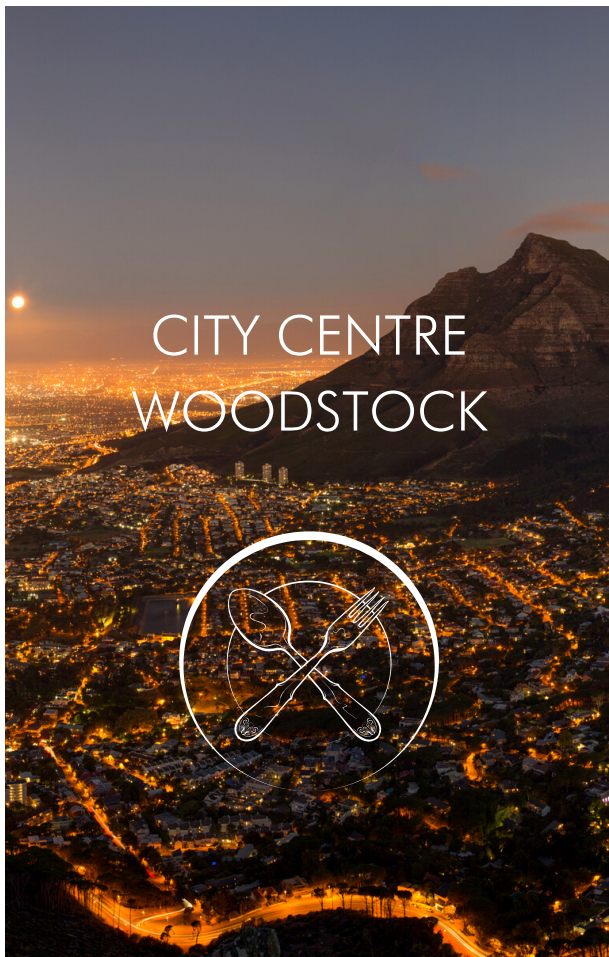




CAPE TOWN RESTAURANT GUIDE

SPRINGBOK  ATLAS
TOURS AND SAFARIS



CITY CENTRE WOODSTOCK



Aubergine

Barnet Street, Gardens, Cape Town
(0)21 465 0000

Aubergine is award-winning fine dining in the suburb of Gardens in Cape Town. Hours are spent creating and preparing gourmet dishes that are designed to impress you. Emphasis, naturally, is placed on fresh and that includes the fish from the sea, local games and even wild mushrooms from the forests. Add the passion, commitment and staff and you have a dining experience you'll not soon forget. And wine? Choose from over 450.



Black Sheep Restaurant

Kloof Street, City Centre, Cape Town
(0)21 426 2661

The Black Sheep Restaurant is a favourite of the locals on the vibey Kloof Street, where popular places abound. The food here is unpretentious and generously portioned which we believe is value for money. For something light, try one of their salads that are plain but tasty. For the hungrier, the Black Sheep serves perfectly cooked flame-grilled steaks and big beef burgers and even seafood if you're in the mood. This restaurant has a jovial relaxed atmosphere.



Bombay Bicycle Club

Kloof Street, City Centre, Cape Town
(0)21 423 6805

If you're looking for an extravagant restaurant in Cape Town, you will find in the form of the Bombay Bicycle Club. It's part of the Madame Zingara group and is a show of flamboyance, almost like you have followed Alice into Wonderland. They are most famous for their chocolate chilli steak and for starters, you can't go wrong with the deep fried haloumi cheese. There are almost always specials even though Bombay Bicycle Club is reasonably priced.



Burger & Lobster

105 Bree Street, City Centre, Cape Town
(0)21 422 4297

Situated in a trendy street in the Mother City, Burger & Lobster features gourmet burgers and the finest lobster. Nothing is ready made here and you can taste the freshness in each delicious morsel, including the softest buns that are baked upstairs. The atmosphere is one of an enviable New York cocktail bar, a place to see and be seen, with high ceilings, modish decor and an open kitchen where you can watch passion being plated. The desert menu features five moreish desserts that features the famous Mississippi mud pie.



