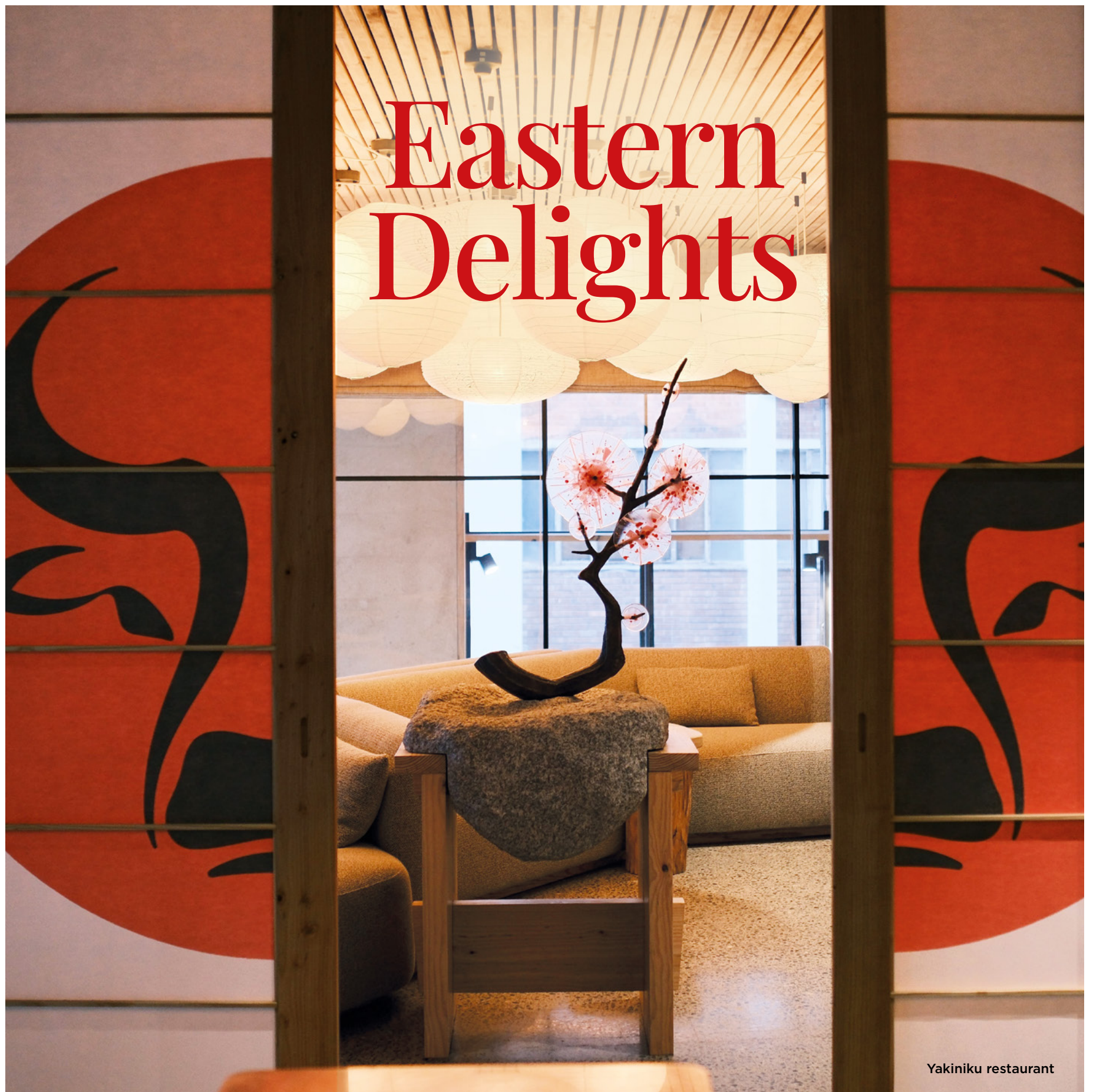


CityViews

Autumn 2026

YOUR FREE CAPE TOWN CBD NEWSPAPER



Yakiniku restaurant



**CCID 24-HOUR
EMERGENCY
NUMBER**
082 415 7127

www.capetownccid.org

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There's a new
sandwich bar
in town!

