

# THE SPOON STORY

Spoon has been a lifelong dream of mine. I've wanted to be a chef for as long as I can remember, since I was about 13 years old. Once my mind was made up, I began honing what (limited) skills I had at the time and the yearning to open my own restaurant quickly began.

After finishing high school, I studied at the 1000 Hills Chef School, with my first job being at the popular Sprigs The Food Shop in Kloof. After an incredible two and a half years of working my first cheffing job, I took the plunge to go overseas and work on super yachts.

But first, my international cheffing journey began at one of the famous Ottolenghi restaurants in London, where I planned on spending a few weeks for some more experience before finding a job as a chef on the yachts. Little did I know that I'd be offered a full-time job, having to choose between working in my dream restaurant or the more unpredictable life of yachting. Turns out, the ocean was calling my name...

Fast forward seven of the greatest years of my life so far, and I have no doubt I made the right decision. The places I've seen, the experiences I've had, the friends I've made and the food I've had the pleasure of preparing. I've been privileged to work with some of the most talented and experienced chefs in the business, and they have all given me the best possible grounding a chef could ask for. From Mediterranean food to classic Japanese dishes, you name it - we made it.

Throughout it all though, I spent most of my free time working on Spoon. From menus to décor, ingredients sourcing and everything in-between - it's all my family and I have spoken about for the past 5 years.

So without further ado, welcome to Spoon.

Where my passion for food meets my love for friends and family. Where long lazy lunches and dinners are encouraged, and time is never of the essence. This is my home and a big piece of my heart; slow down, savour your meal and this moment, soaking up time spent with your loved ones.

I truly hope you enjoy your meal.

*Jenna*

## PLEASE NOTE

We have four beautiful dogs on the property: Miso and Troy the ridgebacks, Molly the staffy and our old boy Puppy.

Please do not feed them (no matter how big their puppy dog eyes). We don't want them to beg or become a nuisance.

**Please enquire about private functions.**

[www.spooneatery.co.za](http://www.spooneatery.co.za)

 [spoon\\_eatery](https://www.instagram.com/spoon_eatery)  [spoon.eatery](https://www.facebook.com/spoon.eatery)



## TRADING HOURS

<b>Monday &amp; Tuesday</b>	Closed
<b>Wednesday to Saturday</b>	12pm – 9pm
<b>Sunday</b>	12pm - 4pm



**Wifi name:** Spoon- 2.4G  
**Wifi password:** Spoon@Eatery

# SPOON

EATERY & PIZZERIA

🌱 Vegetarian 🦞 Contains Shellfish

## TAPAS

<b>Marinated Olives</b> 🌱	20
<b>Patatas Bravas</b> 🌱 Crispy potato tossed in smoked paprika served with spicy tomato sauce & garlic aioli	45
<b>Parmesan &amp; Garlic Fries</b> 🌱	45
<b>Croquettes</b> (3 per portion) Chicken & jalapeño or spinach & mozzarella	55/45
<b>Beef Carpaccio</b> Thin slices of raw beef topped with rocket, fried capers, truffle parmesan dressing & pizza bread sticks	70
<b>Soup of the Day</b> served with fresh focaccia bread	60/80
<b>Garlic, Chilli &amp; Smoked Paprika Prawns</b> 🦞 6 large prawns, deveined and deshelled	95
<b>Crispy Salt &amp; Pepper Squid</b> Served with lime mayo or grilled with lemon & garlic butter. 100g	100
<b>Cured Meat &amp; Cheese Board</b> Served with crackers, focaccia bread and preserved figs (for two)	175

## PIZZA | Gluten-free bases and vegan cheese are available

### Napolitana Base Pizzas

The pizza we all know and love with a tomato base

<b>Margherita</b> 🌱 Homemade napolitana, mozzarella, fior di latte and fresh basil	110
<b>The Pollo</b> Mozzarella, shredded chicken, crispy fried onions and Crème Fraîche	130
<b>The Diablo</b> Mozzarella, two types of salami, red onion and chilli honey	135
<b>The BCG</b> Mozzarella, bacon, caramelised onion and gorgonzola	135
<b>The SA Classic</b> Mozzarella, bacon, avo and feta	145
<b>The Parma</b> Mozzarella, parma ham, rocket and parmesan shavings	150

### Bianco Base

Focaccia-style pizza with no tomato sauce

<b>Focaccia</b> 🌱 Garlic oil and mixed herbs	55
<b>The Caprese</b> 🌱 Basil pesto, cherry tomatoes and mozzarella	120
<b>Quattro Formaggi</b> 🌱 Mozzarella, cream cheese, gorgonzola and fontina	125
<b>Chef's Favourite</b> 🌱 Caramelised onion, thinly sliced potato, fontina cheese and truffle honey	125
<b>The Sicilian</b> Caramelised onion, anchovies, mozzarella and panko crumbs	140
<b>The Funghi</b> 🌱 Mixed mushroom puree, fresh sliced button mushrooms, truffle and mozzarella cheese	135

