



THE SILO HOTEL

ROOFTOP

SNACKS

spiced nuts & marinated olives

R95

biltong, droëwors & game chips

R150

flammkuchen

crème fraiche, onion

R75

add bacon R30

add zucchini R30

add cheese R30

freshly shucked oysters

lemon, tabasco, sauce mignonette

half dozen R180

dozen R360

POKE BOWLS

*sushi rice, avocado, cucumber, carrot, edamame beans,
sesame seeds & radish*

citrus salmon

orange segments, pickled beetroot & ponzu dressing
R180

sesame tuna

papaya salsa, spring onion, soy & ginger dressing
R180

crispy tofu

macadamia nuts & sambal oelek, coconut amino (v)
R180

sticky beef brisket

cabbage, pineapple, soy & ginger dressing
R180

SANDWICHES

silo burger

100% pure beef, onion rings, roasted garlic aioli & fries
R175

beyond burger

plant based, soy, gluten and GMO free, onion rings,
roasted garlic aioli & fries

R205

opt for a bunless, served on fresh lettuce

smoked chicken and avocado panini

rocket, pickled red onion & aioli

R165

add avocado R30

add bacon R30

add cheese R30

FROM OUR OVEN

whipped honey feta man'oushe

roasted radish, smoked olives, baby carrots,
spicy herb oil & crisps

R205

greek lamb man'oushe

fennel tabbouleh, tahini sauce & tomato salad

R245

crispy korean bbq chicken wings

pickled daikon, kimchi, sticky rice and cucumber salad

R215

additional man'oushe R15

SOMETHING SWEET

chocolate passionfruit tart
tonka bean, caramel & baileys ice cream
R95

macaron ice cream sandwich
R95