BAR DE TAPAS

LA PARADA

BAR SNACKS

Truffle Potato Skins R30
Seasoned with aromatic truffle zest

Marinated Olives R52
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 R147
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

LA PARADA Bar de tapas LA PARADA

TAPAS

Bao Buns
Bao buns, filled with a choice of:

PRAWN — *R170*
pan-fried & served with avo, cucumber, carrot & toasted sesame seeds

PORK BELLY — *R154*
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 — *R237*

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 — R173
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