

# Snack-attack - TAPAS menu

☐ - vegan      GF – gluten-free  
If you have any allergies please inform your waiter or a manager to make sure we can prepare you food correctly for you

**Greek-homemade tzatziki:** served with 2 home-baked spinach, feta and sundried tomato spanakopita      **R55**

**Prawn Tempura:** six prawns served with spicy aioli      **R80**

**Pot stickers** served with soya and sesame dipping sauce:

**Posh prawns (6):** prawn, sesame oil, spring onion and water chestnuts      **R55**

**Vegan (5):** plant-based beyond beef, mushrooms, tofu, pepper, oil, soy, garlic      **R50**

**Cauliflower roasted steaks:** served on a bed of hummus and topped with a tomato-mix and salsa      **R60**

☐ (GF) **Mediterranean Guacamole:** (A Clay Café favourite) GF Nacho Crisps served with smashed avo, lemon twist, baby tomatoes & red onion      **R70**

(GF) **Zucchini fries:** with corn crisp and parmesan flakes, topped with lemon and served with our homemade tzatziki      **R45**

☐ (GF) **Health Pot:** beetroot hummus served with carrot, cucumber and pepper sticks with a side of 2 falafel balls and tzatziki dip/avo crush      **R45/55**

**Hot chips:** served with a side of sriracha mayo      **R50**

(GF) **Mushroom Risotto Balls:** three risotto balls with a mozzarella centre on a smokey pomodoro sauce      **R75**

**Cheese & Charcuterie mini board:** Boerenkaas, brie, rustico salami and parma ham served with fresh fruit, preserves & bread      **R95**

# Sandwiches

(gluten-free bread R10 extra)

**Ciabatta:** toasted sandwich with cheddar cheese, caramelised onion and smashed avo, served with a side of chips      **R70**

**Ciabatta BTL twist:** toasted sandwich with bacon, spinach, baby tomatoes, sriracha mayo and avo slices served with chips      **R80**

**Smoked Salmon ribbons:** salmon ribbons and cream cheese served on toasted ciabatta, with a side salad      **R80**

## Salads ☐

(GF) **Summer Salad:**  
Choose your base: mixed quinoa and baby leaves / baby leaves

Cucumber, chickpeas, peppers, tomatoes and red onion; served with a red wine-honey vinaigrette served and side of beetroot hummus      **R75**

### Seasonal veg-salad:

Base of mixed greens topped with peppers, baby marrow, roasted butternut, carrots, raw cashew nuts and dressed with a lemon-honey vinaigrette      **R65**

Add Falafel balls      **R20**      Add Grilled chicken      **R30**

Add Feta      **R10**      Add Avo      **R20**

## Open Gyros [yee-roh]

\*Served with a side of hot chips

**Mini Chicken Gyro:** hand-rolled flatbread served on a base of tzatziki and topped with cucumber, baby tomatoes, onion and grilled chicken      **R50**

**Mains: (next page)**

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## Open Gyros [yee-roh]

\*Served with a side of hot chips

**Base:** hand rolled flatbread brushed with garlic butter and rosemary, homemade tzatziki, cucumber ribbons, baby tomatoes and avo topped with baby spinach and tahini dressing

**Toppings:** Grilled chicken, with a touch of heat **R105**  
(V) Deep fried falafel balls **R95**

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## Pizzas [pi:tse] noun

The only love triangle I want

All pizza bases are made in-house with a secret tomato base sauce.

