

CityViews

Winter 2026

YOUR FREE CAPE TOWN CBD NEWSPAPER



We head to
the East City
for the perfect
boerie roll
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**CCID 24-HOUR
EMERGENCY
NUMBER**
082 415 7127

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SUUR bakery
celebrates the
sourdough

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SpaZa Store
comes to
town

10

HEAT Winter
Arts Festival
is back!





FROM THE CEO

Winter has set in and we're ready! Our Social Development team recently launched an initiative with The Haven Night Shelter to provide homeless clients who sleep rough in town temporary emergency shelter and access to social services.

On p. 3 you can read about how, since opening in June, The Safe Sleeping Zone has met a crucial need by giving people experiencing chronic homelessness dignified, safe overnight accommodation while assessing their needs and ability to be placed in a more permanent shelter space.

While it might be cold out there, heart-warming events abound. The HEAT Winter Arts Festival is a case in point. Aimed at providing galleries with much-needed footfall, it also promotes the work of rising stars and gives them a performing platform. Hats off to founder Mary Corrigan for pulling this off for the third year in a row and for growing the event. It's not only about art and artists: comedy, opera, performance art and music are also on the programme. The story's on pp. 10-11.

Two restaurants are on our radar in this issue, namely BURI in the East City and The Wiggle Room in Bree St. They both offer something special which is worth investigating.

Enjoy these winter months in town!

Tasso Evangelinos
CEO of the CCID

B IS FOR BIRDIE

Birds of a feather stick together. Well, they certainly do in Upper Waterkant St in town.

A total of 84 bollards in this popular area have been skilfully adorned with a beautiful array of feathered friends and famous flowers to create a welcoming urban scene. The beautification

project is part of CCID Urban Management's ongoing mission to enhance the visitor experience in town and soften the urban landscape.

The bollards were painted by well-known street artists HandControl360 Crew, who have depicted an array of birds

including the southern double-collared sunbird (right), crowned lapwing, kingfisher and heron. Flowers include the Watsonia, Oxalis, and African lily.

Says department head Kally Benito: "Indigenous art by local artists transforms town and creates vibrancy and interest."



Numbers THE CCID AT WORK FROM FEBRUARY – APRIL 2026

SAFETY & SECURITY



461

Made **461** arrests with Law Enforcement agencies

Conducted **1 205** crime-prevention initiatives



22

Dealt with **22** illegal trading offences

Responded to **4** alarm activations and secured **22** premises and vehicles

CCID-funded Traffic Wardens issued **5 920** fines to a total of **R4 008 000**



1 355

CCID-funded Law Enforcement Officers issued

1 355 fines for non-moving traffic violations to the value of **R 1 089 100** & **256** fines for bylaw and moving traffic violations to the value of **R236 800**

80

Responded to **80** medical & rescue callouts

Rendered public assistance **139** times

317

Assisted at the scene of **317** motor vehicle accidents

COMMUNICATIONS

58

Generated **58** media clips to an advertising value equivalent (AVE) of **R2 123 946** with a potential reach of **168 491 998** people



216

Wrote **216**

Facebook posts on the CCID's **3** Facebook pages



Wrote **27** LinkedIn posts on the LinkedIn platform

1

Produced **1** e-Newsletter which reached **10 901** subscribers



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URBAN MANAGEMENT

Removed **298** tonnes of litter and illegally dumped waste to landfill



481

Removed **481** incidents of graffiti

2 358

Cleaned municipal drains **2 358** times & cleaned **813** storm water drains

Maintained **365** tree wells and removed a total of **441** kg of debris



Cleared **14 456** kg of waste from municipal and storm water drains

Cleaned **607** channels and removed **903** kg of waste



Did **373** road maintenance repairs

154

Painted **154** road markings

Removed **897** strings & stickers

Removed **740** kg of cigarette butts from CCID-branded ciggie bins



Collected **17 528** litter bags at night for collection by the City

399

High-pressure hosed **399** sites

Trimmed **15** trees and removed **972** kg of garden refuse

Serviced **690** rodent boxes

SOCIAL DEVELOPMENT

Interacted with **580** homeless individuals

12

Referred **12** people for counselling and support

34

Placed **34** adults in shelters in the CBD



Assisted **17** adults to return home



Assisted **3** adults to healthcare facilities

2

Assisted **2** clients with ID applications

Conducted **60** stakeholder visits

Received donations from **Mount Nelson, A Belmond Hotel; StayEasy Cape Town City Bowl; and The Square Apartments**

CityViews

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Go to www.capetownccid.org



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OPEN FOR BUSINESS

The CCID welcomes these new business owners to town.



The SUUR team, from left: Nardus Droomer, Blessing Mafuta, Kara Droomer, Nadine Bwalia Mwewa, François and Cato Louw.

Q&A WITH CATO LOUW CO-OWNER OF SUUR BAKERY

What's in a name. Why SUUR?

Suur in Afrikaans means sour, which is inspired by our flagship product – sourdough bread. We like that those who know, know, and we love helping people figure out the pronunciation while they decide which treat to dig into. It ties in with one of our core philosophies: making people feel welcome and at home. A friendly stop at your local bakery in the middle of the city. You'll feel the opposite of sour when you leave.

How's business treating you on the Foreshore?

It's been a buzz. We have returning and new customers discovering the magic of sourdough and everything else

we make. Behind the scenes, the team is working incredibly hard, led by our head baker, François Louw, alongside Nadine Bwalia Mwewa and Blessing Mafuta. We start early, before sunrise, to ensure everything is ready when we open at 06h00. Up front, Knowledge "Knox" Mujakachi keeps things moving, turning out excellent flat whites in under a minute.

