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# Vista Bar & Lounge

*in collaboration with*

# Karen Dudley

*“Delicious always wins.”*

Karen Dudley

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*Known for her vivacious energy, creative cuisine concoctions and love of toast, Chef Karen Dudley never fails to delight whoever steps foot into her kitchen.*

*A collaboration born from a desire for fresh, clean and wonderfully unstuffy food, Karen and One&Only Cape Town's team have created a bespoke menu that will simultaneously delight and enchant all who try it, leaving every guest wanting more.*

*By adding a twist to some of South Africa's most well-known and classic dishes, embracing flavours and ingredients from the world over, Karen Dudley and Vista Bar & Lounge's collaborative efforts ensures that no matter what, the food before you always tastes like home.*

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LIGHT MEALS

### *Broccoli Caesar Salad* | 195

Long-stemmed broccoli on a puddle of Caesar dressing, topped with edemame, crispy sunflower seed Pangrattato, grated parmesan and crispy capers.

### *Signature Salad (G V)* | 210

A leafy salad with shaved apple, dates, fried brussel sprouts, gorgonzola, walnut brittle and parmesan with Vista poppyseed dressing.

### *Korean Fried Chicken Sandwich (G)* | 260

Fried chicken breast fillet dipped in gochujang dressing on soft brioche along with mayo and our carrot daikon pickle. A crisp Asian slaw is served alongside.

### *Very Mushroom Toast (G V)* | 210

An indulgent stack of buttery mushrooms on charred ciabatta with miso crème. Served with well-dressed leaves.

### *Gochujang Cauliflower (G VG)* | 205

Crispy roasted cauliflower bathed in gochujang dressing, baby gem lettuce, radish, apple, sesame seed and spring onion.

### *Vista Chicken Schnitzel (G)* | 285

Topped with slaw tartare and a side of gremolata potatoes.

### *Crispy Kingklip with Black Rice* | 310

Crispy fried Kingklip on an island of seeded black rice with a light dilled Cha Ca curry sauce, surrounded by a bright sea of sweet and sour Nam Jim.

### *Vista Burger (G)* | 280

200g homemade patty, onion chutney, mature cheddar, Vista mayo on a brioche sesame bun with all the trimmings.

### *Umami Ribeye Steak (G)* | 450

Wild Mushrooms in a miso infused cream, served with crispy dauphine potatoes.

### *Fragrant Roasted Pumpkin Wedges (VG)* | 330

With a Thandai masala, rose petal crust and red sorghum, tamarind drizzle salad.

### *Chicken & Prawn Curry* | 395

A fragrant curry of succulent chicken finished with prawns and curry leaf tempering, served with pickles and freshly made roti.

### *Spiced Lamb Cutlets* | 465

Creamy baba ghanoush lentils, Turkish pickles and cabbage tabbouleh.

MAIN MEALS

Served daily from 7am to 10pm

*Seasonal Fruit Plate (G VG) | 105*

*Mixed Berry Smoothie Bowl (G V) | 120*

Honey roasted granola and seed mix, coconut, goji berry and fresh banana.

*Napoletana Eggs (G N V) | 145*

Poached eggs, cherry tomato relish, Cape seed loaf, baby spinach and basil pesto.

*Eggs Benedict (G P) | 170*

English muffin, poached eggs, baby spinach, gypsy ham and Hollandaise.

*Eggs Royale (G) | 180*

English muffin, poached eggs, flaked Norwegian salmon and dill mousseline.

*Bhiso & Avocado on Rye (G V) | 140*

Poached egg, feta cheese, baby spinach and butternut hummus.

*German Currywurst (G P) | 160*

Pork sausage, crispy crushed green onion potatoes, horseradish yoghurt crême.

*Peri-Peri Chicken Livers (G) | 160*

Crispy pan-fried free-range chicken livers, creamy peri-peri sauce, moss parsley, red onion, toasted brioche.

*Potato, Onion & Sumac Rosti (VG) | 150*

Avocado, sundried tomato relish, spinach, toasted sunflower seeds.

