



*Welcome to our new Levante Restaurant!*

*Our Levantine kitchen offers a tantalizing journey through the east of the Mediterranean (Turkey, Israel, Palestine to name a few), 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 – R130

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

*Lynx Rosé 2022 – R50*

### Roasted Butternut – R120

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

*Lynx Viognier 2021 – R50*

### Spiced Fish Cakes – R140

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

*Lynx Blanc de Noir 2023 – R50*

### Lamb Kofta – R150

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

*Lynx Passion 2019 – R55*

## **-Bigger Plates-**

### **Marinated Lamb – R215**

*Marinated & Roasted rack of lamb, citrus minted couscous, char grilled broccoli,  
honey & soy glaze, mint yoghurt*

***Lynx Shiraz 2019 – R70***

### **Chicken Ras el neni – R180**

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

***Lynx Rosé 2022 – R50***

### **Fish of the day – R195**

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

***Lynx Viognier 2021 – R50***

### **Mushroom Steaks – R170**

*Roasted brown mushrooms, butterbean hummus, homemade smoked  
tomato sauce, charred greens*

***Lynx Cabernet Sauvignon 2018 – R65***

## **-Sweet Plates-**

### **Hazelnut Roly Poly – R110**

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

### **Panna Cotta – R100**

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

### **Labneh Cheesecake – R120**

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

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