06

The rise of
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office spaces

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What's on
in the Cape
Town CBD



Published by the Cape Town Central City Improvement District (CCID)



FROM THE CEO

It's been a busy start to the year in town! The CBD is abuzz, with people streaming in to work, stay, do business, attend conferences, shows and more. It's indicative of our status as a world-class inner city.

Nothing makes us happier, or prouder, to see the CBD thriving and being enjoyed by so many diverse stakeholders.

At the CCID, we work hard to ensure our downtown is safe, clean and welcoming to all, from locals, tourists and residents who enjoy what's on offer to high-powered business and industry leaders who attend influential summits. From the Invest in Africa Mining Indaba to the Cape Town Investec Art Fair and the Cape Town International Jazz Festival, the buzz in town has been incredible!

We invite you to visit the CBD and experience the vibe and vibrancy. You'll find a selection of upcoming events, including the Sanlam Cape Town Marathon, on our popular back page (p. 8) as well as a write-up on exciting new eateries in the East City on pp. 4-5.

With 97.8 % of CBD business owners who took part in our Q4 2025 Business Confidence Index stating they're happy with business conditions in town, we profile id.work, a full turnkey commercial design and build company specialising in workplace environments on p. 6.

Happy reading.

TASSO EVANGELINOS
CEO of the CCID

BLOOMIN' LOVELY

Flower power has come to town! Cement planters that line Upper Waterkant Street have been given a creative lick of paint as part of CCID Urban Management's 2026 plans to enhance the urban landscape.

"Twenty rectangular planters, situated between Bree

and Buitenkant streets, are being transformed with eye-catching floral motifs and patterns by well-known street artists HandControl360 Crew, complementing the 18 wooden barrel planters, painted by Simone Lawrence, that also have

a floral theme," explains Kally Benito, head of CCID Urban Management.

The department is intent on beautifying key areas in town, using art and design to enhance the public realm and soften the urban environment.



Numbers

THE CCID AT WORK FROM NOVEMBER 2025 – JANUARY 2026

SAFETY & SECURITY



356

Made 356 arrests with Law Enforcement agencies

Responded to 4 alarm activations and secured 27 premises and vehicles



Conducted 1 149 crime-prevention initiatives



24 Dealt with 24 illegal trading offences



506 CCID-funded Law Enforcement Officers issued 506 fines for non-moving traffic violations to the value of R447 300 & 111 fines for bylaw and moving traffic violations to the value of R105 600



Responded to 85 medical & rescue callouts



94 Rendered public assistance 94 times



Assisted at the scene of 237 motor vehicle accidents



COMMUNICATIONS



37

Generated 37 media clips to an advertising value equivalent (AVE) of R1 953 502 with a potential reach of 54 297 530 people

243 Wrote 243 Facebook posts on the CCID's 3 Facebook pages



2 Produced 2 e-Newsletters which reached 11 033 subscribers



Produced, published & distributed City Views Summer 2025-26



Produced & published the CCID Annual Report 2025



Organised the CCID 2025 Annual General Meeting



URBAN MANAGEMENT



327.17 tonnes

Removed 327.17 tonnes of litter & illegally dumped waste to landfill

1 537 Cleaned municipal drains 1 537 times & cleaned 356 storm water drains



Cleared 11 620 kg of waste from municipal and storm water drains



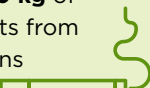
Maintained 348 tree wells & removed a total of 268 kg of debris



Cleaned 277 channels & removed 1 009 kg of waste



Removed 820 kg of cigarette butts from 325 ciggie bins



414 Undertook 414 road maintenance repairs & painted 180 road markings



Collected 16 218 litter bags at night for collection by the City



SOCIAL DEVELOPMENT



355

Interacted with 355 homeless individuals

36 Placed 36 adults in shelters in the CBD



Assisted 9 adults to return home



Conducted 75 group counselling sessions



74 Provided 74 skills training to 74 individuals



Assisted 5 adults to healthcare facilities



6 Received 6 donations



CityViews

is a free Cape Town Central City community newspaper published by the Cape Town Central City Improvement District (CCID), a non-profit company. It is CCID's vision to ensure that the Central City is safe, clean, caring and open for business for all who use it, whether they live, work, play or invest here.

