

TINTSWALO

SUMMER HOUSE

SINCE 1904
GLENCAIRN | CAPE TOWN

MENU

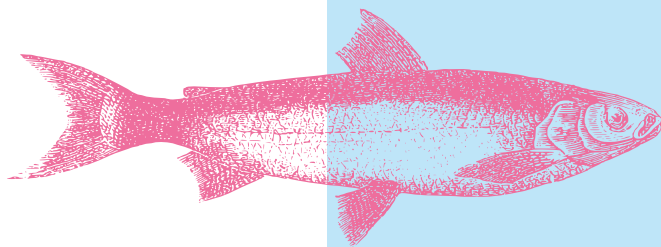


OUR S O H E

At Summer House, our philosophy is simple: extraordinary food begins with exceptional ingredients. We are committed to using only ethically sourced seafood and responsibly farmed livestock and produce. Wherever possible, we champion the bounty of the Western Cape—its passionate farmers, artisans, and coastal waters.

While we proudly support local, we also honor timeless international staples—like authentic Parmigiano Reggiano—when nothing else compares. Our menu is a celebration of the Cape Peninsula's rich cultural tapestry, brought together through a Mediterranean lens: fresh, vibrant, and made for sharing.

This is food with integrity—sun-kissed, soul-filled, and served with generosity.



OCEANIC

*All dishes recommended to share
and enjoyed with a side or two*

Freshly shucked Saldanha Bay oysters served with fresh lemon, passionfruit pulp, house-fermented chili vinegar and freshly ground black pepper
R54 each

Whole fire-cooked fish of the day served with a simple lemon, caper, and dill butter.

Serves 2

R655

Napolitana sourdough flatbread with anchovies, served with fire-grilled calamari tubes tossed in salsa Verde
R185

Spaghetti with fresh West Coast mussels, prepared vongole-style with white wine, garlic, and a touch of green chili
R245

Fire-cooked prawns brushed with lemon garlic & herb butter, served with peri-peri sauce
R425

Fish du jour crudo with fresh radish, cucumber, Rocklands Farm Garden leaves, citrus and homemade aioli
SQ

A large pot of classic moules-frites to the table
R285

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Signature Steak – Bistecca alla Fiorentina-style, pasture-raised Black Angus, dry-aged 1.2kg T-bone served on hot cast iron pan with Café de Paris butter
R995

