

Tapas

FOOD & WINE BAR



According to legend, the tapas tradition began when the Spanish King Alfonso “The Wise” recovered after being wounded in battle by drinking wine with small dishes between meals. After regaining his health, the king ordered that taverns would not be allowed to serve wine to customers unless it was accompanied by a small snack or “tapa”.

Today, over seven centuries on, the tradition of tapas has found its way to the southern tip of Africa, where savouring a symphony of small, flavourful dishes with fine wine is surely the epitome of “to eat, drink and be merry”.

All our food is freshly prepared to order. No service charge added.
10% will be added to tables of six and more.

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TAPAS

SPICY CHORIZO R 65

Chorizo pan fried & tossed with red onion marmalade

MEATBALLS R 59

Home made meatballs cooked in a Red Wine, Tomato and Garlic Sauce

CHICKEN STRIPS R 39

Tender lemon chicken strips lightly covered in bread crumbs, served with a cool garlic dip

BUFFALO WINGS R 39

Spicy peri-peri chicken wings

POLLO DIAVOLA R 44

Chicken livers, peri-peri

COSTILLAS AL HORNOS R 49

220g sticky ribs oven baked in honey, beer and orange

ESCARGOT R 45

Six snails in a creamy garlic sauce topped with parmesan and oven baked until golden

MUSSELS MARINERA R 59

Steamed mussels in a creamy white wine and Garlic sauce

CALAMARES ROMANA R 46

Deep fried calamari with a garlic dip

GAMBAS ALA PLANCHA R 85

Four of our finest prawns pan fried and tossed with our famous peri-peri sauce

PATATAS BRAVAS (V) R 27

Potato wedges served with a spicy salsa sauce

JALAPENO POPPERS (V) R 48

Jalapenos stuffed with cheese, crumbed and fried

PISTO MANCHEGO (V) R 56

Spanish style ratatouille served with or without an egg

BERENGENAS GRATINADAS (V) R 68

Grilled aubergines topped with a tomato & basil sauce and mozzarella & oven baked until golden

CRUMBED MUSHROOMS (V) R 36

White button mushrooms, crumbed & fried served with a home made tartare sauce

MARINATED ARTICHOKE (V) R 45

Artichoke hearts, marinated in olive oil and herbs

OLIVE AND FETA TAPAS (V) R 39

Topped with sweet chilli sauce and served with crostini



PLATTERS

DISCO DE LA CARNE FRIA R 258

Thinly sliced cured cold meats: chorizo, Coppa, Jamon Serano, Panchetta and Salami milano served with fresh ciabatta bread

TABLA DE QUESO (V) R 219

Brie, chevin, blue cheese, pecorino and mature white cheddar served with melba toast, rocket, olives, cherry tomatoes, artichokes, fig preserve, apple and pear

ANTI PASTI PLATTER R 290

Jamon serano, coppa, panchetta, salami milano, brie, blue cheese and pecorino served with rocket, grilled aubergine, grilled zucchini, artichokes roasted peppers, olives, cherry tomatoes and fresh ciabatta bread

NACHOS

Home made nacho chips topped with bacon & jalapeno chilli served with salsa, sour cream, & avo guacamole

Full R 138

Half R 90

CROSTINIS

Toasted Ciabatta topped with

Marinated mushrooms, Peppers and Feta (V) R 40

Brandada de merluza R 33

(Creamy hake & potatoe spread)

Brushetta R 40

Humus and Fried Haloumi (V) R 42

Red onion marmalade, R 39

avo and cherry tomatoes (V)

EXTRAS

Humus R 27

Fried haloumi cheese R 53

Extra bread R 12

SEAFOOD AND GRILL

mains served with chips / rice / baked potato or seasonal vegetables

CATCH OF THE DAY R 145

Grilled in olive oil with lemon, garlic or peri-peri

CALAMARI STEAK R 76

Grilled in olive oil with lemon, garlic or peri-peri

FISH AND CHIPS R 95

Fried or Grilled Hake served with Crispy Chips and Mushy Peas

TRADITIONAL PAELLA

A Classic Spanish dish combining Rice, Chicken, Chorizo, Line Fish, Calamari, Prawns and Mussels with the subtle flavours of Saffron and Fresh Herbs