# LIGHT BITES

<b>Quiche of the Day</b>	<b>85</b>	<b>Grilled Pear &amp; Mixed Green Salad</b> 🌱	<b>120</b>
Served with fries or dressed salad		Served with toasted almonds and creamy gorgonzola dressing	
<b>Wraps, Toasties &amp; Open Sandwiches</b>		<b>Roasted Mediterranean Veg Salad</b> 🌱	<b>125</b>
<i>*Gluten-free wraps &amp; bread available</i>		Served with couscous, rocket, toasted cashews, fried halloumi & spiced tomato concasse dressing	
Served with chips		• Add grilled chicken	
• Avo, cheesy chicken and mayo	<b>120</b>	<b>House Salad</b> 🌱	<b>95</b>
• Brie, streaky bacon, rocket and tomato chilli jam	<b>125</b>	Mixed greens, cucumber, sliced red onion, olives and Danish feta served with our homemade vinaigrette.	
• Mixed roasted veg (peppers, zucchini, butternut, aubergine and red onion) grated mozzarella and basil pesto 🌱	<b>105</b>		
• For a vegan option, replace the mozzarella with vegan mozzarella & fresh basil leaves 🌱	<b>120</b>		
<b>Toastie Only</b>			
• The ultimate cheese toastie cheddar, mozzarella & gruyère 🌱	<b>80</b>		

# MAINS

<b>Chicken Milanese</b>	<b>170</b>
Served on wild mushroom risotto, rocket, parmesan shavings and truffle oil	
<b>Hake &amp; Norwegian Salmon Fish Cakes</b>	<b>180</b>
Served with fries or salad & our homemade tartar sauce	
<b>Sticky Asian-Styled Pork Loin Ribs</b>	
Served with skinny fries and Japanese-style coleslaw	
• Half rack / Full rack	<b>180/230</b>
<b>Pulled Lamb Shoulder Roulade</b>	<b>240</b>
Crushed new potatoes & thyme roasted carrots topped with red wine jus	
<b>Hake Pan-Fried in Caper Butter</b>	<b>170</b>
Italian-style sliced potatoes & cherry tomatoes served with chilli & garlic broccoli	
<b>Asian Seared Beef Fillet 200g</b>	<b>250</b>
Served with stir-fried peanut satay rice noodles & topped with sesame seeds	

<b>A Good Old Burger</b>	<b>120</b>
160g homemade beef patty or crispy fried chicken topped with burger sauce, cheddar cheese, pickles, lettuce and sliced red onion served on a brioche bun with skinny fries	

<b>Extra Toppings</b>	
Streaky Bacon	<b>20</b>
Gorgonzola	<b>20</b>
Avo	<b>20</b>
Crispy Onions	<b>15</b>
Jalapeños	<b>15</b>
Caramelised Onions	<b>15</b>

<b>Pasta</b>	
Choice of homemade gnocchi, spaghetti or penne	
• Jen's beef bolognese sauce with or without a dash of cream	<b>140</b>
• Prawn & fried zucchini Aglio e Olio (olive oil, chilli, garlic & 6 prawns)	<b>150</b>
• Creamy gorgonzola sauce 🌱	<b>120</b>
• Napolitana sauce overloaded with grated parmesan 🌱	<b>120</b>

# DESSERTS

<b>A proper homemade tiramisu</b>	<b>85</b>
<b>Selection of handcrafted chocolates from Cocoa Africa (3 per portion)</b>	<b>90</b>
<b>Blueberry, apple &amp; almond tart</b>	<b>85</b>
Served with vanilla bean cream or ice cream	
<b>Caramel Baked Apple</b>	<b>85</b>
With almond sponge, vanilla ice cream and salted caramel sauce	
<b>Crustless Baked Cheesecake Cake</b>	<b>75</b>
Served with homemade lemon curd	
<b>Dom Pedro</b> Kahlúa, Amarula or Whisky	<b>80</b>

# DRINKS

Iced Coffee **38**

## Milkshakes

Vanilla	<b>35/50</b>
Salted Caramel	<b>40/60</b>
Bar One	<b>40/60</b>
Horlicks & Honey	<b>40/60</b>
Strawberry	<b>40/60</b>
Coffee	<b>40/60</b>

## Soft Drinks

Appletiser, Grapetiser	<b>38</b>
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Cream Soda	<b>28</b>
Dry Lemon, Lemonade, Ginger Ale, Soda	<b>22</b>
Tonic, Pink Tonic, Sugar Free Tonic, Cheeky Cranberry	<b>22</b>
Kola Tonic & Lemonade	<b>30</b>
Lemon & Peach Iced Tea	<b>30</b>
Fresh Orange, Cloudy Apple, Cranberry Juice	<b>40</b>
Still or Sparkling Water	<b>20/40</b>