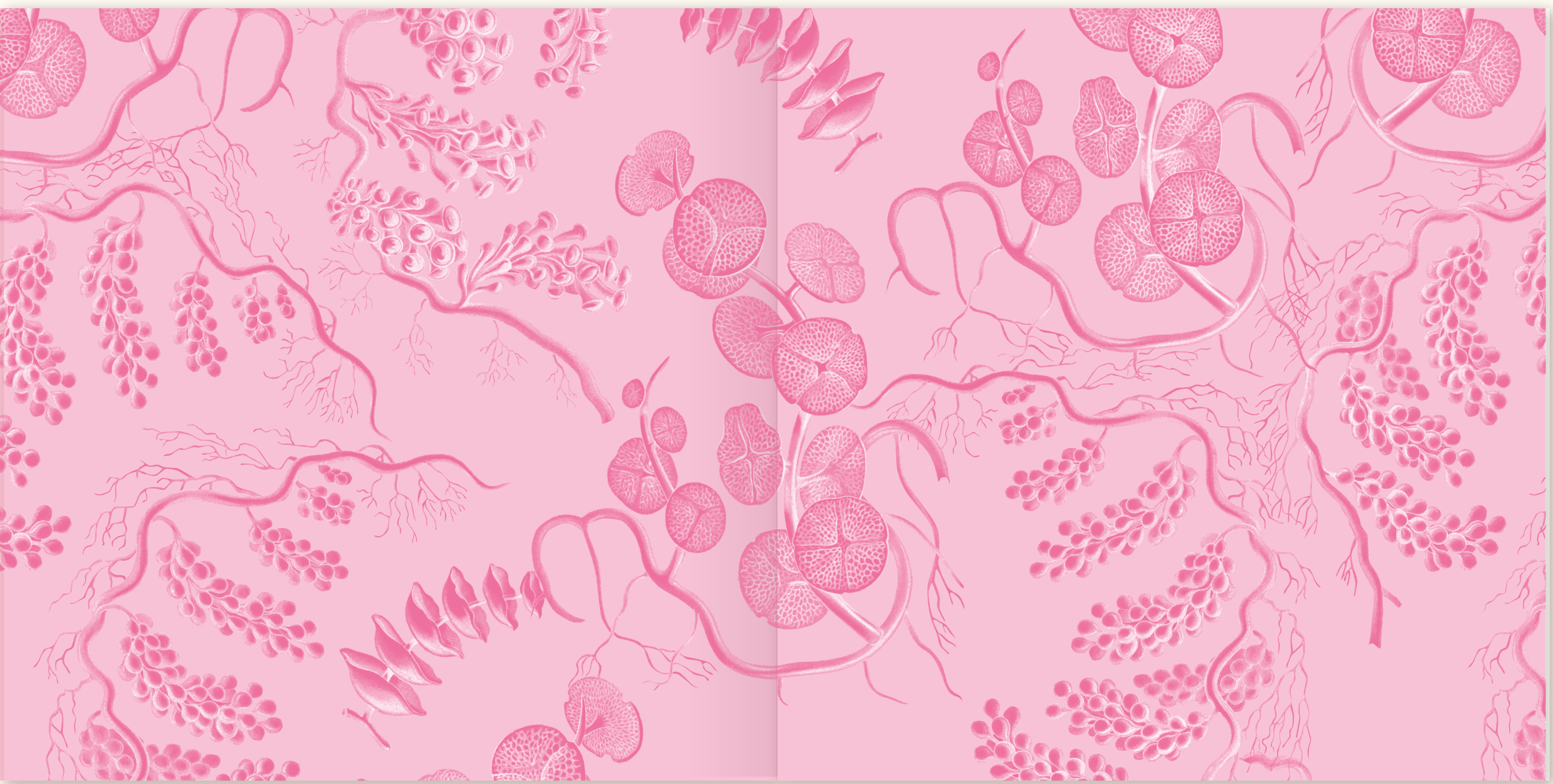
Garlic and rosemary fire-cooked lamb shoulder, cooked medium, sliced and served on a hot cast iron pan
R365

Cape Malay-style pasture-raised deboned half chicken served with curried yoghurt and fire-cooked tender stem broccoli
R295

400g Dry-aged, pasture-raised skirt steak fire-cooked, seasoned just with salt, pepper, olive oil and lemon
R355

300g Ribeye steak served tagliata-style with Parmigiano Reggiano, fresh wild rocket, Winelands extra virgin olive oil sea salt and black pepper
R545

TERRESTRIAL






FIRE-COOKED VEGETARIAN

Slow fire-cooked whole aubergine, layered with ricotta,
rocket, and pomodoro
R255

Cast-iron fire-cooked halloumi with toasted
sesame, hot honey, spinach and lemon
R255

*All dishes recommended to share
and enjoyed with a side or two*



SIDES

Summer rice, basmati rice with capers, red pepper, cucumber, red onion, peas, lemon, olive oil and herbs
R95

Hand-cut fries with sea salt, crisped to perfection
R65

A fresh salad of Radicchio leaves, citrus, pear, walnuts, red onion, and gorgonzola
R165

60g Burrata, mortar-and-pestle pesto, macerated San Marzano tomatoes and fresh basil
R165

Sourdough à la minute flatbread with garlic & herb extra virgin olive oil
R65

Fire-cooked baby carrots, from Rocklands Farm with sesame seeds and hot honey
R110

Fire-cooked zucchini served with pomodoro, extra virgin olive oil and Parmesan
R155



DESSERTS

Baklava pannekoek with anise and MCC-poached nectarines, served with vanilla ice cream
R135

Dark chocolate mousse served with extra virgin olive oil and sea salt
R145

Freshly baked madeleines with lemon curd
R135