

# MIKO

## BRAAI MENU

### Wood fired selection of breads

Roosterkoek with thyme butter (G) (M) (E)

Garlic and parsley baguette (G) (M)

### Miko garden selection

Plum tomatoes, red onion and basil pesto salad (V) (N) (Sp)

Mixed leaves, cherry tomato, cucumber and Danish feta salad (M) (V)

Potatoes, egg, mayonnaise and chives salad (M) (E) (V)

### From the grill

Rosemary and sage marinated Karoo lamb chops

BBQ glazed Oak Valley pork rashers (Sp) (S) (G) (C)

Lemon and herb infused chicken breast

South African Boerewors with pap and tomato smoor (G) (S) (Sp) (M)

Baked Kabeljou with onions, peppers and tomatoes (M) (F)

Garlic butter grilled brown mushrooms (M)

Smoked paprika and chilli corn on the cob (M)

Seasonal vegetable skewers (M) (N)

### Sweet treats

Seasonal berry pavlova with ice-cream (M) (E) (N) (Sp)

Grilled pineapple with vanilla honey ice-cream (M) (E)

*R320 per person without wine*

*R375 per person with 1/2 bottle of Mont Rochelle Little Rock Rouge or Blanc*

*(C) Celery (CI) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian. If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.*