

TINTSWALO

SUMMER HOUSE

SINCE 1904  
GLENCAIRN | CAPE TOWN

# M E N U



# OUR S O F 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.

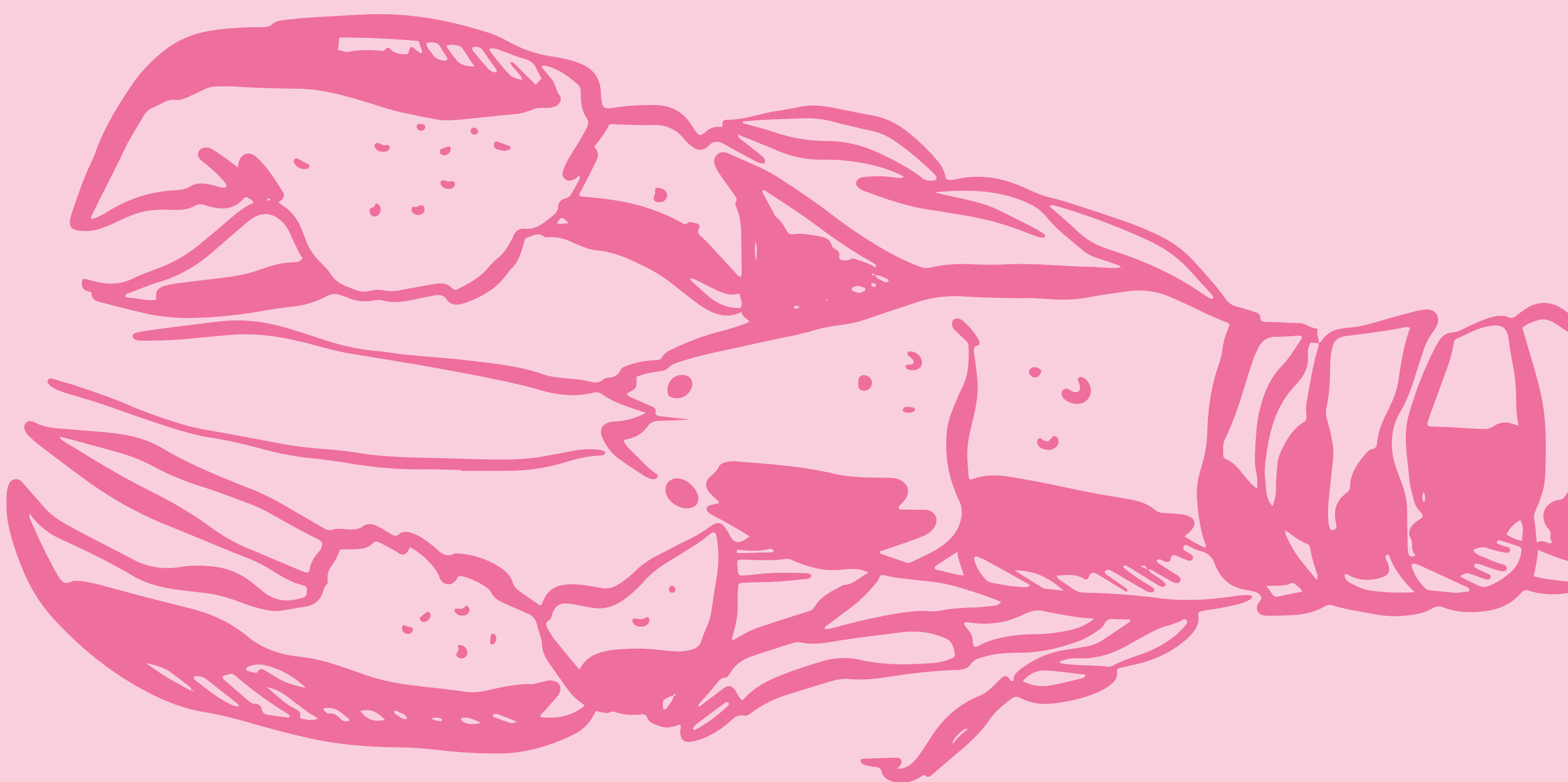
# TO BEGIN WITH...