*French Toast (G V) | 140*

Salted caramel, cinnamon Granny Smith, Canadian maple, cocoa nibs.

*Karen's Latke (P) | 195*

A crispy potato pancake topped with crême fraiche, two poached eggs, horseradish Hollandaise, vegetarian "caviar", crispy pancetta, crispy and pickled onions.

Our menus are prepared using local, seasonal ingredients.

All fish is sustainably sourced and our coffee is Rainforest Alliance certified.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food is prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

All prices are quoted in ZAR, inclusive of 15% VAT.

(A) Alcohol | (G) Gluten | (N) Nuts | (P) Pork | (S) Shellfish  
(V) Vegetarian | (VG) Vegan

A curated selection of smaller plates, perfect on its own or delightfully shared with friends, each dish bursts with Karen's creativity and flavour and has been perfectly paired with a selection of beverages, for a different kind of toast.

*Mebos Chicken Skewer | 130*

Tender chicken thighs glazed with a sweet and tangy apricot chutney, dressed with coriander - a fresh take on a South African favourite.

*Normandie Estate Karen | 195*

*Lamb Baklava (G N) | 160*

Fragrant lamb shoulder slow-cooked and layered in flaky, crispy phyllo topped with sesame duo and a drizzle of pomegranate reduction.

*The Sea Dragon | 230*

*Lumpia (G) | 140*

Traditional Filipino spiced mince rolled in a nest of fried spring roll ribbons, served with Nam Jim and sweet chili.

*Fairview Shiraz | 150*

*Kale Pakora with Peanut Podi (G N) | 95*

Pakora battered kale with coconut lime relish, tamarind drizzle and crunchy peanut chutney crumble.

*Rijks Private Cellar Chenin Blanc | 215*

*Prawn Toasts (G S) | 160*

Sesame-crusting prawn toasts with Nam Jim dipping sauce.

*One&Only Brut NV | 165*

*Smashed Cucumber Salad (S) | 95*

A burst of freshness and crunch with a Chinese black vinegar dressing and chili crisp.

*Citrus Spritzer | 105*

*Beef Kubenia (N) | 140*

Middle Eastern-style beef tartare with our own tahini and pine nuts, topped with a vibrant pomegranate chimichurri.

*Whiskey Sour | 175*

*Black Rice Salad | 160*

A vibrant salad topped with smoked salmon, avocado and dill.

*Dusk | 160*

*Cauliflower Larb in Baby Gems (N) | 105*

A bright Laos-inspired roasted cauliflower salad nestled into crisp baby gem lettuce cups topped with fresh nuts.

*Buitenverwachting Buiten Blanc | 115*

*Vada Pau (G) | 115*

A crispy aromatic potato ball in a soft bun with tamarind drizzle, coriander raita and crunchy fried chickpeas.

*Diesel & Dust Golden Lager | 100*

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## CAKES & DESSERTS

### *Lemon Brûlée* (G) | 160

Orange curd, orange segment, citrus sherbet, optic tuile biscuit.

### *Very Chocolate Tart* (G) | 170

With complex espresso ice cream.

### *Vanilla Bean Pannacotta* (G V) | 130

Assorted seasonal berries, dehydrated raspberry meringue twigs.

### *Strawberry Sablé Breton* (G N V) | 130

Whipped vanilla Chantilly cream, fresh strawberries, toasted almond flakes.

### *Baked Cheesecake* (G V) | 130

Homemade caramel popcorn, ginger candy, soft cream, dulce chocolate shavings.

### *70% Valrhona Dark Moist Chocolate Cake* (G V) | 160

Fudge sauce, mebos ice cream.

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## AFTERNOON TEA

*Served daily from 2pm to 5pm*

### *Freshly Baked Scones* (G V) | 90

Served with homemade forest berry jam, Chantilly crème, local cheddar cheese and farm butter.

### *Afternoon Tea* (G N) | 650

A colourful selection of sweet and savoury delights paired with a wide range of leaf teas and coffee.

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