



*Welcome to our Levante Restaurant!*

*Our Levantine kitchen offers a tantalizing journey through the east of the Mediterranean, where traditional recipes meet modern innovation. Savor the rich aromas of Levantine cuisine characterized by light, cosmopolitan, oriental flavours and shared experiences.*

*With a focus upon tasty vegetables, pulses and oriental spices such as Ras el hanout, cumin and cardamom, Levantine cuisine is a perfect fit for our times.*

*The exquisite blend of spices go well with Lynx Wines such as Rosé, Shiraz, Viognier & Blanc de Noir. Our winemaker, Pierre, added his suggested pairings below each dish in this menu. Our Levantine dishes & Lynx wines will transport your senses to a world of culinary bliss!*



## Levante Menu

### -Small Plates-

#### Zucchini Fritters – R150

*Deep fried zucchini fritters, spiced-roasted zucchini, mint dressing, saffron butter & garden herbs*

*Lynx Rosé 2023 – R65*

#### Roasted Butternut – R140

*Citrus Roasted butternut, slow roasted ginger tomatoes, lime-mint yoghurt, ginger soy dressing, toasted almonds*

*Lynx Viognier 2022 – R65*

#### Spiced Fish Cakes – R170

*Sweet & spicy homemade fish cakes, spiced lime labneh & bread kachumber salad*

*Lynx Blanc de Noir 2024 – R60*

#### Lamb Kofta – R170

*Spiced lamb koftas, herbed cucumber salad, hummus, spicy lemon, crispy tortilla wrap*

*Lynx Passion 2019 – R70*



## **-Bigger Plates-**

### **Marinated Lamb – R280**

*Marinated and roasted lamb, citrus minted couscous, char grilled broccoli, honey & soy glaze, mint yoghurt*

***Lynx Shiraz 2019 – R75***

### **Chicken Ras el neni – R250**

*Marinated and roasted chicken ballotine, Ras el neni vegetable curry, sumac onions, pineapple cucumber salsa*

***Lynx Rosé 2023 – R65***

### **Fish of the day – R260**

*Pepper & pumpkin baked line fish of the day, fried saffron rice pilaf, whipped sour cream, deep fried capers*

***Lynx Viognier 2022 – R65***

### **Stuffed Aubergine– R215**

*Grilled aubergine stuffed with vegetable-chickpea curry, gratinated with cheese, citrus minted couscous*

***Lynx Cabernet Sauvignon 2020 – R65***



## **-Sweet Plates-**

### **Hazelnut Roly Poly – R155**

*Hazelnut sponge, citrus scented custard, candied orange, toasted hazelnuts*

### **Panna Cotta – R150**

*Lemongrass coconut panna cotta, blanc de noir - berry consomme, macerated berries*

### **Labneh Cheesecake – R150**

*Deconstructed Labneh cheesecake, candied peaches, lemon syrup and vanilla ice cream*

*Our Lynx Blanc de Noir pairs well with all these desserts!*



**-Wines per bottle-**

**Flagship Wine:**

The Spirit of Lynx 2019 R 580

**Reserve Range:**

The Chardonnay 2018 R 360

The Viognier 2019 R 340

The Cabernet Sauvignon 2018 R 380

The Cabernet Franc 2019 R 480

The Pinot Noir 2018 R 410

The Shiraz 2019 R 380

**Lynx Range:**

Blanc de Noir 2024 R 135

Rosé 2023 R 170

Cabernet Sauvignon Rose 2023 R 110



Sauvignon Blanc 2022	R 170
Chardonnay 2023	R 170
Viognier 2022	R 170
Pinot Noir 2019	R 270
Cabernet Sauvignon 2020	R 210
Cabernet Franc 2020	R 220
Grenache 2019	R 220
Passion 2019	R 190
Revolution 2018	R 180
Vision 2018	R 180
Emotion 2018	R 180
SMG 2019	R 180
Shiraz 2019	R 220
The Tinto 2020	R 140

**-Cap Classique-**

LYNX Brut Cap Classique 2021	R 380
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### **-Wines per glass-**

Blanc de Noir 2024	R 60
Viognier 2022	R 65
Cabernet Sauvignon 2018	R 75
Shiraz 2019	R 75
The Tinto 2020	R 60
Passion 2019	R 70

### **-Soft Drinks-**

Water still & sparkling 1L	R 45
Coca-cola 300 ml	R 35
Coke light 300 ml	R 35
Appletiser 330 ml	R 40
Red grapetiser 330 ml	R 40
Peach & Lemon ice tea 330 ml	R 40

### **-Beers-**

Hey Joe Lager 340 ml	R 50
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### -Hot Beverages-

Cappucino	R 45
Café Latte	R 45
Espresso	R 30
Double Espresso	R 35
Americano	R 40
Hot Chocolate	R 40
Cup of Tea	R 35