

Mediterranean Deli Selection:

Design your own platters from the following homemade, local and imported products.

COLDMEATS:

Home Cured Bresaola

R38

Home Cured Pork

R34

Parma Ham

R52

Italian Salamí

R38

Romanesco

R31

Marinated Kalamata Olives

R27

Feta Cheese with Pesto

R31

Hummus

R28

Harrisa

R29

Tzatziki

R18

Cyprus salad Relish

R24

Onion Marmalade

R27

Breads

Toasted Ciabatta

R15

Grilled Homemade Spanish Flat bread

R20

Grilled Homemade Lavender Flat Bread

R20

CHEESES:

Emmenthal

R32

Brie

R28

Gorgonzola

R34

Goats Cheese

R 36

OR

Saffron's Selection of Home Cured Meats & Local Cheeses with Breads

Serves 2-4

R242

Tapas Bar

Dips and Condiments:

Grilled Beef Fillet Mediterranean Style with Sundried Tomato and Olive with Crispy Parma Ham
Tapa R62 Main R184

Potato Gnocchi served with a Gorgonzola sauce and grilled Bresaola
Tapa R48 Main R128

Moroccan Lamb Tagine, Couscous and Tzatziki
Tapa R58 Main R182

Spicy Chicken Chipotle with Guacamole and Salsa on Flat Bread
Tapa R52 Main R152

Basque Seafood Stew with Ciabatta Toast
Tapa R54 Main R158

Pan Fried Calamari and Chorizo, and tomato with Salsa Verde Butter
Tapa R54 Main R158

Grilled Fresh Norwegian Salmon, Sauté Potato, Fresh Asparagus and Teriyaki
Tapa R70 Main R210

Grilled Line fish with Mediterranean veg and French Tarragon Cream
Tapa R55 Main R165

Prawn Tempura with a Lemon & Ginger Dipping Sauce
R66

Grilled Knysna Mussels & Salsa Verde Butter
R62

Baked mussel and Prawns in Garlic Herb butter
R78

Lamb Kofta with minted Yoghurt, Cyprus Salad and Homemade Flat bread
R65

Vegetarian Tapas

Spicy Sautéed Black Mushrooms
R32

Deep fried Brie and then baked in fig and white wine
R48

Mixed Vegetable Tempura with Sweet Chili Dip
R28

Middle Eastern Falafel with Harrisa, Tzatziki and Flat Bread
R34

Desserts

*Spanish Churros with Chilli
Chocolate Dipping Sauce
R46*

*Sorbet with fresh fruit
R45*

*Tapas Dessert Platter
R92*

*Cheese Board and Biscuits with
Preserve
Serves 2-4
R184*

*Chocolate Brownies with Peanut
Butter Ice Cream
R60*

*A Duo of Crème Brûlée with
Homemade Shortbread
R64*

*Vanilla Ice Cream with Hot
Chocolate Sauce
R38*

Saffron

Restaurant

Eat

Drink

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