

A Journey through The Western Cape.

ELEVEN COURSES. ONE ROAD TRIP.
INSPIRED BY OUR WESTERN CAPE ADVENTURE

“Voorslukkier”

Bar and Snack Experience ^(G,D,E)

It all began in a bar, where he crafted a cocktail so memorable it felt like the start of something special. One drink turned into a moment, full of energy, curiosity, and connection. Today, we invite you to relive that feeling with us. Welcome to the Western Cape experience, where Devan’s unreasonable hospitality sets the tone for everything that follows.

‘Voorhappie’

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

Inspired by time spent in Kalk Bay with Aunt Ferial, a true custodian of Western Cape tradition. Our snoek is hand selected at the harbor, prepared with deep respect for local ritual and coastal life. This dish brings two cultures together, celebrating Cape heritage alongside the character and refinement of local vineyard expressions.

Bread

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

Inspired by the oldest recorded brown bread recipe from Stellenbosch. Baked with Pete, my 21 year old sourdough starter, carrying years of quiet care and repetition. Warm, grounding, and familiar, like something remembered rather than discovered. Honey butter, set in an urchin, closes the circle.

“Kook en Geniet”

Venison, Meebos, Sweet Potato ^(G,D)

This is personal, and made the way I was taught.

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

Pumpkin Starter ^(D,E)

Every grandmother’s specialty, elevated to the stage it always deserved, guided by a culinary vision every mother held for her children.

“A Familiar Lull”

Crayfish ^(S,S)

The beautiful shores of Paternoster really inspired us, to keep it simple and elegant. Bringing along some of the local fynbos.

Main

Braised Oxtail, Samp and Mango Atchar ^(D)

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

Pre-Dessert

Milk Tart, Vanilla, Cinnamon ^(D,E,G)

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

Dessert

“Peppermint Crisp Meets Millionaire’s Shortbread” ^(D,E,G)

Born of origin, refined by ambition, and elevated to influence. A flavour crafted in the place where Peppermint grew, learned, and flourished, inspired by South Africa’s stature as a force of prosperity on the African continent.

‘Padkos’

“A South African Gift For The Road” ^(D,E,G)

Before you hit the road.

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.

JOURNEY
URCHIN RESTAURANT
At Hyatt Regency Cape Town

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