

NICE TO MEAT YOU

Piacere di conoscerti

BABYLONSTOREN CHIANTINA BEEF MENU
CELEBRATING ITALIAN + LOCAL FAVOURITES + FISARMONICA



The best meat in the world comes from Chianina cattle. The Chianina is an age-old, white-coated breed from Italy that happens to be the largest cattle breed of them all. Our small herd of Chianina cattle is farm-reared and fed entirely on a grass diet.

Our maturation room is lined with Himalayan salt tiles and operates at exactly 6°C.

The salt helps to evaporate excess water, and since fresh meat consists mostly of water, it concentrates the flavour of our meat.

The slow breakdown of collagen works to tenderise the meat, and the colour then turns to a dark red.

Our meat is dense with natural fat marbling and has a thin outer coating of fat, helping to extend the ageing process.

Our steaks reach the rarefied levels of the best Bistecca alla Fiorentina.

HOT COALS

boerewors + *biltong*

'Boerewors', an Afrikaans word, literally means 'farmers' ('boere') and 'sausage' ('wors'). Boerewors is made from coarsely minced beef that is combined with dry-roasted coriander as a main ingredient. Our Chianina boerewors contains no pork. No South African barbecue or 'braai' is complete without boerewors.

'Biltong', from the Dutch 'bil' ('rump') and 'tong' ('strip'), is a kind of meat preserved through a technique that was used by the Khoikhoi. The Khoikhoi sliced meat into strips first and then cured it with salt before hanging it up to dry. When the Dutch, German and French settlers arrived in the 17th century, they added vinegar to the curing process. The Dutch spiced the biltong by adding cloves, pepper and coriander. Our moist biltong is served after being chargrilled over the fire.

SMOKE

other cuts

Whole-animal utilisation is a way of getting maximum value out of an animal by using all the cuts. Options include gelatin, derived from the bones and used to make delicious brawn, and suet and leaner cuts are used for smoking. Tougher cuts are slow-cooked, braised and prepared to perfection with care and knowledge. Since Chianina meat is rich and flavoursome, we prefer adding vinaigrette, pesto or fresh herbs rather than a rich sauce.

COOL

garden salad greens + vinaigrette

A crispy salad with seasonal garden harvest to cleanse your palette. Served with a dressing on the side.

FLAME

jaco's choice of prime Chianina cuts

A selection of three juicy cuts. This meat is grilled over high heat for a perfect caramelisation of the fat, first directly over hot coals, then over indirect heat to completion. Fat contains flavour and so we keep the fat for an enhanced flavour experience; both fat and bone bring added flavour to our meat. While the exterior is charred and crisp, the interior remains juicy pink – we recommend having yours rare to medium-rare!

