

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 prior to opening.

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 three friendly dogs on the property: Miso and Troy the Ridgebacks and Molly the Staffy. We also honour our beloved late dog, Puppy, who will be dearly missed.

Please do not feed the dogs (no matter how big their puppy dog eyes get) and ensure children don't chase or agitate them. Although gentle, for everyone's safety, please ensure children respect their space and avoid bothering them.

www.spooneatery.co.za



[spoon_eatery](https://www.instagram.com/spoon_eatery)



[spoon.eatery](https://www.facebook.com/spoon.eatery)



TRADING HOURS

Monday & Tuesday	Closed
Wednesday - Saturday	12pm - 9pm
Sunday	12pm - 4pm

Please enquire about private functions.

We reserve the right to place a 12% service charge on tables 8 or more.

Please refrain from playing loud videos or taking video calls in the dining area.



Wifi name: Spoon- 2.4G

Wifi password: Spoon@Eatery

TAPAS

Marinated Olives 🌱	35
Bruschetta (2)	65
• Roasted balsamic cherry tomatoes, whipped feta & basil pesto drizzle	
• Marinated aubergine, toasted pine nuts & basil	
Patatas Bravas 🌱	55
Crispy potato tossed in smoked paprika served with spicy tomato sauce & garlic aioli	
Parmesan & Garlic Fries 🌱	55
Peri-peri Free Range Chicken Livers	95
Cooked in a dash of cream, served with toasted sour dough	

PIZZA

Gluten-free bases and vegan cheese are available

Napolitana Base Pizzas
The pizza we all know and love with a tomato base

Margherita 🌱	115
Homemade napolitana, mozzarella, buffalo mozzarella and fresh basil	
The Pollo	140
Mozzarella, shredded chicken, crispy fried onions and Crème Fraîche	
The Diablo	145
Mozzarella, two types of salami, red onion and chilli honey	

Bianco Base
Focaccia-style pizza with no tomato sauce

Focaccia 🌱	55
Garlic oil and mixed herbs	
The Caprese 🌱	130
Basil pesto, cherry tomatoes and mozzarella & balsamic reduction	
Quattro Formaggi 🌱	135
Mozzarella, cream cheese, gorgonzola and fontina	

Croquettes (3 per portion)	70/60
Chicken & jalapeño or spinach & mozzarella	
Beef Carpaccio	70/140
Thin slices of raw beef topped with rocket, fried capers, truffle parmesan dressing & pizza bread sticks	
Soup of the Day	60/80
Served with fresh focaccia bread	
Garlic, Chilli & Smoked Paprika Prawns 🍤 🌱	120
8 prawns, deveined and deshelled	
Crispy Salt & Pepper Squid	105/225
(main served with fries or dressed salad)	
Served with lime mayo or grilled with lemon & garlic butter.	
150g/300g	
Cured Meat & Cheese Board	180
Served with crackers, focaccia bread and preserved figs (for two)	

The BCG	145
Mozzarella, bacon, caramelised onion and gorgonzola	
The SA Classic	160
Mozzarella, bacon, avo and feta	
The Parma	165
Mozzarella, parma ham, rocket and parmesan shavings	
Mr salty	190
Mozzarella, anchovies, prawns, capers & sliced kalamata olives	
The Meat Lovers	180
Mozzarella, bacon, spanish salami, beef bolognaise, red onion & jalapenos	

Chef's Favourite 🌱	130
Caramelised onion, thinly sliced crispy potato, fontina cheese and truffle honey	
The Sicilian	140
Caramelised onion, anchovies, mozzarella and panko crumbs	
The Funghi 🌱	140
Mixed foraged mushroom puree, fresh sliced button mushrooms, truffle oil and mozzarella cheese	
The PGB	145
Mozzarella, pear, gorgonzola, bacon & rocket	