Café Paradiso

Kloof Street, City Centre, Cape Town
(0)21 423 8653

Cafe Paradiso is a firm favourite for locals and internationals and is quite simply an exquisite venue. It feels a bit like a country restaurant but is on the vibey Kloof Street and forms part of the Madame Zingara empire. There is a large outdoor courtyard, the perfect setting for warm summer evenings with views of Table Mountain and inside is decorated with wine racks and displays and wooden furniture exuding charm. The menu features items of salads, healthy sandwiches, homemade pastas and meatier fare.



Carne SA

Kloof Street, City Centre, Cape Town
(0)21 426 5566

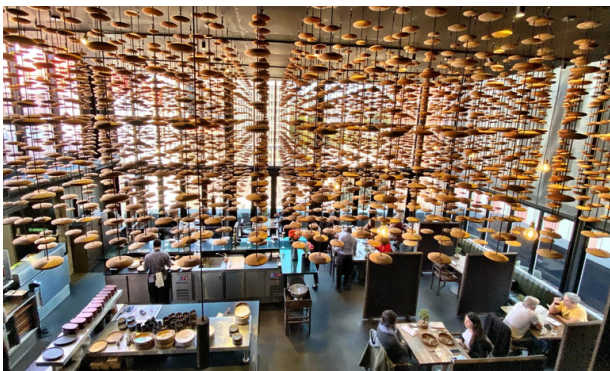
Carne SA is the place for the meat lover. The extensive menu at Carne features the very best meat South Africa has to offer and each piece of meat can be traced back to its farm, its aging time and even to the extent of knowing whether it was grass or grain fed. We have to say that Carne is an elite experience. The atmosphere here is relaxed and the restaurant consists of two dining rooms set in the front-rooms of an old Victorian house.



Chefs Warehouse at Thali

3 Park Road, Gardens, Cape Town
(0)21 286 2110

Working with Chef Nate Coe, Liam Tomlin has built a contemporary Indian restaurant around the concept of 'thali'. Traditionally, 'thali' is a complete meal consisting of 10 or more regional Indian dishes. This eating style adapts itself to the Chefs Warehouse model perfectly and allows us to take guests on an aromatic journey through our interpretation of the cooking of the subcontinent.



FYN

5th Floor, 37 Parliament Street,
Speakers Corner, Cape Town
(0)21 434 0813

The concept had been simmering in chef Peter Tempelhoff's brain for 22 years before he opened FYN, the 50-seater urban eatery that he co-owns with Jennifer Hugé (service and beverage director) and Ashley Moss (culinary director) – a dynamic and assured threesome. The menu (and decor) is African-inspired, with an overarching Japanese aesthetic, making for an utterly seductive (and delicious) combination of tastes, flavours, textures and styles.



GOLD Restaurant

Bennett Street, City Centre, Cape Town
(0)21 421 4653

There is no better way to experience an African themed restaurant than at the Gold Restaurant. They promise a 'taste safari' that includes flavours from Cape Town and all over this stunning continent. How does an evening go at Gold Restaurant? The evening kicks off with a djembe drumming session which is then followed by a hand-washing ceremony. That's when you will delve into a 14-course meal, each one from a different African country.



Kloof Street House

Kloof Street, City Centre, Cape Town
(0)21 423 4413

Kloof Street House feels like a place of magic and mysticism and is on the trendy Kloof Street, in the heart of Cape Town. It balances decorative elements from Colonial and Victorian. It is separated into areas like the intriguing travel case bar and the homely library room. Meals here range from light starters to filling steaks with the wine to match. You simply have to try their Salted Caramel Cheesecake served with delicious popcorn sorbet.



