

BLACKSMITH'S

Kitchen

at blacksmith's kitchen we take great pride in preparing our meals with as many raw ingredients as we can, we make our own pizza bases fresh every day, we cut potatoes to make our own chips, we buy seasonal vegetables from local farms and we select only the best meat cuts from trusted butchers.

meals made this way can't be rushed so sit back, enjoy the view and let us spoil you with our hearty meals and friendly service.

See the blackboard for our daily chef's specials

starters/tapas

local marinated olives 49

our olives are picked here in Paarl with citrus, chili and extra virgin olive oil

home-made hummus 55

served with our homemade pizza crisps

focaccia 85

hand-made pizza base with olive oil, garlic, herbs and locally sourced feta cheese

spanakopita 85

flaky phyllo pastry with a creamy spinach and feta filling

chicken wings with hand-cut fries 95

free range chicken wings glazed with our secret home-made basting sauce

wild mushroom risotto 89

creamed italian rice with wild mushrooms, parsley, white truffle oil topped with exotic mushrooms & parmesan shavings

patagonian calamari 89

fried/grilled calamari tentacles & tubes served with home-made aioli

thai fish cakes 89

served with home-made chili oil

See the blackboard for our daily chef's specials

salad

traditional greek salad 85

tomatoes, cucumber, onions, olives and feta

grilled vegetable salad 95

seasonal veggies served with feta, toasted seeds and a basil dressing

chicken salad 110

grilled chicken breast served with fresh local produce

sides

salad 35

vegetables 35

fries 35

mash potatoes 35

See the blackboard for our daily chef's specials

pizzas

our pizza bases are made fresh daily, hand-made and heated in our wood-fired oven. no frozen goods are used and we only source fresh and local ingredients.

margherita **90**

home-made napolitana sauce, locally sourced mozzarella & herbs

grande focaccia **125**

olive oil, garlic, kalamata olives, herbs, feta cheese, caramelised onions and rocket

fab **145**

napolitana sauce, mozzarella, feta, fresh avocado and bacon

bsk **145**

napolitana sauce, mozzarella, salami, mushroom, kalamata olives, herbs and fresh rocket

regina **135**

napolitana sauce, locally sourced mozzarella, ham, mushrooms and fresh herbs

salami & mushroom **135**

napolitana sauce, locally sourced mozzarella, salami and button mushrooms

biltong & blue cheese **145**

napolitana sauce, locally sourced mozzarella, biltong, green figs and blue cheese

piggy **145**

napolitana sauce, mozzarella, pulled pork, fresh onions, jalapeños, peppadews and feta

caprese **140**

cream cheese, mozzarella, cherry tomatoes, basil pesto and balsamic reduction

extra toppings **29**

ham	parmesan
bacon	jalapeno
salami	peppadews
pulled pork	avocado
feta	mozzarella
chicken	

See the blackboard for our daily chef's specials

burgers

all burgers are served with seasonal leaves, beef tomato and a choice of a side

blacksmith beef burger 125

home-made 180g patty with cheddar cheese and caramelized onions

chicken burger 129

free-range crumbed breast with cheddar cheese and caramelized onions

something hot 145

home-made 180g patty, two rashers of bacon, cheddar cheese and home-made chili sauce

bacon & cheese burger 145

home-made 180g patty, two rashers of bacon, cheddar cheese, and caramelized onions

gourmet burger 155

home-made 180g patty, danish feta with candied bacon and apple chutney

See the blackboard for our daily chef's specials

bsk favourites

fish & chips 145

300g fresh hake and chips made the traditional way, fried or grilled

patagonian calamari 190

300g fried/grilled calamari tentacles and tubes served with our home-cut fries

fish & calamari 215

300g fresh hake and 100g patagonian calamari served with your choice of a side

chicken pesto pasta 145

grilled chicken with fresh basil pesto, mushroom and topped with parmesan

bacon & mushroom linguine 145

served with peppadews, feta and cherry tomatoes

chicken parmesan 165

panko crumbed chicken breast covered in home-made napolitana sauce & melted mozzarella & parmesan cheese, served with a choice of our famous risotto or mashed potatoes

wild mushroom risotto 165

creamed italian rice with wild mushrooms, parsley, white truffle oil topped with exotic mushrooms & parmesan shavings

chicken schnitzel 139

200g served with chips or salad

See the blackboard for our daily chef's specials

something meaty

250g sirloin 180

served with your choice of a side

200g beef fillet 220

served with your choice of a side

300g beef fillet 280

served with your choice of a side

gourmet beef fillet 240

200g served with chive mash, wilted spinach, garlic and syrah jus

pork ribs 215

800g pork shoulder ribs served with your choice of a side

crispy pork belly 215

served with seasonal vegetables, mash potato and a hoisin & sweet chili reduction

lamb shoulder 265

slowly braised served with mash, seasonal vegetables and red wine jus

add a sauce 29

creamy mushroom sauce

black pepper sauce

chimichurri herb sauce

cheese sauce

See the blackboard for our daily chef's specials

kids

chicken strips and hand-cut chips 75

served with a side of chips

pasta 75

with napolitana sauce and grated cheese

beef burger 85

served with a side of chips

chicken burger 85

served with a side of chips

See the blackboard for our daily chef's specials

dessert

home baked New York cheesecake 79

enquire with your waitress for the flavour of the day

crème brûlée 79

enquire with your waitress for the flavour of the day

chocolate brownie 79

served with vanilla ice-cream

affogato 59

freshly brewed espresso with vanilla ice-cream

add a shot of frangelico or kahlua

20

dom pedro 65

ice-cream with a shot of amarula, frangelico or kahlua

See the blackboard for our daily chef's specials