



Welcome to Tsala

We are delighted to welcome you to an intimate dining experience.

Tsala invites you to start with canapés and enjoy a selection of wines from our award-winning wine list.

Ettienne and his team would like to take you on a culinary journey with their African inspired menu. They strive not only to use the freshest local produce, but to ensure that their creations can be paired with the perfect wine.

End your evening with a dessert or selection of local cheeses and we trust that you will have a memorable dinner with us here at Tsala Treetop Lodge, "the elevated resting place".

STARTERS

Mozambican Prawns	122
Served with a homemade peri-peri sauce	
Harissa Marinated Duck	136
Served with fresh rocket and dried cranberry topping	
Salmon with Edamame Beans	130
Pickled salmon with soy mousse, lemon gel, edamame and grilled baby marrow	
Scallops	125
Succulent scallops, fresh apple salsa and crispy bacon	
Beetroot Tarte Tatin (V)	112
Baby beetroot in a puff pastry shell, white goats' cheddar & honey and drizzled with a Dijon mustard yoghurt	
African Spiced Tomato Soup (V)	80
A seasonal vegetable soup and served with a slice of home-made seed loaf	
Tsala Salad	85/155
Sun-dried tomato, julienne carrots, cucumber, avocado, Boerenkaas Cheese on a bed of crisp salad leaves, dressed with house vinaigrette	

MAINS

Grilled Beef Fillet 267

pumpkin and coffee puree, sauté new potatoes, exotic mushrooms, wilted spinach, beef cheeks balls and red wine jus

Pepper Crusted Ostrich Fillet 195

Served with sumac seasoned baby vegetable medley, patat puree (sweet potato) and jus

Lamb Cutlets 220

Served with sweet potato puree, sautéed bok choy & baby carrots, sultana chutney and minted jus

Springbok Potjie 195

Deboned braised springbok leg served with truffle "krummel" pap, tomato and red onion chutney

Twice Cooked Pork Belly 190

Served with a roasted cauliflower puree, cumin carrots, corn and a cider jus

Moroccan Chicken 185

Deboned chicken with Moroccan spice, butternut and pearl cous cous served in hand-made clay tagine bowl.

Also available as a Vegetarian option 165

Ethiopian Curry 215

Organic chicken breast and prawns in our secret curry sauce, served with cashew and coconut rice, tomato and onion salsa and roti

Also available as a Vegetarian option 195

Masala Line Fish 235

Served with parsnip puree, fine beans, mange tout, parsley and beurre blanc

African lentil & mushroom skillet(V) 135

A lentil casserole with giant mushrooms and green Harissa paste

DESSERTS

North African Baklava – perfect for sharing	95
Served with citrus cream, mint gel, pineapple coulis and vanilla ice cream	
A trio of Sorbets	85
Accompanied by seasonal fruit and berries	
White Chocolate mousse cake	105
With a blueberry glaze and orange sorbet	
Eden Fig & Almond Tart	102
With candied nuts, roasted balsamic puree and chia seed sauce	
Dark Chocolate Fondant	102
Served with Amarula ice cream and a chocolate cigarillo	
Garden Route Cheese Board - plated for one or to share	95/160
Served with fruit, crackers, preserve	

Artisan TRUTH Coffee

Cappuccino	- deep, dark & twisted blend	28
Flat white	- deep, dark & twisted blend	28
Espresso	- single origin India	28
Americano	- single origin India	26
Macchiato	- single origin India	26
Decaf	- antithesis blend	26

TEA

Rooibos Tea, Green Tea, Mint Tea, Camomile, Earl Grey	25
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