



breakfast menu available  
from 7:30 am - 11 am



AT SILO

## BREAKFAST MENU

### HEALTHY START

*our fresh and lively probiotic yoghurts*

#### **SEASONAL FRESH FRUIT COMPOSITION** 80

fresh yoghurt, berries compote,  
mamra giri almonds & beta seed mix

#### **BAKED HONEY YOGHURT** 70

*with fresh fruits & homemade seed granola*

#### **CHEF'S CRAFTED BIRCHER MUESLI** 90

rooibos & cinnamon spiced peaches & plum  
*with green apple, berries & nut brittle crumbs*

### TOASTIES

*the healthy way to begin your day*

#### **SALMON TARTARE & AVO TOASTIES** 95

#### **FETA & AVO TOASTIES** 75

*with mixed beans*

#### **EGGS YOUR WAY...** 90

you name it, prepared to your liking  
(sunny side up, over easy, over medium, hard  
scrambled, soft scrambled)

*with roast potatoes, roasted tomatoes  
& chicken sausage or beef pastrami*

#### **OMELETTE YOUR WAY...** 90

3 eggs your way. choose 3 of the following fillings:

- mushrooms
- tomato
- onions
- cheddar cheese

add a protein: chicken sausage or beef pastrami 25

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## **POACHED EGGS** 90

2 poached eggs (soft, medium or hard) served on english muffins & hollandaise sauce with fresh baby spinach, choose one of the following sides:

- smoked turkey - biltong
- smoked salmon (add R15) - pastrami
- Herbed wild mushrooms

## **INDIAN BREAKFAST**

*the comfort classics*

### **ALOO PARANTHA** 75

unmatched timeless classic with organic butter, homemade pickles & your choice of organic yoghurt or kulladh lassi

### **POORI BHAJI** 85

cumin spiced butternut squash & potato stew *with* puffed wholewheat bread

### **MASALA DOSA** 80

coastal classics of rice & lentil pancakes *with* curried potato or egg chettinad

### **AKURI EGGS** 80

an irani café staple - three eggs, spiced, scrambled & piled up richly alongside plump, home-made buns & served with tomato fondue

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## HOUSE SPECIALTIES

### **FRITTATA PICANTE** 95

(with or without cheddar cheese) 3 beaten eggs, fermented bell pepper, chilli, onion, young potatoes & tomatoes, baked in the oven

### **MASALA CROQUE YARD** 105

homemade brioche bread, with sunnyside eggs accompanied with creamy cheese sauce, smoked turkey & fresh baby spinach, with a sprinkle of Yard masala spice

### **EGG WHITE SOUFFLÉ** 105

with brie cheese & wild mushrooms served with fresh avocado & baby spinach

### **THE YARD FRENCH TOAST**

coated to perfection with 2 options to choose from:

- smoked turkey with cheddar cheese 85
- peanut butter with caramelized banana 95

### **THE YARD ROSTI**

crispy potato rosti with 2 poached eggs & two different ways to enjoy:

- smoked salmon & hollandaise sauce 115
- avo, wild mushrooms & homemade basil pesto 95

### **VANILLA BUTTERMILK PANCAKES** 90

served with chantilly cream & mixed berries available with caramelized banana, chocolate chips or plain

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## BEVERAGES

### FRESH PRESSED JUICES 35

choice of seasonal fresh fruit & veg juices

### SMOOTHIES 50

choice of seasonal fresh fruit & home cultured yoghurt blends (vegan options available)

### SPECIAL-TEAS

english breakfast	28	darjeeling	32
earl grey	32	camomile	32
mint	32		

### COFFEES

*refer to your rosetta roasters menu for options & prices*

prices incl. vat & are subject to change without prior notice  
all items are subject to availability  
a corkage fee of R60 will be charged per bottle

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lunch available  
from 11:30 am - 2:30 pm