Kloof Street House



The Pot Luck Club

Albert Road, Woodstock, Cape Town
(0)21 447 0804

The Pot Luck Club is at the Old Biscuit Mill and is the realised vision of the famous chef Luke Dale Roberts. It's on the sixth floor of a silo at the complex and here you will find a casual menu focused on small plates. We highly recommend the beef fillet with chocolate and coffee sauce. It's not only about the locally sourced, quality food that is presented like an artwork on your plate; it's about the views that can be enjoyed from the expansive windows that showcase the mountain, ocean and city.



TTK Fledgelings

Albert Road, Woodstock, Cape Town
(0)21 447 2337

The Test Kitchen Fledgelings can be found in the trendy Biscuit Mill in Woodstock. A project borne out of the first lockdown, famous local chef, Luke Dale-Roberts takes the culture of in-house training and mentorship to the next level. It offers those with a passion for hospitality who are sidelined by not being able to afford formal training the opportunity to earn and learn on the job under the watch of the country's best chef. A multi-sensory dining experience that plays on combinations and cooking techniques.



Villa 47

Bree Street, City Centre, Cape Town
(0)21 418 2740

Villa 47 is nothing short of a culinary mecca. The recipe of Villa 47's success is its unique combination of quality ingredients, passionate chefs and satisfying foodies. It comprises 3 floors and has 2 different restaurants. On the ground floor is Locanda, a relaxed Italian bistro with delicious regional dishes. One floor above Locanda is Stuzzico, which translates to appetizer but this restaurant offers a lot more than that. Enjoy the exciting blend of Mediterranean-Asian fusion tapas and signature cocktails.



Tiger's Milk

Long Street, City Centre, Cape Town
(0)21 422 0700

Tiger's Milk in Long Street is a hipster spot and specialises in what they call 'dude food'. Think along the lines of guilty pleasures such as chicken wings, grilled pork ribs, pure beef burgers and pizzas. There are options for something lighter, their Caesar salad is popular. The interiors are a feast for the eyes while you tuck into excellent food. Face brick walls are decorated with eclectic art and you'll see glass bottle light fittings.



V&A WATERFRONT



City Grill

V&A Waterfront, Foreshore, Cape Town
(0)21 421 9820

City Grill is the place of steak legend. It's a traditional South African steakhouse and is famous for its venison and beautifully matured beef. When you pay a visit to City Grill, bring a big appetite. The City Grill prides itself on its African spirit and you'll enjoy some great South African dishes from bobotie to Ostrich Fillet Steak. There's a sommelier on hand to help you pair the perfect dish with its perfect wine from the vintage wine selection.



ðlgr Restaurant

V&A Waterfront, Foreshore, Cape Town
(0)21 418 4748

75 Kloof Street is the home of ðlgr, an elegant and innately urban restaurant where Jesper Nilsson and his team serve up globally inspired shared-plates dining. The menu is an ever changing feast of exciting flavour marriages, while a woodfired oven sends out Neapolitan-style pizzas to diners. We also have a dedicated sommelier serving the very best locally sourced wines.



Firefish

V&A Waterfront, Foreshore, Cape Town
(0)21 421 5134

Experience sensational seafood fresh from the ocean and hot off the grill at this sophisticated harbour-side eatery at Cape Town's bustling V&A Waterfront. All protein cuts are grilled on the state to the art Jospers Charcoal Grill. This hybrid grill burns only top-quality charcoal and operates at an ultra-high temperature to allow us to grill and roast while preserving and enhancing the most delicate flavours. The modern contemporary seafood menu has something for everyone.



Gibson's

V&A Waterfront, Foreshore, Cape Town
(0)87 3573465

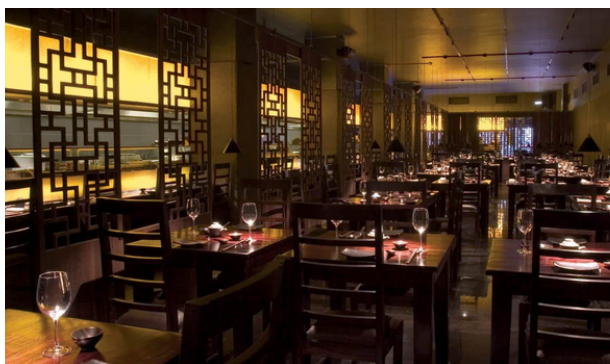
Gibson's has a reputation for being the best burger joint in town and even one of South Africa's celebrity comedians, Marc Lottering, has vouched for them. You can dig into export quality, grain-fed, Karoo lamb, pork ribs and gourmet burgers. To wash it down, choose from almost 57 double thick milkshakes or craft beers. At the twelve meter bar, you can also order yourself an exotic cocktail. Gibson's really has it all.



