

MANTRA
CAFÉ

*"We dreamt of a Café by the sea.
A Grand Café, if you like.
The menu had to be simple and classic,
the décor sophisticated but fun and
the service always perfect.
This is our mantra and we are excited for you
to experience this Magic at Mantra."*

Mark and Melissa van Hoogstraten

MANTRA CAFÉ

COCKTAILS

Elderflower Classique 135

Silverthorn The Genie Brut Rose, elderflower cordial, litchi juice, orange bitters

Pimm's 125

Pimm's, lemonade and ginger ale with apple, cucumber and fresh mint

Citrus Gold 110

ClemenGold gin with elderflower cordial, citrus juices and a sprig of rosemary

Strawberry Daiquiri 120

Bacardi white rum, strawberries, homemade fruit cordial on crushed ice

Negroni 115

Gin, Campari and sweet vermouth

Bloody Mary 120

Absolut Vodka served with horseradish and spiced tomato juice

Cosmopolitan 115

Absolut Vodka, Cointreau, cranberry juice and freshly squeezed lime juice, double strained

Mimosa 110

Silverthorn River Dragon Brut with fresh orange juice, a sprig of thyme and orange peel twist

Margarita 110

Tequila, triple sec and freshly squeezed lime juice

Aperol Spritz 115

Aperol, Cinzano Pro-Spritz and fresh orange

Mojito 110

Havana Club 3 year old rum, lime juice, fresh mint and sugar

The Hugo 120

Silverthorn River Dragon Brut, Elderflower cordial, soda and lemon peel

Old Fashioned 115

Jim Beam bourbon with bitters, simple syrup and lemon peel

Long Island Iced Tea 125

Absolut Vodka, gin, tequila, Bacardi White rum, triple sec and passion fruit, topped with lemon juice and Coca-Cola

Watermelon Cooler 125

Absolut Watermelon Vodka, fruit cordial, watermelon

Pina Colada 120

Tropical blend of rich coconut cream, Havana Club 3 year old rum and fresh pineapple

A 12.5% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE

MANTRA CAFÉ

STARTERS

- Fresh Southern Coast oysters on crushed ice served with a delicate Champagne and tarragon mignonette 295
Wine recommendation: Harry Hartman Summer Sauvignon Blanc 115 / 525
- Pan-seared prawn tails in a spicy chorizo, paprika, cumin and harissa sauce 165
Wine recommendation: Sauerwine Riesling 165 / 545
- Slow roast baby heirloom beetroot, toasted walnuts and salad greens with a whipped goats cheese dressing 145
Wine recommendation: Harry Hartman Summer Sauvignon Blanc 115 / 525
- Asian cured tuna ceviche with a ginger, lemon, lime and sesame dressing. Served with fresh coriander and homemade chili mayonnaise 165
Wine recommendation: Old Vine Series Rascallion Chenin Blanc 95 / 325
- Marinated fior di latte, heirloom tomatoes, fresh lemon, basil and olive oil dressing 145
Wine recommendation: Holden Manz Rothko Rose 115 / 365
- Seared sesame-crust, ginger glazed salmon with deep-fried seaweed and Japanese mayonnaise 165
Wine recommendation: Rascallion Aquiver 125 / 365
- Seared Kudu carpaccio served with homemade horseradish mayonnaise, slow-roast baby heirloom beetroot and Parmesan 185
Wine recommendation: Holden Manz Vernissage Blend 115 / 545
- Grilled Patagonian calamari tossed in a fresh green chimichurri sauce 145
Wine recommendation: Break a Leg from van Loggerenberg Unoaked Chardonnay 135 / 385
- West Coast mussels steamed in a classic, creamy white wine sauce. Served with garlic bruschetta 135
Wine recommendation: Shelter Unoaked Chardonnay 215 / 625

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MAIN COURSE

Seafood platter with a selection of pan-fried linefish, grilled calamari, steamed mussels and grilled prawns. Served with hand cut fries. Serves two 980

Wine recommendation: Shelter Unoaked Chardonnay 625

Seared Norwegian salmon with a honey, ginger, soy and roasted sesame sauce served on stir-fried bok choy 325

Wine recommendation: Atlas Swift Cape South Coast Chardonnay 945

Seared black pepper-crusting ostrich fillet served medium rare with salsa verde, sweet, slow-roast tomatoes, toasted pine nuts and Parmesan 295

Wine recommendation: Villafonte Series M Blend 2250

Pan-seared locally sourced linefish with a vermouth reduction and sautéed fine beans with roast fennel 295

Wine recommendation: Ataraxia Chardonnay 865

Marinated artichoke heart, fresh lemon and Parmesan risotto with scorched jalapeno crème fraiche 245

Wine recommendation: Saskia by Miles Mossop Wines 785

Lamb rump steak with a coriander, cumin and fresh rosemary rub, served with thyme butter poached leeks and chargrilled courgette with chimichurri 325

Wine recommendation: Holden Manz Big G Blend 825

Grilled prawns with a lemon, herb and garlic butter sauce. Served with hand cut fries 325

Wine recommendation: Baleia Limestone Debate Chardonnay 325

Alternative recommendation: Mosi Tinashe Chenin Blanc 654

Butter basted rib eye served on the bone with slow roast garlic, café de paris butter and roasted rosemary potatoes and Parmesan 485