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## LUNCH MENU

### TAPAS BOWLS

**CHICKEN TIKKA DUO** 70

boneless chicken breast inspired with 2 different indian marinations

**CRUMBED PRAWN & MUSHROOM BOWL** 65

panko crumbed with a twist of yard spice

**SALT & PEPPER SQUID** 65

batter fried to perfection

**MEXICAN NACHOS** 65

our own version of a very traditional bowl of nachos

**SMOKEY CHICKEN WINGS** 70

smoked to perfection in our home classic bbq sauce

**SAMOSAS** 35/45

classical rooted stuffed indian patties with potatoes & green peas or chicken

**GRILLED KASUNDI PRAWNS** 75

tasty mustard & yogurt marinated recipe from kolkatta

### STARTERS TO SHARE (FOR 2)

**INDIAN PLATTER** 225

veggie samosa, papri chaat, pakoras, chicken tikka, lamb boti fish amritsari, masala peanut, seasonal chutneys & masala kulcha

**MEDITERRANEAN PLATTER** 225

falafel, chicken kebab, beef kebab, melon & feta skewers, stuffed dates, baba ganoush, hummus, frito misto, slow roast vegetables, sciachatta & tapenade

**RANJEET'S KEBAB PLATTER** 295

from the tandoori oven straight to your senses: ajwany fish, sarsoon prawn, saffron chicken tikka, lamb seekh, poppadum & chutneys

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## SALADS

quinoa and chick peas salad	89
coleslaw and rainbow peppers	89
chicken tikka salad	99

## INDIAN BOARDS

a complete meal with fragrant flavors coming  
all the way from india

- 01 choose one of the following accompanied  
with basmati rice
- 02 or a traditional tandoori bread & dal(lentils)  
and if you feel like something sweet for
- 03 dessert add masala chai brûlée for R45

## VEGETARIAN CURRY 125

panner saagwala or panner makhani  
baingan bharta  
dal makhni or tadka

## CHICKEN CURRY 145

butter chicken  
chicken tikka masala  
chicken chettinad  
chicken tandoori

## LAMB CURRY 185

mutton roganjosh  
mutton saagwala

## FISH CURRY 165

bengal fish curry

## SEAFOOD CURRY 225

prawn malabar

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## PASTAS

**SPAGHETTI NORMA**  95

indulge yourself with our base of tomato fondue,  
roasted aubergines, fresh buffalo mozzarella &  
homemade marinated olives

**HOMEMADE ROAST CHICKEN  
PAPPARDELLE** 115

get transported to italy with our creamy  
& light porcini mushroom ragu

**THE YARD PASTA AL OLIO** 95

simplicity is the word. let us treat your palate  
with the noble flavors & aromas from naples

 

*please check with your server for wholewheat  
or gluten free pasta options.*

## RISOTTOS

**SEAFOOD RISOTTO** 165

**MUSHROOM RISOTTO** 95

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## SANDWICHES

*our sandwiches are served on homemade ciabatta bread with mix greens yard salad or homemade fried potato wedges*

### **BEEF PASTRAMI** 85

*with fresh buffalo mozzarella & roasted pesto aubergine sandwich*

### **MARINATED CHICKEN TIKKA** 80

*caramelized onions with mint & mango chutney*

### **VEGETARIAN MUMBAI SANDWICH** 70

*all the way from the streets of mumbai made with fresh tomatoes, cucumber & potatoes, with mint & tomato chutney*

### **SMOKED SALMON** 95

*wrap or sandwich*

## SIGNATURE BURGERS

*all of our burgers are made with homemade buns, mix baby greens, fresh tomato & crispy tempura onion rings. served with home made potato wedges or mix greens salad*

