



CEDARBERG AFRICA

Cape Town Restaurant Guide

Top Restaurants in Cape Town



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Cape Town has long been praised as a top culinary destination, winning awards and new restaurants and talented young chefs are popping up all the time.

Some of the finest restaurants that South Africa has to offer can be found in the Mother City, with 3 being named in the World's Top 100 Best Restaurants.

Provided is our recommended list of best restaurants to visit in Cape Town. But there may be many more that you find when in town. It's a true culinary destination!

We indicate both the *World's 50 Best*, *50 Best Discovery* and locally respected *Eat Out Awards* to give you an indication of both local and international awards achieved



FYN

Cape Town City Bowl

There are whispers of French-Japanese fusion, but it's more than that. And it's not just about the food; it's also about the service and the beverages. All three intersect to create a dynamic and assured entity: FYN restaurant. The menu is influenced by Africa, with an overarching Japanese aesthetic.

They offer a condensed 5-course kaiseki-style meal with wine pairings given by Jennifer, who was the sommelier at La Colombe for 17 years. The restaurant is on the fifth floor and has views of Table Mountain and Lion's Head. The interior is sophisticated, warm, and up to date.

Eat Out Awards 25: 3 Stars, highest rating, one of only 7 in South Africa
World's 50 best rating- #37

Opening times: Lunch: Monday – Saturday, 12pm – 2pm
Dinner: Monday – Saturday, 6pm – 8.30pm

Contact details: 021 286 2733 | info@fynrestaurant.com
Address: 5th Floor, Speakers Corner, 37 Parliament Street, Cape Town

Reservation Recommendation:
Bookings are essential. This restaurant may be fully reserved some time in advance. So, book at least 3/4 weeks ahead of time.

La Colombe

Constantia

Silvermist Wine Estate, nestled high in the slopes of the Constantiaberg Mountain, is a breathtaking jewel in the Constantia Wine Valley. Here is where you'll find La Colombe - headed by chef-proprietor Scot Kirton and executive chef James Gaag.

With over two decades of accolades, La Colombe has not only directed many careers but also paved the way for innovative dishes including French-Asian fusion. The restaurant's clean design is the perfect canvas for James and his team to create these imaginative dishes with foraged ingredients that turn out beautifully plated with precision.

Good to know: La Colombe was voted 94 in The World's 50 Best Restaurants 2024, and Best in Africa. Other restaurants in the La Colombe stable include La Petite Colombe, Foxcroft and Protégé, Epice, Pier and Waterside, all worth a visit in their own right.

Eat Out Awards 25: 3 Stars, highest rating, one of only 7 in South Africa, Nominee in World Culinary Awards. *World's 50 Best Rating - # 49*

Opening times: Lunch: Monday – Sunday, 12pm – 1.30pm
Dinner: Monday – Sunday 6pm – 8pm

Contact details: 021 794 2390 \ reservations@lacolombe.co.za
Address: Silvermist Wine Estate, Main Road, Constantia Nek, Cape Town

Reservation Recommendation: Bookings are essential! This restaurant may be fully reserved some days/weeks in advance. So, make a reservation at least 3 weeks in advance.





Pier

V&A Waterfront

Pier, the latest addition to Scot Kirton's restaurant empire, promises culinary adventure, theatrics, but with John Norris-Rodgers at the helm, the focus is on the best flavours tapped from the best local ingredients. On offer is a set of 9 or 11 dishes running the gauntlet of the La Colombe group's skills with aplomb – from the very first “snack” to the petit fours offered with the bill.

The team traverses a spider-silk thread between theatrics, molecular gastronomy & old-fashioned French technique. Overshadowing even the floor-to-ceiling vistas of the harbour and the elegantly understated décor. A dining experience of this stellar quality in the Waterfront is long overdue!

Eat Out Awards 25: 3 Stars, Nominee in World Culinary Awards

Opening times: Lunch: Monday – Sunday, 12pm – 1:30pm
Dinner: Monday – Sunday, 6pm – 7:30pm

Contact details: 021 879 6328 | reservations@pier.restaurant
Address: Pierhead Building, V&A Waterfront, Cape Town

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.



Salsify

Camps Bay

Nestled in the leafy Camps Bay, Salsify at The Roundhouse offers a breathtaking view of the Atlantic Ocean. Founded by two-time head chef Ryan Cole as a tribute to his father, a veteran fisherman. Ryan also served as Luke Dale Roberts' head chef at erstwhile Test Kitchen before opening this fine dining creation.