Wine recommendation: Holden Manz Big G 825

Creamy linguine seafood pasta with linefish, mussels, parmesan, lemon zest and fresh fennel leaves 285

Wine recommendation: Shelter Unoaked Chardonnay 625

Pan-seared Chalmar beef fillet with Béarnaise sauce, thyme butter roast onion and roasted rosemary potatoes with Parmesan 325

Wine recommendation: The High Road Classique Blend 625

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DESSERT

Rich dark chocolate tart with a buttered almond and pumpkin seed biscotti crust 115

Wine recommendation: Benguela Cove Noble Late Harvest 95 / 495

Caramelized white chocolate, cardamom and clementine crème brûlée 115

Wine recommendation: Beaumont Goutte D'Or 115 / 540

Traditional South African caramelized Malva sponge pudding
served with rooibos infused crème anglaise 115

Wine recommendation: Klein Constantia Vin de Constance 185 / 1800

Roast pear and almond frangipane served with homemade vanilla ice cream 115

Wine recommendation: Beaumont Goutte D'Or 115 / 540

Tiramisu with Vin Santo white chocolate mascarpone and espresso, A
maretto and clementine infused biscotti 105

Wine recommendation: Renzo Masi Vin Santo Del Chianti 165 / 825

Aged Nguni camembert, St Francis goat and cows milk soft cheese, mature Huguenot hard cheese,
crystallized fynbos honey, sweet roast grapes and brioche melba toast 195

Wine recommendation: Taylor's Port Fine Tawny Red 165 / 835

Dom Pedro single 95 / double 115 Irish Coffee single 85 / double 105

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DESSERT WINE AND PORT

Beaumont Goutte D'Or (Botrivier) 115 / 540

Produced from natural Botrytis Chenin Blanc grapes in an elegant style, that is fresh and very well balanced between sweetness and acidity

Benguela Cove Noble Late Harvest (Hermanus) 95 / 495

Botrytis cinerea grapes are meticulously selected and harvested by hand. Different pickings help build complexity. The wine delivers with heady notes of pineapple, orange peel, grapefruit and dried peaches

Renzo Masi Vin Santo Del Chianti (Italy) 165 / 835

Renzo Masi Vin Santo is an interesting blend of Trebbiano, Malvasia and Chardonnay grapes from Rufina, Tuscany.

Taylor's Port Fine Tawny Red (Portugal) 165 / 835

Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate.

Vin de Constance (Constantia) 185 / 1800

The nose is layered with aspects of citrus blossom, honeycomb and stone fruit which follow through onto the palate. Full-bodied, the mouthfeel is rich and creamy with a refreshing acidity.

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SPIRITS

Vodka

Smirnoff	42
Absolut	48
Absolut Watermelon	48
Absolut Vanilla	48
Cruz	48

Rum

Havana Gold	42
Bacardi White	42
Captain Morgan Dark	52
Elephantom African Rum	52
Germana Cachaca	58
Mount Gay	72

Tequila

Olmecca Blanco / Reposado	54
Don Julio Reposado	92
Petron Blanco / Reposado	52

Gin

Bombay Sapphire	52
Tanqueray	52
Beefeater Dry / Blood Orange	52
Inverroche Amber	64
Malfy Original	62
Malachite	62
Six Dogs Blue	68
ClemenGold	72
Hendricks	78

Brandy / Cognac

Joseph Barry	62
KWV 10YR	52
Van Rhyne's 10YR	58
Martell VS	72
Hennessy	82
Remy Martin	86

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Whiskey / Bourbon

Bains Single Malt Whiskey	42
Jameson	42
Southern Comfort	48
Johnnie Walker Black	58
Johnnie Walker Blue	285
Chivas 12YR	78
Jim Bean	68
Gentleman Jack	68
Glen Morangie 10YR	92
Laphroagh	98

Liqueur

Amarula	42
Cape Velvet	48
Amaretto	48
Kahlua	52
Frangelico	52
Cointreau	78

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DRINKS

Beers / Ciders / Draft

Selection of beers on tap, please ask your waitron for our daily offering

Devils Peak Block House IPA 340ml / Devils Peak First Light 240ml / Stella Artois 330ml
Jack Black Pale Malt Lager 340ml / Castle Light 330ml / Windhoek Lager 330ml
Heineken 355ml / Corona 330ml / Savannah Cider 340 ml / De Grendel Three Spades Cider 330ml

Water

Mineral Water *still / sparkling* 330ml 42 / 750ml 64

Coffee

Please ask your waitron for a selection of our coffees

Rooibos Espresso

Flat Red 42 / Latte 46 / Chai Red Latte 48

Tea

Please ask your waitron for a selection of our tea

*"The southern tip of Africa is an extraordinary place.
Here the winds blow and the waves crash and towering
granite topped mountains plunge into not one,
but two, sunlit oceans.*

*This is where you will find Mantra Cafe,
it's view forever stretching out between tall palms,
across a crescent of white sand towards a distant
blue horizon. Shaded in the dawn and sparkling by day,
it is at its most dazzling shortly before sunset,
when it's washed with a golden light and emerges as
one of the most sublime restaurants of Africa."*