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For more CBD news, subscribe to the CCID newsletter. Fill in the pop-up window on our website www.capetownccid.org

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OPEN FOR BUSINESS

The CCID welcomes these new business owners to town.



Q&A WITH CHRIS HOOLE CO-OWNER OF THE FOCCACIA BAR

Why focaccia? Tell us more ...

Focaccia felt like the perfect foundation for what we wanted to build. It's simple, honest and deeply Italian, but also incredibly versatile. We ferment our dough for 24 hours, bake everything fresh daily, and focus on quality over complexity. There's something special about taking a humble bread and treating it with care – it becomes the hero. We then pair it with top-quality Italian meats, locally made cheeses, and seasonal ingredients to keep things fresh, comforting, and a little indulgent.

Is this your first sandwich bar?

Yes – it's our first dedicated sandwich bar, but not our

first time in food. My brother Matthew, our business partner Thomas Bailey and I grew up in or around hospitality in one way or another. So, while the format is new, the obsession with quality, consistency and customer experience isn't. The Focaccia Bar is really the result of years of talking about "the place we wish existed".

What's the appeal of opening in town?

The CBD has an energy you can't replicate. It's fast-paced, diverse and full of people who appreciate good food done properly. We love being part of the daily rhythm – morning coffees, lunch rushes, regulars popping in. There's also a strong sense of

community, which is exactly what we want to be a part of.

How's it going thus far?

Honestly – better than we could have hoped. The support has been incredible, the feedback has been energising, and it's been amazing to see people come back again and again. We're still learning every day, but it's been a very encouraging start.

Chef's kiss! What's your favourite filling?

Right now, it must be the mortadella, pistachio pesto and stracciatella. It's rich, salty, creamy and just works. Simple, but dangerously good.

113 Loop St
060 710 6284
@the_focacciabar



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

NEW VENUES



EAT

The Grab Lab

This quirky coffee shop serves toasties, prego rolls, pastries, muffins and snacks. There's also a noodle bar where you can prepare your own instant noodles, adding a choice of ingredients. Patrons also get a free cookie with every hot drink!

4 Bree St

@_grablab



DRINK

Platō

Platō has arrived in town! Lovers of the coffee brand can visit the East City branch and enjoy premium blends that are expertly crafted. The store has a minimalist look, and the menu has all the Platō specialties, a selection of pastries and cool merch.

40 Canterbury St

@plato.coffee



RETAIL

24 Hour Laundry

This 24-hour laundry service has opened another branch in town. You can opt for self-service or drop off your laundry for same-day collection. Services include washing, drying, folding, ironing and dry cleaning.

2 Long St

www.24hourlaundry.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

CCID CELEBRATES ROB KANE

Rob Kane's 15-year tenure as chairperson of the Cape Town Central City Improvement District (CCID) Board of Directors has allowed the organisation to go "from strength to strength", enabling it to effectively manage and promote South Africa's most economically sound inner city.

At a function recently to celebrate Kane's achievement,

CCID CEO Tasso Evangelinos said the organisation has experienced "phenomenal growth" thanks to Kane's guidance and support, "enabling the CCID to play an integral role in the CBD's success".

Through outstanding leadership, Kane – CEO of Boxwood Property Fund – has steered the organisation through many highs and

lows, including the 2017-18 water crisis and post-Covid-19 economic challenges.

Kane, who has only missed one board meeting in 15 years, said his chairpersonship has been a very positive experience. "Working with past and present board members, all of whom have institutional knowledge and expertise, has been a privilege," he said.



