

## 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 your 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**

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## 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	<b>R20</b>	Add Grilled chicken	<b>R30</b>
Add Feta	<b>R10</b>	Add Avo	<b>R20</b>

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## 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.

Want a GF base: Add **R30**

Make it vegan: coconut vegan cheese **R30** / no cheese (free OC)

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 **pasta-**bilities’

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 (Swap 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 **R35**

**Savannah n/a:** **R32**

**Duchess plain/floral:** **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* **R85**  
Berry Mojito, with a \*twist

**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	<b>R25</b>
Americano	<b>R25</b>
Latte	<b>R27</b>
Extra almond / oat milk	<b>R10</b>
Iced Coffee	<b>R35</b>
Espresso	<b>R20/R40</b>
Hot chocolate	<b>R27</b>
Tea: Ceylon/ Green/ Peach+ Mango/ Rooibos	<b>R18</b>

### Sodas

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

### Home made

Homemade apple+lemon ice-tea	<b>R20</b>
Freshly squeezed :	
Pineapple, apple, mint, ginger	<b>R40</b>
Beetroot, carrot, apple.	<b>R40</b>

Milkshakes coming soon \*

Apple Juice / Orange Juice	<b>R15/R25</b>
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## I'll drink to that

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

**Corkage** **R100 per bottle**

<b>Beer on Tap</b>	<b>R55</b>
<b>Ciders:</b> Hunters/ Savannah	<b>R35</b>
Castle Lite	<b>R30</b>

## MCC

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

## White wine

*\*Owners suggestions*

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

## Rosé

Quando	<b>R50 / R180</b>
Boschendal Rose Garden, rosé	<b>R40 / R150</b>

## Red Wine

*\*Owners suggestions*

House red: Franschhoek Cellar Cabernet Sauvignon	<b>R45 / R180</b>
Brampton shiraz	<b>R180</b>
*Kanonkop red blend	<b>R60 / R235</b>
Vergelegen cab sauv/ merlot	<b>R270</b>
*Maastricht merlot	<b>R60 / R240</b>
*Doolhof Dark Lady pinotage	<b>R240</b>

## Spirits (see our cocktail page)

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

## 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:</u> croissant/ ciabatta bread:	R60
Scrambled egg and bacon	
<u>Choose:</u> croissant/ ciabatta bread: 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	R80
GF bread:	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

- vegan      GF – gluten-free      (v) - vegetarian      \*made to order

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