Greek Fisherman

V&A Waterfront, Foreshore, Cape Town
(0)21 418 5411

The Greek Fisherman serves traditional Greek and Mediterranean dishes and they are quite famous for their Mediterranean and seafood specialities like their Greek Meze, the Seafood Platter Feast and the succulent Lamb in the Oven. Established in 1992, they are the oldest restaurant in the V&A Waterfront and this says a lot about their run of culinary success. Pull up a seat and revel in the views of the iconic Table Mountain as you feast.



Haiku Restaurant

V&A Waterfront, Foreshore, Cape Town
(0)21 418 5700

The interior decoration of Haiku is reminiscent of a traditional Chinese tea shop but it has a state of the art open show kitchen. International chefs can be watched in culinary action as they pour their passion and inspiration into each and every dish. The dishes are served Tapas-style and sharing is very much encouraged.



Haiku Restaurant



Harbour House V&A Waterfront

V&A Waterfront, Foreshore, Cape Town
(0)21 418 4748

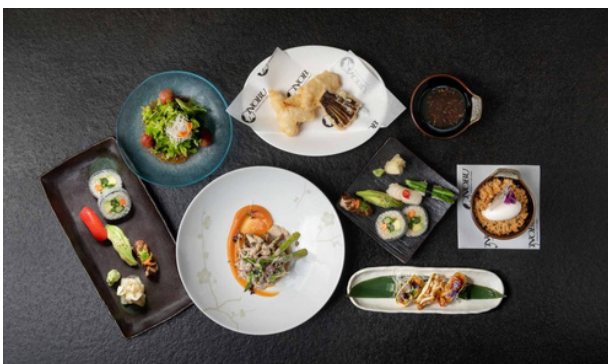
Harbour House at the V&A Waterfront is an institution in the Cape dining scene and its signature fine dining experience offers some of the best seafood in town. Spending days at the famous V&A Waterfront exploring can work up quite the appetite and Harbour House provides an elegant and beautiful setting at Quay 4, overlooking the harbour. Glass walls enclose the dining area, giving you a sense of privacy while still being part of the lively atmosphere of the V&A Waterfront.



Meloncino

V&A Waterfront, Foreshore, Cape Town
(0)21 419 5558

Meloncino in the V&A Waterfront is a restaurant of style that beckons food and wine lovers, especially the ones with a hunger and thirst for Italian. This is authentic Italian cuisine and the restaurant boasts importing three chefs directly from Italy as well as some of the cheese, coffee and wine. The menu is extensive from home-made pasta and wood-fired pizza to steaks and seafood. Meloncino is simply an indulgent dining option in the Mother City.



Nobu at One&Only

V&A Waterfront, Foreshore, Cape Town
(0)21 431 5111

World famous chef Nobuyuki "Nobu" Matsuhisa's contemporary Japanese cuisine is showcased at his first African restaurant Nobu. Naturally, food is the main event in the luxurious surroundings of the V&A Waterfront's One& Only resort. The Omakase multicourse tasting menu is one of the firm favourites and the chef will surprise you with his particular choices for the evening. The sushi is exceptional and the sake flows with the fine wines.



Sevruga

V&A Waterfront, Foreshore, Cape Town
(0)21 421 5134

Sevruga is in the heart of the V&A Waterfront with harbour views that extend to Table Mountain in all of its regal glory. The interiors are luxurious and this type of dining is most certainly fine. It has an intimate atmosphere and from the moment you enter the New York style entrance and into an area of polished marble and solid wooden floors, you will feel that no expense has been spared. An extensive menu and wine list will satisfy your hunger with sensational dishes.



