



TAPAS

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Mozzarella Stracciatella R76  
*Cream soaked mozzarella, exotic tomatoes, ciabatta melba toast & salsa verde*

Cauliflower Popcorn R65  
*Deep fried cauliflower, tomato oil, roasted & fresh grapes, saffron aioli & curry vinaigrette*

🐮 Miso Aubergine R65  
*Deep fried miso yaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese*

Poppers R55  
*Whole PEPPADEW® Piquanté filled with cream cheese & basil aioli*

Prawn Croquetas R82  
*Spicy tomato aioli*

Grilled Calamari R89  
*Chimichurri, tomato & cucumber with roasted garlic aioli*

Fried Calamari R89  
*With aioli & lemon*

Prawns R112  
*Flash fried in chilli, garlic, lemon & parsley*

Tuna Tacos R90  
*Seared tuna, mango rainbow salsa, guacamole, miso emulsion & jalapeños*

Tuna Tataki R85  
*Seared tuna, sesame, avo mousse, chilli with shaved baby carrot, spring onion & coriander salad*

BAR SNACKS

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🐮 Truffle Potato Crisps R30  
*Seasoned with truffle zest*

Toasted Ciabatta R30  
*Roasted garlic aioli*

Jamón Serrano Style R62  
*Salsa tumaca & toasted ciabatta*

Marinated Olives R48  
*Paprika, garlic & parsley*

🐮 Mussels R85  
*Saffron cream, garlic & toasted ciabatta*

Ham Croquetas R68  
*Smoked ham, mustard seed aioli & minted peas*

🐮 Beef Short Ribs R115  
*Sticky paprika & orange glazed ribs with orange segments*

Duck Croquetas R98  
*Cranberry sauce & orange segments*

Pork Belly R110  
*Palm sugar caramel, rainbow mango slaw & toasted sesame seeds*

🐮 Bikini Toastie R75  
*La Parada grilled cheese, gypsy ham & truffle aioli*

🐮 Rib Eye R95  
*120g beef rib eye, chilli-pea purée & truffle potato crisps*

MAIN COURSES

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Mushroom Pappardelle R125  
*Flat, thick ribbons of pasta, mixed mushroom sage ragout, truffle zest & parmesan*

Crispy Chicken Burger R110  
*Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato & wholegrain mustard aioli*

🐮 Wagyu Beef Burger R150  
*Toasted artisan brioche bun, 180g wagyu patty, mature cheddar, butter lettuce, balsamic onion, mustard seed aioli & pickles*

🐮 Rib Eye on the Bone R285  
*500g beef rib eye, prune & sherry jus & roasted king oyster mushroom*

Fillet R215  
*200g beef fillet, silky cauliflower purée & truffle pickled baby beets*

SHARING (3 - 4 people)

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🐮 V&A Del Mar R880  
*Langoustine, whole baby kingklip, fried prawns, fried calamari, mussels, charred baby marrow & Patatas Bravas*

🐮 De La Tierra R525  
*Beef short ribs, sliced carne, bone marrow, rib eye & toasted ciabatta*

SIGNATURE SALADS

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Mediterranean R125  
*Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach*

Caesar R105  
*Baby cos lettuce, parmesan, caesar dressing, garlic ciabatta croutons, crispy chicken skin & a deep-fried egg*

*Add a grilled chicken breast (R30)*

Fillet Tagliata R135  
*Sliced medium rare beef fillet, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, parmesan shavings & truffle oil*

SIDES

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🐮 Patatas Bravas R55  
*Spiced potatoes, aioli & tomato chutney*

Baby Veg Bowl R65  
*Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter*

Broccolini R68  
*Tenderstem, bagna cauda sauce & toasted almonds*

House Side Salad R50  
*Fresh greens, feta & salsa verde*

Cauliflower Mash R65  
*Toasted almonds & salsa picón*

Butternut R38  
*Roasted with honey, thyme & feta*

DESSERTS

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🐮 Churros R68  
*Dusted in sugar with a chocolate ganache dip*

Canutillos R68  
*Crispy fried pastry cones filled with raspberry mousse & white chocolate ganache*

Cookies & Cream R68  
*Vanilla bean ice cream, chocolate brownie crumble, chocolate ganache, whiskey caramel & chocolate soil*

Chocolate & Raspberry R76  
*Dark chocolate tartlet, toasted marshmallow, raspberry sorbet, fresh berries & raspberry dust*