Each dish is an exercise in simplicity and refinement, showcasing the natural flavours of sustainable cooking. The interiors have taken design cues from the exterior's edgy sophistication while still providing sumptuous fabrics and furnishings. Plus, the service, and wine list, is exemplary – there's no detail left untouched.

Eat Out Awards 25: 3 Stars, highest rating, one of only 7 in South Africa.
Salsify is also on the *World's 50 Best Discovery List*

Opening times: Lunch: Tuesday – Sunday, 12.30pm – 2pm;
Dinner: Tuesday – Saturday, 6pm – 8.30pm

Contact details: 021 010 6444 | reservations@salsify.co.za
Address: The Roundhouse, Roundhouse Road, Camps Bay, Cape Town

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book at least 3 weeks ahead of time.



Beyond

Constantia

Peter Tempelhoff (chef-patron of FYN) returns to his old stomping ground, the Constantia Winelands, with his latest opening at Buitenverwachting, bringing talented chef Ashley Moss and general manager Jennifer Hugé along for the ride. Helmed by Julia du Toit, the kitchen delivers a compelling lineup of pitch-perfect à la carte dishes that are pared-back and accessible.

At Beyond, special attention has been paid to sourcing a diverse range of special raw produce. From rare-breed meats and seasonal heirloom vegetables to artisanal cheeses, this diversity showcases and celebrates the 'weird and wonderful' and the beauty of unique strains and flavours.

Eat Out Awards 25: 2 Stars

Opening times: Lunch: Wednesday to Sunday, 12pm – 2:30pm
Dinner: Wednesday to Saturday, 6pm – 8:30pm

Contact details: 021 794 0306 | info@beyondrestaurant.co.za
Address: Buitenverwachting, 37 Klein Constantia Road, Constantia, Cape Town

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.

Chef's Warehouse Beau Constantia

Constantia

Only 20 minutes from Cape Town, this is an exceptional place to share gorgeous and adventurous food, wine and conversation.

The Beau Constantia restaurant is co-owned by Ivor Jones and Liam Tomlin. Chef Ivor Jones has created an amazing food menu, with a specific focus on dishes that use the ingredients from the farm's gardens. Plus, the farm setting has panoramic views of everything you'll see while dining there. This is a dining experience worth writing home about!

Eat Out Awards 25: 2 Stars, highest rating, one of only 7 in South Africa

Opening times: Lunch: Monday – Sunday, 12pm – 2:30pm
Dinner: Monday – Saturday, 6pm – 8:30pm

Contact details: 021 794 8632 | cw@beauconstantia.com
Address: Beau Constantia, 1043 Constantia Main Road, Cape Town

Reservation Recommendation:
Bookings are essential! This restaurant may be fully reserved some days/weeks in advance. So, make a reservation at least 3 weeks in advance.



Ouzeri

Cape Town City Centre

Ouzeri, by Nic Charalambous, started as a string of pop-ups in Cape Town - including a summer residency at Leo's wine bar. He aims to put Cypriot cuisine in the limelight and is inspired to present a version of Greek food that is yet to be seen in South Africa. By exploring beyond the Greek food clichés, Nic bridges the gap between the familiar and the experimental.

Inspired by his travels, he has combined a mix of old family recipes and dishes from the various regions in Cyprus and Greece. He has developed authentic recipes with a modern style and execution of flavours

Eat Out Awards 25: 2 Stars

Ouzeri is also featured on the World's 50 best Discovery list

Opening times: Lunch: Saturday, 12pm-2:30pm

Dinner: Tuesday-Saturday 6pm-9:30pm

Contact details: 061 533 9071 | seeyou@ouzeri.co.za

Address: 58 Wale Street, Cape Town City Centre

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.





Salon

Woodstock - City Centre

SALON represents the pinnacle of refined dining under the vision of celebrated chef Luke Dale Roberts. This sophisticated establishment offers a captivating global tasting menu expertly executed by Executive Chef Carla Schulze.

The restaurant's elegant interior, characterised by crisp white tablecloths and a luminous golden entrance, creates an atmosphere of timeless sophistication. Each meticulously crafted dish tells a story of culinary exploration, drawing inspiration from diverse international traditions.

SALON delivers more than just a meal—it provides an immersive dining journey where innovation meets exceptional flavour.

Eat Out Awards 25: 2 Stars

Opening times: Dinner: Tuesday to Saturday, 18h00 to 20h00

Contact details: 087 093 5890 | hello@salonct.co.za

Address: 1st Floor silo building, The Old Biscuit Mill, 375 Albert Road, Woodstock

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.