The Silo

V&A Waterfront, Foreshore, Cape Town
(0)21 671 5502

Offering a wide range of dining options that are specifically designed to delight and inspire palettes. Described as contemporary food in an extraordinary space, we can't help but wholeheartedly agree. Chef Veronica is a culinary genius with an outstanding reputation for her Sunday roasts. There is the Granary Cafe, The Willaston Bar as well as the Silo Rooftop to choose from. Reservations are required for Granary Cafe as well as the Silo Rooftop and no reservations are possible in the Willaston Bar.



The Waterside

Pierhead Building, V&A Waterfront
(0)21 879 6329

Casual fine-dining at The Waterside Restaurant offers a sophisticated, but more casual menu that guests can enjoy both indoors, and on the outdoor deck – perfect for sumptuous summer lunches. Taking a peek at The Waterside's menu, guests can look forward to Cape Malay crayfish salad or Asian pork belly with scallops.



Willoughby & Co

V&A Waterfront, Foreshore, Cape Town
(0)21 418 6115

Willoughby & Co is within the V&A Waterfront premier shopping complex and serves an extensive range of ocean specialities. The finest sushi, the best in Japanese dishes and an oyster bar are on offer. Seafood fundies can also shop for their own fresh seafood and Japanese market products at the deli. There is also an in-house wine boutique to peruse with an extensive selection.



Willoughby & Co



ATLANTIC SEABOARD



Azure

Victoria Road, Camps Bay, Cape Town
(0)21 437 9029

Azure is the signature restaurant of the Twelve Apostles Hotel in Camps Bay. The modern decor creates an elegant space to enjoy sensational meals while revelling in sunsets over the Atlantic Ocean, which will feel like it's right at your fingertips. Azure is renowned as the first restaurant to use the indigenous Fynbos in the creation of its dishes. The roast duck is legendary here. Some special features of the restaurant include the 5-course dinner as well as the dinner and movie event.



Bilboa

The Promenade, Camps Bay, Cape Town
(0)21 286 5155

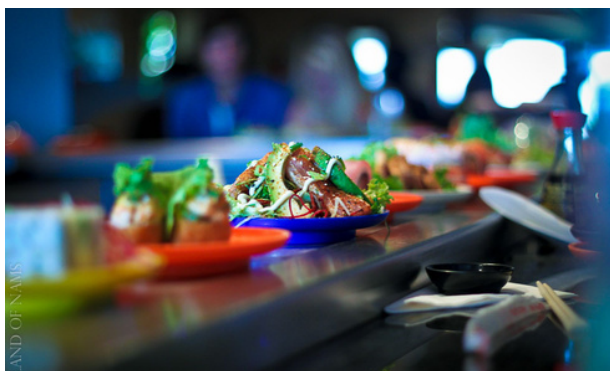
Bilboa Restaurant can be described as upmarket chic and has all the sophistication and elegance you would expect from a restaurant that is part of the Kove Collection. It has a trendy atmosphere and is perfect for lunch, dinner or simply sunset drinks along the Camps Bay strip. The food is Mediterranean-style seafood with a selection of great meat dishes and will have you saying, seconds please!



The Butcher Shop & Grill

Beach Road, Mouille Point, Cape Town
(0)21 434 0813

With the slogan "Raising the Steaks", it's not hard to understand why The Butcher Shop & Grill is a culinary Cape Town landmark. It is famous for its customized butchering. This is where the specialists in fine cuts will cut and prepare your meat, just the way you like it. The setting is where laughter and eating meet in jollity. For the very best in quality, The Butcher Shop & Grill is value for money.