Which item sells like hot cakes?

Sourdough, almond croissants and banana loaf. Then there are the cinnabuns. On Fridays customers get a free cinnabun with any hot drink between 06h00 and 08h00. It's just our way of saying "thank you" for

supporting a small, new local bakery.

The secret to great sourdough?

Time. The time you take to feed and look after your starter. It should be bubbly and healthy to produce the best loaf. Good flour is just as important; I recommend stone-ground. Ultimately, the care you put into it shows in the final product.

We've heard the sambos are next level. Your favourite?

Brisket, Cheddar and red-onion pickle on sourdough – toasted. It's delicious.

Shop 7, 42 Hans Strijdom Ave

✉ hello@suur.co.za
 📷 @suurbakery



For more Central City news and views, subscribe to the CCID's newsletter. Go to www.capetownccid.org and fill in the pop-up window.

NEW VENUES



Sessions Cape Town

This cool venue combines a fun sports pub with a classy environment for playing social and professional pool, specifically American 9ft billiard and Heyball, formerly known as Chinese pool. It's also aimed at creating opportunities for talented young players, hence a "clean, safe" U/18 zone.

15 Lower Long St

📷 @sessionscapetown

Vida e caffè

Three new vida e caffè coffee shops are open: The Exchange in Lower Long, The Long Market in Long St and Charlie and the Chairman in Hans Strijdom Ave. They all serve vida's popular fare, but the third is perfect for that early morning or late-night cuppa as it has different operating hours (06h00-22h00 Monday to Saturday; 06h30-15h00 on Sunday).

11 Lower Long & 2 Long Sts & 8 Hans Strijdom Ave

🌐 www.vidaecaffe.com

Mugg & Bean On the Move

A grab-and-go coffee shop serving famous giant muffins, freshly brewed drinks, all-day breakfasts and more. Opening hours: 06h30-18h00 Monday to Friday; Saturday 06h30-15h00; and Sunday 06h30-14h00. Fully Halaal-certified.

Cnr Loop & Waterkant Sts

🌐 www.muggandbean.co.za

USEFUL CONTACTS

Emergency

CCID 24-HOUR EMERGENCY

(Available via cell phone or WhatsApp)

082 415 7127

(Cape Town CBD only)

AMBULANCE, HEALTH, NOISE & FIRE

107 / 021 480 7700

(24 hours)

107 from landlines only

SAPS CENTRAL CITY

021 467 8001/2

(24 hours)

CITY OF CAPE TOWN SERVICES

INCIDENT REPORTING & ENQUIRIES

Refuse collection, water issues, street lights and electricity faults
0860 103 089

Traffic signal faults
0800 656 463

Reporting illegal dumping
021 444 6223/4
021 480 7700 (a/h)

Cable theft
0800 222 771

Disaster Risk Management
080 911 4357
021 597 6000 (24 hours)

SOCIAL CONCERNS

CT Drug Counselling Centre
021 447 8026
073 755 1913 (WhatsApp)

Childline Western Cape
021 762 8198

WC Social Development
0800 220 250

CCID Social Development
021 286 0836

BYLAW & TRAFFIC INFRINGEMENTS

Law Enforcement
021 596 1999 (24 hours)

Traffic Police
0860 765 423

Metro Police
0860 765 423

DIGNITY THROUGH SAFE SLEEPING

People experiencing homelessness in town, and in need of emergency shelter during winter, have benefited significantly from The Safe Sleeping Zone, a temporary, low-threshold facility launched in June by CCID Social Development in collaboration with NGO partner The Haven Night Shelter.

Located in District Six, it provides safe, dignified bed space for up to 60 CCID-referred clients per night – while creating opportunities to offer support to individuals who are unable to access social services.

Since opening, the facility has assisted more than 200 people, who have been placed

into shelters, allowing for more effective engagement, follow-up and continuity of care. "It is a stepping stone, not a final destination," says Tara Gerardy-Bissolati, CCID Social Development manager, and Shaddie Valayadum, CEO of The Haven Night Shelter. "It's far more than a place to sleep; it's a place where hope is restored."



LET'S GO!

Got cabin fever? These cosy activities and must-visit spots in town are the answer!

As a passionate Capetonian who loves helping people experience the city in a meaningful way, I've curated some of my favourite ways to spend winter days in the city centre.

By Liza Perold



1 WARM UP AT LIGHT HOUSE HOLISTIC

There's no better way to ease into a grey Cape Town morning than with a sauna session or yoga class at Light House Holistic Wellbeing, a wellness club. Or just settle in at their in-house café for a warm drink and a light bite with a view over the city. It's the kind of comfy, restorative ritual these cold winter mornings call for. Visitors are welcome to pre-book sessions online or in person.

6th floor, The Barracks, 50 Bree St
www.lighthouseholistic.co.za

2 LUNCH AT HEMELHUIJS

Head to Hemelhuijs for a serene and season-inspired lunch. Chef patron Jacques Erasmus presents sophisticated yet down-to-earth café fare with a South African flavour. The beautiful menus, and the curated art on the walls, set the scene. Then, indulge your senses at the Hemelhuijs home store across the way where you'll find custom-designed



MAIN PHOTO Light House Holistic Wellbeing club.
ABOVE Hemelhuijs Homestore
RIGHT Grotto Spa at The Capital 15 on Orange Hotel.

lifestyle items, exquisitely crafted ceramics, homeware and table linen, artisanal pantry staples and more. I'm a huge fan of their home scents!