LIGHT BITES

Sweet potato fries available at an extra R10

Quiche of the Day Served with fries or dressed salad	90	Burrata, Roasted Seasonal Fruit & Tomato Salad Served with fresh basil, toasted pine nuts & balsamic reduction	160
Wraps, Toasties & Open Sandwiches <i>*Gluten-free wraps & bread available</i> Served with chips or dressed salad		Grilled Pear & Mixed Green Salad 🌱	120
• Avo, cheesy chicken and mayo (peri-peri available)	135	Served with toasted almonds and creamy gorgonzola dressing	
• Brie, streaky bacon, rocket and homemade tomato chilli jam	145	Roasted Beetroot & Butternut Grain Salad 🌱	145
• Chicken katsu - Crispy chicken, hoisin dressing, asian slaw, cucumber & miso mayo	145	Served with pearl barley, couscous, shredded kale, toasted pumpkin seeds & danish feta dressed with our honey & wholegrain mustard vinaigrette	
• Chickpea falafels, grilled halloumi, beetroot slaw & garlic tahini sauce	130	House Salad 🌱	95
• Vegan friendly - chickpea falafels, beetroot slaw, avo, cucumber & garlic tahini sauce	135	Mixed greens, cucumber, sliced red onion, olives and Danish feta served with our homemade vinaigrette	
Toastie Only	95	Add Proteins for Salads	
The ultimate cheese & tomato toastie - cheddar, mozzarella, tomato & caramelised onion 🌱		• Grilled chicken	55
		• Chilli & smoked paprika garlic prawns (8)	115
		• Crispy or grilled squid	98

MAINS

All our meat is locally sourced & free range

8 Hour Slow Braised Honey & Miso French Onion Beef Short Rib Served on sour cream & chive potato cake, roasted carrots and finished with a dollop of sour cream	295	Asian Seared Beef Fillet 200g Served with stir-fried peanut satay rice noodles & topped with sesame seeds	260
Chicken Milanese or Medallions of Seared Beef Fillet (200g) Served on wild mushroom risotto, rocket, parmesan shavings and truffle oil	185/260	Grilled Locally Sourced, Grass Fed Midlands Lamb Chops Served with creamy mash potatoes, crunchy broccoli, roasted butternut & homemade chimichurri sauce	270
Hake & Norwegian Salmon Fish Cakes Served with fries or salad & our homemade tartar sauce	190	A Good Old Burger <i>(Veggie & Vegan patties available)</i> 160g homemade beef patty or crispy fried chicken topped with burger sauce, cheddar melted cheese, pickles, lettuce and sliced red onion served on a toasted brioche bun with skinny fries	140
Sticky Asian-Styled Pork Loin Ribs Served with skinny fries and Japanese-style coleslaw • Half rack / Full rack	195/260	Smash Burger 2x BBQ basted beef patties, double melted cheese, chilli honey aioli. Streaky bacon & crispy onions served on a toasted brioche bun with skinny fries	190
Pulled Lamb Shoulder Roulade Crushed new potatoes & thyme roasted carrots topped with a red wine jus	260	Truffle Smash <i>(single smash)</i> 1x BBQ basted beef patty, melted cheese, fig jam, crispy onions, truffle mayo served on a toasted brioche bun with skinny fries	170
Hake Pan-Fried in Caper Butter Italian-style sliced potatoes & cherry tomatoes served with chilli & garlic broccoli	190		

PASTA

Choice of homemade gnocchi, linguine or penne
(gluten free gnocchi available)

Jen's Beef Bolognese Sauce with or without a Dash of Cream	145	Sicilian Anchovy Pasta	180
		Anchovies, extra virgin olive oil, chilli, garlic, parsley, fresh chopped tomato, fried bread crumbs & grana padano parmesan	
Prawn & Fried Zucchini Aglio e Olio <i>(olive oil, chilli, garlic & 8 prawns)</i>	175	Creamy Gorgonzola Sauce ☺	135
3 'P' Pasta	175	Napolitana Sauce Overloaded with Grated Parmesan ☺	135
Crispy pancetta & peas in a creamy parmesan sauce			
Spicy Vodka Pasta	185		
With Italian pork sausage, flavoured with fennel seeds, chilli and finished with a dash of cream			

