

THE SMITHS

KITCHEN + COCKTAIL ROOM

Executive Chef: Taiwo Smith

Our philosophy is inspired by a melting pot of cultures from American, Mediterranean and Italian dishes. Embracing the importance of slowing down and enjoying every moment.

Our menu is simply born from our devotion to quality, simplicity and purity. We revisit different cuisines cooking techniques by infusing our modern twist.

We look forward to hosting you.

STARTERS

KEBAB ARAYAS 16
Minced beef, parsley,
onion, mozzarella cheese

SWEET & TANGY BITES 22
Boneless chicken, sweet & tangy sauce

SHRIMP TARTARE (Cooked version) 29
Shrimp tartar, onion, avocado, capers,
chites, sesame oil, citrus-herb sauce

SCALLOPS 30.5
Butternut squash purée, lemon basil
butter, roasted garlic

BURRATA 45
Burrata, berries, parmesan, cherry
tomatoes, balsamic, basil. Add truffle

PINEAPPLE HABANERO & GUAC 19
Pineapple habanero salsa,
guacamole, crispy tortilla

MOZZARELLA STICKS 16.5
Crispy mozzarella, marinara

PRAWN TEMPURA 23
Crispy prawns, dipping sauce

CALAMARI & CRISPY PRAWNS 26.5
Deep fried seafood, two sauces

OVEN BAKED BISCUIT 18.5
Three cheddar biscuits

PITA & DIPS

WHIPPED FETA & HONEY 23
Creamy feta, honey, roasted walnuts
Creamy feta, warm honey, chili flakes,
warm pita

HOUSE MEZZE BOARD 24
Beetroot, pesto, classic hummus,
topped with crumble walnut.
Served with warm pita

HOUSE HUMMUS BOWL 15
Creamy hummus topped with
caramelised onions, beef suya.
Served with warm pita.

SALADS

KALE SALAD 26
Kale, cranberries, quinoa, walnuts, sunflower
seeds, feta, onion, tomato, spicy house + honey
balsamic dressing
Protein add-ons: chicken, prawns, salmon,
halloumi, vegan meat

CAESAR SALAD 22
Romaine, parmesan, croutons, caesar dressing
Protein add-ons: chicken, prawns, salmon,
halloumi vegan meat

PLANT-BASED
MAINS

VEGAN BURGER 34
Plant-based patty, lettuce, onions,
tomato, brioche bun, jalapeño,
ketchup, mustard
Smith sauce available on request

ROASTED CAULIFLOWER STEAK 32
Thick-cut cauliflower over roasted
green-herb emulsion, garnished with
pumpkin purée, roasted walnut

HIBACHI VEGAN BOWL 39
Fried rice, vegan meat, sautéed
vegetables, sesame seeds

PASTA & CO.

BEEF LASAGNA 37.5
House bolognese, spinach,
ricotta, silky Béchamel,
cheddar & mozzarella cheese

SMITHS SPAGHETTI BOLOGNESE 27
House bolognese, parmesan

CAJUN ALFREDO 27.5
Linguine in cream sauce, parmesan.
Option of chicken or grilled prawns.

AGLIO E OLIO SEAFOOD PASTA 43.5
Cherry tomatoes, prawns, mussels, spinach,
parmesan, spaghetti

HIBACHI POKE BOWL 27
Fried rice, sautéed vegetables, eggs,
sweet tangy sauce, choice of protein:
chicken, sweet tangy chicken, prawns

VODKA RIGATONI 25
Rigatoni pasta, herbed
tomato sauce, topped with
parmesan cheese

BURGERS

All burgers are served with fries.

BACON BOURBON BURGER 32
Bourbon bacon jam, beef patty,
brioche bun, cheddar cheese,
smith sauce, jalapeños
Option to remove bacon jam

GLAZED SALMON BURGER 36
Seared salmon, marinated
cabbage, brioche bun, coleslaw

GRILLED CHICKEN BURGER 28.5
Grilled chicken, lettuce , grilled
onions, jalapeño, tomato,
brioche bun, coleslaw, smith sauce

SEAFOOD

GRILLED OCTOPUS 55
Chilli herb oil, charred pepper, roasted
onion, cherry tomatoes, cashew dressing

PAN-SEARED SEABASS 52
Seabass, mango salsa (seasonal),
mixed vegetables, chargrilled lemon

CHARGRILLED PRAWNS 39
Grilled jumbo prawns,
garlic, herbs, lemon

SURF & TURF 95
Chargrilled filet steak, prawn,
garlic butter, steak sauce

BLACKENED SALMON 49
Salmon filet, creamy lemon sauce,
herbed mashed potatoes,
mango salsa (seasonal)

CREAMY HERB MUSSELS 32
Fresh mussels in a white-wine
herb cream, served with
toasted bread

MEAT &
POULTRY

CHEF ENTRECÔTE 69
Pan-seared ribeye, mixed vegetables,
special green sauce

WHOLE ROASTED CHICKEN 59
Herb-marinated whole chicken,
Roasted potatoes and mixed vegetables
(feeds 2-3)

MOLTEN LAMB 59
Slow cooked lamb, warm pita bread,
tzatziki, red onions, ripened tomatoes

CHICKEN TZATZIKI 32
Grilled chicken kebab,
soft pita, grilled onions,
tomatoes and tzatziki sauce

LAMB CHOPS 58
Grilled lamb rack, chimichurri,
tzatziki sauce, sautéed vegetables

FILET MIGNON 54.5
250g tenderloin, choice of sauce

TOMAHAWK STEAK 99
1kg grilled tomahawk,
steak sauces

LAMB SHANK 79
6-hour braised lamb,
mashed potatoes

SAUCES

The Special Green Sauce
Peppercorn 1.5
Chimichuri 1.5
Tzatziki 1.5
Chilli 1.5

CHEFSIDES

French Fries (Truffle/Parmesan) 8
Sautéed Vegetables 12
Mashed Potatoes 8 (add: Truffle +4)
Smiths Fried Rice 13
Smoky Jollof 9
Plantain 3

ADD-ONS

Halloumi 11
Grilled prawns 16
Grilled chicken 14