ASH

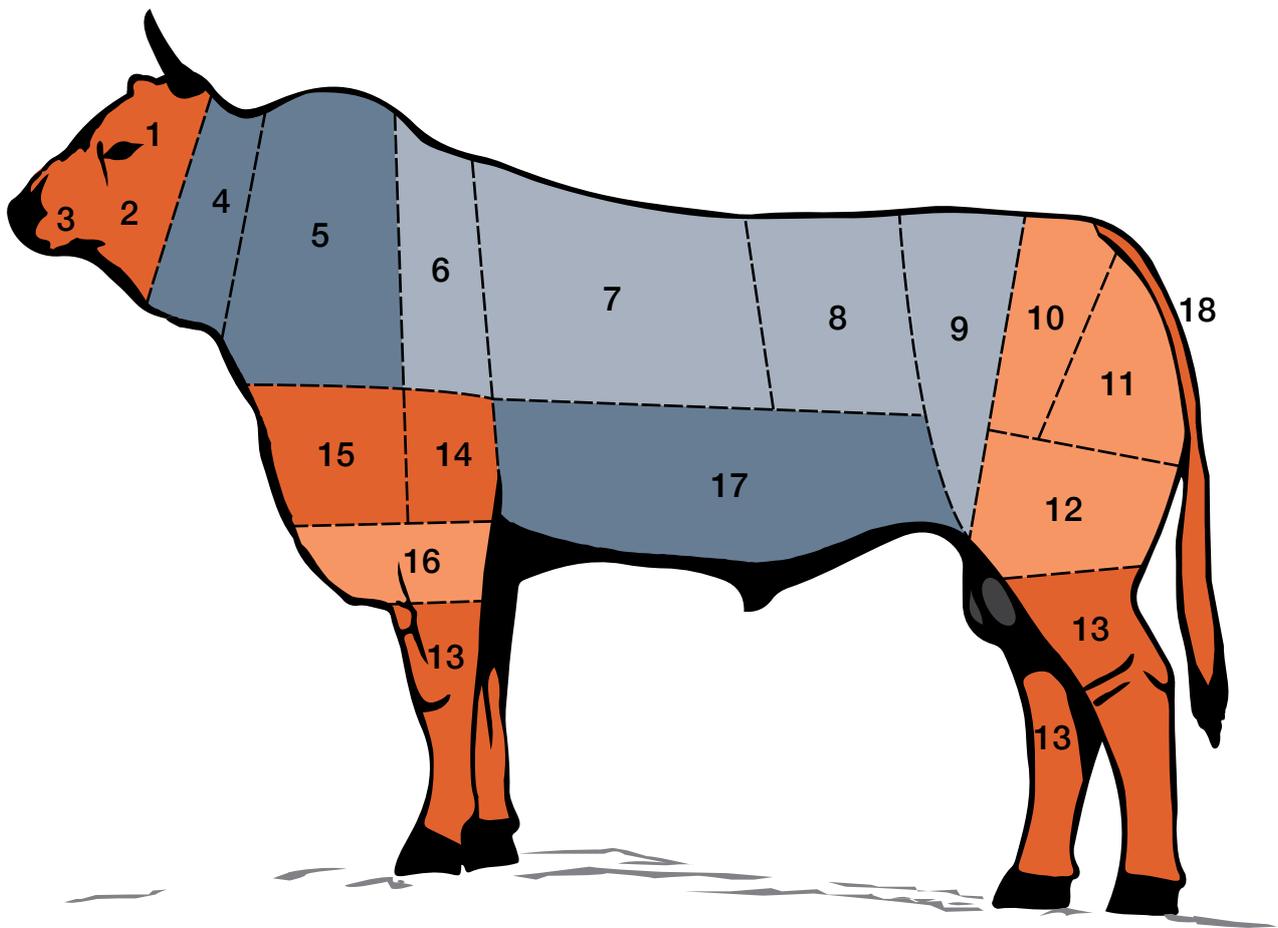
local favourite + cinnamon dust

Local is 'lekker'. Our chef's choice of a local iconic dessert - including Milk Tart, Malva Pudding, Koeksisters or Cape Malay Koeksisters, 'Melkkos', Sago Pudding or Pancakes. Add a dash of cinnamon if you like.

NIGHTCAP

12-year-old balsamic vinegar

Our balsamic vinegar is made partly from grape must and to hold the accolade of a true balsamic vinegar, the grapes originate in Modena, Italy. It is dark, concentrated and intensely flavoured. Aged balsamic vinegar is served in droplets to enhance flavour and is a traditional Italian digestive.



BABYLONSTOREN CHIANINA MEAT CUTS

1	<i>head</i>	7	<i>sirloin</i>	13	<i>shin</i>
2	<i>cheeck</i>	8	<i>t-bone</i>	14	<i>thin rib</i>
3	<i>tongue</i>	9	<i>rump</i>	15	<i>thick rib</i>
4	<i>neck</i>	10	<i>silverside</i>	16	<i>brisket</i>
5	<i>chuck</i>	11	<i>topside</i>	17	<i>flank</i>
6	<i>rib eye</i>	12	<i>thick flank</i>	18	<i>oxtail</i>



Biltong



Boerewors



Steak



Other Cuts