

Reuben's



REUBEN'S CAPE TOWN

Good food is a Journey best shared with family and friends.

One&Only Cape Town, home to Reuben Riffel's first urban restaurant. The menu is a showcase of dishes that reflects a celebration of the Cape's rich culinary heritage, embracing the ancient spice routes and the diversity of cultures that have influenced South African modern cuisine.

House specialties include the abundant fresh produce found along the shores and in the waters of our two oceans and African Game and artisanal meat cuts from South African farms.



When you see this icon, know that this is one of Reuben's well-know, signature dishes! These dishes are inspired by Reuben's travels throughout the years and have been perfected in unique Reuben style, keeping guests coming back for more, time and time again. These dishes are subject to season changes

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TASTERS

These petit plates are designed to share. The hallmarks of 'taste' are beautiful ingredients that are expertly and creatively prepared in a convivial atmosphere. These plates reflect our passion for bringing together flavours from across the world.

CHILLI SALTED SQUID / R125 (R) (G) (N)

Lime mayonnaise, nuach chum and fragrant salad

LAMB LOIN / R135

Sous vide lamb loin with white eggplant and sheep's milk gel

BABY CARROTS / R95

Baby heirloom carrots cooked in duck fat with cumin and wheat

SALMON GRAVADLAX / R165

Cured Norwegian salmon, horseradish crème, pea textures, pickled mushrooms, tomato textures and jalapeño dressing

PORK AND SWEET POTATO / R125 (P)

Braised pork neck, sweet potato and champagne purée, tea plums and pork jus

TASTE OF CAULIFLOWER / R95 (N) (V)

Cauliflower textures with pickled grapes, almonds and curry

TIGER PRAWNS / R195 (A) (P) (S)

Prawns with butternut bisque, crispy bacon, edamame and pumpkin seeds

BEEF FILLET / R135 (A) (G)

Chalmar tenderloin with bone marrow crust and red wine jus

PARMESAN AND LEMON CALAMARI / R125 (A) (G)

Calamari tubes simmered in a Parmesan lemon cream velouté, served with sourdough focaccia

MOJO PICON CHICKEN / R110

Char-grilled chicken skewers served with mojo picon sauce

YELLOW TAIL / R105 (A) (S)

New-style Yellow Tail tartar with bouillabaisse gel, black garlic, squid and potato purée

RABBIT THREE WAYS / R155 (A) (P)

Rabbit assiette with mustard and bacon

WAGYU CARPACCIO / R125 (G)

Wagyu sirloin carpaccio with jalapeño, coriander, confit tomato and spicy soy vinaigrette

LAMB NECK / R125 (A) (G)

Braised lamb neck with confit garlic, brioche crusts, tomato and lavender jus

VANILLA POACHED SALMON / R160 (A)

Vanilla Norwegian salmon with dill oil and Parmesan crème

GOAT'S CHEESE / R120 (V)

Goat's cheese, shimeji mushrooms, beetroot and greens

PIG'S HEAD TORTELLINI / R120 (A) (P)

Pig's head tortellini with marscarpone of leeks, crisp parsley and pork jus

SKATE WING / R120

Skate wing roasted with lemon, capers and burnt butter

ROAST PORK RACK / R120 (A) (P)

Roast pork rack with Pommes Anna, blackberry gel and pork jus

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SOUPS

CAULIFLOWER AND PARMESAN VELOUTÉ / R90

Light cauliflower and parmesan velouté with cauliflower textures and smoked raisin purée

BOUILLABAISSE / R125 (A) (S)

With fresh mussels, calamari and prawns

COURGETTE VELOUTÉ / R90 (G)

Creamy courgette velouté with blue cheese bubbles

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SALADS

HALLOUMI AND SMOKED BACON / R125 (P)

Crispy smoked bacon and grilled halloumi served on a garden salad, topped with avocado, rosa tomatoes, cucumber and dressed with a citrus mayonnaise

