

# 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 🍴 17.6  
Minced beef, parsley, onion, mozzarella cheese
- SWEET & TANGY BITES 🍴 24.2  
Boneless chicken, sweet & tangy sauce
- SHRIMP TARTARE (Cooked version) 🍴 31.9  
Shrimp tartar, onion, avocado, capers, chites, sesame oil, citrus-herb sauce
- SCALLOPS 33.6  
Butternut squash purée, lemon basil butter, roasted garlic
- BURRATA 49.5  
Burrata, berries, parmesan, cherry tomatoes, balsamic, basil. Add truffle
- PINEAPPLE HABANERO & GUAC 20.9  
Pineapple habanero salsa, guacamole, crispy tortilla
- MOZZARELLA STICKS 🍴 18.2  
Crispy mozzarella, marinara
- PRAWN TEMPURA 25.3  
Crispy prawns, dipping sauce
- CALAMARI & CRISPY PRAWNS 🍴 29.2  
Deep fried seafood, two sauces
- OVEN BAKED BISCUIT 🍴 20.4  
Three cheddar biscuits

## PITA & DIPS

- HOUSE MEZZE BOARD 🍴 26.4  
Beetroot, pesto, classic hummus, topped with crumble walnut. Served with warm pita
- HOUSE HUMMUS BOWL 16.5  
Creamy hummus topped with caramelised onions, beef suya. Served with warm pita.

## SALADS

- KALE SALAD 🍴 28.6  
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 24.2  
Romaine, parmesan, croutons, caesar dressing  
Protein add-ons: chicken, prawns, salmon, halloumi, vegan meat

## PLANT-BASED MAINS

- VEGAN BURGER 🍴 37.4  
Plant-based patty, lettuce, onions, tomato, brioche bun, jalapeño, ketchup, mustard  
Smith sauce available on request
- HIBACHI VEGAN BOWL 🍴 42.9  
Fried rice, vegan meat, sautéed vegetables, sesame seeds

## PASTA & CO.

- BEEF LASAGNA 🍴 41.3  
House bolognese, spinach, ricotta, silky Béchamel, cheddar & mozzarella cheese
- SMITHS SPAGHETTI BOLOGNESE 29.7  
House bolognese, parmesan
- CAJUN ALFREDO 30.3  
Linguine in cream sauce, parmesan. Option of chicken or grilled prawns.
- AGLIO E OLIO SEAFOOD PASTA 47.9  
Cherry tomatoes, prawns, mussels, spinach, parmesan, spaghetti
- HIBACHI POKE BOWL 🍴 29.7  
Fried rice, sautéed vegetables, eggs, sweet tangy sauce, choice of protein: chicken 34.1, sweet tangy chicken 37.4, prawns 39.6
- VODKA RIGATONI 🍴 27.5  
Rigatoni pasta, herbed tomato sauce, topped with parmesan cheese

## BURGERS

*All burgers are served with fries.*

- BACON BOURBON BURGER 🍴 35.2  
Bourbon bacon jam, beef patty, brioche bun, cheddar cheese, smith sauce, jalapeños  
Option to remove bacon jam
- GLAZED SALMON BURGER 🍴 39.6  
Seared salmon, marinated cabbage, brioche bun, coleslaw
- GRILLED CHICKEN BURGER 31.4  
Grilled chicken, lettuce, grilled onions, jalapeño, tomato, brioche bun, coleslaw, smith sauce

## SEAFOOD

- GRILLED OCTOPUS 🍴 60.5  
Chilli herb oil, charred pepper, roasted onion, cherry tomatoes, cashew dressing
- PAN-SEARED SEABASS 57.2  
Seabass, mango salsa (seasonal), mixed vegetables, chargrilled lemon
- CHARGRILLED PRAWNS 42.9  
Grilled jumbo prawns, garlic, herbs, lemon
- SURF & TURF 104.5  
Chargrilled filet steak, prawn, garlic butter, steak sauce
- BLACKENED SALMON 🍴 53.9  
Salmon filet, creamy lemon sauce, herbed mashed potatoes, mango salsa (seasonal)
- CREAMY HERB MUSSELS 35.2  
Fresh mussels in a white-wine herb cream, served with toasted bread

## MEAT & POULTRY

- CHEF ENTRECÔTE 🍴 75.9  
Pan-seared ribeye, mixed vegetables, special green sauce
- WHOLE ROASTED CHICKEN 🍴 64.9  
Herb-marinated whole chicken, Roasted potatoes and mixed vegetables (feeds 2-3)
- MOLTEN LAMB 🍴 64.9  
Slow cooked lamb, warm pita bread, tzatziki, red onions, ripened tomatoes
- CHICKEN TZATZIKI 35.2  
Grilled chicken kebab, soft pita, grilled onions, tomatoes and tzatziki sauce
- LAMB CHOPS 63.8  
Grilled lamb rack, chimichurri, tzatziki sauce, sautéed vegetables
- FILET MIGNON 60  
250g tenderloin, choice of sauce
- TOMAHAWK STEAK 108.9  
1kg grilled tomahawk, steak sauces
- LAMB SHANK 86.9  
6-hour braised lamb, mashed potatoes

## SAUCES

- The Special Green Sauce 1.7  
Peppercorn 1.7  
Chimichuri 1.7  
Tzatziki 1.7  
Chilli 1.7

## CHEFSIDES

- French Fries (Truffle/Parmesan) 8.8  
Sautéed Vegetables 13.2  
Mashed Potatoes 8.8 (add: Truffle +4.4)  
Smiths Fried Rice 9.9  
Smoky Jollof 9.9

## ADD-ONS

- Halloumi 12.1  
Grilled prawns 17.6  
Grilled chicken 15.4