CEVICHES

Fresh raw Seafood cured in Citrus Juices

CEVICHE DE PESCADO - R99 ea

LINE FISH - with Leche de Tigre and Corn

LINE FISH - with Onion, Lime and fiery Chipotle

LINE FISH - with Jalapeño, Coriander and Lemon

CEVICHE FRUIT DE MAR - R99 ea

PRAWN - with Red Peppers and Lemon

SALMON - with Ginger, Peppers and Orange

TUNA - with Coconut Milk, Chili and Fresh Lime

TOSTADA DE PESCADO - R79 ea

TUNA - Soya, Sesame and Chili marinated with Chipotle Mayo on Corn Tostada

SALMON - Tequila Poached with Guacamole and Gaujillio Oil on Corn Tostada

ANTOJITOS

"Little Cravings" - Street Food

SOPA DE TORTILLA
Tomato Soup with Pasila Chilies, Cream and Tortillas - R60

SOPES DE MACHACA
Tortilla Shells with Mexican Dried Beef and Tacquira Salsa - R74

TLAYUDA CAMARONES
Fresh Masa Flat Bread with Beans, Cheese and Prawns - R109 [V - R84]

ENSALADA CESAR
Anchovy Poblano Dressing with Palm Hearts, Pine Nuts, Sunflower Seeds and Tamal Crisps on Cos Lettuce - R69

ENSALADA DE FRIJOLES V
Lime Dressing with Beans, Corn, Chedar, Guacamole, Coriander Cream Cheese on Shredded Lettuce - R69

HUEVOS RANCHEROS V
Corunda and Omlette with Chili, Coriander and Tomato Sauce - R69

TAQUITO POLLO
Crisp Fried Tortillas stuffed with Chicken Tinga and Ranchero Sauce - R79 [V - R74]

TAMAL CAMARONES
Steamed Masa Parcels with Prawns and Tomatillo Sauce - R99 [V - R74]

CHILAQUILES MOLE VERDE
Chicken and Tortillas with Green Tomatillo and Pumpkin Seed Sauce - R79 [V - R74]

CARNITAS DE ATÚN
Tuna cooked crisp and served with Guacamole - R79

TACOS DE PESCADO
Tradional Batter Fried Fish Tacos - R84

TACOS SUADERO
Stir Fried Beef served with Tomatillo Sauce - R79

CHILORIO DE PATO
Duck Confit with Spicy Red Chili Sauce - R89

BIRRIA BORREGO
Spicy Lamb stewed with Adobo - R89

PANCITA DE PUERCO P
Pork Belly with Chipotle and Jalapeño Glaze - R89

PARA LA MESA

Quintessentials for the table

GUACAMOLE V
Avocado, Tomatoto, Onion, Green Chili, Lime, Coriander and Guajillo Oil - R54

QUESO FUNDIDO V
Three Cheeses, Red Beans and Jalapeño - R64 [Beef - R74

CHILI CON CARNE
Beef and Beans slow cooked with Chili and Tomatoes - R79

FRIJOLES NERO V
Black Beans with Epazote - R25

FRIJOLES ROJOS V
Creamy Red Beans - R25

ESQUITES V
Roasted Spicy Corn Kernels - R25

POPPER CHILE
Fried Jalapenos and Cheese Croquettes - R74

MOLE POBLANI FRITAS V
Fries with Chocolate Chili Sauce - R54

SALSAS - R25 ea V

Salsa Tomate Asado
Salsa Verde Tomatilo
Salsa Chipotle
Salsa Pico de Gallo
Salsa Taqueria
Salsa Paprika
Salsa Habanero
Salsa Morita
Salsa Serano

POSTRES V

CHURROS
with Chocolate and Dolce De Leche Sauce - R69

HELADO
Coconut or Mango Ice Cream - R59

FLAN
Mexican Cheese Cake with Caramel - R66

PAN DE ELOTE
Corn Cake with Rompope Sauce - R69

CHOCOLATE
Chocolate Fondant and Ice Cream - R74

Our menu is designed to be ordered either Tapas style from the Antojitos (street food), Ceviches, Almidónes (starches) and Para la mesa (for the table) sections on the menu. We suggest at least 3 dishes per person plus Postres (desserts)

Alternatively you may order a Tapas item as a starter followed by a Platos Principales (main course).

We encourage you to accompany your meal with our selection of Margaritas, fine Tequilas and Beers.

PLATOS PRINCIPALES

PESCADO AL PIPIAN VERDE
Line Fish with Green Pumpkin Seed Sauce - R179

SALMON ACHOTE
Grilled Salmon marinated with Achote and Chilies - R194

CAMARONES CON RAJAS
Prawns and Jalapeño sautéed with Garlic - R214

CALAMARES AL AJILLO
Calamari pan fried with Garlic and Chilies - R149

ATÚN AL ADOBO
Grilled Tuna with Adobo Marinade - R194

CHULETAS DE CORDERO
Grilled Lamb Chops - R215

FILETE CHIPOTLE
Beef Fillet with Creamy Chipotle sauce - R215

RIB EYE CON HONGOS
Beef Rib Eye with Mushroom Tequila sauce - R210

RIB EYE AMARILLO
Beef Rib Eye with Habaneros Yellow Mole - R210

CARNE ADOBADA
Grilled T-Bone Steak with Cascabel Adobo - R195

MILANESA DE POLLO
Pan fried Chicken Breasts with Creamy Chipotle Sauce - R159

POLLO LOCO
Chicken Strips marinated with Chili and Pineapple - R164

TACOS

Served with Soft Handmade Tortillas

CAMARONES ASADOS
Grilled Prawns with Peppers and Onions - R224

CALABACINES Y HONGOS (V)
Mushroom and Zucchini Fajitas - R145

TIRADITO POLLO
Chicken marinated with mild Chilies - R169

CARNE ASADA
Grilled Beef with Roasted Chilies and Spring Onions - R189

BARBACOA
Slow Roasted Lamb - R194

CARNITAS DE PUERCO (P)
Slow cooked Pork Shoulder - R184

ALMIDÓNES (V)

