

# SPYCED

MODERN AFRICAN

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## A CAPE MALAY CELEBRATION accompanied by LIVE JAZZ

Fresh Mosbolletjie rolls served with infused butter (V)

*(A sweet Brioche bread traditionally made with fermented grape juice – ours is flavoured with Fennel)*

Pickled fish salad, pickled radish, baby beets, red onion

*(Our unique inhouse pickling spices are put to good use in both the pickled fish and the accompaniments)*

Beef Bobotie prepared with gentle aromatic spices

*(Cape Malay Curry mixture is highlighted in this traditional South African dish)*

Traditional Samosas – Beef and vegetarian samosas accompanied by banana sambals and sweet chili sauce and a squeeze of lemon juice

## Mains

Oven roasted cauliflower steak, curried sultanas, coconut flakes with fresh herbed raita (V)

*(The secret spice ingredient in this dish is Cinnamon)*

Tumeric infused kingklip

*Grilled kingklip prepared with turmeric, mustard seeds and cumin*

Vegetarian Breyani served with herbed yoghurt (V)

*(The king of spices, Garam Masala)*

Cape Malay Chicken Curry

*(The gentle aromatics spices of Coriander, Turmeric and Cumin are highlighted in this delicate Curry)*

## Dessert

Traditional Bolla flavoured with ground Cardamom and Lemon Zest accompanied by a Swiss meringue and berry compote

Cardamon infused ice cream

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