### **YARD SIGNATURE BEEF BURGER** 99

*patty filled with fresh mozzarella cheese & homemade bbq sauce*

### **FISH PATTY BURGER** 99

*with green herbs & caper dressing*

### **VEG YARD BURGER** 95

*classic indian vegetarian patty the yard way  
vegan option available*

### **CHICKEN BREAST BURGER** 95

*with makhni mayo*

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**DINING MENU**

## MAINS (CONT.)

<b>PRAWN MALABAR</b>	225
<i>with tamarind, coconut, curry leaves &amp; hint of mustard seeds making it a perfect coastal indian delicacy. chef recommends basmati rice</i>	
<b>PANNER SAAGWALA OR PANNER MAKHANI</b>	125
<i>made from zero, our soft &amp; mellow cheese have the perfect combination: saagwala - spinach vegetarian side or makhani - spiced &amp; sweet tomato gravy chef recommends plain or garlic naan</i>	
<b>BAINGAN BHARTA</b>	105
<i>this satisfying dish is a part of india's national cuisine, made of roasted veg is a popular comfort food for many! chef recommends wholewheat parata bread</i>	
<b>DAL MAKHNI OR TADKA</b>	95
<i>indulge yourself with one of our classics, dal means lentil and we have two options for you, dal makhni in a buttery and creamy base and dal tadka onion tomatoes and cumin base</i>	

## INDIAN BREAD AND RICE

<b>ROTI</b>	
tandoori	25
<b>NAAN</b>	
plain	30
garlic	30
<b>PESHAWARI</b>	40
<b>PARATHA</b>	
lacha	30
fenugreek	30
chilli	35
<b>MISSI ROTI</b>	
gluten free	40
<b>RICE</b>	
steamed basmati	40
brown rice	40
jeera pulao	50

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## STARTERS

available from 6:00 pm - close

<b>DUCK LIVER PARFAIT</b>	99
<i>with plum chutney &amp; melba toast. rich, silky &amp; meltingly delicious, get transported in one bite to a classical french brasserie</i>	
<b>DECONSTRUCTED RAVIOLI</b>	75
<i>with roasted aubergines &amp; zucchini, parmesan cream &amp; olive tapenade</i>	
<b>POACHED SALMON</b>	99
<i>norwegian salmon delicately marinated in ginger &amp; apple marinade</i>	
<b>KINGKLIP TIKKA</b>	99
<i>marinated in fresh yogurt &amp; carat seeds. slowly cooked in a traditional tandoori oven</i>	
<b>JUMBO YARD PRAWNS</b>	129
<i>infused with mustard, home made indian spices &amp; yogurt. cooked in a traditional tandoori oven</i>	
<b>TANDOORI BROCCOLI</b>	69
<i>whole broccoli marinated in yogurt, cream cheese &amp; cardamom slowly roasted in a tandoori oven</i>	

## SALADS

<b>THE YARD SALAD</b>	80
<i>our own creation with fresh feta, marinated olives, slow roasted tomatoes, cucumber roses, mushrooms, spring onions, baby beetroot, mix greens &amp; more!</i>	
<i>add chicken tikka</i>	45
<b>AVOCADO ROULETTE</b>	159
<i>with marinated maryrose prawns - one of our chef's creations, the best way to start your evening in a succulent way</i>	
<b>TURKEY CAESAR SALAD (NO BACON)</b>	145
<i>fresh crisp lettuce, roasted turkey breast, croutons, yard caesar dressing</i>	
<b>ASIAN MARKET SALAD</b>	85
<i>mixed cabbage, peppers, broccoli, carrots, edamame beans, sesame seeds &amp; asian dressing</i>	

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## CHEF'S SPECIALITIES

<b>DUCK DUO</b>	295
<i>served with herbed cous-cous, roast veggies &amp; orange saffron sauce entertain your senses with the delicate flavors of our yard</i>	
<b>COFFEE CURED RACK OF LAMB</b>	275
<i>with light glassed baby carrots, creamy potato pureé &amp; coffee reduction if texture is what you have in mind let us entertain your palate</i>	
<b>KALONJI MACHI</b>	245
<i>pan-seared kingklip, with onion seeds &amp; mild spices, turmeric rice, sultanas &amp; nuts. served with festive rice</i>	
<b>CHICKEN ROULETTE</b>	225
<i>exotic spices, fresh herbs, makhni gravy, served with green pea kichdi rice</i>	
<b>PANEER KHYBER</b>	195
<i>grilled indian cottage cheese, aromatic almond gravy served with mild almond curry &amp; peshawri naan</i>	

