PIZZAS

Feta, Avo & Bacon R192
Feta, avo & streaky bacon

Crispy Chicken R194
Crumbed buttermilk chicken, PEPPADEW® Piquanté Peppers, onion, avo & coriander

Margherita (v) R115
Classic basil, tomato & mozzarella

Calamari, Chilli & Prawn R205
Grilled calamari & prawns with chilli & basil

Chorizo & Jalapeño R180
Chorizo, jalapeño cream cheese, oven-dried cherry tomatoes & coriander

Zucchini, Avo & Chimichurri (v) R180
Mushrooms, roasted red peppers, cherry tomatoes, zucchini, avo & chimichurri

Steak & Caramelised Onion R175
Grilled steak with caramelised onions, PEPPADEW® Piquanté Peppers & feta

SUSHI

On Fire Tempura (8pc)
Vodka-infused tempura California Roll flambéed with house teriyaki sauce

Prawn	R150
Salmon	R205
Tuna	R175
Veg	R130

California Roll (8pc)

Prawn	R115
Salmon	R175
Tuna	R135
Veg	R72

Nigiri (2pc)

Tuna	R68
Salmon	R90
Prawn	R65

Sashimi (4pc)

Tuna	R143
Salmon	R205

Prawn Bombs (8pc) R129
California rolls, filled with tempura prawn, cream cheese, topped with avo, house tempura sauce, spring onion & toasted sesame seeds

Tuna Crunch (8pc) R185
Panko-crumbed, flash-fried tuna & cream cheese in seaweed rice, topped with house tempura sauce, spring onion & toasted sesame seeds

Calamari Sushi (8pc) R170
Grilled calamari tubes wrapped inside a seaweed rice roll with cream cheese. Topped with avo, house tempura sauce, calamari tentacles & spring onions

Ultimate Rainbow (8pc) R305
Salmon & tuna rainbow rolls with avo, topped with caviar, Japanese mayo, spring onion, toasted sesame seeds & house teriyaki sauce

Cajun Supreme (8pc) R135
Rainbow roll with grilled Cajun chicken & cream cheese, topped with avo, sweet chilli sauce, Japanese mayo, spring onion & toasted sesame seeds

Salmon Bombs (4pc) R332
Salmon roses topped with diced salmon, tempura bites, Japanese mayo, teriyaki, spring onion & toasted sesame seeds

Prawn Top Tempura Roses (4pc) R220
Salmon roses topped with tempura prawn bites, Japanese mayo, teriyaki, spring onion & toasted sesame seeds

Rockpool Platter (8pc) R300
4 Ultimate Rainbow rolls, 4 prawn California rolls topped with tempura prawns, served with spring onion & house tempura sauce

LA PARADA Bar de tapas LA PARADA

DESSERTS

Churros R77
Dusted in sugar & cinnamon, served with a dark chocolate ganache dip

Spiced Malva Pudding R125
Decadent malva pudding, vanilla pod ice cream, toasted coconut dukkah & crème anglaise

Ginger & Miso Caramel Cheesecake R115
A creamy salted miso caramel cheesecake with a hint of orange on a ginger biscuit crust

Classic Lemon Tart R85
Fresh lemon curd on a butter shortcrust pastry. Tart but sweet, served with crushed meringue & strawberry

Chocolate Brownie with Honeycomb Crunch R88
Dark chocolate brownie with caramel honeycomb crunch & Jack Daniel's butterscotch sauce, served with vanilla bean ice cream

Mocha Affogato R59
Vanilla bean ice cream served on chocolate ganache with a double shot of espresso & hazelnut praline

LAPARADAZA LA PARADA @LAPARADA_ZA



FOOD MENU

BAR SNACKS

Truffle Potato Skins R30
Seasoned with aromatic truffle zest

Marinated Olives R52
Marinated olives with paprika, garlic & parsley

SMALL PLATES

Charred Cauliflower R45
Charred cauliflower served over silky cauliflower puree, finished with toasted pumpkin seed dukkah & pickled mustard seeds

Patatas Bravas 2.0 R75
Golden crushed potatoes served with smoky bravas sauce, silky aioli and crispy crumble

Miso Aubergine (v) R82
Deep-fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Paprika Chicken Skewers R86
Chargrilled paprika-marinated chicken breast skewers with silky citrus turmeric labneh with a pea shoot garnish. Smoky, juicy & designed for sharing

Poppers (v) R90
PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

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

Chargrilled Steak Strips R95
Chargrilled beef rump served over silky smoked sweetcorn puree with lightly pickled zucchini ribbons & crispy shallots

Butter Bean Sofrito R85
Creamy butter beans in a rich smoked tomato sofrito, finished with green olives, parmesan and smoked paprika pangrattato
Add crispy chorizo +R35

Smoked Brisket Croquettes R105
Crispy golden panko croquettes filled with slow braised smoked brisket in a rich béchamel, served with burnt onion aioli

Amazeballs R110
Crispy phyllo wrapped chorizo, jalapeño & cheese with chipotle aioli

Prawns R120
Flash-fried in chilli, garlic, butter, lemon & parsley

Grilled Calamari R139
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R139
With aioli & lemon

Spicy Kingklip Bites R145
Crispy kingklip goujons in a classic spicy Cape Malay batter served with a minted coriander yoghurt

