

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 fillet, 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

CHEFS SIDES

- 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