CAPE MALAY FISH FRIKADEL / R150 (G)

Fish cake salad with crisp baby leaves, grapes, avocado, apple, spring onion, goat's milk cheese, pomegranate seeds and croutons with balsamic glaze and a sweet chilli dressing

PULLED HONEY GRILLED CHICKEN / R125 (N)

Honey grilled chicken and citrus salad with Danish feta, pistachios, cherry tomatoes, cucumber, rocket, coriander and a jalapeño dressing

AVIATORS SALAD / R80 (P)

Classic Caesar salad with Spanish anchovy, crispy bacon, poached egg, rosa tomatoes and dressed in our homemade Aviators dressing

Add chicken / R140

Add prawns / R225

TENDER-STEM BROCCOLI SALAD / R175 (A) (V)

Young broccoli stems tossed in a sherry vinaigrette with fresh red onion, mushrooms, cherry tomatoes, baby spinach and burrata cheese

LESOTHO SMOKED TROUT / R160

House-smoked Lesotho trout salad with confit potatoes, cherry tomatoes, cucumber, gherkins, red onion, crisp lettuce with a honey mustard dressing

BURRATA CAPRESE / R125 (N) (V)

Buffalo mozzarella, heirloom tomatoes, basil pesto and a burnt onion vinaigrette

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MAINS

BENGAL HAKE TEMPURA / R160 (G)

Hake tempura with cheeky lemon sauce, fried baby spinach and crispy vine tomatoes

CATCH OF THE DAY / R225 (A) (S)

Served with a Thai curry fish velouté, tomato chutney, forest mushrooms, smoked mussels and crispy fennel

PORK BELLY / R220 (R) (P)

Pork belly den miso, caramelized pineapple, sweet corn, basil, tomato, pommes fondant, BBQ, spicy lemon and yuzu

BABY CHICKEN / R285

Free-range baby-chicken with saikyo miso, savoy cabbage, wild mushrooms, young ginger and truffle froth

ASSIETTE OF TOMATOES / R145 (G) (V)

Tomato textures – blackened, confit and fresh with fried halloumi, basil, watercress fritter and a cilantro dressing

PAN SEARED KINGKLIP / R245 (A) (G) (S)

Pan-seared Kingklip with Parmesan and chilli linguine, mussels en persillade, squid ink, braised fennel and bouillabaisse froth

LAVASH / R155 (G) (V)

Fried lavash, home-made pesto, chickpeas, cucumber, baby gherkins, watercress, hummus, tomato textures, pickled mushrooms, miso and honey dressing

KAROO LAMB THREE WAYS / R295 (R) (A)

Pan-seared lamb neck, confit lamb breast, lamb outlet, garlic nuggets, ratatouille, cauliflower purée, baby vegetables, anchovy beignet and a jus of forgotten herbs

SEA BASS / R245 (A)

Pan-seared sea bass with tender-stem broccoli, wild mushrooms, confit baby boilers and a Noble Late Harvest sauce

COCONUT RED CHICKEN CURRY / R165

Red chicken curry infused with coconut milk and Cape spices with basmati rice, sambals and poppadum

PRAWN AND CHORIZO PASTA / R180 (G) (P) (S)

Creamy Mozambican prawn and chorizo pasta, chilli, parmesan, rocket and garlic bruschetta

SPAGHETTI CARBONARA / R135 (A) (G) (P)

Bacon and mushrooms simmered in a parmesan cream, topped with Italian parsley and a garlic bruschetta

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OFF THE GRILL

WOODVIEW WAGYU SIRLOIN 220g / R670

Woodview™ Wagyu is a proudly South African family enterprise who run the biggest herd of Wagyu cattle in Africa, along with their Angus cattle and Merino sheep. Wagyu is known as the caviar of beef. This third generation family farm is located in the heart of central South Africa and is run under the compassionate guidance of expert farmer and father Brian Angus.