Chicken Tenders R148
Crispy fried chicken tenders drizzled with house hot sauce & roasted garlic aioli

Chicken Wings R155
Soy glazed crispy chicken wings, topped with sesame seeds & coriander

Grilled Lamb Skewers R165
Chargrilled lamb rump, marinated in warm spices and citrus, served over whipped feta with charred naartjie & pistachio dukkah

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

Pork Belly R170
Caramelised in palm sugar, pineapple rainbow slaw & toasted sesame seeds

Tuna Tacos R173
Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños

Wagyu Beef Potstickers R175
Seared & steamed. Served with kimchi & Indonesian soy dipping sauce

Beef Fillet R185
Grilled beef fillet, tahini & honey yoghurt, walnut pesto, chilli butter & crispy leeks

Beef Short Rib R255
Paprika & orange glazed ribs with orange segments

Poke Bowl
Black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing
With miso aubergine (ve) R160
With fresh yellowfin tuna R237
With fresh Norwegian salmon R410

PLATTERS
Served with a side table salad & patatas bravas

Plato de Carne Pequeño R900
Whole Spatchcock Chicken, char-grilled & marinated in your choice of Peri-Peri or Umami Lemon Butter; served with Grilled Boerewors, Sticky BBQ Pork Ribs (300g) & Chicken Wings (300g), your choice of Peri-Peri or BBQ

Plato de Carne Grande R1 970
Whole Spatchcock Chicken, char-grilled & marinated in your choice of Peri-Peri or Umami Lemon Butter; served with Grilled Boerewors, Herb-crusted Lamb cutlets (550g) grilled to your liking & Chicken Wings (300g), your choice of Peri-Peri or BBQ

Plato de Mariscos R995
Teriyaki glazed Norwegian salmon, creamy garlic West Coast mussels, spicy buttered prawns, calamari with garlic aioli & Kingklip goujons served with coriander tzatziki

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

SIGNATURE SALADS

Tomato & Stone Fruit Panzanella R120
A vibrant summer salad of heirloom tomatoes, ripe stone fruit, basil & crisp sourdough croutons finished with a bright sherry vinaigrette

Ajo Blanco, Strawberry & Tomato Salad R125
A refreshing salad of heirloom tomatoes and strawberries served over silky ajo blanco with crispy shallots and fresh basil

Chicken Waldorf R147
Grilled chicken breast with pear, gorgonzola, mixed greens, celery & roasted walnuts, served with mustard vinaigrette

Caesar Salad R155
Crisp romaine lettuce with creamy Caesar dressing, anchovies, Parmesan cheese & croutons
Add grilled chicken +R37
Add bacon +R37
Add prawns +R70

Fillet Tagliata R189
Medium-rare beef fillet served chilled & sliced with wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sun-dried tomato pesto & truffle oil

Asian Calamari Salad R189
Grilled or fried calamari, pickled ginger, tomato, avo, cucumber, greens & spring onion with a soy miso dressing

PASTA

Prawn Pasta R215
Fresh tagliatelle with whole fried prawns, Parmesan, parsley, chilli & garlic butter

Mushroom Pappardelle (v) R215
Flat, thick ribbons of fresh pasta, mushroom, lemon & thyme ragout, crispy sage & Parmesan
Add bacon +R37
Add grilled chicken +R37

Pulled Beef Pasta R195
8-hour slow-cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin Boerenkaas

MAIN COURSES

Wagyu Beef Burger R219
Toasted artisan brioche bun, 180g Wagyu patty, mature cheddar, butter lettuce, La Parada burger sauce, roasted red pepper chutney, served with your choice of side

Crispy Chicken Burger R175
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce, served with your choice of side

Seared Norwegian Salmon R410
Salmon fillet with a medley of baby vegetables & teriyaki sauce

Kingklip R305
Pan-seared kingklip served in a creamy mussel chardonnay broth with charred baby leeks & blistered heirloom tomatoes

Earth & Ocean R440
Grilled beef ribeye steak & prawns with lemon & herb butter, served with your choice of side

Moules-frites R205
Mussels steamed in white wine & garlic sauce, served with crispy fries

Steak au Poivre R349
Pan-seared beef fillet crusted with peppercorns, served with creamy peppercorn cognac sauce & fries

Karoo Lamb Rump 300g R320
Local flame-grilled lamb, served with crème fraîche, confit garlic tzatziki & minted red wine jus

Pork Loin & Grilled Cabbage R199
Pork loin on the bone with grilled cabbage & mustard cream sauce, served with your choice of side

FROM THE GRILL
Flame-grilled cuts. Served with your choice of side

Beef Fillet 300g R335

Beef Ribeye 300g R359

Beef Wagyu Ribeye 300g R655

SAUCES

Salsa Roja, Homemade Hot Sauce R45

Green Peppercorn, Mushroom Ragout R50

SIDES (V)

Sweet Patatas Bravas R75
Spiced sweet potatoes with aioli & bravas sauce

Baby Veg Bowl R90
A medley of garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter

Broccolini R107
Confit garlic, tomato & hazelnut dressing

House Side Salad R63
Fresh greens, feta & balsamic vinaigrette

Garlic Potato Mash R45
Creamy potato mash infused with roasted garlic

Shoestring Fries R40