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Truffle Potato Skins	R30
Seasoned with truffle zest	
Marinated Olives	R37
Paprika, garlic & parsley	

TAPAS	
Wagyu Beef Potstickers Seared & steamed. Served with kimchi & Indonesian soya dipping sauce	R160
Miso Aubergine (v) Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese	R80
Poppers (v) Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli	R90
Amazeballs Chorizo, jalapeño and cheese in a crisp pastry with house-made chipotle aioli	R90
Prawn Croquetas Spicy tomato aioli	R125
Grilled Calamari Chimichurri, tomato & cucumber with roasted garlic aioli	R135
Fried Calamari With aioli & lemon	R135
Tuna Ceviche Fresh tuna, marinated in lime, with avo mousse, chilli, coriander & flour tortilla	R172
Prawns Flash fried in chilli, garlic, butter, lemon & parsley	R120
	D 10=

R150

Chicken Wings

₹ Tuna Tacos

₩ Ham Croquetas Smoked ham, sweet mustard aioli Huguenot cheese	R95
₩ Beef Short Rib Sticky paprika & orange glazed ribs with orange segments	R250
₩ Pork Belly Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds	R170
Bikini Toastie La Parada grilled cheese, gypsy ham & truffle aioli	R86
Beef Fillet Grilled beef fillet, tahini & honey yogurt, walnut pesto, chilli butter & crispy leeks	R185
Spicy Kingklip Bites 3 crispy kingklip goujons coated with a classic Cape Malay chilli bite batter. Served with a minted coriander yoghurt	R125
Cauliflower Bites Crispy fried cauliflower coated with a chilli bite batter. Served with a mild spicy tomato aioli	R60
Bao Buns 2 fluffy boa buns, filled with a choice of pork belly or beef fillet (+R30). Each bun is also garnished with a crunchy spring onion & pak choi salad & our secret mayo	R150
Tuna Poke Bowl Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing	R210
Vegan Poke Bowl (ve) Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo,	R139

nori, sesame seeds, soy & ginger dressing

SUSHI

California Roll (8pc)	
Veg	R60
Tuna	R110
Salmon	R160
Prawn	R110
Nigiri (2pc)	
Tuna	R60
Salmon	R70
Prawn	R65
Sashimi (4pc)	
Tuna	R105
Salmon	R159
Deep Fried Rolls (8pc)	
On Fire Sushi - Teriyaki sauce, infused with	h
vodka, lit & poured over sushi at the table	
Tuna	R150
Salmon	R199
Prawn	R140
Sushi Mosaic (4pc)	R179
4 pieces infused to form a mosaic pattern, filled with salmon, tuna & cucumber	
Full Moon Maki (8pc)	R189
Teardrop style maki roll, filled with cucumber, rice & salmon	
Ultimate Rainbow (8pc)	R245
Rainbow roll filled with salmon & avocado,	
topped with salmon & tuna, Japanese mayo	
caviar, sesame seeds, spring onion & house made Teriyaki sauce	
Served on Fire – Teriyaki sauce, infused wit vodka, lit & poured over sushi at the table	h
Cajun Supreme	R130
Rainbow roll, filled with grilled cajun chick cream cheese, topped with avocado, Sweet ch sauce, Japanese mayo, spring onion & roast	illi

Salmon Bombs (4pc)	R287
Salmon roses topped with our chopped blend, Japanese mayo, sesame seeds, I soy sesame, spring onion & Tempura	Teriyaki
Prawn Bombs (8pc)	R115
California rolls, filled with Tempura avocado & cream cheese, topped with Tempura sauce, spring onion & roaste	avocado,

Tempura Top Roses (4pc)	R170
Salmon roses topped with Tempura prawns,	
Japanese mayo, sesame seeds, Teriyaki sauce, spring onion & Tempura bites	
Rockpool Platter (8pc)	R275

PIZZAS

♥ Crispy Chicken Crumbed buttermilk chicken, PEPPADEW® Piquanté Peppers, onion, avo & coriander	R155
Chorizo Chorizo, jalapeño cream cheese, oven dried cherry tomatoes & coriander	R146
Calamari & Prawn Calamari, prawn, chilli & basil leaves	R190
Vegetarian (v) Mushrooms, roasted red peppers, cherry tomatoes, zucchini, avo & chimichurri	R167
Margherita (v) Basil ♂ tomato	R105
₩ Feta, Avo & Bacon	R150

MEAT PLATTERS

Plato de Carne Pequeño R	930
Half Spatchcock Chicken, char-grilled and	
marinated in your choice of Peri-Peri, Lemon	
& Herb, or BBQ, Grilled Boerewors, Sticky	
BBQ Pork Ribs (300g), Chicken Wings (300	g)
choice of Peri-Peri or BBQ.	
Served with a side table salad & chips bravas	

Plato de Carne Medio R1 970 Herb, or BBQ, Grilled Boerewors, Sticky BBQ (500g) grilled to your liking, Chicken Wings (600g) choice of Peri-Peri or BBQ.

