·ELYSIUM·
EATERY

SANDOS

We bake the Hokkaido milk bread ourselves and use it to make the kind of sandos we like to eat—generous, full of flavour and just a little different from the usual. Familiar at heart, with a few ideas of our own worked in along the way.

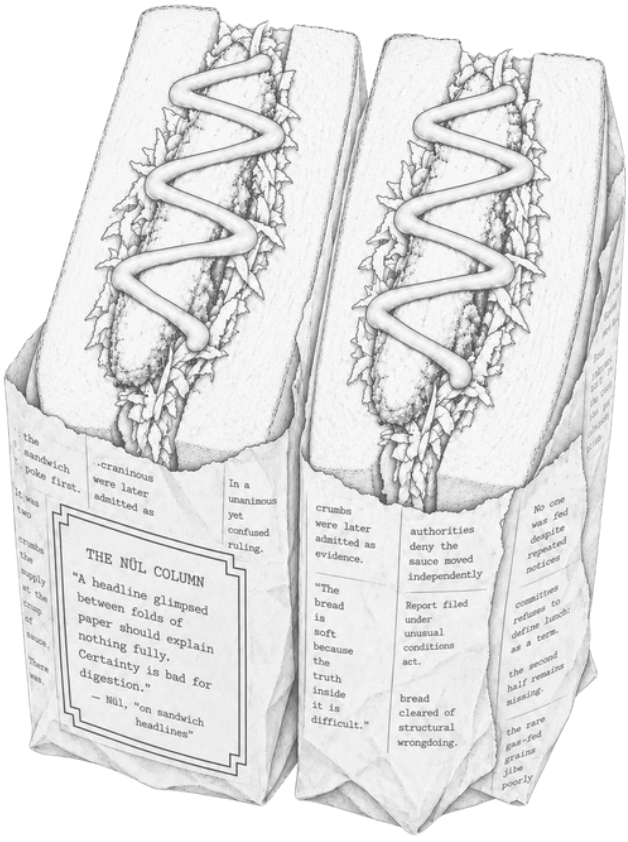
BREAKFAST SANDO — R 95
Hokkaido milk bread · folded omlette
bacon · avocado · cheese
pickled onion · chips

CHICKEN SANDO — R 100
Hokkaido milk bread · fried chicken
house slaw · Nashville Hot Honey ·
chips

TAMAGO SANDO — R 85
Hokkaido milk bread · soft-boiled
egg · kewpie mayo · chips

AUBERGINE KATSU — R 105
Hokkaido milk bread · crumbed
aubergine · labneh · harissa
baby spinach · chips

TOASTED CHEESE — R 60
Add Ham +R10
Add Tomato +R5



HOUSE-MADE

Hokkaido milk bread is a soft, lightly sweet Japanese-style loaf, made with tangzhong for its pillowy texture. We bake ours fresh in-house every day for our sandos.

PAIR IT WITH	
HOT BEVERAGES	Flat White
COLD BEVERAGES	House Iced Tea
BEERS	Stella Artois

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MAINS

Not everything belongs between two slices of bread. These are the dishes we come back to when we want something from a plate—the sort of food that calls for a knife and fork, a drink alongside it and a little more time at the table.

ELYSIUM BURGER **R 165**
Angus beef · cheese · tallow onions · house sauce · pickles · Hokkaido milk bun · chips

DENVER STEAK FRITES **R 275**
250g Angus Denver on chips · bourbon BBQ glaze · Café de Paris butter **or** pepper sauce



AUBERGINE CUTLET **R 140**
Panko-crumbed aubergine · house tomato sauce · labneh

DESSERTS

Some meals call for something sweet, others for coffee or a little something stronger. However you finish, take your time with it.

BASQUE CHEESECAKE **R 80**
Soft centre · caramelised crust · brûléed sugar



AFFOGATO **R 85**
Ice cream · espresso · Van Ryn's 10 Year Brandy

DOM PEDRO **R 75**
Amarula · Kahlúa · Frangelico or whisky