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The Pot Luck Club

Woodstock - City Centre

From world-feted chef-patron Luke Dale Roberts, whose Test Kitchen was the best restaurant in Cape Town for the 11 years it was operational, The Pot Luck Club is headed by chef Jason Kosmas and its menu designed to encourage plate-sharing, so that you can experience the gamut of flavours that are present in a meal.

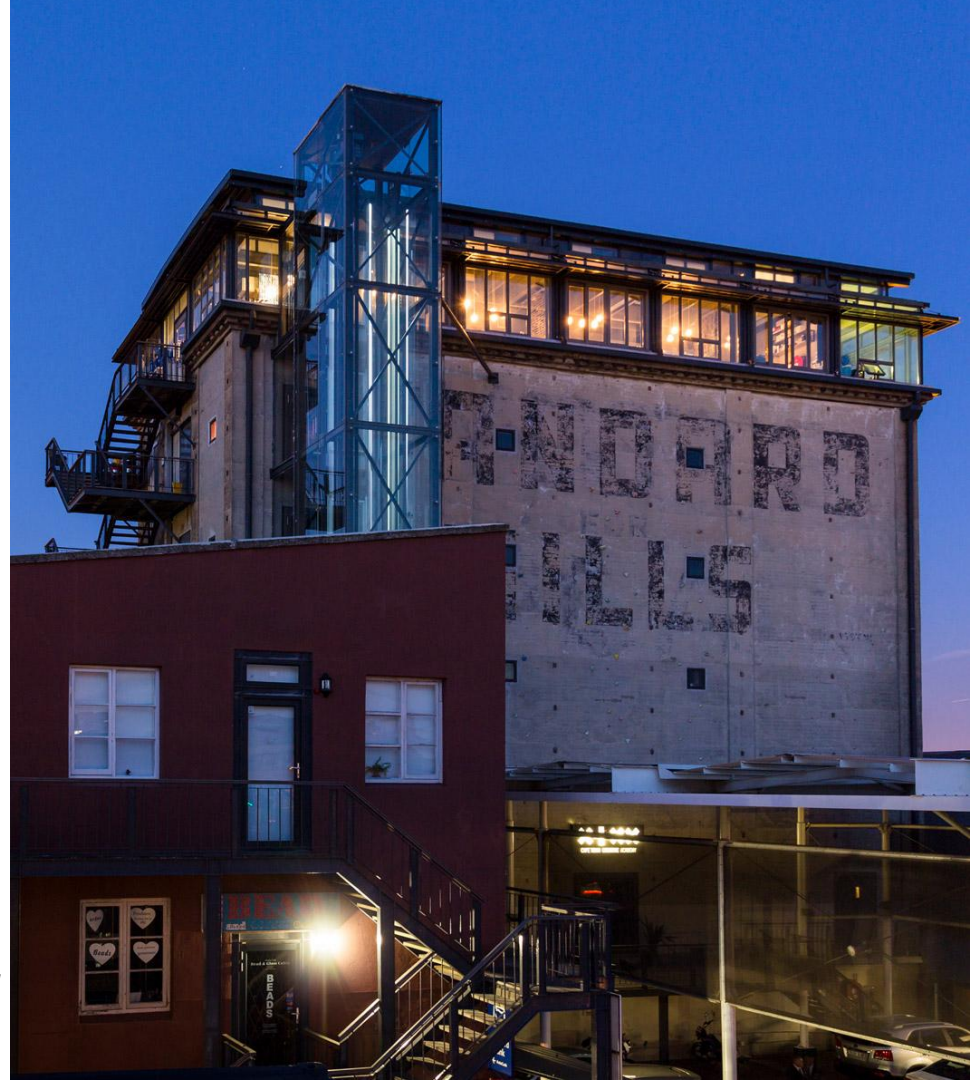
With dishes like lamb with biryani rice and spiced tomatoes, or caramel-spiked chocolate custards, you'll be tantalized by their large assortment of culinary delights. The restaurant is located on the top floor of the Silo at The Old Biscuit Mill – it's a lovely spot for urban views no matter day or night.

Eat Out Awards 25: 2 Stars

Opening times: Brunch: Sunday, 11am – 12.30pm
Lunch: Monday – Saturday, 12.30pm – 2pm
Dinner: Monday – Saturday, 6pm – 8.30pm

Contact details: 021 447 0804 | reservations@thepotluckclub.co.za
Address: Silo Top Floor, The Old Biscuit Mill, 373 – 375 Albert Road, Woodstock, Cape Town

Reservation Recommendation: Bookings are essential! This restaurant may be fully reserved some days/weeks in advance. So, make a reservation at least 3 weeks in advance.





