



# Spyskaart // Menu

Please no substitutions, additional sides are available a la carte. 20% gratuity will be added for parties of six or larger.

## VOORGEREG // STARTERS

### Frikkadel \$8

meatballs of local lamb + mint + aromatic spices  
+ saffron sheba sauce (5 pieces)

### Samosa (V) \$8

onion + carrot + cabbage + potato + green banana  
+ spinach + coriander + cumin + cilantro  
+ tamarind chutney (4 pieces)

### Hoendervlerkies (GF) \$12

8 crispy jumbo chicken wings tossed with your choice of  
sauce + parmesan peppercorn & herb dressing + celery  
sauces: *peri peri, berbere, chermoula, voodoo, monkeygland,*  
*or tamarind barbecue*

### Beet Hummus (V, GF) \$10

roasted beets + garbanzo + spiced pita chips

### Camps Bay Calamari \$12

spicy bird's eye chili-garlic marinade + tempura dusted  
+ crispy capers + preserved lemon aioli + charred lemon

### False Bay Crispies \$12

tusker beer battered shrimp + peri peri mayo  
+ sweet soy + chives

### Cape Mussels \$16

shallots + white wine + parsley + cream + crusty bread

### Zambezi Satay \$10

skewered chicken + ground peanuts + ginger + mango  
chutney + peanut sauce (4 pieces)

## SLAAI // SALADS

entree size \$9 or appetizer size \$6

### Seasonal Slaai (V, GF)

watercress + honeycrisp apples + pickled green grape +  
candied pecans + caromont chevre + yogurt tahini dressing  
+ pomegranate molasses

### House Slaai Greens (V, GF)

arcadian mixed greens + shaved carrot + candied pecans +  
red onion + mixed baby tomatoes + caromont mt. alto feta  
style cheese + sultanas + golden balsamic-basil vinaigrette

### Caesar Slaai

hydro bibb lettuces + oil cured tomatoes + crouton + caesar  
dressing + aged balsamic vinegar + shaved parmesan

### Slaai Additions (GF)

chicken satay or grilled chicken \$5  
prawns, steak or pub fish\* \$6

## DRANKIES // HOUSE COCKTAILS

### Oasis Collins

tito's vodka + passionfruit + mango + lemon  
+ mint syrup + soda + orange

### Kiwi Mint G&T

beefeater gin + kiwi + mint + lime + tonic

### The Cape

myer's original dark rum + pineapple + orange  
+ coconut + nutmeg

### Moonlight Smash

maker's mark + muddled blackberries + peach  
+ rosemary syrup + ginger beer + mint

### The Margate

pineapple infused tequila + coconut + lime  
+ orange liqueur + toasted coconut + pineapple

### Caliente

jalapeño infused tequila + agave + lime  
+ orange liqueur + chili-salt rim

\*add for \$1: mango, strawberry, passionfruit, peach, or coconut

### Nengozi

campari + melon + mint + house bubbles

### Nelson's Nightcap

maker's mark + demerara sugar  
+ black walnut bitters + orange

### The Pamplemousse

el jimador reposado tequila + aperol  
+ st. germain elderflower + lime + grapefruit  
+ simple syrup + himalayan pink sea salt

## SOP // SOUP

bowl \$8, cup \$6, or bread bowl \$12

### Cape Malay Curry Corn Chowder (V, GF)

spicy curry + coconut milk + sweet corn + potato + cream

### Neute Sop (V, GF)

groundnuts + butternut squash + leek + ginger  
+ chilies + cream

### Sop of the Day

ask what the chef has simmering!  
dinner at granny ethelwyn's house always commenced  
with soup & chili sherry...

### Some South African Cuisine Terms You May See on Our Menu!

**Peri-peri** A traditional African sauce made from spicy African Bird's Eye chilis. We make ours in-house and bottled it so you can take some home! 🔥

**Mealie Pap or "Pap"** A maize meal similar to American grits, known as mielies or mealies in Southern Africa.

**Voodoo Sauce** This West African inspired hot sauce will cast a spell over you, made with smoked pepper mash. Spicy warning! 🔥

**Monkeygland Sauce** A tangy sauce found in South African restaurants that includes a blend of fruit and spices, and is often served with steaks.

**Samp (& Beans)** An African food consisting of dried corn kernels that have been stamped and chopped until broken but not as fine as Mealie Pap.

**Yellow Rice** Our version has sultanas, and is based on a traditional South African recipe, coming from the great culinary tradition of the Cape Malay.

**Chakalaka** A South African vegetable relish, ours is more of a spicy stew, that is traditionally served with bread, pap, samp, stews, or curries. 🔥

**Boerwors** A type of sausage which originated in South Africa, that is an important part of the cuisine and is popular across Southern Africa.