Plato de Carne Grande R3 745 Lemon & Herb, or BBQ, Grilled Boerewors, Sticky BBQ Pork Ribs, Herb Crusted Lamb Cutlets (500g) grilled to your liking, Chicken

Chicken Wings (300g) R135 Choice of Peri-Peri (+R5) or BBQ Sticky BBQ Pork Ribs (600g) R450 R225

Whole Spatchcock Chicken of Peri-Peri, Lemon & Herb, or BBQ

Half Spatchcock Chicken R145 of Peri-Peri, Lemon & Herb, or BBQ

Grilled Boerewors (500g) R165

Herb Crusted Lamb Cutlets (500g) R450

Tuna Crunch R150

Seaweed rice filled with a freshly fried tuna till golden brown with batter and Panko crumbs. spring onion and roasted sesame seeds.

v - vegetarian | ve - vegan 🧡 Signature dish

DESSERTS (V)

R120

R110

R175

R164

R165

Churros Dusted in sugar, cinnamon & a dark chocolate ganache dip	R65
Spiced Malva Pudding Decadent malva pudding, vanilla pod ice-cream, toasted coconut dukkha & crème anglaise	R90
Chocolate Popcorn Smores A decadent chocolate brownie sandwich filled with creamy coffee gelato & garnished with caramel popcorn & burnt marshmallow	R95
Caramel & Vanilla	
Baked Cheesecake	R13
A creamy salted caramel cheesecake served with a homemade vanilla bean ice cream	
KIDS MENU	
This menu is available for kids under 12 o	only
Chicken & Potatoes Crispy chicken strips with plain bravas & mayo	R50
Pasta Pappardelle with mushroom sauce	R12
Ham & Cheese Toastie Gypsy ham, cheese & mayo on ciabatta	R45
Chicken Burger Crispy chicken fillet with mayo on a toasted roll	R53
Calamari Fried calamari with mayo	R99
Ham Bites Creamy mashed potato nuggets filled with ham served with homemade aioli	R74
	R50

MAIN COURSES

		MAIN COURSES
y until 11am		Mushroom Pappardelle (v)
hurt, honey, toasted	R65	Flat, thick ribbons of fresh pasta, mi. mushroom & sage ragout, truffle zest Parmesan
nade superseed		Add bacon (+R35)
		Add grilled chicken $(+R39)$
ct		Crispy Chicken Burger
ached eggs,		Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tom
	R117	La Parada burger sauce & patatas br
	R130	₩wagyu Beef Burger
	R145	Toasted artisan brioche bun, 180g
room, confit cherry		Wagyu patty, mature cheddar, butter
ast of choice		lettuce, La Parada burger sauce, roast red bebber chutney & batatas brayas

R75

R75

R95

R85

BREAKFAST

Double thick Greek yog

La Parada Benedio

Cheese Omelette (v)

Breakfast Roll

crispy bacon, soft fried egg &

Banana Loaf French Toast

vvagyu pany, manure cheuuan, bunter lettuce, La Parada burger sauce, roasted red pepper chutney & patatas bravas	
Beetroot Burger (v)	R14
Toasted artisan brioche bun, juicy beetroot patty, feta, black olives, rocket & hummus	

Rib Eye 300g	R315
Flame grilled coffee-rubbed ribeye,	
portobello mushrooms, gorgonzola	ස
sage cream, hand cut beef fat fries	
*Half Kg (R454)	

Lamb Rump 300g Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine ju *Half Kg (R412)	R305
Pulled Beef Pasta 8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin Boerenkaas	R185
₩ Spanish Style Beef Fillet 300g	R305

	Flame grilled fillet with truffle butter, hand cut beef fat fries, baby beetroot & red wine jus *Half Kg (R470)	
بر	Kingklip Chardonnay Pan fried kingklip, fresh tagliatelle with chilli, garlic & parsley	R280

₩ Prawn Pasta	R185
Fresh tagliatelle, pan-cooked prawns,	
Parmesan, parsley, chilli & garlic butter	

SIDES (V)		Chick Crispy & may
Patatas Bravas Spiced potatoes, aioli & tomato salsa	R70	Pasta Pappar
Sweet Patatas Bravas Spiced sweet potatoes, aioli & tomato salsa	R70	Ham <i>Gypsy</i>
Baby Veg Bowl Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter	R89	Chick Crispy on a to
Broccolini Confit garlic and tomato & hazelnut dre.	R78	Calar Fried c
House Side Salad Fresh greens, feta & salsa verde	R46	Ham Creamy with he
Butternut	R40	Marg
Roasted with honey, thyme & feta Garlic Potato Mash Potato mash infused with roasted garlic	R45	Ham
		v - vegete

SIGNATURE SALADS

pesto, candied red peppers, roasted aubergine,

wild rocket, toasted pine nuts, exotic tomatoes,

Harissa-glazed chicken thigh, dukkah.

tomato, yuzu dressing, pickled ginger,

Grilled or fried calamari, pickled ginger,

Asian Calamari Salad

cherry tomato & mixed greens

Mediterranean (v)

Harissa Chicken

Fillet Tagliata

R180

R145

R190

Pizza

R60