rings.*

Our Original Classic BBQ Beef	125
Black Truffle Infused Aioli	148
Bacon and Melted Cheddar Cheese	158
Cracked Peppercorn Sauce	158
Field Mushroom and Double Cream Sauce	158
Smashed Avocado and Crispy Bacon	169
Caramelised Onion and Feta	158
Camembert and House Sweet Chilli	158
Monkeyland Sauce and Cheddar Cheese	149
Spiced Free Range Chicken Breast with Roasted Garlic Aioli	158
Beyond Meat® Burger and Vegan Mayo	179
The Magnificent, Zuney Farm, Wagyu Burger	192



## GRILLS

*We've owned and managed some of the finest steakhouses and grillrooms in South Africa during the last 40 years.*

*We personally mature and flame grill only the finest AAA grade South African beef.*

*Our beef is hung on the carcass by our butchers for a minimum of seven days before being wet-aged in our in-house meat locker for no less than 28 days.*

*All grills are served with complimentary double-fried chips and our classic spinach and butternut.*

*All steaks are brush-basted with our signature basting during grilling. All weights are raw weights prior to grilling.*

*Grilling times will vary depending on your choice of temperature.*

## SIGNATURE GRILLS

*Our signature steaks are subject to availability and ageing. Served with or without our Famous Basting.*

T-Bone 600g	390
T-Bone 800g	515
Sirloin on the Bone 500g	360
Fillet on the Bone 300g	349
Wagyu Ribeye 300g	810

## PRIME CUTS

Fillet 250g	260
350g	315
Rump 300g	218
500g	320
Sirloin 300g	218
500g	320
Free Range Karoo Lamb Chops	310
Pork Loin Ribs 500g	310
1kg	440



## HOUSE SPECIALITIES

*Served with double-fried chips, homemade spinach and butternut*

<b>Biltong Sirloin 300g</b>	280
Served with Double Cream Blue Cheese sauce, topped with biltong.	
<b>Wholegrain Mustard Fillet 350g</b>	360
<b>Cracked Black Pepper Fillet 350g</b>	360
<b>Fillet Béarnaise 350g</b>	360
<b>Bone Marrow Bordelaise Fillet 350g</b>	375
<b>Red Wine and Onion Beef Jus Fillet 350g</b>	360

## SLOW ROASTS & TRADITIONAL FAVOURITES

*Served with homemade spinach and butternut*

<b>Beef Short Ribs 600g</b>	245
Slow roasted for six hours, served with Parmesan and cream infused mash.	
<b>Beef Cheeks</b>	230
Slow roasted for six hours with a red wine jus reduction, served with Parmesan and cream infused mash.	
<b>Chicken Cordon Bleu</b>	220
Crumbed, deep fried chicken breast rolled and filled with wafer thin ham and mature cheddar, served with a creamy Dijon Mustard sauce and Parmesan and cream infused mash.	
<b>Chicken Schnitzel</b>	199
Pan fried herb and lemon Panko crumbed chicken breast served with Parmesan and cream infused mash.	
<b>Beef Schnitzel</b>	215
Lightly crumbed and pan fried with a lemon wedge served with Parmesan and butter infused mash.	
<b>Pork Belly</b>	290
Slow roasted belly topped with sweet basting served with Parmesan and butter infused mash.	

### SAUCES

Classic Béarnaise	38
Monkeygland	38
Madagascan Pepper	38
Mustard	38
Blue Cheese	38
Field Mushroom	38
Classic Bordelaise	38

### COMPOUND BUTTERS

Café de Paris	38
Roasted Garlic	38
Masala	38
Anchovy	38
Onion Marmalade	38

### TRADITIONAL SIDES

Beer Battered Onion Rings	40
Pan Fried Field Mushrooms	40
Cream Spinach and Butternut	48
House Green Side Salad	39
Baked Potato with Sour Cream	35
Parmesan Double Cream Mash	39
Braai broodjies	40
Double Fried Chips	42
Tomato and Onion Salad	42



