D|S

Welcome to The Deli Social

At The Deli Social, we celebrate the people, the land, and the stories of the Western Cape.
Our heartfelt thanks goes to the extraordinary farmers, artisans, and winemakers whose work fills our tables and glasses.
Alongside these treasures, you'll also find a few international favourites. Flavours that remind us of our own travels, carrying with them memories of distant places and shared tables far from home.

Our curated wine list is an ode to low-intervention winemaking.
Wines that honour both the winemaker and the land.
Each bottle tells a story, crafted with care, patience, and a deep respect for nature.

For those who believe food is more than a meal, it's a story, a joy, a connection. Each dish is designed to celebrate the simplicity and beauty of every ingredient. Our menu is intentionally small and dedicated to preserving the integrity of each plate.
For that reason, we kindly do not allow substitutions.

The Deli Social is a place for slowing down, for gathering with friends, for conversation, and for community. We believe in the joy of eating and drinking together – food and wine as a social ritual, as old as time.

Our kitchen has been designed to be open and welcoming. Please feel free to pop in, meet the chefs, and ask questions, they'd love to share their craft with you.

All items are prepared in a kitchen where nuts, dairy, and gluten are present. We strive to keep things separate but cannot guarantee the absence of allergens.

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From the Deli Counter

Available Thursday - Sunday from 12:00

Curated Grazing Board (Serves 2 - 4)

A curated selection of our favourite local cheese and charcuterie, served with seasonal preserves, berries, honeycomb, nuts, dried fruit and “Yesterday’s Baguette”

450

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From the Deli Counter

Available Thursday - Sunday from 12:00

Richard Bosman Pepper Feut 37 / 50g
Richard Bosman Salami Vino 37 / 50g
Richard Bosman Coppa 37 / 50g
Richard Bosman Rosemary Ham 31 / 50g
Richard Bosman Truffle Salami 40 / 50g
Richard Bosman Mortadella 33 / 50g
(Imported) Prosciutto Crudo 42 / 50g
Richard Bosman Beef Pastrami 35 / 50g

Belnori Amboseli Mountain Cheese (Jersey) 45 / 50g
Belnori Kilembe (Goat) 45 / 50g
Belnori Tanglewood (Goat) 45 / 50g
Belnori St Francis of Ashisi (50% Goat / 50% Jersey) 185 / 175g Portion
Kokerboom Blackwing Stilton 170 / 200g Portion
Kokerboom White Steenbras (Camembert) 170 / 220g Portion
Kokerboom Cape Cobra (Red Wine Infused) 38 / 50g
Langbaken Karoo Crumble 37 / 50g
Langbaken Williston 37 / 50g
Gays Guernsey Dairy Prince Albert Royal 32 / 50g
Gays Guernsey Dairy Karoo Emmentaler 38 / 50g

Olmeda Gordal Spanish Olives 33 / 50g

A Little Something Extra

35 / Each or 140 / A Bit of Everything
Chaloner Whole Green Figs, Three Fish Pantry Apple & Saffron Jam,
Honeycomb, Mixed Nuts & Dried Fruit, Pickles, Mixed Berries,
“Yesterday’s Baguette”

Deli Counter Selections Subject to Availability

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Small Plates - Lunch & Dinner

Available Thursday - Sunday from 12:00

House Baked Focaccia of the Day
Piquetberg Olive Oil & Babylonstoren Aged Balsamic
45

"Boquerones" White Anchovies · Lemon · "Yesterday's Baguette"
105

Brioche Prawn Toast · Chives
145

Wagyu Brioche Sliders · Truffle Aioli · Parmesan · Meuse Banana Pepper
110

Deli Social Salad
Ask Your Waiter For Today's Option

Olives

Olivia Organic Kalamata Olives from Hout Bay (150g) 105
Perello Gordal Picante Spanish Olives Tin (150g) 130

Saldanha Bay Oysters

Danya Buttermilk, Finger Lime Pearls 54
Mignonette 52
Tabasco · Lemon 45

Dips & Grilled Sourdough

White Bean · Red Pepper · Sesame · Confit Lemon · Sumac · Chilli Oil (VG)
110
Whipped Feta · Hot Honey · Pistachio · Confit Garlic
125

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Small Plates - Dinner

Available Thursday - Sunday from 17:30

Yellow Fin Tuna Crudo · Olive · Macadamia · Fleur de Sel · Lemon
140

Aged Kalahari Beef Tartare · Salt Cured Egg Yolk · Crispy Onions · Parmesan
170

Whole Roasted Eggplant · Salsa Romesco · Pangrattato (VG)
130

Heirloom Cherry Tomatoes · Cream of the Crop Labneh · Herb Oil
125

Wild Kalahari Lamb Rump · Aleppo Butter · Herbed Yoghurt
215

Sirloin · Béarnaise · Fynbos Salt
220

Deli Social Salad
Fresh · Vibrant · Seasonal
Ask Your Waiter For Today's Option

Monthly Pasta Feature

Spaghetti Carbonara
RB Guanciale · Parmesan · Pecorino. Egg · Butter · Rummo Bucatini
170

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Dessert

Available Thursday - Sunday from 17:30

Crema Catalana

135

Affogato inspired by Massimo’s

Vanilla Bean Ice Cream · Espresso · Massimo’s Coffee Choc Liquer

105

Mondvoel Soet Seasonal Cakes

90

Burnt Basque Cheesecake

90