



BAR SNACKS

Truffle Potato Skins R30

Seasoned with aromatic truffle zest

Marinated Olives R44

Marinated olives with paprika, garlic & parsley

SMALL PLATES

Poppers (v) R90

PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

Amazeballs R110

Crispy phyllo wrapped chorizo, jalapeño & cheese with chipotle aioli

Grilled Calamari R139

Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R139

With aioli & lemon

Wagyu Beef Potstickers 🐮 R175

Seared & steamed. Served with kimchi & Indonesian soy dipping sauce

Chicken Tenders R148

Crispy fried chicken tenders drizzled with house hot sauce & roasted garlic aioli

Chicken Wings R140

Soy glazed crispy chicken wings, topped with sesame seeds & coriander

Spicy Kingklip Bites R145

Crispy kingklip goujons in a classic spicy Cape Malay batter served with a minted coriander yoghurt

Cauliflower Bites (v) R60

Crispy fried cauliflower in a classic spicy Cape Malay batter, served with a mildly spicy tomato aioli

Prawns R120

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



TAPAS

Bao Buns

Bao buns, filled with a choice of:

PRAWN R170

pan-fried & served with avo, cucumber, carrot & toasted sesame seeds

PORK BELLY R153

with crunchy spring onion, pak choi salad & Japanese mayo

BEEF FILLET R190

with crunchy spring onion, pak choi salad & Japanese mayo

CHICKEN R125

grilled with cajun spice & served with shredded cabbage salad, teriyaki sauce & fresh coriander

Poke Bowl

Black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

Add miso aubergine (ve) R160

Add fresh yellowfin tuna R225

Add fresh Norwegian salmon R399

Beef Fillet R185

Grilled beef fillet, tahini & honey yoghurt, walnut pesto, chilli butter & crispy leeks

Ham Croquetas R105

Smoked ham, sweet mustard aioli & local artisan Huguenot cheese

Tuna Tacos R170

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

Pork Belly R170

Caramelised in palm sugar, pineapple rainbow slaw & toasted sesame seeds

Beef Short Rib 🐮 R245

Paprika & orange glazed ribs with orange segments

Miso Aubergine (v) R82

Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Bikini Toastie R95

La Parada grilled cheese, gypsy ham & truffle aioli

Tapas Platter R795

Soy glazed crispy chicken wings, topped with sesame seeds & coriander, caramelised pork belly & fluffy chicken bao buns, chorizo, jalapeño & cheese amazeballs & fried calamari.

Served with a side table salad & patatas bravas