71 & 74 Waterkant St
www.hemelhuys.co.za

3 DINNER AND A SHOW IN THE EAST CITY

The District Six Homecoming Centre's programme of shows runs year-round. The winter line-up, especially at The Star Theatre, is fabulous. Expect live music tours, jazz, multi-media theatre productions, storytelling and more. The East City is packed with restaurants for every vibe. Some of my favourites include Galjoen, Downtown Ramen, and Lunacy. Dinner and a show, done right!

15 Buitenkant St
www.homecomingcentre.co.za

4 A COSY SELF-CARE DAY

Start your morning with breakfast at Victoria Café inside the historic Cape Town Club. One of the city's oldest institutions, the club's grand interiors and open fireplaces make it the perfect spot to warm up on a cold winter's morning. From there, make your way to the indulgent Grotto Spa at The Capital 15 on Orange Hotel.

This underground wellness sanctuary offers a curated menu of bespoke experiences from skin and body treatments to massage therapy and grooming. With its moody interiors and sumptuous design, it's unlike anything else in town and offers the perfect self-care day.

Victoria Café, 8 Queen Victoria St
www.thecapetownclub.com
Grotto Spa, The Capital 15 on Orange, Cnr Orange St & Grey's Pass
www.thegrottospa.co.za

5 ART, BUNS, AND CLAY ON BREE

Start at the Corner Store on Bree, where you'll find a beautifully curated collection of African design brands including Dear Rae. The coffee and cardamom buns from Lion's Bread come highly recommended. From there, take in the excellent art at WHATIFTHEWORLD. End the day at Clay Café in the City and paint ceramics while enjoying a glass of wine and tapas with friends. We all need a creative way of spending a grey day.

Corner Store on Bree, 164 Bree St
thecornerstore.co.za
Clay Café in the City, 199 Bree St
www.claycafe.co.za
WHATIFTHEWORLD, 16 Buitenkant St
www.whatiftheworld.com



ABOUT LIZA PEROLD

Liza Perold is a Cape Town-based content creator and curator who is passionate about helping people experience Cape Town, especially the CBD, in a more meaningful way. Her work sits at the intersection of travel, storytelling, and sustainable local development – encouraging people to explore responsibly and support small, independent brands. She also shares daily snippets of Cape Town life on Instagram, offering her followers a genuine look at the city's evolving culture, creativity, and charm. Visit www.lizaperold.com to download her guides of the city's suburbs, or her YouTube series.

[@capetownincontext](https://www.instagram.com/capetownincontext)
www.lizaperold.com



Scan the QR code to stream all the guide's episodes



Local is lekker

Homeware that is people- and planet-friendly is at the heart of the SpaZa Store philosophy.

By Sharon Sorour-Morris



ABOVE Julia Schaffer, far right back, with a group of knitters who produce items for her range.

ABOVE LEFT Beautifully crafted pot holders are part of the extensive SpaZa Store range. **LEFT** SpaZa Store brand manager, Tess Birch, in the new store in town. "We are very proud of our range," she says.

FAR LEFT "We are very pleased to have opened in Hout Street; there is a great creative vibe in the area."

It's famous for its beautiful dish covers but it all started with the humble, hard-working *lappie*, albeit not a South African one.

Local eco-friendly homeware brand SpaZa Store, now selling its curated range in a store in town as well as at its bustling V&A Waterfront shop, was created by Canadian-born Julia Schaffer 14 years ago when she was looking for a dishcloth like ones her grandmother used to make at home.

After searching high and low, she decided to have them made. Having worked in the South African fashion trade for decades, Schaffer knew that many women who were employed in clothing factories in the city worked long hours, often leaving home (and their families) at 05h00 and returning late.

So, she came up with an ingenious plan: using her grandmother's original hand-written pattern, she would get her cloths, and the women would get the opportunity to work from home, creating home industries on the Cape Flats.

CREATING WORK

This win-win situation has provided employment for scores of Cape Town women while creating a unique range of authentic homeware that is not

only proudly South African but sustainable, too.

Brand manager Tess Birch explains that the first kitchen dishcloths were made by a collective, Made in Manenberg. "Julia gave them her grandmother's *lappie* pattern and they recreated it using South African naturally processed spun cotton."

A brand was born, named after the ubiquitous South Africa spaza store, a home-based informal store in the townships, often operating out of private homes. "Most of the *lappies* are still made in Manenberg by the same ladies, even though some of them have moved on."

Today, about 12 women knit – while another 12 sew – key items in the product range. "There is also a co-operative in Nyanga which does some sewing and packing for us, as well as screen printers who live in Lansdowne.

"This has been very gratifying, being able to provide home-based, flexible work for women (and a few men!) who are the backbone of their communities."

PERFECT PRODUCTS

Today the humble *lappie* is still a popular item, but the stand-out best-seller in the highly functional, skilfully handcrafted and stylishly packaged range is the fabric

dish cover. Often featuring botanical illustrations in beautiful colour ways, there are 13 different shapes and sizes with the four-pack, which sells for R490, flying off the shelves (or from the online store).

The extensive homeware and gifting range also includes table décor, potholders, food storage covers, produce and bread bags, cutlery rolls, oven mitts and more. In fact, they have also just started making cushion covers.

WORLDWIDE COMMUNITY

Since its inception in 2012, the SpaZa Store has created a worldwide community.

Its contemporary products with their authentic design aesthetic are very

popular with locals and tourists. Many of the designs in the range have become collector's items, especially the Madiba range, which was inspired by Nelson Mandela's famous shirt collection. "The two most popular ranges are the Protea Collection and the range that is based on Madiba's famous shirts. The Madiba dish covers were launched in 2013 and they remain incredibly popular."

