

IRON

STEAK AND BAR

SET MENU: Option 1

STARTER

IRON SAUSAGE ROLL

Dry-aged cuts of beef, minced and wrapped in puff pastry, served with a harissa sauce

OR

SALT & PEPPER FRIED CALAMARI

Patagonian calamari dusted in a salt & pepper flour, deep fried and served with lime mayo

MAIN

200g grass-fed Flat Iron steak, dry-aged for 21 days, served with Wagyu beef dripping fries and an exotic mushroom sauce

OR

Coal-roasted fish of the day, served with a fresh fennel, pickled apple and walnut salad

OR

Char-grilled, free-range chicken espetada, served with a fresh watercress salad and smashed oven-roasted potatoes

DESSERT

Sea-salted caramel ice-cream, topped with shavings of Valrhona dark chocolate, on a sugar cone

Vegetarian option available on request

R295 per person (excluding gratuity)

Not valid on the 25th and 31st December.

This set menu is valid from 01/04/2022 – 30/09/2022



t: +27(0) 21 422 1175 capetown@ironsteak.co.za

114 Bree Street, Cape Town

WWW.IRONSTEAK.CO.ZA

FLATIRON PTY LTD. REGISTRATION NO: 1973/003683/07. VAT NO: 4330228562.

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SET MENU: Option 2

STARTER

KOREAN FRIED CHICKEN

Deep fried, free-range chicken thigh, dipped in a Korean Gochujang suace

OR

DUCK 3-WAY WONTON

Asian style duck mince, wrapped in a wonton pastry, fried with a plum, ginger and duck rib sauce, garnished with salted duck skin

MAIN

200g grass-fed, Woodview Wagyu beef burger, served with Wagyu beef dripping triple cooked fries

OR

200g dry-aged, grass-fed Picanha, served with creamed spinach and chimichurri sauce

OR

Char-grilled, free-range chicken espetada, served with a fresh watercress salad and smashed oven-roasted potatoes

OR

Chefs special vegetarian dish of the day

DESSERT

Chocolate mousse, marshmallow fluff, raspberry compote

OR

Layered malva milk tart, butter shortbread, cinnamon infused milk custard, edible flowers

Vegetarian option available on request

R390 per person (excluding gratuity)

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SET MENU: Option 3

STARTER

WAGYU CARPACCIO:

Served with parsley aioli, spicy red onion, dill, soft poached egg yolk, langbaken cheese and iron steak salt

OR

SALT & PEPPER FRIED CALAMARI

Patagonian calamari dusted in a salt & pepper flour, deep fried and served with lime mayo

MAIN

200g grass-fed fillet, dry aged for 14 days, served with a fresh watercress salad, a side of mash & gravy and pink peppercorn sauce

OR

Free-range chicken espetada topped with a roast pineapple, garlic and jalapeño sauce, served with a fresh watercress salad and smashed oven-roasted potatoes

OR

Chefs special vegetarian dish of the day

DESSERT

Chocolate mousse, marshmallow fluff, raspberry compote

OR

Layered malva milk tart, butter shortbread, cinnamon infused milk custard, edible flowers

**Vegetarian option available on request
R440 per person (excluding gratuity)**

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