FIRE & FLAMES

At the East City Grill upmarket steakhouse or its grill-yourself neighbour Yakiniku, superior meats are upping the ante.

By Kim Maxwell

New dining energy is luring discerning palates to the East City, the glow being on wagyu, and on refined flavours created over open fire. Sister restaurants on food-focused Harrington Street share a roof, access to premium farm-reared wagyu beef, and a Japanese aesthetic.

“It’s Japanese BBQ there, and South African BBQ in this space,” is how general manager Wilmo van Zyl directs diners to Yakiniku and East City Grill respectively. Although separate reservations are required, they operate as two dining concepts in one connected space.

Y IS FOR YAKINIKU

Creative Japanese-inspired cocktails welcome Yakiniku guests seated in the calming Asian lounge, before they’re led down a red-curtained passage to begin a dinner grill experience. Black lacquer-like tables and red woven chairs

harmonise neatly with unstained pine floorboards, screens and cabinetry.

Bento boxes arrive containing the Yakiniku bite-size starters. Then you’re invited to cook your dinner on a sleek grill under each table, using the provided raw materials: three beautifully marbled wagyu cuts in fork-friendly formats, vegetables and Japanese rice. For extra flavouring, four salts (matcha green tea to togarashi), and a soy, mirin and sake “Yakiniku” sauce.

Also on hand is tonkotsu brown sauce, kimchi, uncooked broccoli and mushrooms, plus lettuce in which to wrap the wagyu and koshihikari rice. The idea being: grill it, dip it, layer, top and wrap it. It’s interactive, fun and a very clean way of eating, with wagyu fat used only to grease the grid initially. Do dress accordingly, as those fired grills heat up the intimate space.



CLOCKWISE FROM LEFT: Yakiniku, an interactive and meat-centric Japanese-style grill house, serves premium wagyu from the owner’s farm in the Swartland which is communally grilled at the dinner table; Yakiniku’s beautiful and inviting Asian décor aesthetic welcomes guests on arrival and inside the intimate 16-seater space.



FROM LEFT to RIGHT: Delectable Wagyu yaki-dango, on the East City Grill Small Plates menu; the Yakiniku minimalist table setting; Charred prawns with grilled corn, pickled fennel, avocado and miso dressing – another offering from East City Grill's Small Plates menu.

E IS FOR EAST CITY GRILL

If it's a premium plated South African steakhouse experience you're after, East City Grill happily delivers while you sit back. Expect a smattering of Asian elements, and creativity in the menu combinations.

Felted wool pendant lights by Cathy Coates provide moody tactile elements in a dining space where timber slats merge with smart banquettes, walls clad in copper, and the visual drama of glossy black marble-like tables alongside organic notes in wooden ones. It's a decorative tribute to fire and flames, care of Wolf + Wolf Architects. Ceramic red bull heads by Shirley Fintz provide an eye-catching visual along one wall. A sleek granite bar with blackened carbon steel panels dispenses cocktails, spirits and Japanese sake.

As executive chef of both restaurants,

Jaycee Ferreira has access to superior wagyu from the owner's Elandsberg farm near Riebeeck Kasteel – it's why you'll find wagyu biltong, droëwors and tartare, and even a katsu sandwich on the East City Grill menu. But this steakhouse also offers standard sirloin, fillet, rump and ribeye with very competitive pricing, and hollandaise to chimichurri butter as optional extras.

East City Grill's starter menu punts creative salads or dishes grouped as small plates. We took the opportunity to order non-meat items and were glad we did. Charred prawns – carrying a bit of heat – made for a solid start, partnering grilled corn, pickled fennel, and creamy dollops of avo. Don't miss the signature Parmesan mushroom toast: an inspired partnership featuring golden homemade brioche, it oozes umami creativity in assorted exotic mushrooms, crisp Parmesan elements, and creamy potato garlic purée.