## MAINS

available from 6:00 pm - close

<b>PAN SEARED KINGLIP</b>	235
<i>served with caulimash, grilled asparagus, orange &amp; leek sauce</i>	
<b>GRILLED SIRLION</b>	245
<i>300g - served with chargrilled onions, seasonal veg &amp; mash</i>	
<b>CHARGRILLED BABY CHICKEN</b>	170
<i>half baby chicken, delicately marinated in middle eastern spices served with sweet potato pureé &amp; fermented vegetables</i>	
<b>OX TAIL RISOTTO</b>	125
<i>served with vegetable crisps - slowly cooked, creamy texture &amp; tasty risotto a stunning northern italian classic</i>	
<b>SEAFOOD FETTUCINE</b>	195
<i>fresh black ink seafood fettuccini with prawn bisque get wind of the textures &amp; colors with our elegant pasta</i>	

## MAINS (CONT.)

<b>PUMPKIN SUMMER TUSCAN GNOCCHI</b>	115
<i>with caramelized onion béchamel. gluten free option available (add R15) delicate textures influenced by the hills &amp; veggies of the tuscan potato gluten free option available (add R15)</i>	
<b>TERIYAKI NORWEGIAN SALMON</b>	250
<i>with wasabi mash &amp; asian veg</i>	
<b>MUTTON ROGANJOSH</b>	185
<i>this scrumptious delicacy from the kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce &amp; tender lamb meat. chef recommends plain or garlic naan</i>	
<b>MUTTON SAAGWALA</b>	185
<i>grass fed lamb cubes in pureéd baby spinach tampered with punjabi spices a treat! best eaten with paratha bread or naan</i>	
<b>BUTTER CHICKEN</b>	145
<i>tandoori chicken cubes, in our very special smooth, tomato &amp; creamy sauce with a hint of butter. best eaten with naan bread</i>	
<b>CHICKEN TIKKA MASALA</b>	145
<i>chargrilled chicken cubes, in a rustic tomato, onion, ginger &amp; garlic sauce best eaten with paratha bread</i>	
<b>CHICKEN CHETTINAD</b>	145
<i>from chettiar family recipe, an aromatic dish with a hint of curry leaves, mustard seeds &amp; coconut milk, is one of the finest &amp; most authentic chicken curry that you have ever tried. chef recommends plain or garlic naan</i>	
<b>CHICKEN TANDOORI</b>	145
<i>cooked in clay oven this chicken is packed full of flavours thanks to an overnight marination in our home made tandoori spice, served with dal punjabi &amp; naan bread</i>	
<b>BENGAL FISH CURRY</b>	165
<i>this delicacy is a favorite in many indian families, its made with hake fish fillets, turmeric, coconut milk &amp; a variety of home made spice chef recommends it be accompanied with basmati rice</i>	

## TAPAS BOWLS

available from 6:00 pm - close

<b>CHICKEN TIKKA DUO</b>	70
boneless chicken breast inspired with 2 different indian marinations	
<b>CRUMBED PRAWN &amp; MUSHROOM BOWL</b>	65
panko crumbed with a twist of yard spice	
<b>SALT &amp; PEPPER SQUID</b>	65
batter fried to perfection	
<b>MEXICAN NACHOS</b>	65
our own version of a very traditional bowl of nachos	
<b>SMOKEY CHICKEN WINGS</b>	70
smoked to perfection in our home classic bbq sauce	
<b>SAMOSAS</b>	35/45
classical rooted stuffed indian patties with potatoes & green peas <u>or</u> chicken	
<b>GRILLED KASUNDI PRAWNS</b>	75
tasty mustard & yogurt marinated recipe from kolkatta	

## STARTERS TO SHARE (FOR 2)

<b>INDIAN PLATTER</b>	225
veggie samosa, papri chaat, pakoras, chicken tikka, lamb boti fish amritsari, masala peanut, seasonal chutneys & masala kulcha	
<b>MEDITERRANEAN PLATTER</b>	225
falafel, chicken kebab, beef kebab, melon & feta skewers, stuffed dates, baba ganoush, hummus, frito misto, slow roast vegetables, sciachatta & tapenade	
<b>RANJEET'S KEBAB PLATTER</b>	295
from the tandoori oven straight to your senses: ajwany fish, sarsoon prawn, saffron chicken tikka, lamb seekh, poppadum & chutneys	