Make it vegan: coconut vegan cheese **R30** / no cheese (free OC)  
Want a GF base: Add **R30**

Mushrooms and caramelised onion topped with fresh rocket **R90**  
Baby spinach, sun-dried tomato and zucchini (Add avo **R20**) **R90**  
Parma ham topped with fresh rocket and grated Parmesan **R130**  
Crispy bacon, cream cheese and fresh rocket **R110**  
Chicken, sun-dried tomatoes, feta and avo **R120**

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'Life is about exploring **pastabilities**'

Gluten free pasta available **R25**

Served on a cream base with tagliatelle:

Sundried tomatoes, spinach & roasted butternut with a side of parmesan **R95**  
Alfredo: onions, mushrooms, truffle oil & bacon with parmesan **R110**

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## Guilty Pleasures - if there's a whisk, there's a way

Gluten-free moreish **chocolate brownie** bite **R25**  
\*Add homemade vanilla ice cream **R20**

**Date balls:** three date balls with a side of fruit **R25**

**Churros:** dusted in cinnamon and sugar, served with warm Belgian chocolate dipping sauce **R50**

**Peanut and chocolate cup** **R35**

**Mini Cheese Board:** Brie, chevin, and boerenkaas cheese served with preserves, fresh fruit and toasted ciabatta **R90**

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## Creative Kids

**Kiddies Toasties:** Cheese / cheese and tomato (white/brown bread) served with hot chips (Swop chips out for cucumber sticks) **R35**

**Chips:** mini portion of hot potato chips **R35**

(GF) Crispy Crumbed **Chicken strips:** served with hot chips **R50**

**Smashed Avo:** served on w/b toast with a side of cucumber sticks **R45**

**Bambino Pizza:** mini margherita pizza **R40**

Add chicken/bacon **R15**  Add violife vegan cheese **R15**

Add gluten free base **R15**

- vegan  GF – gluten-free

**Meraki:** when you do something with creativity or love, putting a piece of yourself into what you do [may-rah-kee]

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# Keeping it FRESH

-All drinks are none alcoholic-

## SMOOTHIES: R48

**Berry Bomb:** Frozen berries, bananas, baby spinach, apple juice, mint

**Immune Boost:** Carrot juice, mango pieces, orange juice, pineapple slices with a twist of lime

**Green Goddess:** cucumber, spinach, lemon juice, apple, mint leaves, iced water, banana and raw honey

## LEMONADE: R20/R25 (pink)

**My main squeeze:** homemade lemonade

**Pretty in pink:** Raspberry and basil lemonade

## FRESHLY SQUEEZED R40

**Pineapple dreams:** Pineapple, apple, mint, ginger.

**Beet of my heart:** Beetroot, carrot, apple.

## NON-ALCOHOLIC

**Devils Peak:** Zero to Hero beer

**Savannah n/a:**

**Duchess plain/floral:**

R35

R32

R48

Please enquire what we have on hand for our n/a wine and sparkling wine selection (please note this changes based on availability)

(See our cocktail and mocktail options on the next page)

# New kids on block

-cocktails and mocktails-

## Slushies

Make it a mocktail: R50

**Wild Daiquiri:** mixed berries, lemon, apple juice, sugar, pink lemonade, Bacardi rum  
sngl R60 / dbl 75

**Margarita-ish:** fresh lime, honey, tonic water, touch of jalapeño, a dash of sea salt flakes, El Jimador tequila  
sngl R60 / dbl 75

## Signature styles

**Starry night:** *Clay Café signature cocktail*  
Berry Mojito, with a \*twist R85

**Artist swirl:** *Hazelnut, espresso martini*, made with Kahlua and Sky vodka R70

**Da Vinci:** *Boschendal, Aperol Spritz* R98

**Mid night stroll:** *Strawberry, basil Whiskey* R85

**The kiss:** *Grapefruit, mint delight* - rum base with hints of mint and passionfruit, topped with soda water R60

**Picasso in Paris:** *Julep*: Blossom Cruz vodka, with cucumber-twirls and topped with a lemon squeeze R60

**No 5. 1948:** *Whiskey sours*, keeping it classic R70

## Keeping is casual

Coffees, teas and cool-drinks

### Coffees

Flat white / Cappuccino	R25
Americano	R25
Latte	R27
Extra almond / oat milk	R10
Iced Coffee	R35
Espresso	R20/R40
Hot chocolate	R27
Tea: Ceylon/ Green/ Peach+ Mango/ Rooibos	R18