## DESSERTS

Jack Daniels infused  
dark chocolate mousse 78

Traditional Malva Pudding 78

Vanilla Pod Ice-Cream 65

Our Legendary Baked  
Cheesecake 82

Traditional Tiramisu 78

Crème Brûlée 70

Chocolate Brownie 78

## GOURMET SHAKES

Peanut Butter and Chocolate 75

Ginger Biscuit Crunch 75

Melktertjie 75

## DOM PEDROS

Whiskey, Kahlua, Frangelico - Single 75  
Double 89

## FORTIFIED COFFEES

Whiskey, Kahlua, Drambuie - Single 75  
Double 89

## COFFEE & HOT BEVERAGES

Espresso - Single 24  
Double 29

Cappuccino 39

Flat White 33

Café Latte 36

Americano 33

Macchiato 30

Cortado 30

Hot Chocolate 49

## TEAS

Ceylon 32

Earl Grey 32

Mint 32

Rooibos 32





## SOFT DRINKS

Coke	29
Cream Soda	29
Fanta Orange	29
Tonic	28
Tonic Light	28
Tonic Pink	28
Dry Lemon	28
Ginger Ale	28
Soda Water	28
Lemonade	28
Halls Tomato Cocktail	45
Red Grapetizer	38
Appetizer	38
Ice Tea Peach	28
Ice Tea Lemon	28
Orange Juice	35
Guava Juice	35
Cranberry Juice	35
Red Bull Original	48

## WATER

Valpré Still Small	26
Valpré Sparkling Small	26
Valpré Sparkling Large	42
Valpré Still Large	42

## BOTTLED BEERS

Castle Lager	34
Black Label	34
Castle Lite	36
Windhoek Lager	36
Heineken	39
Corona	42
Devils Peak Hero Zero	32
Heineken Zero	32

## CIDERS

Savanna Dry	44
Savanna Light	44
Savanna Non - Alc	44

## DRAUGHT ON TAP

Devils Peak Lager 300ml	35
Devils Peak Lager 500ml	65
Devils Peak First Light 300ml	45
Devils Peak First Light 500ml	70
Devils Peak Kings Block House 300ml	49
Devils Peak Kings Block House 500ml	79



## SIGNATURE COCKTAILS

<b>STRAWBERRY DAIQUIRI</b> Blended strawberries and Bacardi Rum. Garnished with mint.	95
<b>CLASSIC MOJITO</b> Blended lime and mint, Bacardi Rum, soda water, squeezed lime. Garnished with mint.	95
<b>PORN STAR MOJITO</b> Blended passion fruit, orange, vanilla, Bacardi Rum and soda water. Garnished with lime and mint.	95
<b>PIÑA COLADA</b> Blended pineapple and roasted coconut, Bacardi Rum. Garnished with mint.	95
<b>TURKISH DELIGHT COSMOPOLITAN</b> Blended guava and rose water, Cointreau, Vodka, lemon and lime. Garnished with orange.	95
<b>THE "BOLAND" MARGARITA</b> Blended Kiwi and Cape Fynbos with Cointreau and Olmeca Tequila. Garnished with lemon and lime.	95
<b>APPLE, BLUEBERRY, CINNAMON GIN AND TONIC</b> Blended apple, blueberry and cinnamon, Bombay Gin, tonic and soda water. Garnished with thyme, lemon and lime.	95
<b>THYME FOR GIN</b> Blended grapefruit and thyme, Bombay Gin, tonic and soda water. Garnished with thyme, lemon and lime.	95
<b>ORANGE AND CHOCOLATE MARTINI</b> Blended mango, orange and basil, Nachtmusik, Smirnoff Vodka, Vanilla Liqueur and cream. Garnished with cinnamon and cocoa.	95
<b>NAUGHTY ICE TEA</b> Blended berries, rooibos and honey tonic, Smirnoff Vodka, Gordon's Gin and soda water. Garnished with thyme, lime and orange.	95
<b>CLASSIC COCKTAILS</b>	
<b>DRY MARTINI</b> Bombay Gin and Martini Vermouth.	85
<b>VODKA MARTINI</b> Smirnoff Vodka and Martini Vermouth.	85
<b>WHISKEY SOUR</b> Wild Turkey Bourbon, Lemon Juice, egg white and sugar syrup.	95
<b>LONG ISLAND</b> Smirnoff Vodka, Bombay Gin, Olmeca Tequila, Bacardi Rum and Triple Sec, Lime Juice and splash cola.	105
<b>APEROL SPRITZ</b> Aperol and MCC.	110
<b>TOM COLLINS</b> Bombay Gin, lemon juice and soda water.	78
<b>SHIRLEY TEMPLETON (VIRGIN)</b> Ginger Ale, Grenadine, Lime Juice, Maraschino Cherry.	75