A member of the Fair Trade Association, the SpaZa store prides itself on producing sustainable items. "We don't use any plastic at all," says Birch. What's more, production of the entire range supports the local economy 100 percent.

Every item, including the *lappies*, comes with a label that confirms that this South African brand is "guided by environmental kindness and the upliftment of people".

PROMOTING A PLANET SANS PLASTIC

Producing sustainable and eco-friendly products is at the heart of the SpaZa Store philosophy.

Data collected in 2025 shows that the Protea Set of 4 dish covers prevented an estimated 94.16 km of plastic wrap being introduced into the environment, with the Madiba Set of 4 dish covers coming a close second at 92.4 km.

"Our products last a long time," says brand manager Tess Birch. "Many clients have had their items for over a decade. We are proud of our range."

SpaZa Store | 71 Hout St | 021 461 6576
www.spazastore.com (SA)
www.spazahome.co.uk (UK)
www.spaza-store.com (USA)
[@spazastore](https://www.instagram.com/spazastore)



LEATHER MEETS LEGACY

Woodheads, the CBD's time-honoured leather merchant, has been at the heart of Cape Town's leather trade for almost 160 years.

By Libby Peacock

The distinctive, characterful white building in Caledon Street belies the scale of the operations within.

It's only when you enter Woodheads and start exploring that you discover the large leather and fabric operation over two levels, the lifestyle store, and another section that houses the warehouse, factory and sales office. There's also a small on-site coffee shop for customers and their own clients.

Woodheads was founded as J. Woodhead's & Sons by Sir John Woodhead, a marine engineer-turned-tanner who later served as mayor of Cape Town at the turn of the 19th century. Since those early days, the business has adapted continually to changing times, tastes and trends, while preserving its heritage and character.

From the 1950s it has been owned by the Harris family, with third-generation owner and CEO Richard Harris now at the helm. The business was bought by his late grandfather, Sam Harris, when he moved to Cape Town from Napier. At the time, Woodheads was based in Riebeeck Street and had already changed ownership once. Sam Harris ran the business with his wife, Sarah. His son, Ivan Harris, helped his mother run the company when his father passed away.

Family lore has it that Woodheads was removed from its Riebeeck Street premises in the 1960s because the rent cheque was a day late. "So, they moved to the Caledon Street building ... and they started to trade," says Richard Harris.

In those days, supply to the shoe factories was very big. Harris recalls: "There was a

large shoe industry in South Africa in the 1970s, 80s and early 90s. Then everything changed. Trade barriers were removed and the shoe factories started closing."

RELEVANT YET RESILIENT

When Cape Town's shoe industry started to shrink, many workers became entrepreneurs, he says. This had implications for leather merchants such as Woodheads.

One reason for the company's longevity is its philosophy of "looking after the smaller guys", an approach that has helped it remain resilient during tougher economic times.

"In a recession, the smaller guys need to make money. So, they make their own belts, repair their own shoes, start

making their own bags. If they haven't got a job, they start a little business."

Today, Woodheads trades in a wide range of leather-related products and services: leather; fabric; leather supplies (tools, fittings, buckles, and more); and services such as laser and Computer Numerical Control (CNC) cutting and large format digital leather printing.

It also manufactures an established, premium line of sheepskin slippers and boots under the KARU brand. A novel service that has gained popularity is the on-site belt bar. "We provide the belt blank; you select your buckle ... We emboss it, we stitch it and you watch your belt being made," Harris explains.

This personal touch extends throughout the business – even to welcoming



“We cater for everybody, from the guy who wants the smallest piece of leather to the larger leather goods and furniture manufacturers”



CLOCKWISE, FROM BOTTOM LEFT
Woodheads' leather bags are beautifully made; the distinctive white building of the CBD's time-honoured leather merchant is a feature of Caledon St; the characterful lifestyle store is a feature of the East City precinct and focuses on leather products, bags and slippers; the premium line of sheepskin slippers and boots is sold under the KARU brand; a colourful display of the yarn on sale.



customers' pets, many of which are known to staff by name. “We cater for everybody,” says Harris, “from the guy who wants the smallest piece of leather to the larger leather goods and furniture manufacturers.”

BALANCING HERITAGE WITH INNOVATION

With a BSc Engineering degree from the University of Cape Town and an MBA, Harris joined the company in the early 1990s.

“In 2000, we made a strategic decision to get out of the material supply of the shoe factories and push more into the leather business and added value by investing in the latest technology of digitising customers' designs and installing the latest cutting, laser and engraving

equipment. We discovered the upholstery industry, the fabric industry and the industrial foam industry,” he says.

Inside Woodheads, the balance between past and present is deliberate. “We decided to keep it as close as we can to reflect the history, but also to modernise.” The business was one of the first in the country to acquire a CNC leather cutting machine. It was also the first leather company to do digital printing on leather.

TRADING IN THE EAST CITY

The family has seen the East City change significantly.

Once dominated by small clothing and leather merchants, it is now a popular cosmopolitan area, with eateries and niche retail outlets, as well as nightclubs,

bars and entertainment which give it a young, fast-paced vibe.

When Cape Town was named World Design Capital (WDC) in 2014, it “changed the whole of Harrington Street”. Harris recalls the time when he and late brother Steven – who contributed his expertise to the WDC programme – were very active with the Cape Town Central City Improvement District (CCID) and the City of Cape Town in turning the area around into a bustling must-visit area.

