



Restaurant & Wood-Fired Grill

MINT ALL-DAY DINING MENU

This is Mint Restaurant at Taj Cape Town, where the drama, spectacle & ancient skill of cooking over fire coals is combined with contemporary hospitality to show how simple, great food can be. The chefs have developed a menu that showcases the freshest ingredients on what the tip of Africa has to offer.


TAJ
CAPE TOWN
SOUTH AFRICA

ON THE TABLE

BREAD BASKET

Served with Chilli Butter, Pesto Butter, Lemon Peel

APPETIZERS

6 KNYSNA OYSTERS (SF)	160
Choice of Dressing Lemon Saffron, Soy Chilli, Tamarind	
BUTTER POACHED PRAWN TAILS (SF)	165
Yellow Pepper Romesco, Tempura Spring Onions, Coriander Oil	
SMOKED SNOEK TARTARE (SF) (G)	140
Fennel Leaf Mousse, Avocado, Salmon Roe, Caper Berries, Sweet Bread Bruschetta, Wild Rocket	
PAP & WORS	140
Boerekaas Pap Arancini, Grilled Wors, Tobacco Onions, Chakalaka Relish	
BRAAI BOARD (V)	135
Beetroot Falafel, Harissa, Plant-Based Coal Grilled Kebabs, Pita Crisps, Sundried Tomato, Olives, Coriander	
SPRINGBOK CARPACCIO	130
Pickled Beetroot, Cape Apricot Gel, Saladini	
FORAGED BRAAI SALAD (V) (N)	110
Fynbos & Pomegranate Syrup, Candied Walnuts, Tender Stem Broccoli, Root Vegetables	
MINT SALAD (V)	105
Marinated Fior Di Latte, Tomato, Red Onions, Cucumber, Cape Olives, Smoked Avocado	
SALT & PEPPER SQUID (SF)(G)	135
Wild Rocket, Tobanjan Sauce & Lime	

MAINS

All our meats are braaiied with Maldon Sea Salt to enhance the flavour of our meats.

Choice of Sauce:

Ground Black Pepper / Wild Mushroom / Cape Citrus
Butter / Garlic Butter / Crushed Peri-Peri

Choice of Side:

Creamed Potato / Skinny Fries / New Potatoes / Coal Veg
Mélange / Basmati Rice / Side Salad

WOOD FIRED MEATS

SIRLOIN 250g	250
FILLET 250g	300
T-BONE STEAK 300g	295
RUMP 250g	230
KAROO MASALA LAMB CHOPS 380g	320
CRAYFISH 350g (SF)	390
PRAWNS 400g (SF)	370

COMBO GRILLS

LINEFISH & SIRLOIN STEAK	370
PRAWNS & SIRLOIN STEAK	390

SPECIALTIES

ORANGE GINGER CHICKEN Chicken Thighs, Stir-Fry Vegetables, Black Charcoal Rice	170
BABY BEEF RIBLETS Coal Grilled Ribs, Roasted Masala Buttered Corn Ribs, Parsley Gremolata	165
SLOW ROASTED LAMB SHANK Olive Oil Mash, Pearl Onions, Baby Carrots, Wilted Greens	240
SMOKED DUCK BREAST Parmesan Yams, Charred Bok Choy, Mixed Berry Jus	280
SPICED LAMB KOFTAS Charcoal Grilled, Kachumber, Sweet Potato, Aloo Masala, Dahi	180
SEAFOOD POTJIE (SF) Seafood Tomato Bisque, Mussels, Prawns, Calamari & Fish, Basmati Rice	280
LINEFISH NIÇOISE (SF) Green Beans, Olives, Tomato, Crushed Potato, Lemon Beurre Blanc	240
MUSHROOM & CAULIFLOWER PILAU (V) Wild Mushrooms, Peas, Parsley, Turmeric	150
BEAN SPAGHETTI (V) Lentils, Veggie Kebabs, Tomato, Spinach	145
MIXED GRILLS Your Choice of Lamb Chops or Sirloin Steak with Boerenkaas Pap Arancini, Grilled Wors & Chakalaka Relish	350

MINT CURRIES

Freshly prepared served with basmati rice, pickle, raita, kachumber & roti

BUTTER CHICKEN & PEAS Charred Chicken Fillet, Mild Tomato Sauce Emulsion with Peas	230
DE-BONED LAMB CURRY Braised De-boned Lamb Cubes Cooked in Aromatic Spices & Kashmiri Masala	280
BUTTERNUT SQUASH & GREEN BEAN CURRY (V) Whole Aromatic Spices, Coconut Milk, Garden Fine Beans	159

GOURMET SANDWICH & BURGERS

Served with Skinny Fries, Sweet Potato Chips or our House Side Salad. Sandwiches are served on a choice of White, Brown or Seeded Loaf, Toasted or Not Toasted.

MASALA STEAK (G)	169
Spice Onions, Grilled Beef Steak, Tomato, Peppery Rocket	
TANDOORI CHICKEN (G)	149
Chicken Breast, Smoked Mango Chutney, Cos Lettuce	
INFAMOUS BCT (V) (G)	119
Basil Pesto, 2 Cheese, Plum Tomato, Pepper	
HALLOUMI BELL PEPPERS (V) (G)	140
Grilled Halloumi, Roasted Bell Peppers, Fried Onions, Tamarind Chutney	
TAJ BEEF BURGER (G)	195
Pretzel Roll, 400g Ground Chuck Beef Patty, Cos Lettuce, Dill Pickles, Avocado, Onion Rings	
ZUCCHINI VEG BURGER (VE) (G)	149
Pretzel Roll, Wood-Fried Veg Zucchini Patty, Minted Yoghurt, Avocado, Onion Rings	

DESSERT

HAUSBRANDT COFFEE TIRAMISU	95
Coffee Macaroons, Chocolate Sauce & Sugared Pistachio Brittle	
CAPE CITRUS TART SLICE	95
Macerated Strawberries, Citrus Meringue Shards	
SPICED BANANA CARROT CAKE (G)	95
Orange, White Chocolate Frosting, Cinnamon, Ginger Ice Cream, Orange Syrup	
TAJ FROMAGE PLATE (G)(N)	95
Selection of Local Cape Valley Cheeses, Preserves, Fruit Nuts & Crackers	
MANGO & RASPBERRY CHEESECAKE	95
Mango Lassi, Raspberry Macaroon, Coconut Tuile	