

INITIATION CEREMONY

Extra Pitta for 4 deep fried braai sauce g/mu/b/p	5.00
Garlic Bread oven baked scallions & onion g/d	6.50
Mushrooms roasted grated halloumi & scallions b	7.00
Riblets flame grilled rib glaze	7.50
Chicken Livers sautéed with piri-piri or mango achar b/mu	8.00
Halloumi grilled chutney & African rub d	8.00
Biltong sliced grilled cherry tomatoes	8.50
Wings flame grilled piri-piri or braai sauce b/g/mu/b/p	8.50
Beerewors flame grilled chutney	8.50
Squid flash seared garlic lemon butter & toast m/d	9.00
Mussels sautéed creamy mariniere sauce & toast m/d	10.00
Prawns pan seared piri-piri or garlic lemon butter c/b/d	10.00

FROM THE EARTH

Soweto Village Salad rocket, cilantro, cabbage, tomato, onion, olives & feta d	8.00
Ouma's Potato Salad served warm mayo, mango achar, scallions & cilantro	8.00
Piri-Slaw grated cabbage & carrots mayo & piri-piri	8.00
Table Salad for 4 any of the above salads	14.00
Halloumi Salad grilled halloumi on village salad with chutney & toast d	16.00
Seafood Safari Salad prawns, mussels & squid on village salad with garlic lemon butter & toast d/c/m	19.00



The Lodge

SOUTHERN AFRICAN

The Majestic Game Lodges of Southern Africa, capture the true spirit of adventure that the African Continent has become renowned for.

Join us at The Lodge on a Safari of Flavour and Aroma, and lose yourself in the sights and sounds of our home, The Rainbow Nation – South Africa

STEAKS FROM THE BRAAI

Our superb selection of ethically sourced, imported beef is dry aged for up to 21 days in a humidity-controlled environment. Blue to medium rare is our suggested cooking method for this quality of aged beef. Please refer to our daily special's menu for other premium cuts from around the world including Argentina, Uruguay, UK, USA, Australia and New Zealand

Sirloin - Firm but tender cut with a strip of fat on the outside edge	300g 29.00	400g 35.00	500g 40.00
RibEye - Chefs cut. Juicy & tender with fat marbling throughout	300g 35.00	400g 43.00	500g 50.00
Fillet - Soft & tender lean with little to no fat	250g 38.00	350g 50.00	
T-Bone - Fillet & sirloin on the bone. The classic cut	8.00 per 100g	900 to 1.5kg	
Prime Rib - Sous vide for 7 hours, then flame grilled. The lions cut	9.00 per 100g	900 to 1.5kg	
Black Angus Prime Rib UK. flame grilled	11.00 per 100g	900 to 1.5kg	

*Medium to Well Done steaks take 25-30 minutes to prepare and tenderness cannot be guaranteed

Served with your choice of Chips, Rice or Mash

Try an Original Sauce Afrique to perfectly complement your Steak	5.00
Braai Sauce Rib Glaze Piri-Piri Mango Achar Chutney Monkey Gland	
Our Cream Based Sauces	
Garlic Lemon Butter Mushroom Pepper Bleu Cheese	

STEAK COMBOS FROM THE BRAAI

Mushroom Lovers sirloin mushrooms grated halloumi bacon mushroom sauce d	300g 35.00	400g 41.00	500g 48.00
Spicy Surf & Turf fillet espetada wings & prawns piri-piri c	200g 38.00	400g 50.00	
Tigers Eye Ribeye tiger prawns garlic lemon butter sauce c	300g 43.00	400g 50.00	500g 57.00
Reef & Beef sirloin rebeeye or fillet prawns squid mussels garlic lemon butter sauce d/m/c			
Sirloin	300g 40.00	400g 46.00	500g 51.00
Ribeye	300g 46.00	400g 54.00	500g 61.00
Fillet	250g 49.00	350g 61.00	

Served with your choice of Chips, Rice or Mash
All prices are in Euro and include VAT. Service charges are NOT included

SAUCE AFRIQUE

The Lodge Sauce Afrique collection is testament to the cultural diversity of Southern Africa, the roots of which lie deeply embedded in the many nations that have contributed to our rainbow. Made fresh daily at The Lodge, these sauces are a journey in their own right. Enjoy them here, or at home.

PIRI-PIRI b
With over 20 different ingredients, this is by far our most complex sauce, and our most controversial. Its medium heat brings tears to some, and Flavour Nirvana to others. Which one are you?