ARROZ ROJO
Rice cooked with Tomatoes - R30

ARROZ POBLANO
Rice cooked with Mild Green Chilies - R30

PAPAS FRITAS
French Fries with Chili and Truffle Oil - R30

TORTILLAS DE MAIZ
Handmade Corn Tortillas - R30

TORTILLAS DE HARINA
Tortillas with Wheat Flour - R30

VERDURAS ASADOS
Roasted Vegetables - R30

SET MENU

All Guests on table must have same Set Menu. Items may be substituted due to availability.

TACOS MENU R375pp

Salsa & Tortilla Chips
Guacamole
Queso Fondito

Tacquito Pollo
Tacos Pescado
Tacos Saudero

Tacos Tiradito Pollo*
Tacos Barbacoa*
Tacos Carne Asada*
Tacos Carnitas Puerco*

with Frijoles, Esquites & Arroz

Churros, Helado *

DEL MAR MENU R545pp

Salsa & Tortilla Chips
Guacamole
Queso Fondito
Chilli Con Carne

Tacquito Pollo
Tacos Pescado
Tacos Saudero
Tacos Chillorio

Pescado Al Pipian Verde*
Camarones Asados*
Filete Chipotle*
Pollo Loco*

with Frijoles, Esquites,Verduras Asados & Arroz

Chocolate, Churros & Helado *

* Guests can order one main per person or selection for table to share.

COCTELES

MARGARITA
Tequila, Triple Sec
and Lime - R59

POMEGRANATE MARGARITA
Pomegranate, Tequila,
Triple Sec and Lime - R64

FROZEN MARGARITA
Tequila, Blue Curacao
and Lime - R59

MARGARITA REPOSADO
Reposado Tequila,
Contreau and Lime - R74

CADILAC MARGARITA
Reposado Tequila, Grand
Marnier and Lime - R89

PATRON MARGARITA
Patron Tequila, Patron
Citron and Lime - R99

MOJITO
White Rum, Mint
Leaves and Lime - R64

CAIPIRINHA
Cachaca and
Fresh Lime - R64

INVERROCHE TONIC
Inverroche Amber Gin
and Tonic - R59

TEQUILAS Y MEZCALES

El Jimador Blanco - R30
El Jimador Reposado - R30
Sauza Gold - R30
Olmeca Reposado Gold - R30
Jose Cuervo Classico - R30
Jose Cuervo Especial - R30

Jose Cuervo Black - R36
Ponchos 1910 Blanco - R36
Ponchos 1910 Reposado - R36
Olmeca Altros Blanco - R39
Olmeca Altros Reposada - R44
Centinela Reposada - R54

Don Julio Reposado - R56
Patron Silver - R52
Patrón Reposado - R64
Patron Anejo Blanco - R74
La Muerte Mezcal Reposado - R59
La Muerte Mezcal Anejo - R89

CERVEZAS

Corona - R38
Boston Naked Mexican - R44

Windhoek Lager - R30
Windhoek Light - R30
Heineken - R30

Jack Black Lager - R36
CBC Amber Weiss - R54
Darling Brew Slow Beer - R56
Brewers & Union Lager - R58
Savanah Dry - R32
Eversons Cider - R44

VINOS

ESPUMOSO
Graham Beck Brut - R325
Veuve Clicquot Brut Yellow Label - R1350
Moët & Chandon Imperial - R1350
Billecarte Salmon Brut Rose - R2450
Dom Pérignon - R4950

SAUVIGNON BLANC
Ken Forrester - R190
Thelema - R215 (R70/glass)
Mulderbosch - R230
Tokara Elgin - R320
Iona - R345

CHARDONNAY
Durbanville Hills - R165 (R55/glass)
Glen Carlou - R270
Thelema - R310
Rustenberg - R435
Hamilton Russell - R790

OTROS BLANCOS
Wolftrap Viognier Chenin - R115 (R40/glass)
Ashbourne Chard / Sauv Blanc - R180
Mulderbosch Chenin Blanc - R190
Simonsig Gewurztraminer - R200
Haute Cabriére Chard /Pinot Noir - R250 (R85/glass)
Vergelegen White - R980
Ken Forester "FMC" - R1040

CABERNET SAUVIGNON
Backsberg - R300 (R100/glass)
Waterford - R490
Thelema - R545
Boekenhoutskloof - R1070

MERLOT
Fleur du Cap - R215 (R75/glass)
Thelema - R360
Meerlust - R660

SHIRAZ
Wolftrap - R130 (R45/glass)
Saxenburg - R410
Kevin Arnold - R545
Boekenhoutskloof - R1070

PINOTAGE
Beyerskloof - R180 (R60/glass)
Diemersdal - R260
Kanonkop - R860

PINOT NOIR
Stark Conde Postcard - R300
Bouchard Finlayson - R770
Hamilton Russell - R860

OTROS ROJOS
Rupert & Rothschild Classique - R395 (R135/glass)
Rustenberg John X Merriman - R435
Boekenhoutskloof Chocolate Block - R545
Meerlust Rubicon - R875
Kanonkop " Paul Sauer" - R1210

Ernie Els "Ernie Els Red Blend" - R1460
Sadie Family Columella - R1480
Vergelegen V - R1645
Waterford Jem - R1755

No cheques accepted