BAR SNACKS

Truffle Potato Skins R33
Seasoned with truffle zest

Marinated Olives R41
Paprika, garlic & parsley

TAPAS

Wagyu Beef Potstickers R176
Seared & steamed. Served with kimchi & Indonesian soya dipping sauce

Miso Aubergine (v) R88
Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Poppers (v) R99
Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

Amazeballs R99
Chorizo, jalapeño and cheese in a crisp pastry with house-made chipotle aioli

Prawn Croquetas R138
Spicy tomato aioli

Grilled Calamari R149
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R149
With aioli & lemon

Tuna Ceviche R190
Fresh tuna, marinated in lime, with avo mousse, chilli, coriander & flour tortilla

Prawns R132
Flash fried in chilli, garlic, butter, lemon & parsley

Chicken Wings R149
Fried chicken wings, tossed in a soya glaze topped with sesame seeds & coriander

Tuna Tacos R165
Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños

Ham Croquetas R105
Smoked ham, sweet mustard aioli & Huguenot cheese

Beef Short Rib R275
Sticky paprika & orange glazed ribs with orange segments

Pork Belly R187
Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds

Bikini Toastie R95
La Parada grilled cheese, gypsy ham & truffle aioli

Beef Fillet R204
Grilled beef fillet, tahini & honey yogurt, walnut pesto, chilli butter & crispy leeks

Spicy Kingklip Bites R138
3 crispy kingklip goujons coated with a classic Cape Malay chilli bite batter. Served with a minted coriander yoghurt

Cauliflower Bites R66
Crispy fried cauliflower coated with a chilli bite batter. Served with a mild spicy tomato aioli

Bao Buns R165
2 fluffy boa buns, filled with a choice of pork belly or beef fillet (+R33). Each bun is also garnished with a crunchy spring onion & pak choi salad & our secret mayo

Tuna Poke Bowl R231
Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing

Vegan Poke Bowl (ve) R153
Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

SUSHI

California Roll *(8pc)*
Veg R66
Tuna R121
Salmon R176
Prawn R121

Nigiri *(2pc)*
Tuna R66
Salmon R77
Prawn R72

Sashimi *(4pc)*
Tuna R116
Salmon R175

Deep Fried Rolls *(8pc)*
On Fire Sushi – Teriyaki sauce, infused with vodka, lit & poured over sushi at the table
Tuna R165
Salmon R220
Prawn R155

Sushi Mosaic *(4pc)* R197
4 pieces infused to form a mosaic pattern, filled with salmon, tuna & cucumber

Full Moon Maki *(8pc)* R208
Teardrop style maki roll, filled with cucumber, rice & salmon

Ultimate Rainbow *(8pc)* R270
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 with vodka, lit & poured over sushi at the table

Cajun Supreme R143
Rainbow roll, filled with grilled cajun chicken, cream cheese, topped with avocado, Sweet chilli sauce, Japanese mayo, spring onion & roasted sesame seeds

Tuna Crunch R165
Seaweed rice filled with a freshly fried tuna mix and cream cheese on the inside. Deep-fried till golden brown with batter and Panko crumbs. Topped with our house made tempura sauce, spring onion and roasted sesame seeds.

Salmon Bombs *(4pc)* R316
Salmon roses topped with our chopped salmon blend, Japanese mayo, sesame seeds, Teriyaki soy sesame, spring onion & Tempura bites

Prawn Bombs *(8pc)* R127
California rolls, filled with Tempura prawns, avocado & cream cheese, topped with avocado, Tempura sauce, spring onion & roasted sesame seeds

Tempura Top Roses *(4pc)* R187
Salmon roses topped with Tempura prawns, Japanese mayo, sesame seeds, Teriyaki sauce, spring onion & Tempura bites

Rockpool Platter *(8pc)* R303
4 Ultimate Rainbow rolls, 4 prawn California rolls topped with spring onion & Tempura prawns dipped in our special Tempura sauce

MEAT PLATTERS

Plato de Carne Pequeño R1 023
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 (300g) choice of Peri-Peri or BBQ
Served with a side table salad & chips bravas

Plato de Carne Medio R2 167
Whole Spatchcock Chicken char-grilled and marinated in your choice of Peri-Peri, Lemon & Herb, or BBQ, Grilled Boerewors, Sticky BBQ Pork Ribs (600g), Herb Crusted Lamb Cutlets (500g) grilled to your liking, Chicken Wings (600g) choice of Peri-Peri or BBQ
Served with a side table salad & chips bravas