Codfather

Camps Bay Drive, Camps Bay, Cape Town
(0)21 438 0782

When a restaurant in Cape Town has been around for over a decade, you have to know that it's one of the best. The Codfather Seafood and Sushi Restaurant is a popular place on the Camps Bay beachfront. They don't have formal menus and keep their offering dynamic to make room for innovation and the new. You will find ocean and mountain views that will quite literally take your breath away as you enjoy delicious cuisine.



Grand Africa Café

Haul Road, Granger Bay, Cape Town
(0)21 425 0551

Grand Africa Café & Beach is in a sheltered cove from the main road of Granger Bay. They have created an artificial beach and housed themselves in an abandoned warehouse converted in swanky style and are quite simply, Cape Town's most popular beach dining experience. Burnt orange Cape Town sunsets, toes in the sand, sipping cocktails and eating fresh mussels is what you can revel in at the Grand Africa Café & Beach. It's an all round tantalising experience in Cape Town.



il Leone Mastrantonio

Cobern Street, Green Point, Cape Town
(0)21 421 0071

il Leone is a high-end Italian restaurant in Green Point, a suburb along Cape Town's illustrious Atlantic Seaboard. This is where you can revel in the best of contemporary and traditional Italian meals at this elegant but unpretentious venue. The pasta, tortellini and gnocchi are all made from scratch. We recommend you try the spaghetti with raw tomatoes, capers and olives, it will make your mouth water!



Paranga

Victoria Road, Camps Bay, Cape Town
(0)21 438 0404

Paranga is in the eminent suburb of Camp's Bay, the place to see and be seen. Paranga has a reputation for being all about details from the freshest ingredients to novel flavours. There is a palpable relaxed air at Paranga, the place to eat, drink and be merry. Added to the indoor restaurant is a gorgeous terrace where you can sip a sundowner while enjoying ocean views and sunsets that will make you feel as lucky as a Capetonian.



Salsify

Roundhouse Rd, Camps Bay, Cape Town
(0)21 438 4347

With sweeping views of the Atlantic Ocean and the majestic Lion's Head as a backdrop, Salsify at the Roundhouse is an award-winning, top fine-dining restaurant serving up modern, classical cooking in South Africa. Within the richly storied walls of the national monument, The Roundhouse, an opulent culinary journey that is accented by daring décor and whispers of history – a meal at Salsify is unlike any other.



Zenzero

Victoria Road, Camps Bay, Cape Town
(0)21 438 0007

There is no better setting in Cape Town than on the Camp's Bay beachfront and this is where you will find Zenzero. This restaurant has large open doors that let the ambience of the natural surroundings filter in. Try the calamari with lemon and chilli or the beef Carpaccio. For something a little heartier the options include slow-cooked lamb shank or whole baked baby



Zest Restaurant

2nd Floor, Piazza Da Luz, 94 Regent Rd
Sea Point
(0)21 010 7010

Zest Restaurant is located at the newkings boutique hotel in Sea Point. The brand new wood-fired grill at Zest is the highlight of Chef Pavel's new kitchen. The coals of the Kameeldoring wood give a wood-smoked aroma to the meat, fish and vegetables.

Chef Pavel believes that Fresh is best, and that Less is More. Ingredient sourcing is important, and he always strives in buying the best quality.



Zest Restaurant



CONSTANTIA WINELANDS



Beyond

Klein Constantia Road, Constantia, Cape Town
(0)21 794 3522

Peter Tempelhoff's enduring food philosophy is one that centres on provenance – a philosophy that ensures that the concept never eclipses the importance of the ingredients. At Buitenverwachting beyond, special attention has been paid to sourcing a diverse range of special raw produce. Unpretentious, uncomplicated, elegant. The food at beyond is designed to celebrate the beauty of the ingredients without unnecessary embellishment.



Blanko

Hohenhort Avenue, Constantia, Cape Town
(0)21 795 6300

Blanko is at the Alphen Hotel in Constantia and is a chic restaurant in Cape Town. Picture whites, lounge music and dramatic art. The restaurant is spread over several different rooms with a central area that is the bar and lounge. The menu is Italian with a world of options that include meat and fish and pizzas for the kids. Make sure that, with all these choices, you save a little room for dessert because it's simply extravagant.



