

A Western Cape Food Journey

URCHIN RESTAURANT

AT HYATT REGENCY CAPE TOWN

“In the heart of the Western Cape, a legacy endures, a cuisine born of farmers’ toil, fishermen’s courage, and a mother’s loving hand. A spirit of community weaves every story, carrying the essence of land and ocean, memory, love, and the promise of tomorrow.”

By Chef Marcus Gericke

‘Voorhappie’

Snoek, Meebos, Curry Leaf ^(G,D,E)

A trip to Kalk Bay always excites me as we get to spend time with Aunty Ashmita. Selecting our own snoek is a highlight for our daily prep. Sea to table, the freshest available.

Bread

Bread, Jam, Farm Butter, Fynbos Oil ^(G,D)

The oldest recorded recipe for brown bread is from Stellenbosch (so we were told on our road trip by a local), and naturally our butter partner, San Gabriel, came to mind for this course. A staple and basic developed with Chef Marcus’s sourdough starter, Pete, who is now 20 years old. It’s an emotional and comforting experience.

‘Beginbord’

Crayfish ^(S,S)

The beautiful shores of Paternoster really inspired us to keep it simple and elegant.

Cold Starter

Pickled Fish, Radish, Flowers, Cape Malay Sauce ^(S,D)

A yearly traditional dish that we want to showcase on a global scale, using a local recipe for inspiration, spicy, acidic and fresh, everything needed to create a really balanced dish from start to finish.

Warm Starter

Braised Oxtail, Samp and Fynbos Atchar ^(D)

A local favourite, a braised stew which finds its way into many South African homes all year round, which we would love to showcase in its purest form, with a touch of freshness.

Main

Lamb Chops, Onion, Coriander, Tomato Bredie Sauce ^(D,N)

Over the flame as a traditional braai should be. Bringing together not only a classic pairing of Karoo lamb and tomato bredie, but also finding balance in the pickled onions and freshness of the coriander.

Pre-Dessert

Milk Tart, Vanilla, Vrugte Ysblokkie ^(D,E,G)

Bringing the puzzle pieces of all of our cultures, experiences and tastes into one piece.

Dessert

Malva Pudding, Sago, Custard ^(D,E,G)

A stalwart dessert in Western Cape, warm, hearty and comforting, embodied in a new light.

‘Padkos’

Peppermint Crisp Tart, Hertzoggie, Klapperys ^(D,E,G)

Before you hit the road.

9-Course Tasting Menu
R1,627 Per Person

Allergens: G–Gluten D–Dairy E–Egg S–Shellfish S–Seafood N–Nuts V–Vegetarian

Please be advised that all dishes are prepared in a kitchen where allergens are present. While all efforts are made to accommodate dietary requirements, we cannot guarantee the absence of trace allergens in any menu. Prices are inclusive of VAT at 15%. Urchin is a non-smoking restaurant.

The Atlantic Ocean Navigator Menu

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THE BEST SEAFOOD IN CAPE TOWN

Starter

Ocean Views to Coastal Mirages

Yzerfontein Cured Fish ^(S,D) with cucumber, radish and avocado	R 175
Darling Springbok Biltong ^(G) with sweet potato, meebos and coriander	R 195
Saldanha Bay Oysters ^(S,SF,D) fresh, with heat notes and citrus	R 150
Jacobs Bay Crispy Squid ^(D,S,SF,G) with lemon mayonnaise, crispy squid and peri-peri spice	R 135
Hopefield Mushroom ^(E,D,V) with lemon, pepper and kelp salt	R 105
Paternoster Crayfish ^(D,S,SF) with lemon, pepper and kelp salt	R 200

Main

West Coast Personified

Langebaan 9 Queen Prawns ^(S,SF) with pearl barley, tomato and lemon	R 245
Saldana Bay Mussels ^(S,SF,D) with a Cape Malay curry and rice	R 205
St. Helena's Bay Seared Linefish ^(S,D) with lentil dahl, peas and spinach	R 245
Riebeek-Kasteel Beef ^(D) with potatoes, onion and tomato	R 325
West Coast Seafood Platter for Two ^(D,S,SF,G) seafood with rice and mushrooms	R1950
Paternoster Crayfish Burger ^(D,G,S,SF,E) Crayfish, beef and triple cooked chips and balsamic pearls	R 600

THE BEST BURGER IN SOUTH AFRICA

Dessert

Before You Venture Home to the "Kaap"

Velddrif Malva Pudding ^(G,D,V,E) with custard, sago and fruit	R 115
Grotto Bay Milk Tart ^(D,V,G) with cinnamon and vanilla	R 75
Elands Bay Peppermint Crisp Tart ^(G,E,V,D) with peppermint and vanilla	R 125
West Coast Local Cheese ^(D,V,G) a selection of cheeses, preserves and bread	R 200



No Corkage Fee

Capetonians know the best wines.

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