Plato de Carne Grande R4 120
Two Whole Spatchcock Chicken char-grilled and marinated in your choice of Peri-Peri, Lemon & Herb, or BBQ, Grilled Boerewors, Sticky BBQ Pork Ribs, Herb Crusted Lamb Cutlets (500g) grilled to your liking, Chicken Wings (600g) choice of Peri-Peri or BBQ
Served with a side table salad & chips bravas

Chicken Wings (300g) R149
Choice of Peri-Peri (+R5) or BBQ

Sticky BBQ Pork Ribs (600g) R495

Whole Spatchcock Chicken R248
Char-Grilled and marinated in your choice of Peri-Peri, Lemon & Herb, or BBQ

Half Spatchcock Chicken R160
Char-Grilled and marinated in your choice of Peri-Peri, Lemon & Herb, or BBQ

Grilled Boerewors (500g) R182

Herb Crusted Lamb Cutlets (500g) R495
Grilled to your liking

v - vegetarian | ve - vegan *Signature dish*

BAR DE TAPAS
LA PARADA

FOOD MENU

MAIN COURSES

Mushroom Pappardelle (v) R198
Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan
Add bacon (+R39)
Add grilled chicken (+R43)

Crispy Chicken Burger R160
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce & patatas bravas

Wagyu Beef Burger R209
Toasted artisan brioche bun, 180g Wagyu patty, mature cheddar, butter lettuce, La Parada burger sauce, roasted red pepper chutney & patatas bravas

Beetroot Burger (v) R154
Toasted artisan brioche bun, juicy beetroot patty, feta, black olives, rocket & hummus

Rib Eye 300g R347
Flame grilled coffee-rubbed ribeye, portobello mushrooms, gorgonzola & sage cream, hand cut beef fat fries
**Half Kg (R500)*

Lamb Rump 300g R336
Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine jus
**Half Kg (R454)*

Pulled Beef Pasta R204
8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin Boerenkaas

Spanish Style Beef Fillet 300g R336
Flame grilled fillet with truffle butter, hand cut beef fat fries, baby beetroot & red wine jus
**Half Kg (R517)*

Kingklip Chardonnay R308
Pan fried kingklip, fresh tagliatelle with chilli, garlic & parsley

Prawn Pasta R204
Fresh tagliatelle, pan-cooked prawns, Parmesan, parsley, chilli & garlic butter

SIGNATURE SALADS

Mediterranean (v) R132
Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach

Harissa Chicken R121
Harissa-glazed chicken thigh, dukkah. saffron cous cous, feta, tahini yoghurt, cherry tomato & mixed greens

Fillet Tagliata R193
Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil

Tuna Sashimi Nicoise Salad R181
Seared tuna salad, served with apple, tomato, yuzu dressing, pickled ginger, soft poached egg & crispy baby gem lettuce

Asian Calamari Salad R182
Grilled or fried calamari, pickled ginger, tomato, avocado, cucumber, greens and spring onion with a soy miso dressing

SIDES (V)

Patatas Bravas R77
Spiced potatoes, aioli & tomato salsa

Sweet Patatas Bravas R77
Spiced sweet potatoes, aioli & tomato salsa

Baby Veg Bowl R98
Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter

Broccolini R86
Confit garlic and tomato & hazelnut dressing

House Side Salad R51
Fresh greens, feta & salsa verde

Butternut R44
Roasted with honey, thyme & feta

Garlic Potato Mash R50
Potato mash infused with roasted garlic

DESSERTS (V)

Churros R72
Dusted in sugar, cinnamon & a dark chocolate ganache dip

Spiced Malva Pudding R99
Decadent malva pudding, vanilla pod ice-cream, toasted coconut dukkha & crème anglaise

Chocolate Popcorn Smores R105
A decadent chocolate brownie sandwich filled with creamy coffee gelato & garnished with caramel popcorn & burnt marshmallow

Caramel & Vanilla Baked Cheesecake R149
A creamy salted caramel cheesecake served with a homemade vanilla bean ice cream

KIDS MENU

This menu is available for kids under 12 only

Chicken & Potatoes R55
Crispy chicken strips with plain bravas & mayo

Pasta R136
Pappardelle with mushroom sauce

Ham & Cheese Toastie R50
Gypsy ham, cheese & mayo on ciabatta

Chicken Burger R59
Crispy chicken fillet with mayo on a toasted roll

Calamari R109
Fried calamari with mayo

Ham Bites R82
Creamy mashed potato nuggets filled with ham served with homemade aioli

v - vegetarian | ve - vegan *Signature dish*

BAR DE TAPAS
LA PARADA

FOOD MENU