The Waterside

V&A Waterfront

La Colombe is one of Cape Town's most beloved restaurants. Their newest sister restaurant at the Waterfront has an airy and bright atmosphere perfect for a summer meal with friends. The menu offers five courses, some interesting dishes like Japanese-inspired milk bun stack for starters, prawn salad infused with local flavours, and asparagus that are freshly harvested from Rivonia.

And in true Colombe style, it's reasonably priced! Five courses will only set you back R795 while still maintaining high quality.

Eat Out Awards 25: 2 Star

Opening times: Monday, 5.30pm – 8.30pm
Tuesday – Saturday, 12pm – 2pm; 5.30pm – 8.30pm

Contact details: 021 879 6329 | reservations@thewaterside.restaurant
Address: Pierhead Building, V&A Waterfront, Cape Town

Reservation Recommendation:

This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.



Elgr

City Centre

Chef-owner Jesper Nilsson was born in Sweden and has worked in the restaurant industries of both countries.

Here local, seasonal ingredients take centre stage in dishes that are flavour-forward and contemporary. Offering a good balance between meaty and plant-based dishes, the menu consists of small, tapas-style plates meant to be shared for starters, than more traditional main offerings.

The interior is minimalist-industrial clad in moody tones of charcoal with pops of teal, blonde wood and brown leather, an enviable assortment of designer chairs and light pendants, and thriving potted plants. In winter, a roaring fireplace makes a cosy dining experience, while the small, lush courtyard outside is a vibe in summer, with great cocktails on offer and sometimes local music.

Eat Out Awards 25: 2 stars, Nominee in World Culinary Awards

Opening times: Lunch: Thursday to Saturday, 12pm to 3pm
Dinner: Tuesday to Saturday, 6pm to 11pm

Contact details: 021 422 0384 | reservations@elgr.co.za | <https://elgr.co.za/bookings/>
Address: 75 Kloof Street, Gardens

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*One cannot think well, love
well, sleep well, if one has not
dined well.*

Virginia Woolf



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The hotspots

Cape Town doesn't only boast top-class restaurants. A variety of rooftop bars, boutique wine bars and tapa spots await visitors.

Here are some more casual eateries and bistros that you simply cannot miss!



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Grub & Vine

Grub & Vine by Chef Matt Manning serves refined bistro-style fare, in a relaxed, contemporary space. Grub & Vine's seasonal menu changes regularly and the wine list features some of South Africa's most respected producers. The restaurant also features a lounge style wine bar above its locale.

Look out for its sister restaurant at the Norval Foundation in Constantia.

Where: 103 Bree St, Cape Town City Centre, Cape Town,
Contact: +27 87 153 5244 | hello@grubandvine.co.za

Web: <https://www.grubandvine.co.za/>

When can I go? Lunch: Monday – Saturday, 12:00 – 15:00 / Brunch: Saturday, 11:30 – 15:00
Dinner: Monday – Saturday, 18:00 – 21:30



Kloof Street House

Located in the heart of Cape Town, Kloof Street House offers a retreat from the hustle and bustle of daily life. Walk through the fairy-lit enchanted gardens and into a Victorian home – this is your escape, where you can enjoy delicious meals at one of the many venues. Whether it's Sunday lunch with live jazz, romantic candle lit dinners in their dining rooms or cocktails under the trees in their gardens, Kloof Street House has everything you need for an unforgettable experience.

Where: 30 Kloof Street, Gardens, Cape Town
Contact: +27 21 423 4413 | info@kloofstreethouse.co.za

Web: <https://www.kloofstreethouse.co.za/>

When can I go? Mondays, 12:00 till late / Tuesday to Sunday 10:00 till late



Addis in Cape Ethiopian Restaurant

Addis in Cape is a contemporary Ethiopian restaurant that provides you with an unforgettable dining experience. Their passion is storytelling, and they hope to showcase the richness of Ethiopia's history and traditions through their food. They've taken great care to ensure your meal is as authentic as possible.

Where: 168 Loop St, CBD, Cape Town, 8001, South Africa
Contact: +27 76 846 0929 | celebrate@addisincape.co.za

Web: <https://addisincape.co.za/>

When can I go? Monday to Saturday, 12:00 – 22:30



GOLD Restaurant

GOLD Restaurant offers an authentic African experience. Whether you'd like a private gathering, dining experience, or even catering, they have everything. As much as they are a traditional African restaurant, they're also so much more. Besides their 14-dish safari tasting menu and themed entertainment, they offer a variety of modern and African inspired classes to take during your visit.