At the time, Woodheads made the strategic move of adding a lifestyle store focusing on leather products, bags, and slippers to cater for the growing tourist and local market. Change inevitably brings challenge. Referring to the City's plans to revitalise nearby Harrington Square, Harris notes the need for balance,

given the area's heritage significance. He also stresses the importance of parking, despite the trend towards pedestrianisation.

LOOKING TO THE FUTURE

Woodheads is preparing for its 160th anniversary next year, with plans to refresh the premises and display more of the interesting archival items collected over the decades. How the future looks depends on “what happens in the world order”, reflects Harris. “We will keep on innovating, changing and looking for opportunities. Our customers are wide and diverse. But we will always remain Cape Town-centric.”

Woodheads | 29 Caledon St |
021 461 7185
@woodheads1867

JAMMING AT THE WIGGLE ROOM

In a small space, a talented team is finding its fine-dining groove – improvising, having fun and creating something fresh.

By Kim Maxwell

An understated sign above a small door on Bree Street leads to a dimly lit narrow space. Next door, a MINI Cooper is parked near a gleaming Porsche in a vintage-car showroom window.

At a chef's counter just inside the intriguing space, chef Ismail Amos, aka "Fish", says the culinary offering is "omakase-style". In other words, the chef will decide what you're going to eat.

With a team of four, Amos creates a series of dishes for the evening's assembled diners. Business partner and friend, sommelier Lester Riffel, plies them with interesting cocktails, wine, even shooters.

The Wiggle Room team say they want to "adjust preconceptions of fine dining" by having some fun. Riffel looks relaxed in a T-shirt. Chefs wear whites, but their demeanour is casual. The music is commanding, and there's no printed menu, only a page of stickers and emojis of whatever inspired ideas that week – ours includes Michael Jackson, a sandwich and sneakers. Amos and Riffel know the drill, they've both worked in high-end Cape restaurants.

COCKTAILS & CUISINE

"This is our take on a Dark and Stormy," Mixologist Snow sets down an arrival cocktail with an orange slice. It's fresh and zingy. *Child's Play* by Drake is upbeat. On cue, chefs pick up the pace, prepping the first plates under bright kitchen lamps.

This course is a favourite. Riffel pours Testalonga Baby Bandito Méthode Ancestrale where lean Colombard grapes impressively elevate three "snacks". Delicate king crabmeat with a hit of Durban curry. Raw tuna tart livened with chive and peas, subtle Indian spices creeping up, a leek topping for crunch. And a magnificent brioche slice of creamy blue cheese custard, prune gel and wagyu beef tartare. Umami never tasted this good.

FOOD FRIENDS

With us at the table are Emma and Darragh from Ireland, and Magnus from Norway. They've all visited Cape Town before, packing their culinary itineraries with The Pot Luck Club brunches and Belly of The Beast dinners. The Wiggle Room food-and-drinks experience has a super-premium price tag; our dining companions find it "good value" compared to Europe.



ABOVE Writer Kim Maxwell, front, and Magnus from Norway and Emma and Darragh from Ireland, dine at The Wiggle Room.

LEFT The culinary offering is "omakase" style.

TOP RIGHT Chef Ismail Amos, aka "Fish", at work.

RIGHT Three snacks, from left, king crab, tuna and wagyu beef tartare.



A usual Wiggle Room chef's counter dinner is eight or nine courses with paired drinks at a set price – but more dishes sometimes appear if the team feels inclined.

NEW PLAYLIST, NEW MENU

Music at high volume is part of the menu. "We have a new playlist and new menu every week," says Amos. So alongside scanning available produce for new dishes, they highlight inspirational tracks. "We grew up with music. There's no genre we're specifically going for," says Riffel.

If it's a fresh way of running a restaurant, the playful ambience shouldn't be confused with a lack of intent. Amos made a name leading good kitchens because he's particular about standards and consistency. "I say to my chefs: your goal is to be better than me."

So far, the small team has been awarded Luxe Concept Restaurant of the Year 2026 and doesn't seem to be slowing down. By September 2026, The Wiggle Room will have been open for a year. "We'll have put out 52 menus in 52 weeks," says Riffel. "Most restaurants change their menus seasonally, only achieving that number after about 25 years. We scrap an entire menu every week."

THE WIGGLE ROOM | 61 Bree St | 074 792 5510 | Tuesday to Saturday from 19h00-22h30 for a maximum of 12 diners | @thewiggleroomtm_cpt

The mood is hospitable, like a dinner party where your hosts go to great effort. Hours later we're chatting and swapping numbers.

There's a Japanese "clean" aspect to yellowtail sashimi with burnt avo, citrus pearls, fermented kumquat kosho, and pickled radish. To sip, a kumquat cocktail.

Amos worked in Japanese kitchens for two years. Durban-born, he explains his heritage as "a mix of Indian, German, Cape Malay and Zulu", adding, "There will always be four to six elements from my traditions on the menu."

Another course pairs Japanese milk loaf with delicate local winter truffle shavings, cured venison slivers and gorgonzola custard. Later, a ceramic bowl reveals a lucky packet of smoked crayfish pieces, German dumplings, and other textural elements, in soup-like parsley sabayon squirted from a siphon.

This is fancy food that's fun, too – collectively we're in no doubt.

Finley Quaye's *Even After All* introduces a whole duck smoked with pine needles, steam bringing the drama. It's taken away and returned in pink slices, with duck croquette, burnt onion puree and delicate pickled carrot salad.

When a dessert features Zulu beer ice cream and amasi "pearls", I overhear a junior sous chef explaining Zulu food traditions to Magnus. It's a magnificent finale, before the kitchen is cleared.

Service over, Amos and Riffel return to sit and chat.

