



TAPAS

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

Cauliflower Popcorn R65
Deep fried cauliflower, spiced yoghurt & almond flakes

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

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

Prawn Croquetas R82
Spicy tomato aioli

Grilled Calamari R88
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R78
With aioli & lemon

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

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

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

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

BAR SNACKS

🐮 Truffle Potato Crisps R30
Seasoned with truffle zest

Toasted Ciabatta R30
Roasted garlic aioli

Marinated Olives R32
Paprika, garlic & parsley

🐮 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, pineapple rainbow slaw & toasted sesame seeds

🐮 Bikini Toastie R72
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 R110
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, secret sauce & patatas bravas

🐮 Wagyu Beef Burger R165
Toasted artisan brioche bun, 180g wagyu patty, mature cheddar, butter lettuce, mustard seed aioli, roasted red pepper chutney & patatas bravas

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

🐮 Picanha R265
450g picanha, garlic & tomato confit

🐮 Lamb Rack R330
Sous vide lamb rack with a garlic, white wine & rosemary cream

Fillet R215
300g beef fillet, silky cauliflower purée & truffle pickled baby beets

Seared Tuna R190
Sweet soy glazed & sesame crusted, miso grilled corn, Caesar mayo & salsa tumaca

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

Tuna Poke Bowl R135
Raw Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

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

SIDES

🐮 Patatas Bravas R46
Spiced potatoes, aioli & tomato chutney

Sweet Patatas Bravas R46
Spiced sweet potatoes, aioli & tomato chutney

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

Broccolini R54
Tenderstem, bagna càuda sauce & toasted almonds

House Side Salad R50
Fresh greens, feta & salsa verde

Cauliflower Mash R45
Toasted almonds & salsa picón

Butternut R38
Roasted with honey, thyme & feta

DESSERTS

🐮 Churros R62
Dusted in sugar, cinnamon & a chocolate ganache dip

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

Cookies & Cream R65
Vanilla bean ice cream, chocolate brownie crumble, chocolate ganache, whiskey caramel & chocolate soil

Cheesecake R82
Dark chocolate ganache, crushed pistachios & berry compote