S IS FOR SOMMELIER

Operations director (and international sommelier) Marc Botes deserves special mention for a wine list that is creative and diner-friendly without being intimidating. Wines are grouped under palate weight and style, not grape varieties.

They include sought-after labels and interesting lower-priced bottles. So, paging through, you'll find a crisp Sauvignon or lighter white blend, under a heading "Clean and Precise". In reds grouped as "Refined and Restrained", there's a Copper Pot Pinot, while an Overgaauw Merlot falls under "Generous and Framed".

It's a great approach for diners who may find wine lists daunting, or alternatively, who just want what they want. Says Botes: "We thought we'd try something else, with a stylistic approach to our list that gives diners confidence and

freedom to move within styles and play around with wines off the beaten track. But of course, there is a sommelier on hand if you want to chat."

As with the wine list, a single dessert menu tempts diners at both Yakiniku and East City Grill. Asian elements find their way into sweet treats such as miso chocolate mousse, or a sesame panna cotta. A creamy Hokkaido baked cheesecake is perfect for sharing, dusted with matcha powder, and served with creamy, toasted rice ice cream, ginger curd, and crunchy rice puffs creating a happy snap, crackle, pop vibe – a perky, fitting finish with two strong cortados.

Yakiniku | 84 Harrington St (first floor) | 021-518-3366 | Tuesday to Saturday 12h00-16h00; 18h00-21h30 | eastcitygrill.co.za

Yakiniku Experience Menu: Bento Box starter, a Yakiniku grill of three wagyu cuts, rice and vegetables, plus dessert for R995 pp.

Yakiniku Express Menu (lunchtime): Yakiniku grill of two wagyu cuts, rice and vegetables for R595 pp.

East City Grill | 84 Harrington St (first floor) | 021-518-3366 | Tuesday to Saturday 12h00-16h00; 18h00-21h30 | eastcitygrillct.co.za eastcitygrill.co.za



LEFT and ABOVE: Pendant lights by Cathy Coates provide moody tactile elements at East City Grill, a contemporary steakhouse with an Asian twist; start with delicious Parmesan mushroom toast, with pickled mushrooms, potato garlic purée and Parmesan mousse.

WORKSPACE WELLNESS

In the Cape Town CBD, the modern office is fast becoming a space where workers can revel in flexible, design-led interiors that are life-enhancing. In this fast-growing commercial, retail and hospitality hub, id.work is set to make its mark.

By Sharon Sorour-Morris

Workplaces today need to feel intentional, says Dani Carr. “They must support focus but also encourage interaction.” Carr is Business Development and Account Manager of id.work’s Cape Town team.

Founded over five years ago in Johannesburg by Broll Property Group, the company provided corporate tenants with an interior design-and-build solution, covering everything from workplace strategy and design to a full turnkey delivery. Today the company specialises in creating high-performing commercial environments aligned to a client’s brand, culture and operational needs.

While Jozi still delivers, the lure to set up shop in Cape Town, with its vibrant property development sector and existing characterful buildings, was irresistible. “It’s a hub for design-driven development and lifestyle-oriented workplaces,” Carr explains. “There’s a lot of action here – from refurbishments to adaptive re-use and upgrades of buildings to the rise of mixed-use developments. The team is excited to establish our footprint in Cape Town.”

As a fully integrated design and build partner, id.work takes ownership of cost, programme and quality, ensuring a seamless experience from concept to completion. Key words are “real budgets and timelines” and “strong cost control”.

It’s important for the commercial spaces they create to have an indigenous feel inspired by local design. This opportunity, of drawing on South Africa’s diversity in design, is very rewarding, says General Manager Tandi Jacobs.



ABOVE Creating high-performing commercial environments is the signature of id.work, which is refreshing the lobby of 14 Long, one of Boxwood Property Fund’s commercial buildings in the Cape Town CBD. The image is an artist’s rendition.

LOBBY ON LONG

One of their first commissions is the slick, sophisticated upgrade of the lobby of 14 Long, one of Boxwood Property Development Fund’s commercial buildings in Long Street.

