



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

🐮 Fillet R105
120g beef fillet, silky cauliflower purée & truffle pickled baby beets

🐮 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)

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

Beef Short Ribs R235
Sticky paprika & orange glazed ribs with orange segments

🐮 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)*

🐮 Del Mar R385
Whole baby kingklip, fried prawns, fried calamari, mussels & charred baby marrow

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

De Todo R325
Patatas bravas, fried calamari, ham croquetas, bikini toastie & poppers

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

Cheesecake R78
Dark chocolate ganache, crushed pistachios & berry compote

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