

TABLES at NITÍDA

For the Love of Food

MENU

Light Meals

Tea Smoked Chicken Salad - baby leaves, crispy bacon bits, Colby cheddar shavings, chargrilled corn, spring onion, celery, Rosa tomato, cucumber and crispy tortilla strips tossed in a buttermilk ranch dressing

90

Seared Asian Salmon Trout Salad - julienne white and red cabbage, julienne carrot, spring onion, sliced radishes, bean sprouts, sesame seeds, orange segments, crispy taco bits, pickled ginger tossed in miso vinaigrette

95

Tables Turkish Tomato Salad – Rosa tomato, roasted red peppers, cucumber, red onion, Danish feta, Hillcrest olives, capers, parsley, mint, pistachios, and chili tossed in pomegranate vinaigrette served with an herbed garlic flatbread (V)

90

Curried Cauliflower and crispy chickpea wrap with baby spinach leaves, coriander, spring onions, cucumber, Rosa tomatoes, cashews and a roasted garlic and herb yoghurt sauce served with a chef's choice side salad (V)

90

Chicken Caesar Bagel – topped with rocket, egg, julienne sundried tomato, crispy prosciutto, pecorino shavings, coated in a homemade Caesar dressing, served with a chef's choice side salad

95

Herbed garlic flatbread with Prosciutto, apple butter, brie, caramelized onions, rocket & pecan nuts, Dijon mustard crème fraiche drizzle

95

Chargrilled veg stack, spicy white bean dip, roasted red peppers, avocado mousse, toasted cashews, Danish feta, balsamic reduction served with bruschetta and a chef's choice side salad (V)

90

Imams delight, Middle Eastern dish with rocket, brinjals, feta, caponata, vegetable crisp, balsamic reduction and herbed garlic flat-bread (V)

75

Chipotle Chicken Tostada with julienne iceberg lettuce, pico de gallo, guacamole, grated Colby cheddar, chorizo crumble and sour cream

95

Spicy fish goujons, served with fresh lemon and a creamy mango and herb dipping sauce

75

Platters

Tables Meat Platter with a selection of cold meats, Salami stick, Hillcrest olives, and a selection of homemade preserves with a freshly baked ciabatta

130

Tables Cheese Platter with 4 cheeses, Hillcrest olives, mix nuts, fresh seasonal fruit and a selection of homemade preserves, with a freshly baked ciabatta

130

Add on to your platter: Hummus / Tzatziki / Pesto / Cheese of the day / Hillcrest Olives / Ciabatta / Garlic flat bread

@R15 each

Add on to your platter: Cold meat / Salami Sticks / Smoked Salmon

@R85 each

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Main Meals

Table's home-made 100% pure beef 200g gourmet burger served on a Portuguese style sweet potato roll, rocket, tomato, bacon, Colby cheddar, sweet and sour pineapple relish BBQ salted hand cut chips

125

BBQ pulled pork toasted ciabatta with red cabbage, caramelized apple, horseradish Mayo, Colby cheddar, tomato and rocket served with a side of BBQ salted hand cut chips and onion crisp

125

Hint of tandoori toasted chicken mayo naanwich with spring onions, mozzarella, roasted peppers and coriander accompanied by BBQ salted hand cut chips

115

Chef choice pasta of the day, please ask your waitron

98

Beer battered fish and chips served with a classic tartar sauce and chef's side salad

95

250g wet aged coffee rubbed Sirloin with chimichurri sauce served with an arugula salad and hand cut BBQ salted chips

160

Open faced 150g chargrilled sirloin steak sandwich served on a ciabatta w roasted garlic mayo, rocket, tomato, Ementhal, homemade pickles, onion crisp, Dijon mustard crème fraiche drizzle, balsamic reduction accompanied with BBQ salted hand cut chips

135

Slow cooked pulled lamb pita with rocket, tomato, minted apple chutney, chargrilled smoked aubergine, tzatziki served with fresh lemon and a beetroot relish accompanied with a chef's choice side salad

135

Tables Chicken Gyro – grilled chicken skewers, stacked on an herbed garlic flatbread with tzatziki, Rosa tomato, cucumber, red onion, julienne iceberg lettuce, and BBQ salted hand cut chips, served with fresh lemon and a whipped oregano feta dip

125

Herb and pecorino crumbed beef parmigiana, fior di latte coated in a homemade Napolitano sauce, topped with grated pecorino, pesto drizzle served with a chef's choice side salad

130

Desserts

Vanilla sundae with flaked almonds, served in a wafer cup, choice of
Homemade hot chocolate or butterscotch sauce

55

Crème brulee of the day please ask your waitron

60

Deconstructed banoffee tart - Caramel banana Chantilly cream, biscuit crumble, caramelized banana

55

Ginger snap cheesecake trifle – layers of cream cheese, pecan nuts, meringue and raspberry compote

65

Chocolate Rocky Road Ice cream Sandwich – two cookies sandwiched together with a homemade mocha parfait.

65