DESSERTS

A Proper Homemade Tiramisu	115	Crustless Baked Cheesecake Slice	75
		Served with homemade lemon curd	
Selection of Handcrafted Chocolates from Cocoa Africa <i>(3 per portion)</i>	90	Dom Pedro Kahlúa, Amarula, Whisky or Sugar Baron Coffee Rum Liqueur <i>(double shot)</i>	80
Blueberry, Apple & Almond Tart	85	Affogato	65
Served with vanilla bean cream or ice cream		Fresh shot of espresso poured over a scoop of vanilla ice cream <i>(Add a shot of sugar baron aged rum for something special)</i>	
Caramel Baked Apple	85		
With almond sponge, vanilla ice cream and salted caramel sauce			

DRINKS

Iced Coffee	45	Cordials (double shot)	
Milkshakes		Kola Tonic, Passion Fruit, Lime, Bitters	16
Vanilla	35/50	Hot Beverages	
Salted Caramel	50/65	Cappuccino	38/45
Bar One	50/65	Flat White	45
Horlicks & Honey	45/60	Americano	38/45
Strawberry	45/60	Espresso	25/30
Coffee	45/60	Latte	42
Soft Drinks		Red Cappuccino	38/45
Appletiser, Twinkle Grapetiser (Blaauklippen)	45	Cortado	30/33
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Cream Soda, Fanta Orange	34	Tea: Earl Grey, Rooibos, Five Roses, Mint Tea, Green Tea	25
Dry Lemon, Lemonade, Ginger Ale, Soda	26	Hot Chocolate <i>(milk or Belgium)</i>	50/60
Tonic, Pink Tonic, Sugar Free Tonic	26	White Hot Chocolate	50
Kola Tonic & Lemonade	34	Chai Latte	50
Rock Shandy	55	Red Chai Latte	45
Lemon & Peach Iced Tea	35	Dirty Chai Latte (Shot of Espresso & Chai Latte)	55
Red Bull 250ml	40	Hot Water, Lemon & Honey	18
Fresh Orange, Cloudy Apple, Cranberry Juice	45	Oat or Almond Milk	18
Still or Sparkling Water	28/60	Flavoured Syrups	
		Vanilla or Hazelnut	10

BEERS

Corona 330ml	45
Windhoek Draught	50
Castle Lite 330ml	40
Hansa Pilsner 330ml	40
Heineken 330ml	40
Flyingfish Lemon	40
Beer on Tap/Gin on Tap (pick your garnish)	60/65

Ask our waiters what we have.

Non-alcoholic Beer & Cider

Heineken 0	40
Savanna 0	40
Corona 0	45

Craft Beers *That Brewing Co.*

Apa 440ml	75
Delicious Monster 440ml	75
IPA 440ml	75

Ask our waiters what we have.

CIDERS

Savanna Dry 330ml	45
Hunters Dry 330ml	40

SPIRITS

Gin

Roku Japanese Gin	35
Blind Tiger Blue Gin	35
Hendricks Gin	38
Six Dogs Blue Gin	45
Six Dogs Karoo Gin	45
Inverroche Amber Gin	43
Inverroche Verdant Gin	43

Vodka

SKYY Vodka	30
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Rum

Sugar baron white rum (local)	32
Sugar baron aged rum (local)	38
Kraken Black Spiced Rum	45

Brandy

KWV Brandy 3 year	28
Klipdrift Premium	33

Whisky

Jameson	38
Johnnie Walker Black	45
Suntory Whisky Toki (Japanese)	50
Bains	38
Glenmorangie 12 Year	45
Jack Daniels	38

Tequila

Cactus Jack Original	28
Olmecca Tequila	
Supremo Reposado	33
Patron Silver	60
Don Julio Reposado	90
Clase Azul Handcrafted Reposado Tequila	235

Liquours & Digestives

Amaretto	35
Baileys	40
Sugar baron coffee rum liqueur	32
Kahlúa	35
Amarula	28
Limoncello	45
Jägermeister	35