CHUTNEY
We admit, Mrs Balls was an inspiration when we first created our chutney, but she had to be dethroned at some stage.

MONKEY GLAND
Tradition is as tradition does. Steeped in mystery, history and serious tangy flavor, this is a Classic South African Sauce that goes well with just about anything.

RIB GLAZE
Succulent pork is just half the equation to a legendary Rack of Ribs. Our sweet, rich & smoky Rib Glaze is the other half. A match made in Bourbon Heaven

BRAAI g - mu - b - p
Like playing Rugby, making a Braai is the test of a man in South Africa. And in both cases, the man with the best Braai Sauce, wins.

MANGO ACHAR mu
Mahatma once said to Kasturba - Baby, if The Lodge makes a better Achar than you, I'll go barefoot for the rest of my life. And the rest is history.

SEAFOOD

Fish Steak Transkei d oven baked Nile perch fillet. african rub. garlic lemon butter sauce	19.00
Wild Coast Whole Fish d fresh grilled sea bream. stuffed with herbs. garlic lemon butter sauce	20.00
1kg Knysna Mussel Pot d creamy mariniere. triple cooked chips. piri-naise. toast	24.00
Mocambique Style Tiger Prawns d/p 1/2 kg / 1kg. pan seared. piri-piri or garlic lemon butter	22.00 38.00
Cape Seafood Platter d/m/c Nile perch. tiger prawns. mussels. squid. african red rice. piri-slaw	30.00

Served with your choice of Chips,
Rice or Mash

OTHER SOUTHERN AFRICAN FAVOURITES

Wandie's Veg Platter ^d morogo. halloumi. achar mushrooms. asparagus. chickpea & lentil potjie. rice	18.00
Oupa's Potjie of the Day (when available) fragrant traditional stew of beef, lamb or chicken. sambals. chutney. bread	20.00
Lourenco Marques ^b half Chicken piri-piri. whole tiger prawns piri-piri	24.00
Spare Ribs 600g trimmed rack / 1.3kg full rack. Slow cooked then flame grilled.	17.00 / 30.00
Chicken on The Bone ^b half / whole. sous vide then flame grilled. piri-piri, braai or rib glaze	17.00 / 30.00
Beef Burger ^d 300g pure beef. bacon. cheese. pickle. grilled onion relish. homemade vetkoek bun	18.00
Prego Roll ^d 200g fillet cutlets. grilled onions. parsley. piri-piri. homemade garlic buttered roll.	25.00

Served with your choice of Sauce and
Chips, Rice or Mash

The Lion CUBS DEN

Served with a sauce of your choice

Simba's beef fillet skewer & fries	19.00
Timone's beef burger & fries	10.00
Nala's chicken nuggets & Fries	10.00
Pumba's ribs & fries	10.00
Rafiki's fish & fries	10.00

Our sauces are used in dishes throughout our menu, so please refer to the following for allergen information

g – Contains Gluten	d – Contains Dairy
c – Contains Crustaceans	m – Contains Molluscs
f – Contains Fish	mu – Contains Mustard
b – Contains Animal Fats	

We do not use nuts, however nut residue may be found in our raw ingredients



scan for our latest offers,
promotions and competitions

@lodgesteakcyprus
#mylodgesteak
#thelodgecyprus
#girlsatthelodge
#boysatthelodge
#romanticlodge

EXTRA SIDES

Miliepap & Chakalaka	7.00
Triple Cooked Steak Cut Chips	7.00
Red African Rice with mushrooms & fried onions	7.00
Butter & Herbs Mashed Potatoes	7.00
Baked Potato with butter & spring onion	7.00
Wild Mushrooms sauteed with mango achar	7.00
Morogo sauteed seasonal greens, garlic, onions	7.00
Asparagus Grilled with garlic lemon butter or bleu cheese	7.00
Grilled Vegetables Aubergine, zucchini, onion, mushroom, cherry tomato	7.00

The Lodge African Mezze

28.00
minimum 2 people Per Person

Best enjoyed slowly with family & friends, a true feast of flavours including a selection of meats from the braai, vegetables, salads and sauces. A perfect introduction to the tastes of South Africa.

The Lodge Seafood Mezze

35.00
minimum 2 people Per Person

Cape Town inspired seafood including grilled tiger prawns, pan seared squid, sauteed mussels, and whole seabream from the braai, complemented by a selection of traditional South African salads, side dishes and sauces.

