

MARBLE



Bar & Lounge

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Meat & Flame

*AND THE FOOD SAID
UNTO THE FLAME,
"KISS ME BEAUTIFUL."*

Sometimes the simplest truths are the most difficult to tell. Cooking with fire is as old as the hills. It is part of our heritage. But it wasn't obvious. The first piece of food that flirted with a flame could've been a mistake, but we find it exceptionally hard to believe. The swirl of smoke, the sizzle of fat on coals and the sinuous dance of flames is just too good a combination. Marble honours the not so obvious and hunts for the unusual. This is, we believe, what makes the simple, sublime.

SCN

OBVIOUSLY.

Sublime by Design

*WHAT YOU PUT IN IS
WHAT YOU GET OUT*

Where you eat is just as important as what you eat. The design of Marble takes inspiration from the simple and authentic and enhances it to an art. We have gone to great lengths to identify passionate local artisans renowned for producing the very best. The result is a space that intrigues and comforts in equal measure.

"Marble embodies South Africans' love of cooking with fire, a quality that makes our food culture different from the rest of the world." - David Higgs

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FLAMES DANCE, SMOKE SWIRLS, FLAVOUR PLAYS

A selection of light fare and fine beverages from our grill and cauldron.

BARBITES

Sirloin	R325
Rocket, Chimichurri & Parmesan	
Chicken Wings	R125
Armandos Peri Peri	
Beef Slider	R145
Butter Bun, Beef Patty, Red Onion, Truffled Mayonnaise, Gherkin	
Short-rib Taco	R145
Braised Beef Short-rib, Avocado, Coriander & Lime Mayonnaise, Tomato Salsa	
Pork Sliders	R125
Braised Pork Shoulder, Smoked Chipotle BBQ, Slaw with Buttermilk Dressing	
Baked Camembert	R145
Camembert in the pizza oven, Sweetened Caramelized Onions, Grilled Marble Focaccia	
Oysters	R125
Thai Water Dressing, Citrus Granita, Mint	
Lamb Roll	R135
Lamb Sausage, Spicy Tomato Chutney	
Pissaladière	R100
Mozzarella, Truffle Oil, Tomato, Kalamata Olives, Caramelized Red Onions	
Tuna Taco	R125
Diced Tuna, Avocado, Labneh, Smoky Rice Wine Vinegar	
Fish & Chips	R140
Seabass Tempura, Marble Fries, Curried Tartar sauce	
Cup of Green Olives	R125
From The Jar, on The Bar	
Skin on Nuts	R85
Bowl of Biltong	R145

COCKTAILS

Bianco Charrara 2.0	R180
Hendrick's, Elderflower Syrup, Citrus, Fresh Cucumbers	
Italian Rose 2.0	R235
Inverroche Classic, G.H. Mumm Grand Gordon Rosé, Citrus, Sugar Syrup	
Amber Embrace	R180
Inverroche Amber, Pomegranate & Thyme Syrup, Port, Citrus, Aromatic Bitters	
Dragon's Fury	R185
Jameson Select, Sherry, Smoked Pineapple Juice, Farlenum Syrup, Citrus	
Nebula	R210
Don Julio Reposado, Rosso Vermouth, Strawberry Oleo, Citrus	
Lemon Verbena Margarita	R200
Rooibos Infused Casamigos Blanco, Cointreau, Lemon Verbena Syrup, Citrus, Salt Pearls	
Flowered Onyx	R235
Casamigos Reposado, Jalapeño Syrup, Citrus	
Citrus & Spice	R195
Hennessy VS, Orange & Cinnamon Syrup, Citrus	
Clarified Pina Colada	R150
Bacardí Carta Blanca, Coconut Liqueur, Clarified Pineapple Juice, Citric Acid Solution	
Bellini Breeze	R175
Inverroche Amber, Peach & Tarragon Syrup, Citrus, Prosecco	
Watermelon Spritz	R155
Ciroc, Watermelon Syrup, Citrus, Prosecco	
Jungle Fever	R200
Martell Blue Swift, Smoked Pineapple Juice, Farlenum, Citrus, Campari Bitters	
Dillight	R175
Ciroc, Lime & Mint Syrup, Dill Citric Acid Solution	
El Verde	R235
Don Julio Blanco, Green Apple Syrup, Lime Wedges, Soda Water	
The Tropical Dram	R210
Glenlivet 12 Year Old, Coconut Syrup, Banana Liqueur, Citrus	
Sera Rosa	R200
Absolut Elyx, Aperol, Grapefruit Syrup, Grapefruit Juice, Soda Water	
Velvet Gold	R220
Singleton 12 Year, Wild Cherry Syrup, Citrus, Cherry Bitters	
Porn Star Martini	R250
Absolut Elyx, Cointreau, Passion Fruit & Vanilla Pulp, Citrus, Prosecco	
Spiced Paradise	R155
Bombay Sapphire, Mango Juice, Jalapeno Syrup, Spicy Mango Syrup, Citrus	
Serenade	R220
Patron Silver, Gingerbread Syrup, Citrus, Sparkling Apple Juice, Aromatic Bitters	
Velour Sunset	R250
Johnnie Walker Gold, Germana Cachaca, Banana Liqueur, Luxardo, Pineapple Juice	
Butter Washed Old Fashioned	R160
Butter washed Woodford Reserve, Angostura Bitters, Simple Syrup	
Highland Solstice	R210
Glenmorangie Original 12 Year, Cointreau, Vanilla & Berries Syrup, Citrus	
VIRGIN COCKTAILS	
Penthouse Maverick	R120
Iconic Botanical Spirit, Citrus, Sugar Syrup	
The Iconic	R120
Iconic Botanical Spirit, Citrus, Grapefruit Juice, Rose Syrup, Simple Syrup	
Fior Di Bosco	R120
Apple Juice, Litchi Syrup, Fresh Mint, Soda Water	
Honey Badger	R120
Cranberry Juice, Apple Juice, Ginger & Honey Syrup, Citrus	

C R E D I T S

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