WOODVIEW WAGYU FILLET 220g / R725

CHALMAR SIRLOIN 220G / R225

CHALMAR T-BONE 550g / R270

CHALMAR FILLET 220g / R305

CHALMAR RIB EYE 300g / R265

BLACK ANGUS FILLET 220g / R305

BLACK ANGUS SIRLOIN 220g / R225

BLACK ANGUS RIB EYE CAP 220g / R270

KAROO LAMB BARNSELEY CHOP 220g / R265

SPRINGBOK LOIN 220g / R305

CHOOSE A SAUCE

BBQ / Cheeky Lemon (contains Soy) / Peppercorn (A) / Mushroom / Béarnaise / Red Wine (A) / Cilantro / Soy and Chilli (G) / Steak Sauce / Horseradish Crème / Chilli Mayonnaise / Bordelaise (A) / Peri Peri / Jalapeño Mayonnaise / Spicy Tomato

SIDES / R40

Macaroni and Cheese / Broccoli and Almonds (N) / Chips / Parmesan Chips / Butternut and Pumpkin Seeds / Cajun Onion Rings / Brussels Sprouts and Pancetta (P) / Buttered Mash / Pak Choi and Sesame / Duck Fat Carrots / Cauliflower and Ham (P) / Egg-Fried Rice



THE FRANSCHHOEK BEER CO

A Scotsman, an American and a South African walked into a bar..."

... And couldn't find a decent beer. So they decided to make their own. Well, maybe that's not quite how it happened, but what is for certain is that Alex McCormack, Frank Rodriguez and Reuben Riffel never do anything half-hearted. Their individual stories of innovation, pioneering spirit and success, span three continents and their commitment to The Franschhoek Beer Co is as much about bringing us the best handcrafted beer in the world as it is about making a product that lives up to their own standards – something that they proudly share and enjoy with good friends all over the world.

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SANDWICHES & BURGERS

REUBEN'S / R175 (R) (G)

Tender home-ground beef patty (300g), served on a sesame bun with caramelised onions, lettuce, tomato, cucumber, melted cheddar, baby gherkins and mayonnaise royale

BACON AND BLUE CHEESE / R175 (G) (P)

Tender home-ground beef patty (300g), topped with caramelised onions, blue cheese sauce and crispy bacon on a sesame seed bun

BANTING BURGER / R165 (G)

Tender home-ground 100% beef patty, crisp lettuce, sliced tomato, Monterey Jack and a side salad

NEW STYLE PERI-PERI CHICKEN / R135 (G)

Marinated chicken breasts grilled and served with crisp lettuce, tomato, cucumber, pickled red onion and a "zip your lip" salsa

THE CLUB / R145 (G) (P)

A three-tier club sandwich with poached chicken, parmesan, tomato, cucumber, rocket, red onion, streaky bacon, fried egg, avocado (SQ) and a Caesar dressing

BUTTERMILK CHICKEN / R145 (G) (P)

Buttermilk chicken burger with cucumber, tomato and onion, topped with streaky bacon, popcorn powder and a blue cheese sauce

KAROO LAMB PANINI / R145 (G)

Toasted panini filled with rocket, tomato, burnt onion salsa, braised lamb neck, roast garlic, tzatziki, jalapeño and tomato fondue

CROQUE MADAME / R110 (G) (P)

Toasted panini filled with Cape gypsy ham, Mornay sauce, poached egg and pickled mushrooms served with a garden pea mayonnaise

CHICKEN AND CHORIZO / R135 (G)

Toasted panini filled with rocket, tomato, onion, jalapeño, chicken breast, chorizo sausage, Dijon mustard, Emmenthal cheese and garlic aioli

HALLOUMI / R140 (G) (V)

Fried halloumi wedge, topped with tomato jam, macerated tomato, onion, cucumber and a cilantro dressing on a sesame seed bun

THE CUBAN / R160 (G) (P)

