



***Welcome to our Levante Restaurant!***

*Our Levantine kitchen invites you on a tantalizing journey through the Eastern Mediterranean, where traditional recipes meet modern innovation. Delight in the rich aromas of Levantine-inspired cuisine, marked by light, cosmopolitan, and oriental flavours that celebrate shared experiences. With an emphasis on flavourful vegetables, pulses, and aromatic spices such as Ras el Hanout, cumin, and cardamom, Levantine cuisine is the perfect reflection of our times*

*The exquisite blend of spices perfectly complements Lynx wines, including our Rosé, Shiraz, Viognier, and Blanc de Noir. Our winemaker, Pierre, has thoughtfully added his recommended pairings beneath each dish on the menu. Together, our Levantine dishes and Lynx wines will transport your senses to a world of culinary bliss!*

***We wish you a meal full of joy and exquisite flavours!***



# Levante Menu

## -Small Plates-

### Zucchini Feta Fritters – R150

*Crispy deep-fried zucchini and feta fritters, with refreshing lime yogurt dip*

*Lynx Rosé 2023 – R65*

### Roasted Butternut – R140

*Citrus-infused roasted butternut, slow-roasted ginger tomatoes, lime yogurt, toasted almonds, and fresh basil*

*Lynx Viognier 2022 – R65*

### Spiced Fish Cakes – R170

*Sweet & spicy homemade fish cakes, with a salad of cucumbers, sumac onions, and radish*

*Lynx Blanc de Noir 2024 – R60*

### Lamb Kofta – R170

*Spiced lamb koftas, with a corn, zucchini, and roasted carrot salad, homemade hummus, and warm flatbread*

*Lynx Passion 2019 – R70*



## **-Bigger Plates-**

### **Marinated Lamb – R280**

*Marinated and roasted lamb ballotine, citrus-minted couscous, seasonal vegetables, and mint yogurt*

*Lynx Shiraz 2019 – R75*

### **Chicken Ras el neni – R250**

*Marinated and roasted chicken leg, curry ratatouille, sumac onions, and a 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, and crispy capers*

*Lynx Viognier 2022 – R65*

### **Roasted Aubergine– R215**

*Roasted aubergine, curried yogurt and citrus-minted couscous*

*Lynx Cabernet Sauvignon 2020 – R65*



## **-Sweet Plates-**

### **Roasted Pears – R130**

*Roasted pears with spiced yogurt and homemade crumbled granola*

### **Panna Cotta – R130**

*Vanilla Panna Cotta, with a seasonal fruit compote*

### **Cheesecake – R130**

*Cheesecake, topped with a mixed red berry sauce*

### **Brownie – R130**

*Rich chocolate brownie, with seasonal fruits or creamy vanilla ice cream*

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



**-Wines per bottle-**

**Flagship Wine:**

The Spirit of Lynx 2019 R 580

**Reserve Range:**

The Viognier 2020 R 340

The Cabernet Sauvignon 2019 R 380

The Cabernet Franc 2020 R 480

The Pinot Noir 2019 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 2020	R 180
Shiraz 2019	R 220
The Tinto 2021	R 140

**-Cap Classique-**

LYNX Brut Cap Classique 2022	R 380
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### **-Wines per glass-**

Blanc de Noir 2024	R 60
Cabernet Sauvignon Rose 2023	R 60
Rose 2023	R 60
Viognier 2022	R 65
Shiraz 2019	R 75
The Tinto 2021	R 60
Pinot Noir 2019	<b>R ?</b>
Grenache 2020	<b>R ?</b>

### **-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

**-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

A discretionary service charge of 10% is added to all bills. 100% of this goes directly to the Lynx Team