Where: 15 Bennett Street, Green Point, 8005
Contact: +27 21 421 4653 | info@goldrestaurant.co.za

Web: <https://goldrestaurant.co.za/>

When can I go? Monday to Sunday, 18:30 – 22:00



Tiger's Milk

The slogan "Dude food made real" is most appropriate for this particular spot with chicken wings, grilled pork ribs, pure beef burgers and pizzas on the menu. If you are watching your waistline, fear not...Tiger's Milk also offers a variety of salads such as the Caesar (with a deep-fried soft egg) and the Parma ham and goat's cheese salad. As is customary for such a 'trendy' hangout in the heart of the city, you will find plenty of craft beer on tap to quench your thirst.

Where: 44 Long Street, City Bowl, Cape Town (and other locales throughout the city)
Contact: 021 422 3556 | info@tigersmilk.co.za

Web: <http://tigersmilk.co.za>

When can I go? Monday – Saturday, 11:00 – late



The Village Idiot

If you want to experience Cape Town nightlife whilst sampling some local flavours, then look no further than The Village Idiot. From the creators of Aces & Spades, this restaurant and bar is the latest cool place to be, and rightly so, as it offers everything from live music, delicious food and great beer to 30 Seconds and other board games, a pool table and a laid-back English pub-style vibe.

Where: 32 Loop Street Cape Town, City Bowl
Contact: 021 418 1548 | info@thevillageidiot.co.za

Web: <http://thefirmct.co.za/the-village-idiot>

When can I go? Wednesday to Saturday from 18:00



Taqueria

El Burro Taqueria is a smaller, more intimate version of the popular Mexican restaurant El Burro – situated on vibey Kloof Nek Road opposite the hipster hang-out Power and the Glory. The menu includes individually plated homemade tacos (made to perfection!) with a choice of beef, chicken, pork, fish fried, chilorio pork as well as a vegetarian option. Steak and vegetarian quesadillas are also on offer, and starters include chili rellenos (chili poppers) and fresh, juicy ceviche.

- Where:** Shop 1, 12 - 16 Kloof Nek Road, corner of Kloof Nek and New Church Street, Tamboerskloof, Cape Town
- Contact:** 021 422 3554 | taqueria@elburro.co.za
- When can I go?** Monday to Friday 12 noon to 11.30pm; Saturday 10am to 11.30pm



Black Sheep

Although not the 'newest kid on the block', Black Sheep has continued to transform itself into one of those places that we always recommend to friends who are looking for an unforgettable meal with a great vibe. Head Chef Jonathan Japha ensures that everything on the menu is fresh and flavoursome, with the menu changing on a daily basis. From slow cooked pork belly, roast hake, and grilled rabbit to Mustard & tarragon roast chicken breast and Seared tuna with fennel – you are bound to find something that gets your taste buds tingling.

- Where:** 104 Kloof Street, Cape Town, Western Cape
- Contact:** 021 426 2661 | info@blacksheeprestaurant.co.za
- Web:** <http://blacksheeprestaurant.co.za>
- When can I go?** Monday, 17:00 till late / Tuesday to Saturday, 12:00 till late.

Honorary Mentions

We've already mentioned some great restaurants but Cape Town's foodie scene is a constantly evolving one. The local Eat Out Restaurant Awards are a great starting point in terms of priority visits.

But be sure check out some of the following one star winners, well worth a visit:

Galjoen, City Bowl

Reverie Social Table, Observatory

Table Seven, Salt River

The Red Room by Chef's Warehouse, City Centre

The Test Kitchen Fledgelings, Woodstock

Upper Union, City Bowl

About The Author

Kate Bergh is South Africa Managing Director of Cedarberg Africa, a specialist safari company that she co-founded with her sister Ginny over 30 years ago. We help people who are unsure where to turn to for friendly well-informed safari planning.

Kate has lived in South Africa since 1993. She's travelled extensively to the countries marketed by Cedarberg. She especially likes some of the more remote areas such as Coastal Maputaland, the Makgadikgadi pans and the Lower Zambezi.

She's had the pleasure of testing out several of these restaurants when out and about in Cape Town. Her home is in the Cedarberg mountains to the north (hence the name of the company) where she enjoys hiking and mountain biking.



Bon appetit!

Planning Cape Town as part of a wider safari holiday? Our team can help you combine the city's food, wine and scenery with the perfect safari, lodges and Cape routing - all tailored around your interests, timing and budget.

Have questions? Schedule a time to chat or email us at:

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