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

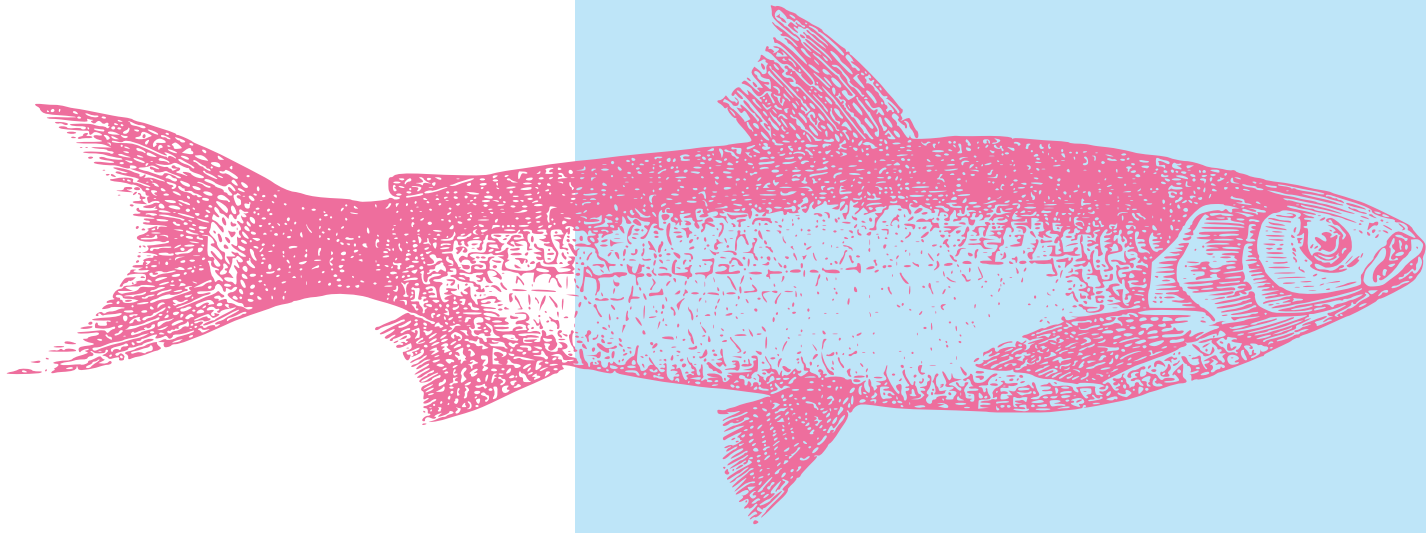
A fresh salad of Radicchio leaves, citrus, pear, walnuts, red  
onion, and gorgonzola  
**R165**

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



Grilled calamari with garlic, green chili, parsley and paprika, served with Kalamata olives and tomato

**R195**

*Served with chips, Chef's salad or summer rice*

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

**R245**

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 roasted butternut, toasted sesame, hot honey, spinach and lemon  
**R255**



# FAMILY STYLE

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 chips and summer rice*



# SIDES

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 with sesame seeds and hot honey  
**R110**

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

Garlic infused mash with Italian parsley  
**R75**

# 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**



# LIGHT MEALS

Crumbed chicken served with onion & parsley soubise, topped with Greek style salad, baby salad leaves and olive oil

**R195**

Panko crumbed chicken fillet on a brioche bun topped with shredded lettuce, sriracha mayonnaise and gherkins

**R195**

*Served with chips*

Pressed beef patty on a soft bun topped with cheese, caramelised onions and a homemade burger sauce

**R180**

*Served with chips*

Pork souvlaki served with garlic flatbread, cucumber and mint yoghurt, pickled red onion, olive oil and chips

**R210**

Truffle mushroom ravioli served with Napolitana sauce, roasted butternut, rocket, toasted pumpkin seeds, tomato and Parmigiano Reggiano

**R265**

Prawn roll with prawns cooked in garlic infused butter, tossed in a light herb mayo and stuffed in a fresh bun,

**R265**

*Served with chips*

Kalk Bay-style beer-battered hake presented in layers with a lemon and lime-dressed herb salad, sugar snaps, petit pois, fine asparagus, homemade lemon labneh and chips

**R255**

Harissa chicken flatbread, Napolitana style sourdough flatbread with harissa chicken mozzarella and blistered cocktail tomatoes

**R195**

Margherita flatbread, Napolitana style sourdough flatbread topped with tomato sauce, mozzarella and fresh basil

**R135**

Sourdough à la minute flatbread with garlic & herb butter

**R65**



# KIDS

Salt & pepper chicken flatbread, sourdough flatbread topped with pomodoro, chicken and mozzarella

**R145**

Deep fried chicken strips served with chips

**R145**

Fried hake, served with chips

**R165**

Pork baby back ribs with chips

**R210**