V = VEGETARIAN, VN = VEGAN, GF = GLUTEN FREE

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

THE SHEBEEN PUB & BRAAI • 247 RIDGE MCINTIRE RD, CHARLOTTESVILLE 22903 • 434-296-3185 • WWW.SHEBEEN.COM



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## TRADISIONELE // TRADITIONAL

### Fish & "Chips" \$15

tusker beer battered hake + fries  
+ fresh tartar + charred lemon

### Sosatie\* (GF) \$24

cubed pork tenderloin + sugar cane skewer + marinated for  
24 hours in mango chutney, tamarind & turmeric  
+ chakalaka + yellow rice + mango chutney + raita

### Lamb Curry Potjie \$24

boneless local lamb braised with aromatic herbs + seasonal  
vegetables + yellow rice + raita + monkey bread

### Durban Spiced Chicken (GF) \$20 / \$16 half order

abf chicken + aromatic spices + sugar cane skewer  
+ pap + voodoo sauce + mango chutney

### Seafood Samp \$24

cracked hominy + saffron + baby heirloom tomatoes  
+ green peas + mussels + prawns + calamari  
+ pulled abf chicken + boerwors + charred crusty bread  
+ bird's eye rouille

### Sticky Shank (GF) \$28

mint glazed slow roasted lamb shank + samp & beans  
+ seasonal vegetable saute

## Featured Wines

### Sutherland Sauvignon Blanc 2017, Stellenbosch

Prominent aromas of fresh citrus and passion fruit. These  
follow through on the palate with a lovely long mineral finish.

This wine is fragrant and fruity with a dry, zesty finish.

An excellent aperitif, and great with delicately flavored foods  
like our Cape Mussels, Samosas or Chef's Fish of the Day!

### Kanonkop Kadette Cape Blend 2018, Stellenbosch

A classic South African blend of the obligatory Pinotage,  
along with Cabernet Sauvignon, Merlot and Cabernet Franc.

In appearance, the wine is a dark ruby red. The bouquet  
includes aromas of blackcurrant, mocha and raspberries  
while the palate draws you in with blackberries and dark  
chocolate. The finish is dry and lengthy. This wine pairs well  
with anything from our braai, including the Shaka's Choice.

## DRANK // BEVERAGES

soda, milk or iced tea \$3

flavored iced tea \$4

saratoga still/sparkling \$4

locally roasted shenandoah joe coffee \$3.50

fine tea assortment \$3.50

freshly squeezed orange or grapefruit \$5

cranberry or pineapple juice \$4

## BRAAI // GRILL

### Burger of the Day\* \$15

served with tomato + red onion + pickle + buttered local  
albamarle baking company bun + fries + side of peri peri mayo

### Fish of the Day\* (GF) \$MP

chermoula + yellow rice + seasonal vegetable saute

### Peri-Peri Chicken (GF) \$24

fire grilled broiler chicken + spicy peri-peri blend  
+ lemony tomato & cucumber relish + raita  
+ herbed crispy fingerlings + neuske's bacon braised greens

### Shaka's Choice\* (GF) \$28

6 oz fillet + mealie pap + seasonal saute  
+ choice of brandy & green peppercorn cream,  
monkeygland sauce or chermoula

### Hoox Ribbetjes \$28

lamb ribs + tamarind, apricot & chipotle barbecue sauce  
+ "mac" and gouda + neuske's bacon braised greens

### Boerwors & Samp (GF) \$18

house made boerwors + tomatiesmoor + samp & beans  
+ seasonal vegetables

## VEGETARIESE // VEGETARIAN DISHES

### Sadza Cakes (V, GF) \$18 / \$14 half order

rich parmesan polenta cakes + seasonal vegetables  
+ sage & brandy cream

### Bunny Chow (VN) \$18

*our take on a revered durban street food...*

butter beans + chickpeas + crispy green bananas +  
courgettes + carrots + aromatic spices + garam masala  
+ curry leaves + fresh tomatoes + local albamarle baking  
company crusty bread bowl + yellow rice

## BYKOS // A LA CARTE SIDES \$6

*perfect for sharing!*

crispy herbed fingerlings (V, GF)

fries (V, GF)

mealie pap (V, GF)

samp & beans (VN, GF)

chakalaka (VN, GF)

yellow rice (VN, GF)

seasonal vegetable saute (V, GF)

neuske's bacon braised greens (GF)

"mac" & gouda (V)

## Host Your Next Special Event at The Shebeen!

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outdoor Veranda with a private Swing Bar! Check out our  
website for more info or email us at [events@shebeen.com](mailto:events@shebeen.com)

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