

*Dine with  
Ryan Donald*



Our award winning kitchen brigade is led by the wonderfully talented and incredibly dedicated Head Chef, Ryan Donald.

After completing the 3 year professional cookery diploma at the highly regarded Granger Bay Hotel School, Ryan continued his training at some of the leading hotels in South Africa before travelling to America to immerse himself in the gruelling world of internationally renowned deluxe hotels and restaurants.

During his 14 year stay in America, Ryan was fortunate enough to spend 3 years in the kitchens of the globally acclaimed and legendary Waldorf Astoria Hotel in New York.

On returning to his Cape Town home, he joined the kitchen brigade at the multiple award-winning Ellerman House Boutique Hotel in Bantry Bay before being appointed to lead our team.

# *Dinner at The Andros*

## **TAPAS & STARTERS**

Classic Prawn & Avo cocktail, Marie Rose sauce	95
Ham Croquettes – The very traditional Spanish delights. Dijon mustard dipping	75
Baked Fairview farm camembert wheel, topped with caramelised onions, Andros cranberry jelly & toasted croutes	116
Crispy salt & pepper squid with fire-roasted garlic aioli	99
French oak smoked Franschoek salmon trout with salted capers, cream cheese & lemon wedges	132
Lightly cured springbok carpaccio with greens, Parmigiano-Reggiano shavings & wholegrain mustard aioli	121
Zucchini fritti, cracked salt, lemon cheek. Italian classic	72
Beetroot carpaccio, feta cheese, rocket & an aged balsamic reduction	105
Traditional Halloumi cheese, pan fried & served with a lemon wedge	105
Baked triangles of phyllo stuffed with feta. Andros tomato Chutney on the side	75
Deep-fried white bait served with fire-roasted garlic aioli & lemon cheek (subject always to supplier availability)	75

## **CHEF'S SOUP DU JOUR**

Served with freshly baked Andros bread & chilled farm butter <i>Please ask your waiter about today's offering</i>	72
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## **SALADS**

Typical Greek with feta, tomato, onion, cucumber & Marbrin calamata olives	107
Cobb with bacon bits, blue cheese, croutons, avocado & a New Orleans Ranch dressing	117
Andros Caesar, greens, croutons, grated parmesan, anchovy dressing, topped with a hard-boiled egg & bacon bits	117
Seasonal roasted vegetable salad. Extra virgin olive oil roasted vegetables on a bed of couscous topped with parmesan shavings	115

## MAINS

Rigatoni tossed with cherry tomatoes, garlic, Calamata olives & basil pesto oil. Shaved Parmigiano-Reggiano	154
Flame-grilled Karoo lamb loin chops with garlic smashed potatoes	299
Traditional Cape Malay prawn curry and basmati rice	185
Pan-seared line caught kingklip with lemon chive cream sauce Salsa verde, crushed herb potatoes and green beans	299
250g Flame-grilled, A-grade, 24-day matured South African sirloin steak with Café de Paris butter & herb fries	275
250g Prime 24-day aged flame-grilled beef fillet with classis sauce Béarnaise. Herb fries	299
Chicken Parmigiana - free range chicken breast coated in a parmesan & herb crust with classic pomodoro sauce	209
The Andros pure beef burger topped with mayo, onion relish, avo & bacon on a toasted bun, fries & homemade Andros tomato chutney	160
Very slow-roasted pork belly, garlic smashed potatoes topped with pork thyme jus, Andros grilled pineapple & sage chutney	247
A board of the finest northern Spanish cured jamon, chorizo & salami with homebaked flaxseed crisps, Andros preserves & a selection of Cape Winelands cheeses	214

## SIDES

Sweet potato fries	36
Herb scented fries	28
Herb crushed new potatoes	36
Small garden salad of greens, tomatoes & parmesan shavings	46
Extra virgin olive oil roasted vegetables	48
Fried onion rings	28
Green peppercorn sauce	38
Sauce Béarnaise	38

*We endeavour to always only source the finest quality ingredients from exceptional and ethical local farms and merchants. Additionally, we grow a large amount of our vegetables and herbs in our gardens on the property.*

## DESSERTS

Vanilla Gelato with Belgian chocolate shavings	64
Traditional Cape malva pudding with French vanilla gelato	64
White & dark Belgian chocolate mousse	64
Vanilla panacotta with seasonal berries	64
Cape Wineland cheese selection with homebaked gluten-free crackers, preserves & Andros relish	153