"My food heritage is mostly Indian," says Amos. "But my food style is based on French-Asian techniques." It's a time-consuming way to cook, coaxing deep flavour from ingredients with extractions, cooking down stocks for hours. "It just elevates the dish. Old styles of cooking – bouillabaisse and velouté and beurre blanc." Adds Riffel: "We like the fact that we can still make things in the old style." Amos grins. "Lots of technique. And love." Yes, we felt that.

The ultimate boerie

Everyone is doing smash burgers in the CBD, but where are the boerewors rolls? New casual eatery BURI in the edgy East City is aiming to solve that.

By Kim Maxwell

Ever had a craving for something specific, savoury or sweet, and tried to ignore it? Focus on the task at hand, tell yourself you don't need it. But the more you resist, the more the desire grows. For chef Anouchka Horn of award-winning East City establishment Belly of the Beast, a weekday craving for a delicious boerie roll – that local braaitime favourite – sparked a business idea.

"We weren't planning on opening BURI this year," says Horn. "We just knew we wanted to do a place that sells boerewors rolls because everyone's opening smash burger restaurants. While smash burgers are great, what if I want a boerewors roll on a Monday morning and don't want to wait until I can get to my butcher, or to the pavement outside a Builders Warehouse on a Saturday?"

"I mean, the number of times that I've craved one and had to wait, just to have a boerie, is insane."

HARRINGTON STREET HOME

Located below The Belly Restaurant Group's Galjoen and Seebamboes, BURI has a new corner stand on Harrington Street, where Simple Bru Coffee Co used to trade. Nearby, the group also plans to open Quagga, focusing on wild game meat and fish, and No Show, its first à la carte restaurant, during 2026.

The BURI space is compact, the interior inspired by vibrant tomato-sauce reds and mustard yellows, alongside blues and creams, with stools and small tables to keep things unfussy.

The floor was inspired by a childhood photo of co-owner, chef Neil Swart, playing on retro beige linoleum. Mosaic tiles the colour of coriander seeds – an essential boerewors ingredient – add visual interest. Other textured tiles commissioned from Kleipots Ceramic Studio look like they've been splattered with edible sauces.

All the Belly restaurants prioritise robust flavours. Swart sums up the philosophy: "We like natural food. Taking good ingredients and making them as delicious as possible."

The team tasted several rolls to pinpoint "the perfect" boerewors roll. "It's a normal hotdog roll, but the boerewors has to stick out on both sides by a centimetre or two, that's the rule," says Horn.

THE BEST BOREWORS

But any South African knows it's the flavouring, thickness and succulence of the sausage that can settle heated boerewors debates between braai masters and champions. The Belly team braaiied about 10 types, with everyone tasting blind and choosing their favourites.

"Sometimes a boerewors is really good, but it's not the correct wors for a boerewors roll, so we have to take that into consideration, if you eat it on its own, versus in a boerewors roll," explains Horn. "Every time Neil and I chose the same boerewors."

Horn lives in the Northern suburbs, where butcheries' boerewors followings run deep and loyalties are fiercely held. "The boerewors needs to be long enough to stick out at either end. Even when you make a boerewors roll at home, it's a requirement. So, your first bite is just really good boerewors."

BUTTERY BUNS

"We're toasting the buns with butter. I'm tempted to say it's like a boerewors roll that went to private school, but really, it's just that everything is top quality."

Top quality, but not top price. "We said we wanted a great boerewors roll that's easily accessible. To make the space

look cool, but our focus is on the perfect flavour, the best ingredients, and then taking it from there."

She segues: "I'm very finicky about what boerewors I buy. I won't buy just any supermarket boerewors. At home, Patty's Boerewors in Durbanville is my go-to – it's just a house with the butchery on the side. They've got a very, very good boerewors."

"So, when Neil goes hunting, he always shares what he hunts with me – and then whatever's left over, we'll take to Patty's, and they'll mince it, and make boerewors for us."

Horn isn't specifying which sausage supplier made the final cut for BURI, as distribution, delivery costs and suitability are factors.

MENU MUST-HAVES

King of the boeries at BURI is Horn's signature, served in a red oval basket. "It's something Neil and I have been making for years. Every time I have a braai with boerewors rolls, it'll be chilli chutney, garlic mayo and rocket. It's a crowd pleaser, everyone loves it, so it must be on the menu."

Standard items include boerewors rolls served with toppings, some build-your-own, and a boerie "special" of the month.

It might be a curried one. "We'll let the creativity flow, so maybe when Quagga opens, we'll make a venison boerewors roll," she adds.

Whatever extra sauces and toppings you choose to put on your bare boerie at the sauce station, that's up to you. Pair it all with on-tap brandy and Coke, gin and tonic, or beer.

Typical offerings include a boerie with tomato onion smoor, or a classic boerie with caramelised onions. The loaded BURI fries – sprinkled with boerewors and finished with condiments – are made for those days when comfort food is about salt, sauce and zero apologies.

In something sweet, batches of fresh mini doughnuts are incredibly enticing. Think caramelised white chocolate and pecan nuts, or milk chocolate with toasted hazelnuts and Maldon salt.

Horn and Swart's plan is for diners to grab an affordable lunch. Or to pop down for a drink and to line their stomachs before a night on the town. Says Horn: "A boerewors roll is so South African; it needs to be a staple that you can just get everywhere."

BURI | 99 Harrington St
Open for lunch and dinner Tuesday to Saturday
@buri_cpt



ABOVE From loaded fries (bottom left) to boerie with smoor (centre), find your favourite boerewors roll variation at BURI.

ABOVE RIGHT Not just any supermarket boerewors will do. The boerewors supplier was blind-tasted by the BURI team.

