

IRON

STEAK AND BAR

SET MENU: Option 1

STARTER

IRON STEAK MEAT BALLS

Iron beef meatball, cucumber raita, coriander and chilli salt

OR

FISH CAKES

Pan fried, lemon dill fish cake, harissa mayo and salmon caviar

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 pomme puree & lemon parsley sauce

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

R425 per person (excluding gratuity)

This set menu is valid from 01/10/2024 – 30/09/2025

Not valid on the 25th and 31st December



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capetown@ironsteak.co.za

114 Bree Street, Cape Town
WWW.IRONSTEAK.CO.ZA

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SET MENU: Option 2

STARTER

KOREAN FRIED CHICKEN

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

OR

IRON MEAT BALLS

Iron beef meat ball, cucumber raita, coriander and chilli salt

MAIN

180g grass-fed, La Farms Wagyu beef burger, served with Wagyu beef dripping triple cooked fries

OR

200g dry-aged, grass-fed Picanha, served with smashed oven-roasted potatoes and chimichurri sauce

OR

Char-grilled, free-range chicken espetada, served with a fresh apple and fennel salad

OR

Chef's special vegetarian dish of the day

DESSERT

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

Vegetarian option available on request

R585 per person (excluding gratuity)

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SET MENU: Option 3



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STARTER

KOREAN FRIED CHICKEN

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

OR

FISH CAKES

Pan fried, lemon dill fish cake, harissa mayo and salmon caviar

MAIN

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

OR

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

OR

Grilled fish of the day served with a fresh apple and fennel salad

OR

Chefs special vegetarian dish of the day

DESSERT

Raspberry mousse & compote, pistachio mousse & praline, white chocolate glaze, edible chocolate soil

Vegetarian option available on request

R695 per person (excluding gratuity)

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