

TINTSWALO

SUMMER HOUSE

SINCE 1904
GLENCAIRN | CAPE TOWN

MEN NU



OUR S O U L F I L L 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.



TO BEGIN WITH...

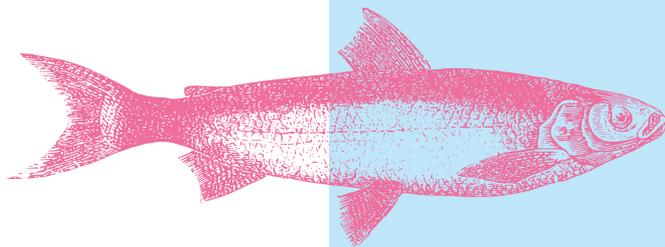
Freshly shucked Saldanha bay oysters served with passionfruit pulp and cracked black pepper
R54 each

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

80g Burrata, mortar-and-pestle pesto, macerated San Marzano tomatoes and fresh basil
R195

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

OCEANIC



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
R245
Served with chips or summer rice

Grilled swordfish, served with a warm Sicilian style potato
salad of potatoes, olives, capers, red onion, cherry tomatoes,
Italian parsley and extra virgin olive oil
R345

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

R385

Served with chips or Chef's salad

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, extra virgin olive oil and lemon

R355

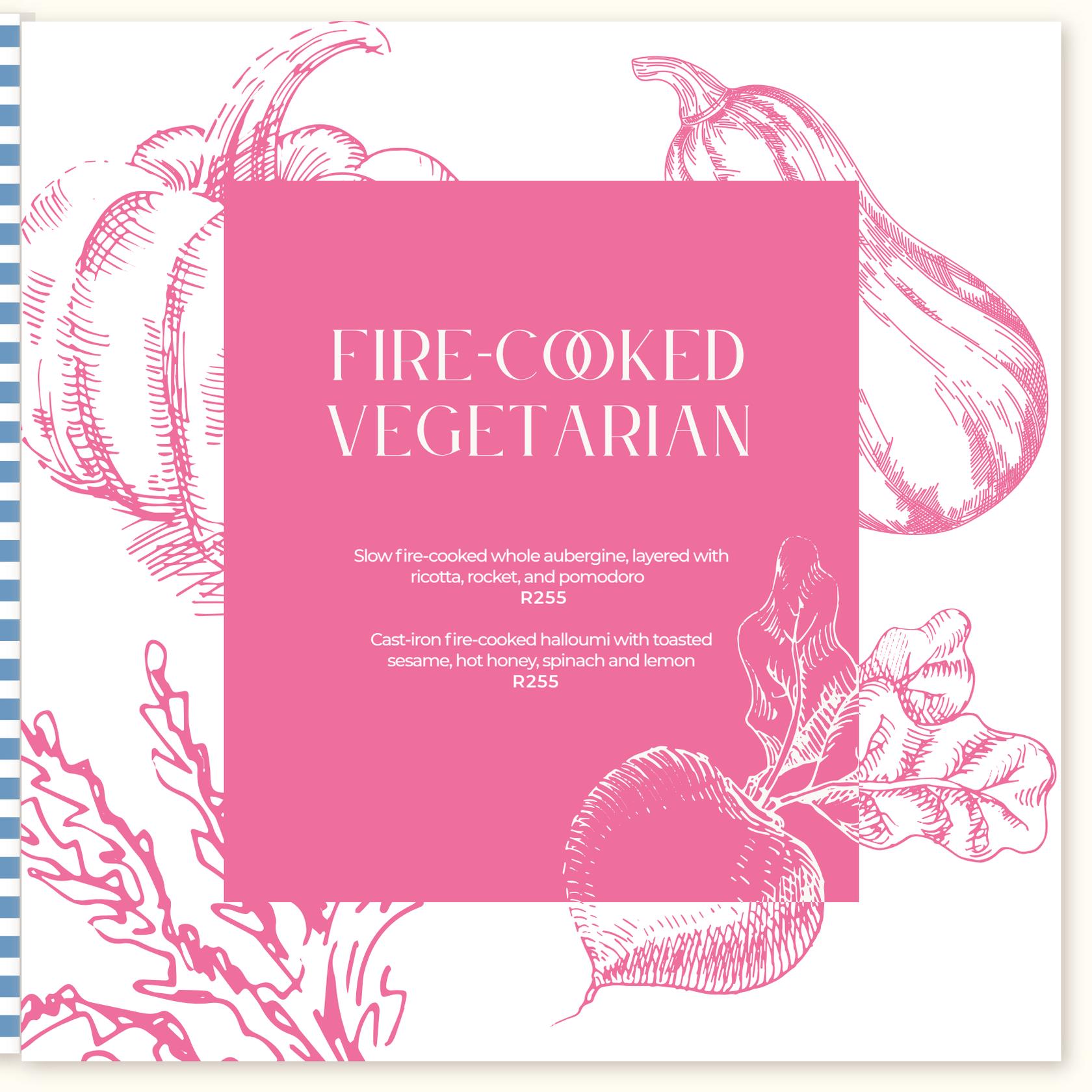
Served with chips or Chef's salad

350g Ribeye steak served tagliata-style with Parmigiano Reggiano,
fresh wild rocket, Winelands extra virgin olive oil sea salt and black
pepper

