



# OUR TEQUILAS

TEQUILA IS CLASSIFIED BASED ON THE PROCESSES SUBSEQUENT TO DISTILLATION.

**BLANCO** TEQUILAS ARE CLEAR & HAVE BEEN AGED LITTLE, IF AT ALL.

**MIXTO** TEQUILA CONTAINS A MINIMUM OF 51% BLUE AGAVE, AND THE REMAINING 49% FROM OTHER SUGARS.

**REPOSADO**, OR RESTED TEQUILA HAS BEEN AGED IN WOODEN CASKS FOR AT LEAST 2 MONTHS, WITH HIGH QUALITY BRANDS BEING AGED 3 - 9 MONTHS.

**AÑEJO**, OR OLD TEQUILA, IS AGED IN OLD BOURBON WOODEN BARRELS FOR A MINIMUM OF 12 MONTHS. THE BEST QUALITY AÑEJOS ARE AGED 18 - 36 MONTHS FOR MIXTOS, OR UP TO 4 YEARS FOR 100% AGAVES.

**EXTRA AÑEJO**, OR ULTRA-AGED IS TEQUILA THAT HAS BEEN AGED FOR A PERIOD OF MORE THAN 3 YEARS.

# TEQUILAS

TEZON BLANCO 100% AGAVE	35
TEZON REPOSADO 100% AGAVE	40
TEZON AÑEJO 100% AGAVE	48
OLMECA SILVER	15
OLMECA EXTRA AGED BLACK	18
EL JIMADOR REPOSADO 100% AGAVE	20
DON JULIO REPOSADO 100% AGAVE	42
JOSE CUERVO BLACK	18
PATRON XO CAFÉ	30
PATRON SILVER 100% AGAVE	40
PATRON REPOSADO 100% AGAVE	40
PATRON AÑEJO 100% AGAVE	52
LA MUERTE BLANCO	22
LA MUERTE REPOSADO	22
LA MUERTE AGAVE DE JALISCO 100% AGAVE	25
CORRALEJO BLANCO 100% AGAVE	40
CORRALEJO REPOSADO 100% AGAVE	40
CORRALEJO AÑEJO 100% AGAVE	55

# BEERS

AMSTEL, BLACK LABEL, CASTLE, CASTLE LIGHT, HANSA PILSNER, WINDHOEK, WINDHOEK LIGHT

CORONA, HEINEKEN, NAKED MEXICAN

BREWERS & UNION UNFILTERED LAGER, BREWERS & UNION DARK LAGER, BREWERS & UNION STEPH WEISS, BREWERS & UNION BERNE

BECKS NON-ALCOHOLIC

# CIDERS

HUNTERS DRY, SAVANNA DRY & LIGHT, EVERSONS

# COCKTAILS

<b>HOUSE MARGARITA</b>	35
TEQUILA, FRESH LIME JUICE & 100% ORGANIC AGAVE SYRUP. SHAKEN & SERVED ON THE ROCKS.	
<b>TEZON BLANCO MARGARITA</b>	45
TEZON BLANCO, FRESH LIME JUICE & 100% ORGANIC AGAVE SYRUP. SHAKEN & SERVED ON THE ROCKS.	
<b>CHILLI MARGARITA</b>	35
TEQUILA, CHILLI, FRESH LIME JUICE & 100% ORGANIC AGAVE SYRUP. SHAKEN & SERVED ON THE ROCKS.	
<b>TEQUILA SOUR</b>	35
TEQUILA, FRESH LEMON JUICE & 100% ORGANIC AGAVE SYRUP. SHAKEN & SERVED ON THE ROCKS.	
<b>LA MUERTE SOUR</b>	35
LA MUERTE BLANCO WITH FRESH LEMON JUICE & 100% ORGANIC AGAVE SYRUP.	
<b>PALOMA</b>	35
REPOSADO TEQUILA, FRESH GRAPEFRUIT JUICE & 100% ORGANIC AGAVE SYRUP SHAKEN, THEN CHARGED WITH SODA.	
<b>BATANGA</b>	35
FRESH LIME, TEQUILA REPOSADO & COKE.	
<b>MEXICAN BULL</b>	35
RED BULL & TEQUILA REPOSADO.	

