Vista Bar & Lounge in collaboration with Karen Dudley

"Delicious always wins."
Karen Dudley

Known for her vivacious energy, creative cuisine concoctions and love of toast, Chef Karen Dudley never fails to delight whoever steps foot into her kitchen.

A collaboration born from a desire for fresh, clean and wonderfully unstuffy food, Karen and One Only Cape Town's team have created a bespoke menu that will simultaneously delight and enchant all who try it, leaving every guest wanting more.

By adding a twist to some of South Africa's most well-known and classic dishes, embracing flavours and ingredients from the world over, Karen Dudley and Vista Bar & Lounge's collaborative efforts ensures that no matter what, the food before you always tastes like home.

Broccoli Caesar Salad | 195

Long-stemmed broccoli on a puddle of Caesar dressing, topped with edemame, crispy sunflower seed Pangrattato, grated parmesan and crispy capers.

Signature Salad (G V) | 210

A leafy salad with shaved apple, dates, fried brussel sprouts, gorgonzola, walnut brittle and parmesan with Vista poppyseed dressing.

 $\label{eq:Korean Fried Chicken Sandwich (G) | 260} Fried chicken breast fillet dipped in gochujang dressing on soft brioche along with mayo and our carrot daikon pickle. A crisp Asian slaw is served alongside.$

 $\begin{tabular}{ll} \textit{Very Mushroom Toast} & (G \ V) \ | \ 210 \\ \mbox{An indulgent stack of buttery mushrooms} \\ \mbox{on charred ciabatta with miso crème.} \\ \mbox{Served with well-dressed leaves.} \\ \end{tabular}$

 $\label{eq:Gochujang Cauliflower} \begin{array}{l} \textit{Gochujang Cauliflower} \; (G \; VG) \; | \; 205 \\ \\ \textit{Crispy roasted cauliflower bathed in} \\ \textit{gochujang dressing, baby gem lettuce, radish,} \\ \textit{apple, sesame seed and spring onion.} \end{array}$

 $\it Vista\ Chicken\ Schnitzel\ (G)\ |\ 285$ Topped with slaw tartare and a side of gremolata potatoes.

Crispy Kingklip with Black Rice | 310 Crispy fried Kingklip on an island of seeded black rice with a light dilled Cha Ca curry sauce, surrounded by a bright sea of sweet and sour Nam Jim.

Vista Burger $(G) \mid 280$ 200g homemade patty, onion chutney, mature cheddar, Vista mayo on a brioche sesame bun with all the trimmings.

 $\label{eq:local_continuity} \begin{tabular}{lll} \textit{Umami Ribeye Steak} & (G) & 450 \\ \end{tabular}$ Wild Mushrooms in a miso infused cream, served with crispy dauphine potatoes.

Fragrant Roasted Pumpkin Wedges $(VG) \mid 330$ With a Thandai masala, rose petal crust and red sorghum, tamarind drizzle salad.

Chicken & Prawn Curry | 395

A fragrant curry of succulent chicken finished with prawns and curry leaf tempering, served with pickles and freshly made roti.

Spiced Lamb Cutlets | 465 Creamy baba ghanoush lentils, Turkish pickles and cabbage tabbouleh. Served daily from 7am to 10pm

Seasonal Fruit Plate (G VG) | 105

Mixed Berry Smoothie Bowl (G V) \mid 120 Honey roasted granola and seed mix, coconut, goji berry and fresh banana.

Napoletana Eggs $(G\ N\ V)\ |\ 145$ Poached eggs, cherry tomato relish, Cape seed loaf, baby spinach and basil pesto.

Eggs Benedict $(G|P) \mid 170$ English muffin, poached eggs, baby spinach, gypsy ham and Hollandaise.

Eggs Royale (G) \mid 180 English muffin, poached eggs, flaked Norwegian salmon and dill mousseline.

Bhisto & Avocado on Rye $(G\ V)\ |\ 140$ Poached egg, feta cheese, baby spinach and beetroot hummus.

German Currywurst (G P) | 160
Pork sausage, crispy crushed green onion potatoes,

Peri-Peri Chicken Livers $(G) \mid 160$ Crispy pan-fried free-range chicken livers, creamy peri-peri sauce, moss parsley, red onion, toasted brioche.

Potato, Onion & Sumac Rosti (VG) | 150 Avocado, sundried tomato relish, spinach, toasted sunflower seeds.

French Toast $(G\ V)\ |\ 140$ Salted caramel, cinnamon Granny Smith, Canadian maple, cocoa nibs.

Karen's Latke (P) | 195

horseradish yoghurt crème.

A crispy potato pancake topped with crème fraiche, two poached eggs, horseradish Hollandaise, vegetarian "caviar", crispy pancetta, crispy and pickled onions.

Our menus are prepared using local, seasonal ingredients.

All fish is sustainably sourced and our coffee is Rainforest Alliance certified.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food is prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

All prices are quoted in ZAR, inclusive of 15% VAT.

(A) Alcohol | (G) Gluten | (N) Nuts | (P) Pork | (S) Shellfish (V) Vegetarian | (VG) Vegan

A curated selection of smaller plates, perfect on its own or delightfully shared with friends, each dish bursts with Karen's creativity and flavour and has been perfectly paired with a selection of beverages, for a different kind of toast.

Mebos Chicken Skewer | 130 Tender chicken thighs glazed

with a sweet and tangy apricot chutney, dressed with coriander - a fresh take on a South African favourite.

Normandie Estate Karen | 195

Lamb Baklava (G N) | 160

Fragrant lamb shoulder slow-cooked and layered in flaky, crispy phyllo topped with sesame duo and a drizzle of pomegranate reduction.

The Sea Dragon | 230

Lumpia (G) | 140

Traditional Filipino spiced mince rolled in a nest of fried spring roll ribbons, served with Nam Jim and sweet chili.

Fairview Shiraz | 150

 $\textit{Kale Pakora with Peanut Podi} \; (G \; N) \; | \; 95$ Pakora battered kale with coconut lime relish, tamarind drizzle and crunchy peanut chutney crumble.}

Rijks Private Cellar Chenin Blanc | 215

Prawn Toasts (G S) | 160

Sesame-crusted prawn toasts with Nam Jim dipping sauce.

One&Only Brut NV | 165

Smashed Cucumber Salad (S) | 95

A burst of freshness and crunch with a Chinese black vinegar dressing and chili crisp.

Citrus Spritzer | 105

Beef Kubenia (N) | 140

Middle Eastern-style beef tartare with our own tahini and pine nuts, topped with a vibrant pomegranate chimichurri.

Whiskey Sour | 175

Black Rice Salad | 160

A vibrant salad topped with smoked salmon, avocado and dill.

Dusk | 160

Cauliflower Larb in Baby Gems (N) | 105

A bright Laos-inspired roasted cauliflower salad nestled into crisp baby gem lettuce cups topped with fresh nuts.

Buitenverwachting Buiten Blanc | 115

Vada Pau (G) | 115

A crispy aromatic potato ball in a soft bun with tamarind drizzle, coriander raita and crunchy fried chickpeas.

Diesel & Dust Golden Larger | 100