

BREAKFAST



@MangroveJoburg

LIGHT BREAKFAST

Mangrove Roots

(Served until 12 noon)



(V) SCONE	15	BREKKIE WRAP	60
Served with butter and @NomNomsFoods handcrafted jam		A softened roti rolled with egg, bacon (or tofu), cheese and spinach	
(V) MUFFIN OF THE DAY	15	(V) OMELETTE	65
		Fluffy eggs whisked with cream and chives stuffed with cheese and your favourite toppings (choose two from extras list), served with a slice of toast	
(V) MABELE	25	(V) DIPPED IN GOLD	50
Plain or sour, served with fruit and sugar syrup		Sweet: egg toasted slices with cinnamon, cream and a strawberry compote	
(V) OATS	25	Savoury: egg toasted slices with bacon, cheese and maple syrup on the side	
Served with fruit and @NativeNosi honey		(V) JUST PANCAKES	50
(V) FRESH START	40	Sweet: fluffy pancakes served with golden syrup, berry compote and fresh strawberries	
A selection of seasonal fresh seasonal fruit and a honey lime juice		(V) Savoury: fluffy pancakes served with crispy bacon, melted cheese and golden syrup	
(V) HOMEMADE GRANOLA	45		
With fresh fruit selection, strawberry or plain yoghurt, berry compote or @NativeNosi honey, toasted coconut flakes and roasted nuts			
(V) SKRRR SKRRR SARMIE	48		
2 toasted slices of ciabatta with smashed avo, peppadews and cracked pepper <i>(Add eggs for R10 each)</i>			
SUNNY SIMONE	50		
A classic goodie of two eggs, toast and 2 rashers of bacon			

A 10% service charge will automatically be added for groups of 10 or more

SIGNATURE BREAKFAST



(V) HANGOVER MZALA Ciabatta loaf filled with spicy mince (or lentils), cheese, eggs, topped with avo puree and salsa – made to share (or not!)	125	(V) THE BRAAM BENEDICT A dumpling muffin, poached egg, smoked trout (or oyster mushrooms), wilted greens, and hollandaise sauce	150
(V) SHAKA SHAKSHUKA Baked eggs in a tomato relish, wilted mfino, roti and pickled cucumber salsa	105	SMALLANYANA STEAK WITH EGG 200g rump steak grilled to perfection and basted with our secret sauce, served with an egg, patatas and a grilled tomato	130
JOZI FRY UP (V) 2 Eggs, 3 bacon rashers and a sausage (or giant fried mushrooms), rosemary tomatoes, mushroom, fries and toast	120	(V) BRUNCH BOARD Toasted ciabatta bread with cheeses and preserves	120

BUILD YOUR OWN

SEASONAL FRUIT	18	TOAST / ROTI	12
YOGHURT	16	FRIES	20
BUTTER & THYME MUSHROOMS	15	EGG	10
FRIED ONION & POTATO MEDLEY	15	BACK BACON	22
AVOCADO	23	BEEF WORS	25
BAKED BEANS	13	CHILLI BEEF MINCE	25
TOMATO	10	100G BEEF PATTY	30
CHEESE	17		

Allergy statement: Menu items may come into contact with common allergens including dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. For more information, please speak with a manager.