R545

Served with chips

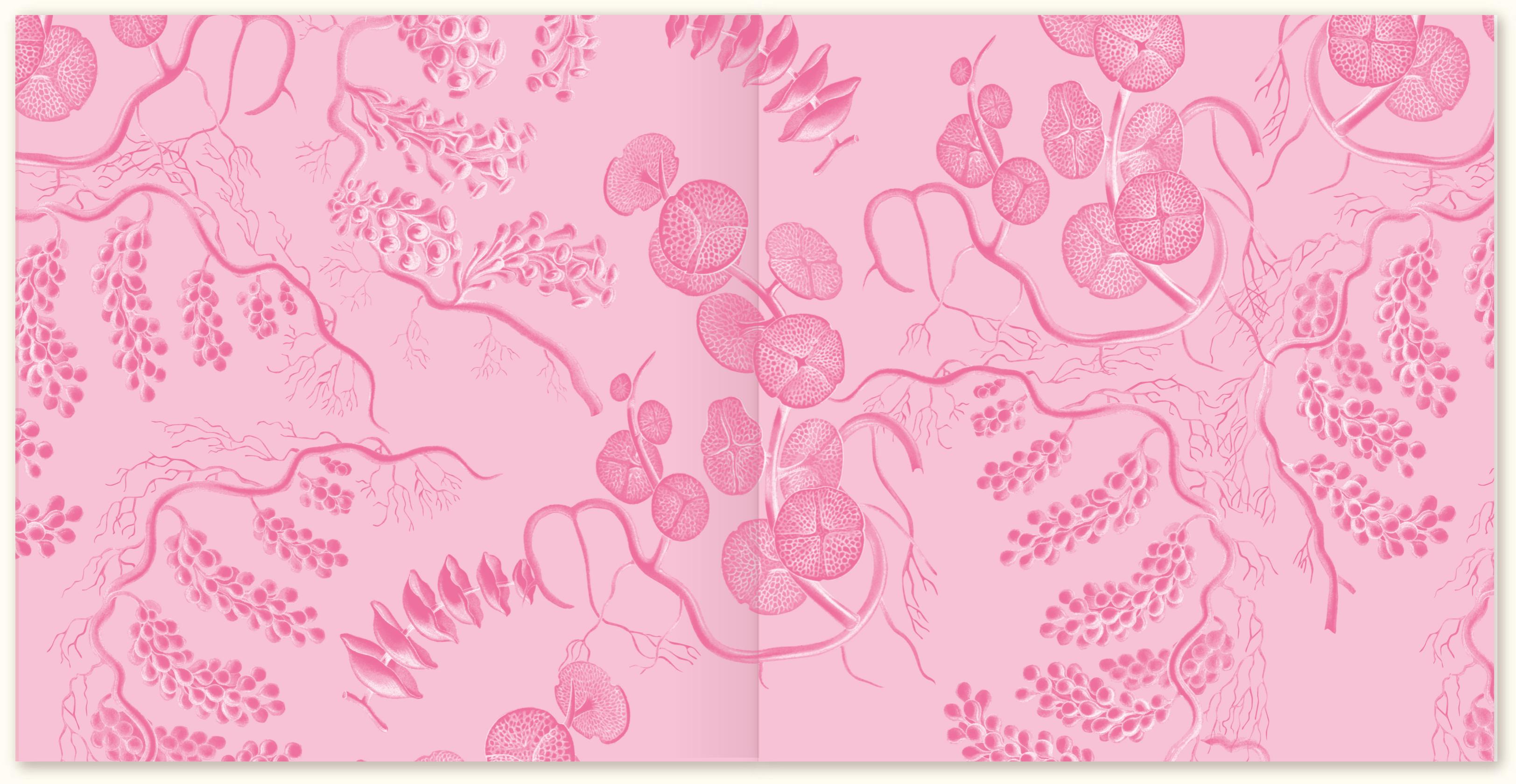
TERRESTRIAL



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



TO SHARE

Whole fire-cooked yellowtail served with a simple lemon, caper, and dill butter.

R655

Served with chips and summer rice

Signature Steak – Bistecca alla Fiorentina-style, pasture-raised Black Angus, dry-aged 1.2kg T-bone served on a hot cast iron pan with confit garlic and herb compound butter

R995

Served with chips and chef`s salad

A large pot of classic moules-frites to the table, simply prepared with white wine, onion, garlic, green chili and extra virgin olive oil

R385

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

R425

Served with summer rice



SIDES

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

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

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

Fire-cooked baby carrots, from Rocklands Farm with sesame seeds and hot honey
R65

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

Steamed potatoes with green beans, capers and olives
R95
Served with parsley and red onion salata

The top half of the page features a series of vertical stripes in dark blue and white. On the right side, there is a vertical strip with a light blue background and a delicate floral or botanical pattern in a darker blue. The main title 'DESSERTS' is centered in a large, pink, serif font against a solid dark blue background.

DESSERTS

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

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

Freshly baked madeleines with lemon curd
R135





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