# WINE LIST

	GLS	BOT
<b>HOUSE WINES</b>		
SWARTLAND WINERY DRY RED	23	70
SWARTLAND WINERY CHENIN BLANC	23	70
<b>SPARKLING</b>		
JOURDAN BRUT		150
SIMONSIG KAAPSE VONKEL (MCC)		140
<b>CHAMPAGNE</b>		
MOËT & CHANDON		700
<b>WHITE</b>		
<b>BLEND</b>		
BUITENVERWACHTING BUITEN BLANC	35	115
<b>CHARDONNAY</b>		
DURBANVILLE HILLS	30	110
EIKENDAL JANINA (UNWOODED)		115
<b>GEWURTZTREIMENER</b>		
SIMONSIG		120
<b>CHENIN BLANC</b>		
MULDERBOSCH STEEN OP HOUT (WOODED)		120
TEDDY HALL SUMMER MOMENTS		110
<b>SAUVIGNON BLANC</b>		
FLEUR DU CAP SAUVIGNON BLANC	30	110
SPRINGFIELD LIFE FROM STONE		160
<b>ROSÉ</b>		
DE GRENDDEL ROSÉ		100
<b>RED</b>		
<b>BLEND</b>		
HAUTE ESPOIR GENTLE GIANT		170
STERHUIS MERLOT/CAB		115
JORDAN CHAMELEON		130
<b>PINOTAGE</b>		
DIEMERSFONTEIN	38	155
<b>MERLOT</b>		
KLEINE ZALZE	30	110
<b>SHIRAZ</b>		
FAT BASTARD		135
ALPHABETICAL BLEND		140
<b>PINOT NOIR</b>		
CARDINAL		150
<b>CABERNET SAUVIGNON</b>		
HAVANA HILLS		150

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# STARTERS

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<b>NEW</b> NEGRO DE FRIJOL Y SOPA DE TOMATE		38
BLACK BEAN & ROAST TOMATO SOUP		
<b>CHILES RELENOS</b>	<b>3 FOR 33</b>	
SMOKED JALAPENO'S STUFFED WITH QUESO FRESCO, SERVED WITH ROCKET, RADISH & PICKLED RED ONION		
<b>ELOTES</b>		37
BLACKENED CORN ROLLED IN HOME-MADE MAYO, PARMESAN & PAPRIKA, SERVED WITH ROCKET, RADISH & PICKLED RED ONION.		
<b>CERVICHE</b>		56
FINELY DICED FRESH LINE FISH MARINATED IN LIME JUICE, SERRANO CHILLIES, GINGER & CORIANDER.		
<b>NEW</b> CALAMARES A LA SARTÉN		37
PAN-SEARED SQUID WITH CHILLI, LIME & CORIANDER, GARNISHED WITH FRESH GREENS		
<b>NEW</b> TAQUITOS		35
CORN TORTILLAS WRAPPED AROUND REFRIED BEANS AND QUESO FRESCO AND LIGHTLY FRIED, SERVED WITH SOUR CREAM & FRESH TOMATO SALSA		

# SALADS

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<b>NEW</b> ENSALADA DE CAMARÓN		70
PRAWN SALAD WITH CRISPY BACON, BLACKENED CORN, BLACK BEANS & AVO.		
<b>NEW</b> LENTIL & SWEET POTATO		65
WARM MUSHROOM, SWEET POTATO & LENTIL SALAD WITH GOATS CHEESE.		
<b>BEEF SALPICÓN SALAD</b>		68
BRAISED BEEF SHORT RIB, TOMATO CHILLI JAM, FETA & AVO.		
<b>TURN ME INTO A TACO</b>		+15

# SIDES

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GUACAMOLE	12	FLOUR TORTILLAS (2)	15
PICKLED RED ONIONS	6	CORN TORTILLAS (3)	15
SOUR CREAM	12	FRESH CHILLI	10
TOMATO SALSA	10	RED RICE	15
FRESH LIMES	10	REFRIED BEANS	15

# MAINS

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<b>NEW RECIPE</b> CHICKEN MOLE PABLANO		80
NATIONAL DISH OF MEXICO. TENDER CHICKEN IN A RICH & COMPLEX SAUCE OF TOMATO, 32 HERBS & SPICES & A HINT OF COUVERTURE CHOCOLATE. SERVED WITH GREEN RICE & REFRIED BEANS.		
<b>TURN ME INTO A TACO</b>		+15
<b>NEW</b> SOPA DE MARISCOS MEXICANOS		115
A RICH CREAMY SEAFOOD CHOWDER CONTAINING FRESH LINE FISH, SQUID, PRAWNS & MUSSELS, SERVED WITH GARLIC-RUBBED BRUCHETTA.		
<b>NEW</b> APPLE & SAGE STUFFED PORK NECK		90
SERVED IN A PORK & CREAM REDUCTION WITH PARSLEY POTATOES & ROASTED BABY RADISHES.		
<b>CARNE ASADA</b>		90
DRY-AGED SIRLOIN GRILLED MEDIUM, SERVED WITH POTATAS ALLA POBRE, GUACAMOLE & QUESO FRESCO TOSTADAS. EITHER SERVED IN THE TRADITIONAL MEXICAN WAY - BUTTERFLIED, OR THICK-CUT.		
<b>NEW</b> PECES VERACRUZ		90
GRILLED LINEFISH IN A SPICY TOMATO BASED SAUCE OF CAPERS & OLIVES SERVED WITH NEW POTATOES & GREEN BEANS		
<b>ENCHILADAS</b>		
FILLED FLOUR TORTILLAS COVERED IN MILD ROAST TOMATO & CHILLI SAUCE, TOPPED WITH QUESO FRESCO & BAKED, SERVED WITH A SIDE SALAD.		
<b>CHICKEN OR PORK</b>		72
<b>NEW RECIPE</b> MUSHROOM QUESADILLA		65
GRILLED FLOUR TORTILLA FILLED WITH SAUTÉED FIELD MUSHROOMS & QUESO FRESCO, SERVED WITH A SUN-DRIED TOMATO & BLACK BEAN SALSA.		
<b>NEW RECIPE</b> FRIED CORN QUESADILLAS		
CORN MASSA FLOUR FILLED WITH QUESO FRESCO & ONE OF THE FOLLOWING FILLINGS, SERVED WITH ROCKET, RADISHES & PICKLED RED ONION.		
<b>CHICKEN OR GRILLED VEGETABLES</b>		74