Pulled pork, Cape gypsy ham, mozzarella, gherkins and ball park mustard, toasted in a French baguette and served with chips

CRAFT BEER PAIRINGS

FRANSCHHOEK BEER CO. THREE OAKS LAGER / R70.00

FRANSCHHOEK BEER CO. STOUT / R70.00

FRANSCHHOEK BEER CO. LA SAISON / R70.00

FRANSCHHOEK BEER CO. ORANGE PALE / R70.00

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PIZZA

REUBEN'S RED DEVIL / R155 (G) (P)

Spicy ground beef on red pepper purée base, topped with chilli, mozzarella cheese, fresh coriander, red onions, bell peppers, pepperoni and finished with rancher's salsa

TIGER PRAWN / R225 (G) (S)

Mozambican prawns on a shallot purée base, topped with chilli, cherry tomatoes, garlic, mozzarella cheese, capers and fresh basil

CAPE CORONATION / R155 (G)

Coronation chicken, smoked raisin purée, spring onion, peppadews, Danish feta, sweet corn purée on a chutney base topped with fresh rocket

NEW-STYLE HAWAIIAN / R155 (G) (P)

Cape gypsy ham and pulled pork on a pineapple base, topped with mozzarella cheese, pickled button mushrooms, jalapeño and fresh rocket

NIÇOISE / R155 (G)

Tuna, haricot vert, cherry tomatoes, tuna, Spanish anchovy, confit potato, chilli, mozzarella cheese, onion, basil, coriander on a spicy tomato base

RANCHER'S / R155 (G) (P)

Chorizo, bacon, mozzarella cheese, jalapeño, red onion, cherry tomatoes, mushrooms, rancher's salsa and eggs topped with coriander on a margarita base

SALT AND PEPPER CALAMARI / R185 (G)

Salt and pepper calamari on a cauliflower purée base, topped with peppadews, chorizo, red onion, chilli, mozzarella cheese and saffron aioli

THE BIG 'V' / R155 (G) (V)

Butternut purée, asparagus, basil, cherry tomatoes, mushrooms, olives, mozzarella cheese, onions, peppers and aioli

THE CLASSIC / R110 (G) (V)

Traditional pizza base topped with an Italian herb-infused tomato sauce, tomato fondue, mozzarella cheese

THE WINDHOEK / R185 (G) (P)

Bratwurst sausage on a mild curry base with mozzarella cheese, chorizo sausage, sauerkraut, cherry tomatoes, coriander, summer salsa, red onion and finished with Parma ham

Gluten-free base available on request

Reuben's

DESSERTS

MALVA PUDDING / R80 (G) (N)

Spiced malva pudding, chocolate crème, pear ice cream, cocoa crumble, semi-preserve pear, brownie

HERTZOGGIE / R80 (G) (N)

Hertzog koekie, apricot curd, coconut crumble, meringue sticks, glazed apricots, mini macaroon, coconut ice-cream

CRÈME BRÛLÉE / R70 (G)

Rooibos crème brûlée, mosbolletjie crumb, naartjie sorbet, crunchie wafer

HOT CHOCOLATE PUDDING / R80 (A) (G) (N)

Chocolate pudding, black forest biscotti, Amarena cherries, chantilly, vanilla bean ice cream, black sesame croquant, cherry custard

TIRAMISU / R80 (A) (G)

Chocolate pot de crème, mascarpone foam, frangelico gel, cocoa nest, coffee bean ice-cream

SELECTION OF ICE-CREAMS & SORBETS / R30 PER SCOOP

Choc mint ice-cream

Vanilla ice-cream

Strawberry ice-cream

Pear ice-cream

Coconut ice-cream

Espresso ice-cream

Strawberry sorbet

Naartjie sorbet

Mango and passion fruit sorbet

SOUTH AFRICAN CHEESE BOARD / R195 (G)

Selection of 4 South African cheeses, homemade crackers, preserves and salami sticks