RIGHT Mini doughnuts with milk chocolate, toasted hazelnuts and Maldon salt.



FEEL THE HEAT

It's time to revel in culture as the enticing and invigorating third edition of the HEAT Winter Arts Festival comes to town. Festival founder Mary Corrigan gives us insight into what to expect.

"Out of the cold, into the culture". The new slogan of the HEAT Winter Arts Festival aptly captures the call not only to revel in culture during the quieter, colder winter days – when outdoor activities are challenging – but articulates the sense of community, the figurative "warmth", that sharing in culture engenders.

With almost 50 events – ranging from art exhibitions, curator-led walkabouts and talks to theatre productions, live music events, digital art events, dance, opera and performance art – there will be countless opportunities between 6-15 August for people to come to town and generate, or feed off, some heat.

It is thrilling to be heading into our third edition, especially off the back of the 70 % jump in audience numbers we experienced last year. This encouraged us to expand our programme by incorporating dance and performance works, while adding new gallery and museum partners.

FOCUS ON ART GALLERIES

Art galleries in town and its outskirts are the focus of the HEAT Winter Arts Festival, which was devised to drive foot traffic, prompt interesting exhibitions and boost sales during this quiet time of year.

Over 15 art exhibitions have been curated to speak to this year's theme: Ctrl + Z, which refers to the familiar keyboard shortcut for "undo".

The theme has prompted artists and visitors to the festival to consider what it means to reverse, repair, rethink or rewire the systems we have inherited. This extends from our personal or collective histories to the larger capitalist systems, which have played a role in destroying the natural world. Undoing mistakes in the digital sphere differs vastly from that in reality. These thematic strands will unwind in different and interesting ways at the participating galleries.

With almost 10 days to enjoy the art exhibitions during the festival, we have framed this programme with a Slow Looking campaign, which encourages visitors to spend time with a few artworks instead of racing through exhibitions to consume everything.

The Zeitz Museum of Contemporary Art Africa (MOCAA) and the Norval



ABOVE The digital programme will be screened at the dome of the Iziko Planetarium, and will feature works from international artists.



ABOVE Over 15 exhibitions will speak to the theme, Ctrl + Z.
LEFT The theatre programme will showcase emerging talent across various stages in town.
FAR LEFT Last year's music programme stood out, and this year's is set to create considerable excitement.

Foundation are presenting participatory programmes that will encourage audiences to spend time with a selection of artworks and engage with them through conversation and poetry.

STRING OF EVENTS

An exciting string of events focused on the relationship between art, music and rewriting wrongs in the digital sphere will play out across the Iziko Old Town House Museum. These include a video game allowing for the return of stolen African artefacts (*Relooted*) which will be installed, a curated programme of digital works created for the digital dome at the Iziko Planetarium, and a highly anticipated exhibition dubbed *Matereality II* will present works by artists driven by their relationship to the materials that shape their art and our world.

The theatre, music, and performance programme mirrors the art exhibitions

by showcasing emerging talent across various stages in town, providing essential visibility for rising stars.

LET MUSIC BE THE FOOD OF LOVE

Last year's music programme stood out, featuring sell-out concerts. The Central Methodist Mission on Burg Street was full the night Kujenga and the young female-led jazz band, The Nala Collective, performed. Lemkus Gallery in St Georges Mall was also heaving the night three young female performers, giullette price, Mishy Kope and Akeeda, took to the stage.

Presented and curated by Quiet Life, a local music production company known for nurturing emerging talent, this year's music programme is poised to create considerable excitement.

In line with our long-term ambition to establish the HEAT Winter Arts Festival

as an international event that attracts visitors and performers from across the globe, the highlight of our theatre programme is the play *Essays on Dying*, created by one of Switzerland's most esteemed theatre makers, Boris Nikitin.

The digital programme to be screened at the dome at the Iziko Planetarium will also feature works by artists from Austria and elsewhere in the world.

The guiding principle driving our programming is high-quality works. Given the programming is tightly curated by experts in different fields and overseen by renowned critics Nkgopoleng Moloi and I, audiences can be assured that every HEAT experience will leave them feeling culture's warm embrace.

The HEAT Winter Arts Festival runs from 6-15 August 2026
 Visit www.heatfestival.org for more information

Participating art galleries

AVA Gallery; Christopher Moller Gallery; Untitled; Eclectica Contemporary; Everard Read/CIRCA Gallery; Thomarts Gallery; SMAC Gallery; WORLDART; House Union Block/Spier Arts Trust; Berman Contemporary All Women Art Gallery; Nel Gallery; Aspire Art; Peffers Fine Art; THK Gallery; and Artists Gallery at 33 Bree.



HEAT Festival Highlights

1 Opening Night: Celebrated Cape Town choir Amici de Lumine will lead festivalgoers between city-based galleries, which will open their highly anticipated festival exhibitions. Other live performance works at galleries will also punctuate the evening. 6 August from 18h00



2 Yasuke, the story of the first African samurai warrior, will be performed in the atmospheric Central Methodist Mission by the Baba Yaya dance company. The work, which was directed and conceptualised by Benjamin Nivison, combines sound, costume and a diverse dance language. 13 & 14 August at 18h00

3 Live Theatre & Song Double Bill: *Gauteng (for Ebenhaezer)* is a poetic theatre piece that brings South Africa's cities to life as a fractured family through blending spoken word, live music, and satire. It stars Melusi Mngqobi Molefe and Qondiswa James. *Ghoema: Rediscovering The Journey Of Me* is a deeply personal and evocative musical journey that celebrates identity, heritage, and the sounds that shape us. More than a performance, *Ghoema: Rediscovering The Journey Of Me* is an exploration of belonging, resilience, and self-discovery performed by MNIX (Merna Nicholls). It will show at the Alliance Française. 12 (19h30) & 13 August (18h30)

4 Concert of the Birds is the title of a painting by Frans Snyders from the 16th Century and is at the centre of a multi-layered programme at the Iziko Old Town House Museum. Curators of the *Reflections* exhibition will unpack its significance before a "concert" of singers from Opera UCT will fill the silence surrounding this striking work. 9 August at 12h00

5 Comedy in Common will present one of their legendary stand-up comedy programmes at the House on Union Block Gallery operated by the Spier Arts Trust. 8 August at 19h30.