# TACOS

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<b>PLATED</b>		
<b>NEW</b> PORK CARNITAS		75
3 CORN TORTILLAS TOPPED WITH A SPICY TOMATO SAUCE, TWICE ROASTED CRISPY PULLED PORK & 3 DIFFERENT SALSA'S.		
<b>GRILLED PRAWNS</b>		90
2 FLOUR TORTILLAS FILLED WITH GRILLED PRAWNS, SHREDDED LETTUCE, CHILLI MAYO, GUACAMOLE & A SEASONAL FRUIT SALSA.		
<b>NEW</b> GRILLED VEGETABLES		66
3 CORN TORTILLAS WITH AUBERGINE, FETA, COURGETTE, CHERRY TOMATO & TARRAGON.		
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<b>BUILD-YOUR-OWN</b>		
FLOUR OR CORN TORTILLAS SERVED WITH PICKLED RED ONION, GUACAMOLE, SOUR CREAM, FRESH TOMATO, ROAST TOMATO SALSA & SHREDDED GREENS. <b>CHOOSE FROM ONE OF THE FOLLOWING FILLINGS:</b>		
<b>BEEF SHORT RIB</b>		72
BRAISED WITH ADOBO CHILLI, PAPRIKA & FRESH ORIGANUM.		
<b>CHILORIO PORK</b>		72
TWICE COOKED PORK SHOULDER IN A GARLIC & CHILLI PASTE, FLAVOURED WITH ORIGANUM, PAPRIKA & ARBOL CHILLI (HOT)		
<b>GRILLED CHICKEN</b>		68
MARINATED IN CHILLI, CORIANDER, GARLIC & LEMON.		
<b>ROASTED VEGETABLES</b>		64
BUTTERNUT, BALSAMIC-GLAZED RED ONION, CORN & FETA.		
<b>LINE FISH</b>		72
LIGHTLY BATTERED WITH CHILLI, GARLIC & CORIANDER.		

# DESSERTS

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<b>CRÈME CARAMEL</b>		34
HOMEMADE WITH FRESH VANILLA, PUMPKIN SEED PRALINE & CARAMELIZED SUGAR.		
<b>NEW</b> DARK CHOCOLATE FONDANT		42
BAKED DARK CHOCOLATE PUDDING & VANILLA ICE CREAM.		
<b>NEW</b> CHURROS		25
MEXICAN DONUTS & CHOCOLATE SAUCE		
<b>NEW</b> WINTER BERRIES & STEWED APPLE		36
SERVED WITH ALMOND CRUMBLE & CHANTILLY CREAM		

DO GOOD & DON'T WORRY TO WHOM

- OLD MEXICAN PROVERB -

# MEXICAN DRINKS

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<b>MEXICAN HORCHATA</b>	16
COLD DRINK MADE OF RICE, ALMONDS, CINNAMON, LIME ZEST & SUGAR. RUMORED TO BE A GREAT CURE FOR A HANGOVER!	
<b>AGUA FRESCA</b>	14
THESE COOL DRINKS ARE MADE WITH WATER, FRESH FRUIT OF THE DAY & A DASH OF SYRUP IF NEEDED. PLEASE ASK YOUR WAITRON FOR THE FRUIT OF THE DAY.	

# HOT & COLD DRINKS

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<b>ESPRESSO, DOUBLE ESPRESSO, CAPPUCCINO, LATTÉ</b>	
<b>HOT CHOCOLATE</b>	
ENGLISH BREAKFAST, EARL GREY, ROOIBOS HERBAL OR FRUIT TEAS (PLS ASK YOUR WAITRON WHICH ONES ARE AVAILABLE)	
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<b>COKE, COKE LIGHT, COKE ZERO, FANTA, SPRITE</b>	
APPETIZER, RED GRAPETISER LIPTON ICE TEA PEACH & LEMON WATER, STILL & SPARKLING (500ML & 1.5L)	

**NOTE:** WE DO NOT ACCEPT CHEQUES. 10% SERVICE CHARGED FOR TABLES OF 10 OR MORE. CORKAGE: R35.00 PER 750ML BOTTLE.

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