## DESSERTS

available from 6:00 pm - close

<b>THE YARD MESS</b>	70		
with baked tandoori pineapple, coconut brûlée, passion fruit meringues, green apple jelly, berries & honeycomb. this mess is a dessert not to be missed			
<b>MASALA CHAI BRÛLÉE</b>	70		
pistachio & rose biscotti, flowery bouquet, fennel slaw & sour cherry marmalade			
<b>WHITE CHOCOLATE &amp; GRANDILLA CHEESECAKE</b>	85		
classic sable breton & pliable chocolate ganache			
<b>SLOW BAKED DARK CHOCOLATE FONDANT</b>	85		
made with 70% dark chocolate, raspberry sorbet & salted nut crumble			
<b>INDIAN KULFI</b>	55		
indian-style ice cream with figs & mamra almond			
<b>HOMEMADE ICE CREAM</b>			
tahitian vanilla bean	50	wild berry & meringue	50
mango cheesecake	65	chocolate & star anise	60

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## SPIRITS

### WHISKEY

bushmills original	35
bushmills black bush	50
chivas regal	65
glenfiddich 12yr	45
ballantines	45
aberlour	65
jameson caskmate	45
jack daniels old no.7	35
gentleman jack	45
johnny walker black	45
monkey shoulder	50
ardbeg	65
woodford resrve	55
glen morangie 10yr	65

### TEQUILA

jose cuervo gold	25
jose cuervo traditional	30
patron café, silver <u>or</u> gold	40
don julio	45

### APERITIF

jagermeister	30
pimms no 1	25
martini dry	25
cinzano rosso	25
aperol	25

### VODKA

absolut elyx <u>or</u> original	45
belvedere	45
grey goose	55
ciroc	45

### RUM

mount gay	50
bacardi	35
captain morgan	30

### BRANDY

klipdrift premium	35
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## SPIRITS (CONT.)

### GIN

beefeater 24	40
the botanist	50
<i>perfect serve: cucumber &amp; aromatic tonic water</i>	
hendricks	45
<i>perfect serve: garnished with cucumber</i>	
wilderer	40
<i>perfect serve: lemon &amp; tonic water</i>	
musgrave pink gin	45
<i>perfect serve: pink peppercorns &amp; sprig of thyme</i>	

### FEVER-TREE TONICS

25

light, sicilian lemon, aromatic & elderflower

## COCKTAILS

bramble	65
cosmopolitan	55
kir royale	80
pina colada	65
old fashioned	80
margarita	80
yardtini	70
mojito	70
the yard est	80
aperol spritz	75
strawberry dacquari	70
mango dacquari	70
long island ice tea	70

## BEERS

### BEER

black label	25
castle lager	25
castle lite	25
castle lite & becks (non-alcoholic)	25
heineken	30
corona	30

### CBC ON TAP

300ml 500ml

lager	35	45
pilsner	35	45
amber weiss	35	45
guest tap	35	45

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## CIDERS

savannah	30
hunters	30
eversons	40

## WINE ON TAP

la capra red	30
la capra white	30

## WHITE WINE

	glass	bott
fairview darling sauvignon blanc	45	120
spice route chenin blanc	55	160
sauvignon semillon		230
fairview chardonnay	55	150
fairview viognier		150
stone town sauvignon blanc		100
the amos block sauvignon blanc		150

## RED WINES

	glass	bott
fairview homtini		230
fairview extrano		180
fairview merlot	60	180
fairview shiraz	60	180
fairview cabernet sauvignon	60	180
spice route pinotage		180
spice route grenache noir		180
spice route chakalaka		250
spice route mourvedre		180
fairview the beacon shiraz		375

## ROSÉ

	glass	bott
fairview rose quartz	55	160
spice route saffron		220
stone town coral rosé	35	100

## SWEET WINE

	glass	bott
fairview la beryl		50

## MCC & CHAMPAGNE

	glass	bott
fairview brut	60	240
graham beck brut rosé	60	240
moët	150	1000

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