



TAPAS

Tomatoes Caciotta R110  
*Smoked exotic tomatoes, caciotta cheese, basil aioli, garlic ciabatta croutons*

Cauliflower Popcorn R65  
*Deep fried cauliflower, basil oil, saffron aioli & charred pineapple*

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

Poppers R49  
*Whole PEPPADEW® Piquanté filled with cream cheese & basil aioli*

Prawn Croquetas R82  
*Spicy tomato aioli*

Grilled Calamari R82  
*Chimichurri, tomato & cucumber with roasted garlic aioli*

Fried Calamari R78  
*With aioli & lemon*

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

Tuna Tacos R95  
*Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños*

Tuna Tataki R95  
*Seared tuna, sesame seeds, avo mousse, angel hair chilli, soy & lemongrass dressing with shaved baby carrot & coriander*

🐮 Mussels R85  
*Creamy white wine, onion, garlic & toasted ciabatta*

Ham Croquetas R89  
*Smoked ham, mustard seed aioli & minted peas*

🐮 Beef Short Ribs R120  
*Sticky paprika & orange glazed ribs with orange segments*

Duck Croquetas R98  
*Cranberry sauce & orange segments*

Pork Belly R95  
*Palm sugar caramel, rainbow pineapple slaw & toasted sesame seeds*

🐮 Bikini Toastie R68  
*La Parada grilled cheese, gypsy ham & truffle aioli*

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

MAIN COURSES

Mushroom Pappardelle R125  
*Flat, thick ribbons of fresh pasta, mixed mushroom sage ragout, truffle zest & parmesan*  
*Add grilled chicken (R23)*  
*Add bacon (R28)*

Crispy Chicken Burger R85  
*Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato & secret sauce*

🐮 Wagyu Beef Burger R150  
*Toasted artisan brioche bun, 180g wagyu patty, mature cheddar, butter lettuce, mustard seed aioli, roasted red pepper & tomato chutney*

Chicken Espetada R175  
*Chermoula rubbed chicken thighs on sautéed red peppers, baby spinach & crispy butter potatoes*

🐮 Rib Eye on the Bone R295  
*500g beef rib eye, prune & sherry jus & shimeji mushrooms*

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

SHARING *(3 people)*

🐮 V&A Del Mar R880  
*Whole baby kingklip, fried prawns, fried calamari, mussels, langoustines & charred baby marrow*

🐮 De La Tierra R475  
*Beef short ribs, whole sliced picanha, bone marrow croquetas, rib eye & toasted ciabatta*

SIGNATURE SALADS

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

Chicken Caesar R115  
*Baby cos lettuce, parmesan, caesar dressing, garlic ciabatta croutons, crispy chicken skin & a deep-fried egg*

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

SIDES

🐮 Patatas Bravas R46  
*Spiced potatoes, aioli & tomato chutney*

Baby Veg Bowl R54  
*Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter*

Broccolini R58  
*Tenderstem, bagna cauda sauce & toasted almonds*

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

Cauliflower Mash R55  
*Toasted almonds & salsa picón*

Butternut R38  
*Roasted with honey, thyme & feta*

DESSERTS

🐮 Churros R62  
*Dusted in sugar with a chocolate ganache dip*

Piña Colada Mousse R78  
*White chocolate mousse, rum poached pineapple, vanilla crumbs & toasted coconut flakes*

Cookies & Cream R62  
*Vanilla bean ice cream, chocolate brownie crumble, chocolate ganache, whiskey caramel & chocolate soil*

BAR SNACKS

🐮 Truffle Potato Crisps R30  
*Seasoned with truffle zest*

Toasted Ciabatta R30  
*Roasted garlic aioli*

Jamón Serrano Style R62  
*Salsa tumaca & toasted ciabatta*

Marinated Olives R32  
*Paprika, garlic & parsley*