



SET MENU
2023



PLEASE NOTE

- 1 Please be advised that all menu items are subject to availability.
- 2 All prices are valid until the end of DECEMBER 2023 and are subject to change.
- 3 Chef reserves the right to exchange components due to seasonality and availability.
- 4 As confirmation of your booking, the food bill should be settled 10 days prior to the date of the function.
- 5 A 10% service charge will be added to all bills.
- 6 Unfortunately, due to the size of the restaurant and limited seating space, numbers confirmed 72 hours in advance will be charged for on the night.
- 7 Any dietary requirements and allergies should always be stated prior to the function

At Sevruga we continually strive for perfection. When designing these set menus we were trying to offer as wide a variety as possible whilst still keeping it manageable for us. For that reason we ask that you try and accommodate us in the following way:

GROUPS

1/50:

All choices available.

51 AND ABOVE:

Two choices of starter, main and dessert

That being said we always believe in putting the needs of the customer first so please do not hesitate to ask if we are able to make certain exceptions.

CONTACT

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SET MENU 1

R 460

STARTERS

CRISPY FRIED CALAMARI

marinated in olive oil, garlic, chilli and lemon., deep fried with fresh herbs, served with green tartar sauce and lemon

or

WEST COAST MUSSELS

white wine, saffron, onion, garlic, herbs, cream, and toasted ciabatta

or

PARMESAN AVO

avo, parmesan, dill pickled cucumber, mint, sliced radish, red onion, wild rocket, baby gem cos, honey & dijon mustard dressing

or

THE SUSHI

prawn fashion sandwich (4)

MAINS

FRESH LINE FISH

salso verde, garlic, potato mash, green beans, rocket

or

MATURED SIRLOIN OR RUMP STEAK (subject to availability)

charcoal flame grilled and brushed with herb infused tallow., served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

PAN FRIED CALAMARI

caper berries, kalamata olives, garlic, chilli, smoked paprika and tomato oil, bella rosa tomatoes and wild rocket

or

PACIFIC PLATE

salmon california (4), tuna fashion sandwich (4), salmon rainbow rolls (4)

VEGETARIAN OPTION

TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused, parmesan cream sauce

DESSERTS

TRIO OF ICE CREAM

or

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint



SET MENU 2

R 510

STARTERS

CRISPY FRIED CALAMARI

marinated in olive oil, garlic, chilli and lemon., deep fried with fresh herbs, served with green tartar sauce and lemon

or

WEST COAST MUSSELS

white wine, saffron, onion, garlic, herbs, cream, and toasted ciabatta

or

CAESAR SALAD

baby gem cos lettuce, anchovy, shaved parmesan, sliced radish and croutons. Tossed in a classic caesar dressing. Served with a soft crumbed egg

or

THE SUSHI salmon roses (4)

MAINS

FRESH LINE FISH

salso verde, garlic, potato mash, green beans, rocket

or

MATURED SIRLOIN OR RUMP STEAK (subject to availability)

charcoal flame grilled and brushed with herb infused tallow, served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

PAN FRIED PRAWNS

olive oil, garlic, chili, lemon, coriander, rice pilaf

or

ATLANTIC PLATE

salmon roses (4), salmon and tuna nigiri (4), tuna sashimi (3)
rainbow rolls (8)

VEGETARIAN OPTION

TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused, parmesan cream sauce

DESSERTS

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint

or

AMARETTO INFUSED YOGHURT PANNA COTTA

served with a champagne berry coulis

SET MENU 3

R 585

STARTERS

PRAWN TIAN

tempura prawns, tomato concasse, charred aubergine, avocado, sweet chili sauce, basil mayonnaise, green oil

or

BEEF CARPACCIO

japanese mayo, radish, asian sauce, toasted sesame seeds, spring onions, herb oil

or

CAESAR SALAD

baby gem cos lettuce, anchovy, shaved parmesan, sliced radish and croutons. Tossed in a classic caesar dressing. Served with a soft crumbed egg

or

THE SUSHI sashimi salad

MAINS

FRESH LINE FISH

orange beurre blanc, confit potatoes, wilted spinach

or

MATURED BEEF FILLET

charcoal flame grilled and brushed with herb infused tallow., served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

or

SEAFOOD SELECTION

black west coast mussels, pan fried calamari tubes, pan fried garlic & chilli prawns, served with rice

or

SEVRUGA SIGNATURE SUSHI PLATE bam bam roll (3), signature fried roll (3), rock shrimp tempura (4) Gunkan Nigiri (3), Salmon Roses (3)

VEGETARIAN OPTION

TRUFFLE & PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds, bella-rosa tomatoes, sage, parmesan shavings, truffle infused, parmesan cream sauce

DESSERTS

DARK CHOCOLATE TORTE

salted caramel, valrhona chocolate ganache, biscoff crumb, smoked salt and our home made tonka bean ice cream

or

AMARETTO INFUSED YOGHURT PANNA COTTA

served with a champagne berry coulis

or

TONKA BEAN INFUSED CRÈME BRÛLÉE

fresh berries, mint