“A lobby is the first interaction a person has with a building. It sets the tone and communicates the building’s identity,” says Jacobs. “A well-designed lobby creates confidence, elevates perception and adds value to the building ... in many ways, it’s the building’s handshake.”

At 14 Long, id.work is hard at work to ensure the lobby has aesthetic impact, is functional and comfortable, aligns to the Boxwood brand and is curated with high-traffic materials ... but not cluttered.

Like office spaces, future-facing lobbies have flexible furniture layouts, warm lighting and layered textures. They could resemble a lounge and even have an integrated coffee bar.

ATTENTION TO DETAIL

Whether it’s a lobby, co-working space or office environment, id.work sensitively blends corporate culture, identity and location to produce a workplace identity.

Attention to detail is key, with a hands-on, transparent approach to a seamless disciplined delivery incorporating a myriad of services from technical work such as municipal submissions to fire compliance and change management.

Says Jacobs: “Change management is an integral part of our work; it’s crucial to engage with a client’s employees very early on in the process so that they feel heard and we get their buy-in.”

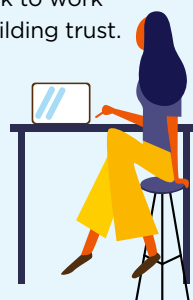
Basically, it’s all about listening closely to clients’ needs, understanding expectations, and translating global trends into smart, design-forward solutions that resonate locally.

Like lobbies, great workspaces start with intent and end with inclusive design. Says Carr: “We don’t just design beautiful spaces, we deliver functional, buildable and commercially viable workplaces that support business growth.”

THE ROLE OF THE OFFICE

Since the big office shake-up of 2020, people’s expectations of an enabling workplace have shifted and matured. While businesses still use design to lure people back to work full time, they’re also seeing it as a way of building trust.

According to Oktra, the UK’s leading office-design and build company, a “well-designed office gives people confidence in their environment, control over how they work, and a clear understanding of what different spaces are for”.



Here are 5 noteworthy trends, according to id.work

1 Every space needs to have a purpose, allowing people to collaborate and connect.

2 Sustainability and employee wellbeing go hand-in hand.

3 Shared spaces are becoming more

purposeful, with teams asking for greater autonomy.

4 Providing a superior workplace has become important in luring new talent to an organisation. “It’s more important than ever before to create a space that brings out the best in

people,” says Tandi Jacobs, id.work General Manager.

5 Technology, including AI, will enhance office design rather than replace it. “People still want to feel special. Design touches emotions, which makes it more special,” says Jacobs.



BARE NECESSITIES

Its pared-down menu is full of flavour, and the unfussy interior is uncluttered but cosy. Welcome to bare., a new eatery in the heart of town that appeals with super snacks, bistro dishes and comfort food. **By Kim Maxwell**

Cosy bistro bare. opened a couple of months ago in Shortmarket Street, a vibrant location that's a stone's throw from buzzy Bree.

It's the first restaurant experience to be run in-house under the Neighbourgood banner, a property-development company specialising in living and workspaces with carefully considered amenities and the promise of a connected community. The group operates a few cafés below their aparthotels and co-working spaces, but bare. is their first restaurant.

With an interior of tall ceilings and playful terrazzo tables, there's a lot to like.

Head of Food and Beverage at Neighbourgood, Dylan da Silva, is enjoying the challenge. "It's an approachable wine bar restaurant with bistro food," he explains. Sharing or snacking items fill that menu gap nicely, with simple charcuterie, or a warm bowl of edamame in a sweet soy glaze. But a snack of warm green olives, ascolane, is the winner – stuffed with Elgin pork belly terrine, they're super tasty and a clever use of kitchen offcuts.

CASUAL MOOD

The bare. all-day menu is a single page of small plates, mains and desserts. A few new menu options will be introduced every three months, aside from specials. On the drinks list, the mood is casual, and there's a bit of humour in the cocktail descriptions, so somebody can order a "Carrot Cake (don't be a baked good)" or a "Spicy Passion (but it's bare-able)".