Chefs Warehouse at Beau Constantia

Constantia Main Rd, Constantia, Cape Town
(0)21 434 0813

Chef's Warehouse at Beau Constantia is a visual as well as a culinary masterpiece. Giant glass windows stretch from floor to ceiling inviting the ambience of the Winelands to the table as you enjoy creations that are plated with gastronomy genius.

The menu is constantly changing and features only the freshest of the fresh ingredients.



The Conservatory at Cellars- Hohenhort

Brommersvlei Rd, Constantia, Cape Town
(0)21 286 2110

The Conservatory at Cellars-Hohenhort is Cape Town's premier stylish restaurant. It's in the idyllic Constantia Valley and the restaurant itself is set around a massive 300-year-old oak tree. They have a selection of firm favourites that include gourmet burgers, rib eye steaks, Cape Malay bobotie and Karoo lamb. If you aren't in the mood for indoor dining, then have your meal on the terrace that is usually illuminated in sunlight and overlooks verdant gardens.



Foxcroft

Groot Constantia Road, Constantia,
Cape Town
(0)21 202 3304

Foxcroft is the essence of Sophistication in Constantia. The design is more than contemporary and stylish and features charcoals, whites and raw wood with chic linens. The menu is nothing short of inspirational and you can choose from beef ribeye with duckfat chips and vegetables or slow-cooked leg of lamb with white bean hummus and smoked garlic. The options are creative and endless. There is also a great selection of wines, spirits, beers and mixers.



La Colombe

Silvermist Estate, Constantia, Cape Town
(0)21 794 2390

La Colombe is one of South Africa's most prestigious fine dining restaurants and is award-winning, making it one of the 100 best restaurants in the world. It is located on the Silvermist Organic Wine Estate in the Constantia Wine Valley. Expect seared scallops and pork belly as a starter and foie-gras topped meat dishes for mains. There is a slightly increase focused on creative Asian twists and the space is intimate with stunning views.



La Parada

Constantia Nek, Constantia, Cape Town
(0)21 795 0620

La Parada Constantia Nek is a sophisticated restaurant that overlooks the emerald Constantia Valley, the location of award-winning wine farms. The restaurant is in a Heritage building that has kept all the elements of old world charm but with some added modish features that lighten the space. Cuisine focuses on fresh seafood served with enviable panache. One of the most popular dishes includes the Mozambican-style peri peri tiger prawns.

TABLEVIEW & DEEP SOUTH



The Food Barn

Village Lane, Noordhoek, Cape Town
(0)21 789 1390

The Food Barn is owned by a celebrated 5-star chef, Frank Dangeroux who is also the author of a cookbook. This deli-style restaurant can be found at the Noordhoek Farm Village and is a naturalistic haven. The menu is country-chic, taking its inspiration from the surroundings and coffee is designed to knock your socks off. The delicatessen section is filled to the brim with deliciousness that includes vanilla syrup, home-made muesli and even fresh, beautiful flowers.



Homespun by Matt

Porterfield Road, Table View, Cape Town
(0)21 556 2824

The unassuming front door to this Blouberg hotspot opens onto a curtain – a proverbial portal, if you will – that shelters the dark and cosy restaurant from the busy street. Candelabra and dimmed copper-pipe lights set a romantic mood; coasters and placemats made from wooden pallets sit atop exposed wooden tables – a relaxed setting for the gourmet journey that takes diners from Europe to Asia and home again.



Harbour House Kalk Bay

Off Kalk Bay Main Road, Cape Town
(0)21 788 4133

Set at the harbour in the eclectic fishing village of Kalk Bay where the ocean is at your fingertips and the atmosphere is creative and colourful. This Harbour House is in a converted house with different sections that have dining tables, couches and coffee tables and naturally features beach-inspired decor. Try one of their favourites, the West Coast black mussels steamed in white wine, garlic, onion, thyme and cream.