

y e b o .

S K I H A U S

Appetizers

WILD MUSHROOM SOUP 10
sherry cream foam / truffle oil / crispy shiitake

SPICY TUNA ROLL* 14
peri-peri / ginger / wasabi

SHRIMP TEMPURA ROLL 14
peri-peri aioli / ginger / wasabi

YEBO POPCORN 8
sea salt / peri-peri / parmesan

FONDUE 20
belgian beer cheese sauce / boerewors meatballs / roasted mushrooms / charred broccoli / grilled sourdough

SMOKE TROUT DIP 12
olive tapenade / chive oil / baguette

FRITTURA MISTA 16
kingklip / calamari / prawns / peri-peri aioli

MUSSELS 16
white wine / lemon / garlic cream / toasted baguette

BOBOTIE CRÊPES 14
sweet and savory ground beef curry / apples / raisins / hollandaise

OSTRICH SLIDERS 26
roasted tomatoes / arugula / rosemary aioli

CHARCUTERIE 32
manchego / mahon / rockets robiola (bleu) / serrano ham / sopressata salame / biltong / chutney / candied pecans / toasted baguette

Salads

add springer mtn. chicken breast \$10, shrimp \$12, seared tuna \$12, sliced filet mignon \$16

HOUSE SALAD 12
local baby spinach / red onion / citrus segments / toasted pistachio / goat cheese tarragon buttermilk dressing

CLASSIC CAESAR SALAD 12
hearts of romaine / spiced garbanzo beans / parmesan reggiano / house croutons / anchovy dressing / lemon zest

SESAME GRAIN BOWL 15
ancient grain quinoa / tuscan kale / cucumber / edamame / almond slices / avocado / soy sesame vinaigrette

NIÇOISE SALAD 18
smoked salmon / local lettuce / red onion / green beans / olives / heirloom tomatoes / soft boiled egg / caper vinaigrette / crème fraîche

Entrees

WHOLE BRANZINO 40
grilled leeks / grilled asparagus / lemon / cilantro jalapeño sauce

PERI-PERI PRAWN TACOS 24
spicy giant prawns / avocado / mango pico de gallo / house flour tortillas / peri-peri aioli / coconut rice

HALIBUT 30
red butter curry sauce / grilled broccolini / wild rice

FRIED CHICKEN 26
sweet corn purée / fried chicken pieces / sautéed greens / peri-peri sauce

LAMB 38
rosemary marinade / herb lamb chops / roasted carrots / truffle cauliflower risotto

BOLOGNESE 28
ostrich ragù / wild mushroom / spinach / parmesan reggiano / tagliatelle

FILET MIGNON 49
8oz prime center cut filet mignon / wild mushrooms / broccolini / potato gratin

CHIPOTLE RIBEYE 45
12oz ribeye / sweet & spiced rub / sweet potatoes / caramelized onions / sautéed swiss chard

Sides

PEPPADEW MAC & CHEESE / ROASTED CURRY CAULIFLOWER / HOUSE CUT FRIES / POTATO GRATIN / CRISPY BRUSSEL SPROUTS / ALL SIDES 9

Sauces

PERI-PERI / MUSHROOM / JALAPEÑO / PEPPERCORN / ALL SAUCES 3