The eatery's wine consultant was briefed to select food-friendly wines. A few weeks in, the small list has already had some changes to white, red and bubbly selections, and added a few natural wines, in tune with diner demand.

My glass of The Earth Beneath Our Feet blend of Chenin, Grenache Blanc and Roussanne was deliciously versatile, partnering Asian-style chicken wings, and perky panko zucchini fries dipped in beetroot hummus, from the Small Plates section. This chilled white holds its own with comforting homemade



gnocchi, panfried in sage butter and resting on smoked butternut squash.

Under Main Courses, a pool of gravy and house-smoked Elgin pork belly takes centre stage, delivering juicy flavour and visual drama with "the best crackling of your life". A ribeye from Ryan Boon with herbed bone-marrow butter is another main option for bigger appetites.

COOKING FROM THE HEART

Chef Justin Zietsman is in the kitchen. With a career spent predominantly in large hotels and event catering, and more recently in boutique B&Bs, bare. is his first small restaurant. He's enjoying the flexibility a 34-seater offers to become more produce-driven.

"When we interviewed Justin, he said he couldn't possibly consider the job until he'd cooked for us," says Da Silva. It's easy to see how he landed the position. Zietsman's plates are flavourful. Technical skill certainly, but mostly it feels like cooking from the heart. "It's always been a dream of mine to run my own place," he reveals.

For dessert, we dutifully follow the chef's recommendation and share what he calls "My dad's favourite crème brûlée". He explains: "Just after I graduated from college, I attempted my first crème brûlée, using Amarula liqueur. My dad loved it, so now it's the only brûlée I make. It won't leave this menu." Cracking the flamed sugar crust to the soft custard below, it is everything you'd want in a food memory: rich, creamy and lingering.

It's early days, but other diners seem in agreement. "We're happy to be getting good feedback about service, aesthetics and vibe: our Google food reviews are all five star, and that's what you want," says Da Silva. "We'd like to make sure that when locals come to dine and drink with us, we're affordable so they come back."

bare. | 90 Shortmarket St | 071-272-3499 |

www.wearebare.co.za |

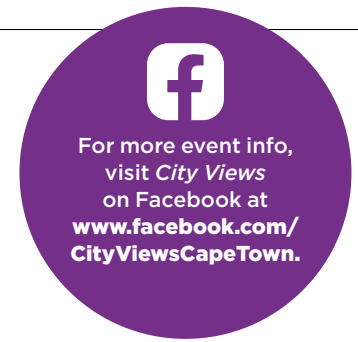
[@weare_bare](https://www.instagram.com/weare_bare) | Tuesday to Saturday 12h00-23h00; Sunday 09h00-18h00, with live music.



CLOCKWISE, FROM TOP: A glass of blended white wine from The Earth Beneath Our Feet is served with homemade gnocchi with panfried sage on butternut squash; bare. is a small wine bar serving bistro food; Chef Justin Zietsman, seated, with his cheerful crew. Having spent most of his career in hotels, bare. is his first restaurant.

WHAT'S ON IN TOWN

From stand-up comedy to leading design and décor events, come into town and be part of the action.



SANLAM CAPE TOWN MARATHON

This year's marathon has been moved to May following its cancellation last year. The event takes place over two days, with the Peace Runs (5 km and 10 km) and Trail Runs on Saturday and the marathon on Sunday. The 42,2 km route takes participants along a scenic loop showing off some of Cape Town's most beautiful landmarks before ending at Green Point Stadium. While you can no longer enter the main race, you can still have fun by being a spectator or attempt the Peace or Trail Runs.

Where: Fritz Sonnenberg Rd, Green Point, & Beach Rd, Mouille Point

When: 23-24 May 2026

www.capetownmarathon.com

PRETTY WOMAN – THE MUSICAL

The Broadway musical based on the 1990 movie starring Julia Roberts and Richard Gere makes its South African debut with this production. Featuring music by rock star Bryan Adams and choreography by Jerry Mitchell, the show revolves around the romance between a wealthy businessman and the feisty escort he hires for a week to accompany him to social functions. With an all-star cast, this promises to be a magical production brimming with humour, romance and nostalgia. (Note: no under-13s).