# BEERS

Corona 330ml	<b>40</b>
Windhoek Draught 440ml	<b>45</b>
Castle Lite 330ml	<b>35</b>
Heineken	<b>35</b>
Flyingfish Lemon	<b>38</b>
Beer on Tap	<b>60</b>
<i>Ask our waiters what we have.</i>	

## Non-alcoholic Beer & Cider

Heineken 0	<b>35</b>
Savanna 0	<b>40</b>

## Cordials

Kola Tonic, Passion Fruit,  
Lime, Bitters **8**

## Hot Beverages

Cappuccino	<b>33/38</b>
Flat White	<b>38</b>
Americano	<b>33/38</b>
Espresso	<b>23/25</b>
Latte	<b>33</b>
Red Cappuccino	<b>33</b>
Cortado	<b>28/30</b>
Tea: Earl Grey, Rooibos, Five Roses, Mint Tea, Green Tea	<b>18</b>
Hot Chocolate	<b>38</b>
White Hot Chocolate	<b>38</b>
Chai Latte	<b>38</b>
Red Chai Latte	<b>38</b>
Dirty Chai Latte (Shot of Espresso & Chai Latte)	<b>45</b>
Hot Water, Lemon & Honey	<b>15</b>
Oat or Almond Milk	<b>15</b>

## Craft Beers

### That Brewing Co.

Apa 440ml	<b>55</b>
Delicious Monster 440ml	<b>55</b>
IPA 440ml	<b>55</b>
<i>Ask our waiters what we have.</i>	

# CIDERS

Savanna Dry 330ml	<b>40</b>
Hunters Dry 330ml	<b>40</b>

# COCKTAILS

<b>Espresso Martini</b>	95	2 shots Amaretto, fresh lemon juice, bitters, shaken served with a maraschino cherry – <i>Short Glass</i>	95
Espresso, SKYY vodka, Kahlúa, sugar syrup, shaken – <i>Martini Glass</i>			
<b>Porn Star Martini</b>	95	2 shots tequila, fresh lime juice & San Pelligrino grapefruit juice served on ice with a spiced rim – <i>Tall Glass</i>	100
Passion fruit puree, 2 shots vanilla vodka, lime juice served with a shot of prosecco – <i>Martini Glass</i>			
<b>Margarita</b>	95	Tequila, Cointreau, fresh orange juice shaken, served on ice – <i>Short Glass</i>	95
Spicy or Normal – tequila, Cointreau, fresh lime juice & sugar syrup, shaken – <i>Margarita glass</i>			
<b>Aperol Spritz</b>	110	Elderflower cordial, prosecco & soda water – <i>Wine Glass</i>	80
Prosecco, aperol, soda water & a fresh slice of orange, over ice – <i>Wine Glass</i>			
<b>Capri Spritz</b>	110	Elderflower & Blueberry Spritzer	55
Prosecco, limoncello, soda water & a fresh slice of lemon, over ice – <i>Wine Glass</i>		Elderflower cordial, soda & fresh muddled blueberries - <i>Wine glass</i>	
<b>Moscow Mule</b>	95	<b>Moscow Mule</b>	55
2 shots SKYY vodka, ginger ale, a dash of ginger bitters, fresh mint & a wedge of lime. Served over ice – <i>Tall Glass</i>		Ginger ale, soda, bitters, fresh mint & fresh lime wedges - <i>Tall glass</i>	
		<b>Spicy Orange Margarita</b>	60
		Fresh orange juice, fresh lime juice, jalapeno sugar syrup shaken over ice - <i>Margarita glass</i>	

# SPIRITS

<b>Gin</b>		<b>Whisky</b>	
Roku Japanese Gin	33	Jameson	35
Blind Tiger Blue Gin	30	Johnnie Walker Black	42
Hendricks Gin	35	Bains	35
Six Dogs Blue Gin	40	Glenmorangie	42
Six Dogs Karoo Gin	40	Jack Daniels	35
Inverroche Amber Gin	38	<b>Tequila</b>	
Inverroche Verdant Gin	38	Cactus Jack Original	25
<b>Vodka</b>		Olmecca Tequila	
SKYY Vodka	25	Supremo Reposado	30
<b>Rum</b>		Patron Silver	50
Bicardi White Rum	25	Clase Azul handcrafted Reposado Tequila	235
Captain Morgan	30	<b>Liquors &amp; digestives</b>	
<b>Brandy</b>		Amaretto	35
KWV Brandy 3 year	25	Baileys	35
Klipdrift Premium	30	Kahlúa	35
		Amarula	28
		Limoncello	45
		Jägermeister	30
		Grappe	40