

Vegetarian Menu

URCHIN RESTAURANT
AT HYATT REGENCY CAPE TOWN

Not Just Vegetarian. A Journey led by the Land.

This nine-course journey begins in the soil and travels through the landscapes of the Cape, **where produce leads and tradition follows closely** behind.

Each dish is a reinterpretation, from sea-inspired mushroom and Cape Malay spice to braaied butternut and fynbos-laced comforts, building toward a **finale of nostalgic**, unmistakably local desserts. **It's a story of land, memory, and flavour, told entirely through plants.**

by Chef Marcus Gericke

'Voorhappie'

Cauliflower mousse, meebos, Curry Leaf ^(G,D,E)

Lightly smoked cauliflower with meebos and curry leaves, setting the tone for a vegetarian-led journey.

Bread

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

The oldest recorded recipe for brown bread comes from Stellenbosch, or so we were told by a local on a road trip. Naturally, our butter partner, San Gabriel, came to mind for this course. A humble staple, developed with Chef Marcus's sourdough starter, Pete, now 20 years old. An emotional, comforting experience. It's an emotional and comforting experience.

'Beginbord'

King Oyster Mushroom ^(D)

The West Coast produces exceptional mushrooms, which we've used to create a sea-inspired mushroom dish.

Cold Starter

Pickled Watermelon, Radish, Flowers, Cape Malay Curry ^(D)

A yearly traditional dish reimaged with a vegetarian spin, using local flavours to create balance and spark curiosity.

Warm Starter

Braaied Eggplant, Samp and Fynbos Atchar ^(D)

Treated as a protein, the eggplant is slow-braaied until tender and served with local favourites to highlight the fynbos.

Main

Butternut, Onion, Coriander, Tomato Bredie Sauce ^(D,N)

Braaied butternut brings smoky depth to balance the tomato bredie. Freshness follows with our African carrot and coriander pesto, finished with a play on pickled onion.

Pre-Dessert

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

Drawing together the puzzle pieces of our cultures, experiences, and tastes into one complete expression.

Dessert

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

A stalwart of the Western Cape, warm, hearty, and comforting, reimaged in a new light.

'Padkos'

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

Before you hit the road, one last moment.

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.

Terms and conditions apply.

BOOK THE VEGETARIAN JOURNEY TODAY

JOURNEY

URCHIN RESTAURANT

At Hyatt Regency Cape Town

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