



# SINW

J O H A N N E S B U R G

*Corporate Lunch Menu*



# Gourmet Sandwiches

**(V) PRIMA VERA**

**R 145**

Wood fired herb ciabatta bread filled with blistered cherry tomatoes, lettuce, stracciatella & basil pesto mayo.

**POLLO**

**R 158**

Wood fired herb ciabatta bread filled with grilled chicken thighs, lettuce, gherkins & feta cream.

**SALAMI**

**R 145**

Wood fired herb ciabatta bread filled with salami, mozzarella, roasted potatoes & chilli mayo.

**PROSCIUTTO**

**R 175**

Wood fired herb ciabatta bread filled with prosciutto, sundried tomatoes, lettuce & blue cheese mayo.

**EGG & PANCETTA**

**R 175**

Wood fired herb ciabatta bread filled with boiled eggs, crispy pancetta, lettuce & creamy mayo.

**LOBSTER**

**R 885**

Wood fired herb ciabatta bread filled with butter based lobster & creamy feta sauce.



# Mains

**CHICKEN INSALATA**

**R 155**

Grilled chicken thighs, baby gem lettuce, Italian salad dressing, fried sage, sundried tomato salsa & camomile infused egg.

**GRILLED HALF CHICKEN & POTATOES**

**R 159.90**

Marinated half chicken, sous vide with Italian spices, served with roasted potatoes & burnt rosemary butter.

**BUTTERED PRAWNS & BROCCOLI**

**R 195**

5 butter poached prawns topped with a lemon & parsley cream. Served with creamy parsley risotto, chargrilled broccoli.

**RUMP TAGLIATA RISOTTO**

**R 195**

Creamy Parmigiano Reggiano risotto, grilled chalmar 250g rump and flame charred baby onions. Choice between risotto or roasted potatoes.

# Sides

**(V) HONEY CARROTS R 50**

**(V) SPICY BABY CORN R 50**

**(V) ITALIAN ROASTED POTATOES R 50**

**(V) CHARGRILLED TENDERSTEM BROCCOLI R 50**