



TAPAS

Wagyu Beef Potstickers R110  
*Seared & steamed. Served with kimchi & Indonesian soya dipping sauce*

🐮 Miso Aubergine (v) R80  
*Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese*

Poppers (v) R80  
*Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli*

Prawn Croquetas R95  
*Spicy tomato aioli*

Grilled Calamari R105  
*Chimichurri, tomato & cucumber with roasted garlic aioli*

Fried Calamari R105  
*With aioli & lemon*

Prawns R110  
*Flash fried in chilli, garlic, butter, lemon & parsley*

Tuna Tacos R105  
*Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños*

Tuna Ceviche R115  
*Fresh yellow fin tuna, cured in citrus, Served with avocado mousse*

🐮 Ham Croquetas R90  
*Smoked ham, sweet mustard aioli & Huguenot cheese*

Pork Rilette R105  
*Pulled pork, toasted ciabatta, sweet mustard aioli & pickles*

BAR SNACKS (v)

🐮 Truffle Potato Skins R30  
*Seasoned with truffle zest*

Marinated Olives R30  
*Paprika, garlic & parsley*

🐮 Beef Short Rib R195  
*Sticky paprika & orange glazed ribs with orange segments*

Duck Croquetas R120  
*Cranberry sauce & orange segments*

🐮 Pork Belly R120  
*Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds*

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

Beef Fillet R145  
*Grilled beef fillet, tahini & honey yogurt, walnut pesto, chilli butter & crispy leeks*

MAIN COURSES

Mushroom Pappardelle (v) R135  
*Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan*

*Add bacon (+R25)  
Add grilled chicken (+R30)*

Crispy Chicken Burger R125  
*Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce & patatas bravas*

🐮 Wagyu Beef Burger R180  
*Toasted artisan brioche bun, 180g Wagyu patty, mature cheddar, butter lettuce, La Parada burger sauce, roasted red pepper chutney & patatas bravas*

Beef Risotto R225  
*Lightly smoked beef fillet, creme fraiche, preserved lemon, ginger, parmesan, basil oil*

Rib Eye 300g R255  
*Flame grilled coffee-rubbed ribeye, portobello mushrooms, gorgonzola & sage cream, hand cut beef fat fries*

Lamb Rump 300g R275  
*Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine jus*

Pulled Beef Pasta R135  
*8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin boerenkaas*

🐮 Beef Fillet 300g R275  
*Sparta flame grilled fillet, smoked pomme puree, mushroom veloute, caramelized carrot, parsley pesto, doublethick red wine jus*

🐮 T-Bone 600g (To share) R340  
*Grilled & oven finished, harissa compoundbutter, maldon salt, side of choice*

Kingklip & Palak Chaat R195  
*Pan-cooked kingklip, crispy masala spinach, tamarind & coriander yogurt*

Prawn Pasta R125  
*Fresh tagliatelle, pan-cooked prawns, parmesan, parsley & garlic butter*

Black Mussels R105  
*Fresh black mussels, steamed in white wine, tossed with mojo verde sauce & toasted brioche*

SIGNATURE SALADS

Mediterranean (v) R115  
*Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach*

Harissa Chicken R110  
*Harissa-glazed chicken thigh, dukkah, saffron cous cous, feta, lime dressing cherry tomato & mixed greens*

Fillet Tagliata R140  
*Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil*

Tuna Poke Bowl R135  
*Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing*

Vegan Poke Bowl (ve) R120  
*Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing*

SIDES (v)

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

Sweet Patatas Bravas R55  
*Spiced sweet potatoes, aioli & tomato chutney*

Baby Veg Bowl R60  
*Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter*

Broccolini R55  
*Confit garlic and tomato & hazelnut dressing*

House Side Salad R45  
*Fresh greens, feta & salsa verde*

Butternut R40  
*Roasted with honey, thyme & feta*

DESSERTS (v)

🐮 Churros R65  
*Dusted in sugar, cinnamon & a chocolate ganache dip*

Olive Oil Sponge R65  
*Decadent sponge cake, whipped berry cream, gin-braised strawberries, wafer meringue*

Summer Malva R75  
*Orange & miso malva, lemon curd, chocolate, honey comb & seasonal berries*