### Sodas

Coke, Coke zero, Coke lite, Fanta orange, Cream soda, Sprite, Sprite zero	R25
Appletizer / Grapetizer	R25
Still water	R15/R25
Sparkling water	R15/R25
Brew Kombucha	R25

### Home made

Homemade apple+lemon ice-tea	R20
Freshly squeezed :	
Pineapple, apple, mint, ginger	R40
Beetroot, carrot, apple.	R40
Milkshakes coming soon *	

Apple Juice / Orange Juice

R15/R25

## I'll drink to that

Wines, bubbly, beers, ciders, whiskey, vodka  
Happy hour 3-6pm week days on select drinks

### Corkage

R100 per bottle

### Beer on Tap

Ciders: Hunters/ Savannah	R55
Castle Lite	R35
	R30

## MCC

House MCC: Boschendal rosé	R70 / R350
House MCC : Boschendal brut.	R65 / R330
Pongrácz Brut chardonnay/ pinot noir	R300
Paul Rene Brut Rosé	R495

## White wine

### \*Owners suggestions

House white : Franschoek Cellar Chenin	R40/R150
Maastricht Sauv Blanc	R55/R210
*Ataraxia Sauv Blanc	R290
Rickety Bridge W Chardonnay	R65/R265
*Bellingham Homestead W Chardonnay	R185
Painted Wolf ' The Den' Chenin	R170

## Rosé

Quando	R50 / R180
Boschendal Rose Garden, rosé	R40 / R150

## Red Wine

*\*Owners suggestions*

House red: Franschoek Cellar Cabernet Sauvignon	R45 / R180
Brampton Shiraz	R180
*Kanonkop red blend	R60 / R235
Vergelegen cab sauv/ merlot	R270
*Maasricht merlot	R60 / R240
*Doolhof Dark Lady pinotage	R240

## Spirits (see our cocktail page)

Hendricks gin	R40
Wixworth gin	R24
Choose your tonic: plain / cucumber / pink / sugar-free (Feel like a healthy alternative? Ask about our homemade syrups)	R20
Jagermeister	R30
El Jimador tequila	R30
Olmeca black tequila	R25
Jameson whiskey	R34
Johnny walker <b>red</b> / <b>black</b>	R30 / R35
Klipdrift premium brandy	R25
Bacardi rum	R24
Reyke vodka	R25
Skyy vodka	R20
Soda water / Ginger ale / Lemonade / Dry Lemon	R20
Shot of Lime / Passion Fruit / Kola Tonic	R5

## Brunch baby

served 10:00-12:00

Croissant: grated cheese and jam	R40
(GF)Veg frittatas*: spinach, feta and sundried tomato minis served with a side salad	R45
Flap jacks with a side of berries and fruit , cinnamon and syrup	R65
Savory flap jacks with cream cheese and salmon ribbons	R80
<u>Choose: croissant/ ciabatta bread:</u> Scrambled egg and bacon	R60
<u>Choose: croissant/ ciabatta bread:</u> Scrambled egg, salmon rose, cream cheese and fresh rocket	R80
<input type="checkbox"/> Fruit bowl: seasonal fresh fruit with a side of coconut yoghurt and home-made muesli	R60
(GF) Warm GF oats, mylk, honey and topped with seasonal fruit, cinnamon apples, home-made granola and almond butter	R70
(V) Avo Crush: Smashed avo on ciabatta with feta and fresh rocket served with a side of pink hummus a falafel ball GF bread:	R80 R10
Salmon and cream cheese on ciabatta served with a side salad.	R65
Kiddies scrambled egg on (w/b) toast	R25
Kiddies scrambled egg + bacon on (w/b) toast	R35
<input type="checkbox"/> - vegan      GF – gluten-free      (V) - vegetarian      *made to order	

Follow us online for events and creative collabs.  
(F) Clay Café in the city @claycafe\_inthecity