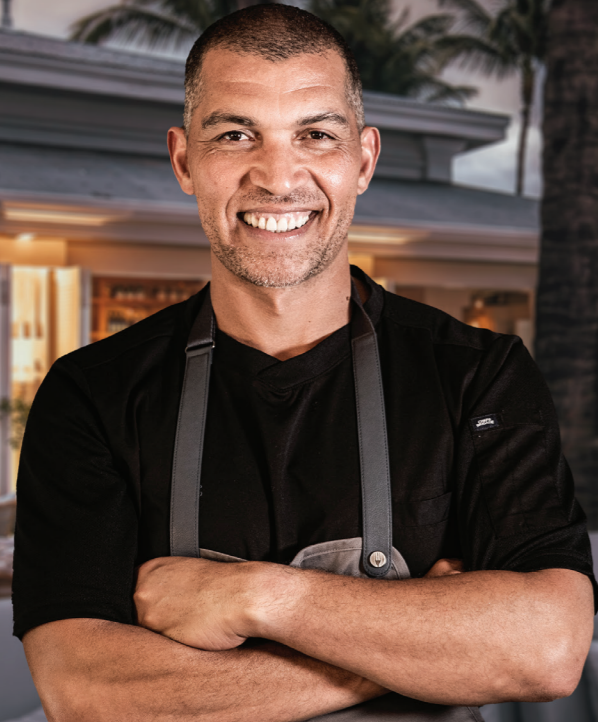




**MARÉ MARÉ**  
BEACH RESTAURANT  
BY Reuben



Sugar Beach is partnering with Reuben to introduce a new à la carte menu at Maré Maré Beach Restaurant.

Over his 30-year cheffing career, Reuben has taught Martha Stewart to pickle fish, cooked for Denzel Washington and Sean Connery, and appeared on shows like Today and Masterchef South Africa. He's collaborated with renowned chefs and cooked in unique locations, from Antarctica to the Kgalagadi bush, showcasing his creativity and expertise.

Despite adventures in Azerbaijan, Brazil, the USA, and Seychelles, Reuben calls Franschhoek home. Of the 10 restaurants he's opened, four—Reuben's, Arkeste, Let's Frite, and Franschhoek Beer Company—remain in this Cape Winelands village.

Reuben's passions include his family, friends, restaurants, wine, real food, and meaningful connections. In his fifth book, he draws on global flavours and invites readers to his favourite pastime: braaiing simple, flavorful dishes over glowing coals, creating smoke-scented evenings filled with conversation and char-enhanced delights.

## STARTERS

	BB/NR	HB/FB/AI
<b>Marinated Tuna Tartar</b> Crispy tostada, smoked chilli, guacamole, citrus	1,000	0
<b>Beef Tartar</b> Whole grain mustard, truffle parmesan shoe string fries	1,050	0
<b>Fried King Oyster Mushrooms</b> Ricotta ravioli, 'beurre noisette', mustard herb vinaigrette	1,050	0
<b>Mauritian Mango</b> Burrata, rocket salad, savoury-pecan granola, extra virgin olive oil, balsamic	950	0
<b>Prawn Fritters</b> Watermelon, avocado, cashews, orange, mint-green chilli-coriander yoghurt	1,100	0
<b>Chicken Cæsar salad</b> Avocado, parmesan, aged balsamic	1,050	0
<b>Octopus</b> Chorizo, smokey pepperonata, tomatoes cherries, potato samoesa	1,050	0
<b>Seafood salad</b>	1,100	0
<b>White Fish Ceviche</b> Mango, coriander oil, tomato, passion fruit, croutons	1,100	0
<b>Tuna Carpaccio</b> Orange, grapefruit, yuzu	1,000	0
<b>Beef Carpaccio</b> Fructus olive oil, aged balsamico, parmesan, rocket	1,000	0

## MAIN COURSES

	BB/NR	HB/FB/AI
<b>Fire-Roasted Beef Tenderloin</b> Madagascan green peppercorn sauce, fries, thyme salt	1,650	650
<b>Fire-Roasted Beef Sirloin</b> Sticky smokey jus, chimmichuri	1,600	0
<b>Marinated Fired Lamb Rack</b> Mint salsa verde, aligot, jus	2,150	900
<b>Seafood risotto</b>	1,890	450
<b>Crispy Pork Belly</b> Carrot purée, ginger, chilli, glaze, labne	1,500	0
<b>Prawn Rodrigues Saffron</b> Red chilli, Italian Parsley linguini	1,425	0
<b>Cacio Pepe</b> Grilled local squid, white wine cream, rocket	1,425	0
<b>Ricotta Ravioli</b> Butternut, roasted pear, pinenuts, roasted king oyster mushrooms, parmesan	1,425	0

## FROM THE GRILL

	BB/NR/HB/FB/AI
<b>Lobster</b>	2,900
<b>Tiger Prawns</b>	1,900
<b>Local Fish</b>	1,400
<b>Salmon</b>	1900

*SAUCES : tarragon butter, peri-peri butter, lemon butter, mushroom cream, pepper cream*

## SIDE DISHES

	BB/NR	HB/FB/AI
<b>Shoestring Fries</b>	350	0
<b>Green Salad with Mustard Dressing</b>	350	0
<b>Green Beans with Almonds and Garlic</b>	350	0
<b>Broccoli with Pangrattato</b>	350	0
<b>White Rice</b>	350	0

## SIGNATURE PIZZAS

	BB/NR	HB/FB/AI
<b>Pepperoni</b> Burrata and fresh chillies	1,200	0
<b>Beef Ragout</b> Jalapeño, BBQ sauce, and mozzarella	1,100	0
<b>Olive &amp; Anchovy</b> Caramelised onion, tomato, mushroom and mozzarella	1,100	0
<b>Parma Ham</b> Tomato, mozzarella, and rocket	1,300	0

## DESSERTS

	BB/NR	HB/FB/AI
<b>Cheesecake</b> Pineapple, mint-lime sorbet	725	0
<b>Fruit Sorbets</b> Vanilla cream, pistachio tuilles	725	0
<b>Profiteroles</b> Vanilla ice cream, chocolate sauce, candy floss	725	0
<b>Panna Cotta</b> Raspberries, coulis, lavender shortbread	725	0
<b>Lemon Tart</b> Cream and raspberriess	725	0