BOX SOCIAAL

LEKKER MATE

STARTERS & SHARERS

SOURDOUGH TOAST (V) 6
Herb butter

HALLOUMI FRIES (V) 10
Hazelnuts & honey

BURRATA (V) 12
Roasted tomatoes, pistachio pesto served with toasted sourdough

MEZZE BOARD (V) 12
In house harissa, baba ganoush & warm focaccia

PORK & FENNEL SAUSAGE ROLLS 9
In house ketchup

CHICKEN TENDERS OR CRISPY CAULIFLOWER (V) 11
Maple chilli glaze

KIBBELING 14
Classic Dutch fried cod served with ranch

MAINS

SCHNITZELS

Our famous panko crumbed chicken or aubergine schnitzel (v)

THE CLASSIC 21
Served with fries, fennel slaw & a sauce of your choice

THE CAESAR 22
Piled high with our famous Caesar salad, fries & lashings of fresh parmigiano

THE PARMY 22
Our most popular - with house marinara, melted mozzarella, fries & fennel slaw

PIES

Hot watercrust pastry pies served with creamy mashed potatoes, charred broccolini & gravy or lemon tarragon sauce

STEAK & STOUT 21
Chunky steak pieces in a herfstbok stew with veggies & demi glace gravy

PADDO (V) 21
Mixed mushrooms with caramelised leeks in a mustard & fresh tarragon cream sauce

CLASSICS

SOCIAAL SALAD (VG) 17

Roasted cauliflower & chickpea salad with fresh rucola, red sweet peppers, red onion, crispy capers, toasted almonds and our house made smoky babaganoush

KIMS TACOS 18

Our signature buttermilk fried chicken tenders or plant based chicken (v) coated in our secret sweet & spicy korean glaze, in house kimchi slaw, spring onions & sesame topped on handcrafted tortillas – three per serve

SOCIAAL STANDARD 21

Our classic burger served with red onion, house tarragon & mustard seed pickles, gooey cheddar, house milk bun & twice cooked fries

choice of:

- *signature beef smash patties*
- *buttermilk chicken*
- *redefine meat (v)**
- *plant based chicken (v)**

PAN SEARED SEA BASS 24

Served with lemon tarragon sauce, fries & charred broccolini

STEAK & CHIPS 26

Flat iron steak (200g) with twice cooked fries, charred broccolini & a sauce of your choice

SIDES

TWICE COOKED FRIES	6
CREAMY MASHED POTATOES	6
FENNEL & ORANGE SLAW	6
CHARRED BROCCOLINI	8

SAUCES

HOUSE GRAVY	3
PEPPERCORN SAUCE	3
CREAMY TARRAGON & LEMON	3
CHIMICHURRI	3
MUSTARD & ESPELETTE HOLLANDAISE	3

DESSERTS

APPLE & PECAN CRUMBLE 9

served with vanilla ice cream

CHOCOLATE TART 9

served with mascarpone cream & cherries