Where: Artscape, D.F. Malan St

When: 19 March – 19 April 2026

www.artscape.co.za/event/pretty-woman-the-musical/

ORPHEUS IN THE UNDERWORLD

Cape Town City Ballet's performance of choreographer Veronica Paeper's *Orpheus in the Underworld* promises to be witty, glamorous and charming. With music arranged by Michael Tuffin and original designs by Peter Cazalet, the ballet is loosely based on Jacques Offenbach's comic operetta which features flapper girls, Mafia henchmen, can-can dancers and more. Expect love and mischief when Eurydice runs off with Pluto much to her husband Orpheus's delight. But then the gods start meddling and hilarity ensues.

Where: Artscape, D.F. Malan St

When: 12-21 June 2026

www.capetowncityballet.org.za/

COMIC CON CAPE TOWN

Get ready to geek out at the fourth annual celebration of all things pop culture and gaming! Modelled on the world-famous San Diego Comic Con, the Cape Town edition keeps getting bigger and better, catering for fans of pop culture in various mediums. Visitors can look forward to international guests, merch for every media franchise from Harry Potter to Marvel, exclusive comics and thrilling gaming tournaments. Come dressed up as your favourite character and take part in cosplay competitions on the main stage.

Where: CTICC 2, cnr Heerengracht & Rua Bartholomeu Dias

When: 30 April – 3 May 2026

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



CARMEN

Cape Town Opera's production of *Carmen* – a story of obsession, betrayal and jealousy – promises to be spectacular. The stellar cast includes Nonhlanhla Yende, Brittany Smith, Lukhanyo Mayake, Conroy Scott and Noluvuyiso Mpofu. Bizet's unforgettable music drives this iconic, doomed love story set in Seville, Spain. The opera traces the passionate, ill-fated relationship between a naïve soldier, Don José, and the tempestuous gypsy woman Carmen. Don't miss one of the world's most frequently performed operas.

Where: Artscape Opera House, D.F. Malan St

When: 19-31 May 2026

www.capetownopera.co.za/carmen/

THE GOOD LIFE SHOW

This year's edition of Africa's premier event dedicated to shaping healthy, sustainable lifestyles will once again connect conscious consumers and industry professionals to what's new in the mindful living space. There will be talks and demos by top international and local chefs, including UK celebrity chef Jameson Stocks, 2026 Eat out Chef of the Year Johannes Richter, and The Giggling Gourmet, Jenny Morris. The Show Marketplace will feature innovative healthy food options, and beauty and wellness products.

Where: CTICC 2, cnr Heerengracht & Rua Bartholomeu Dias

When: 29-31 May 2026

www.goodlifeshowafrika.com/

INNER CITY SATURDAYS

From cool cafés to super shops to cultural gems ... experience the CBD through a monthly curated daytime programme, Inner City Saturdays. This initiative of the Mission for Inner City Cape Town takes place on the last Saturday of the month with the aim of encouraging locals and visitors to come into town and see it with fresh eyes. Every edition offers something new and interesting, from exhibitions to visit, shops to peruse, restaurants to enjoy or corners to explore. Don't miss the recently launched Green Programme, a guided tour of the inner city's green spaces.

Where: Cape Town CBD

When: Last Saturday of every month

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

DECOREX CAPE TOWN

The latest décor and interior design trends and innovations will once again be the talk of the town at the 2026 edition of Decorex Cape Town. With the theme The Soft Life, the four-day event will focus on a design movement that favours comfort and joy in a world of overwork, overstimulation and technology fatigue. Expect to be inspired by the creativity of more than 230 companies. Don't miss the exciting collaborations, talks by international experts and technology designed to enhance your experience.

Where: CTICC 1, 1 Lower Long St

When: 25-28 June 2026

www.decorex.co.za/cape-town/

