

BATAVIA

fully halal menu

BREAKFAST BOWLS

Fruit Bowl

fruits, walnuts & double cream yogurt

Muesli Bowl

homemade muesli, fruit & double cream yogurt

Oats Bowl

*gluten free rolled oats, rose water, chia seeds,
poached pear with cardamom, walnuts, coconut milk*

TRADITIONAL BREAKFAST

served with eggs and toast.

Breakfast in Bed

*rainbow trout, avocado, slow roasted tomato, wild
rocket*

Eggs in bed doing the Salsa

*spiced masala black beans, homemade chopped
salsa, avocado*

Peri-Peri Chicken Livers

*free-range chicken livers, homemade peri-peri
sauce, homemade chopped salsa*

Red Shakshuka

*homemade fiery slow-roasted tomato & red masala
sauce, free-range L.A farms chuck mince,
roasted bell peppers, pecorino*

Green Shakshuka

*homemade coconut, spinach & green masala sauce,
baby spinach, grilled zucchini,
slow-roasted tomatoes*

Breakfast Wrap

*free-range beef chorizo, savoury masala scrambled
eggs, chopped salsa, avocado, pecorino, wild rocket*

Spiced Masala Steak & Eggs on a Brioche Bun

*chuck steak, savoury masala scrambled eggs,
homemade chopped salsa, wild rocket homemade
garlic aioli.*

Eggs Benedict with Salmon

*smoked salmon, baby spinach, grilled asparagus,
slow-roasted tomato, hollandaise*

Eggs Flo

*baby spinach, portabella mushrooms, slow-roasted
tomato, hollandaise*

Bo-Kaap Breakfast

*free-range spiced chipotle sausages, portobello
mushrooms, slow-roasted tomato, avocado, wild
rocket*

OPEN SANDWICHES

served with sourdough, rye or with salad

Moussa under the Apple Tree

*slow-roasted aubergine, hummus, middle-eastern
chopped salsa, green zhoug, tahini, mint*

Harissa Chicken

*homemade harissa paste, free range chicken, baby
salad leaves, homemade salsa and toasted almonds*

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WRAPS

served with sourdough, rye or with salad

Malay Chicken Wrap

masala crumbed free range chicken breast, baby spinach, cabbage, tomato, garlic aioli, We marry asian greens together with fresh vegetables and spiced malay sticky sauce

Gemuse Kebap

a cape malay ratatouille of seasonal vegetables, hummus, lettuce, cabbage, tomato, tzatziki, tahini dressing.

SALADS

Falafel Bowl

homemade falafels with pistachios, garlic, coriander, mint on a bed of baby greens, grilled seasonal vegetables, tzatziki, tahini dressing.

Calamari Salad

grilled patagonian calamari, pan fried cauliflower rice, seasonal salad, tartar & red wine vinaigrette

Indian Chopped Salad

variety of seasonal freshly chopped vegetables, grilled mozambican prawns, masala pickled pineapple, raita, cumin seeded poppadom.

SPECIALTY

Cape Malay Prawn Curry

overnight marinated mozambican prawns, coconut & mustard seed red curry sauce, homemade paratha butter roti, raita, chopped salsa.

Deconstructed Breyani

french cut lamb chops marinated overnight in a special yogurt marinade, saffron infused savory basmati rice, slow-roasted potatoes, crispy onions, raita, chopped salsa, cumin seeded poppadom.

Curry Leaf Dahl with Roasted Vegetables and Basmati Rice

oil & moong dal, curry leaf, ginger, dried aleppo chili, grilled veg, saffron infused savory basmati rice.