For more event info, visit
City Views
on Facebook at
[www.facebook.com/
CityViewsCapeTown](https://www.facebook.com/CityViewsCapeTown).

WHAT'S ON IN TOWN

Brrrr ... winter has arrived in town but there's no reason to stay home. Come into town and enjoy what's on offer, from theatre and comedy to thought-provoking exhibitions.



ANKLE MARC

Celebrated homegrown artist Marc Lottering is bringing his new stand-up comedy show, *ANKLE MARC*, to Cape Town as part of his latest national tour. Find out what's been happening in his world, including why he hobbled into 2026 with a fractured ankle & wearing a moonboot. The title is a pun on his 2022 show, *UNCLE MARC*. Lottering, a national treasure, was recently inducted into the SA Comics Choice Hall of Fame. Note: This show is not suitable for children.

Where: District Six Homecoming Centre, cnr Buitenkant & Caledon Sts

When: 2, 9 and 30 August 2026

www.homecomingcentre.co.za/events

MAMMA MIA! THE MUSICAL

How can you resist it? The global hit musical *Mamma Mia!* is back, featuring ABBA crowd-pleasers such as *Dancing Queen*, *Mamma Mia*, *Super Trouper* and *Take a Chance on Me*. It's an uplifting, fast-paced tale of love, friendship and family, set on a sunny Greek island. Prepare for an evening of sheer joy, energy and feel-good vibes.

Where: Artscape, D.F. Malan St

When: 3 September-11 October 2026

www.artscape.co.za/event/mamma-mia-the-musical/

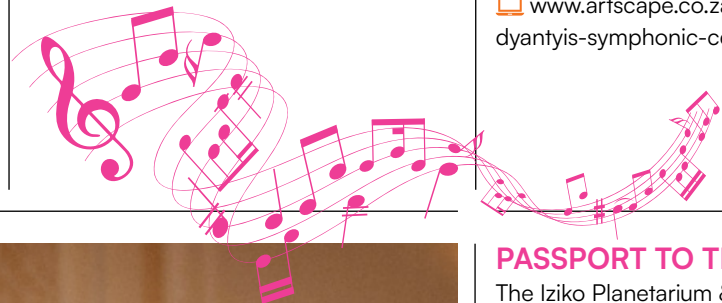
MANDISI DYANTYIS SYMPHONIC CELEBRATION

Musician, composer and trumpeter Mandisi Dyantyi is known for his fusion of jazz, gospel and African traditional music, emotive performances and ability to blend different musical styles seamlessly. Enjoy an exquisite evening of beautifully orchestrated compositions, Dyantyi's powerful voice and the Cape Town Philharmonic Orchestra.

Where: Artscape, D.F. Malan St

When: 22 August 2026

www.artscape.co.za/event/mandisi-dyanti-symphonic-celebration-2/



THE JURY EXPERIENCE

If courtroom dramas have you on the edge of your seat, here's your chance to be part of the trial action! You've been called for jury duty. The Jury Experience is more than a show – it allows you to decide: guilty or not guilty? You'll be listening to testimonies, analysing evidence and be part of delivering the ultimate verdict. Ready to deliver justice?

Where: District Six Homecoming Centre, cnr Buitenkant & Caledon Sts

When: 14 August & 18 September 2026

www.homecomingcentre.co.za/events



PASSPORT TO THE UNIVERSE

The Iziko Planetarium & Digital Dome is the most advanced digital planetarium on the continent. *Passport to the Universe* explores humanity's place in the cosmos through a spectacular voyage from Earth to the edge of the observable universe. Other shows on offer are *We are Stars*, *Out There*, *Beyond the Sun* and *Phantom of the Universe*. Check the website for times.

Where: Iziko Planetarium, 25 Queen Victoria St

When: 21 July-23 September 2026

www.iziko.org.za/museums/planetarium/



OPEN BOOK FESTIVAL

Calling all book lovers! Cape Town's biggest literary festival will feature more than 100 top South African and international writers in conversation at more than 60 Open Book Festival events, from readings and poetry performances to panel discussions. You'll also be able to buy books and attend signings. Don't miss out on this celebratory gathering.

Where: District Six Homecoming Centre, cnr Buitenkant & Caledon Sts

When: 4-6 September 2026

www.openbookfestival.co.za/about/#wwa-obf



HIDDEN WONDERS

Explore one of the oldest and largest natural history collections in sub-Saharan Africa at the Iziko South African Museum. On exhibit are more than 10 million preserved animals, fossils and archaeological artefacts, from jewellery created from ostrich eggshells and given as gifts by our ancestors to a 3D-printed skull of a now-extinct African bear which roamed our continent's plains four or five million years ago.

Where: Iziko South African Museum, 25 Queen Victoria St

When: Ongoing exhibition

www.iziko.org.za/exhibitions/hidden-wonders-of-the-iziko-south-african-museum/