For 1 R 195

For 2 R 295

SIRLOIN (250g) R 129

Sirloin seasoned with our secret spice and pan grilled to perfection

OPTIONAL EXTRAS

Chips R 15

Rice R 15

Baked Potato R 15

Seasonal Vegetables R 15

Salad R 22

Pepper Sauce R 28

Mushroom Sauce R 28

Blue Cheese Sauce R 28

PASTAS

Linguine served with your choice of sauce

PESTO (V) R 60

Garlic, Basil Pesto, Sundried Tomatoes, Parmesan

AGLIO E OLIO D'PEPPORONCINI (V) R 48

Olive Oil, Garlic, Chilli, Herbs & Parmesan

SERANO AL FUNGI R 76

Garlic, Cream, Jamon Serono, Mushrooms & Spring Onion

AMATRICIANA R 68

Tomato, Basil, Garlic, Bacon & Chilli

MEATBALLS R 80

Meat Balls with a Tomato Basil, Garlic and Red wine Sauce

BURGERS

200g homemade pure beef patty served with chips & all the trimmings

PAN Y VINO R 75

Traditional burger

FLAMENCO R 85

Topped with mozzarella, basil pesto and sautéed cherry tomatoes

MATADOR R 98

Bacon, brie & avo guacamole

SALADS

GREEK SALAD (V) R 55

Olives, feta, cucumber, tomato, onion and peppers served on a bed of lettuce

ROAST BUTTERNUT & FETA (V) R 85

Roasted butternut on a bed of rocket with danish feta, roasted peppers, pumpkin seeds & a balsamic reduction

TAPAS CHICKEN SALAD R 48

Three chicken strips with avo (when available) tomato, cucumber and garlic mayo

CALAMARI SALAD R 98

Fried calamari served on a bed of rocket with roasted peppers, grilled haloumi & avo, dressed with a orange & honey vinaigrette

CHICKEN CAESAR SALAD R 75

Grilled chicken with cos lettuce, croutons, cherry tomatoes, boiled egg and parmesan shavings. Topped with a dressing of parmesan, olive oil and anchovies

ITALIAN STEAK SALAD R 129

Grilled steak strips on rocket with pecorino cheese

DESSERTS

LEMON CHEESE CAKE R 45

With berry coulis

ICE CREAM & HOT CHOCOLATE SAUCE R 28

Vanilla ice cream topped with chocolate sauce

CHOCOLATE BROWNIES R 35

Home made served with Cream or Ice Cream

CHOCOLATE CAKE R 37

Delicious moist chocolate cake

APPLE & BLACKBERRY CRUMBLE R 35

Home made served with Cream or Ice Cream



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DRINKS

MAINSTREAM BEERS

Castle Draught	
300ml	R 22
500ml	R 30
Castle	R 20
Black Label	R 23
Hansa Pilsener	R 20

LOCAL PREMIUM BEERS

Castle Milkstout	R 24
Castle Lite	R 24
Hansa Marzen Gold	R 24

INTERNATIONAL PREMIUM BEERS

Pilsner Urquell	R 30
Grolsh	R 30
Peroni	R 26
Miller	R 24
Corona	R 30
Heineken	R 26
Amstel	R 25
Guinness	R 35
Windhoek Lager	R 22
Windhoek Light	R 22
Windhoek Draught	R 26
Brewers Union	R 45
Boston Craft Beers	R 44

COOLERS AND CIDERS

Redd's	R 24
Brutal Fruit	R 24
Hunters Dry	R 24
Hunters Gold	R 24
Hunters Extreme	R 30
Smirnoff Storm	R 28
Smirnoff Spin	R 25
Savanna Dry	R 26
Savanna Light	R 26
Rock Shandy	R 23

SPIRITS

Klipdrift	R 11
Olof Berg	R 11
Richelieu	R 12
KWV 5 Year Old	R 14
Mainstay	R 11
Remy Martin V.S.O.P.	R 49
Smirnoff Vodka	R 11
Absolute Vodka	R 20
Tanqueray Gin	R 18
Gilbeys Gin	R 12
Bacardi	R 14
Red heart	R 14
Captain Morgan	R 15
Southern Comfort	R 13
Spiced Gold	R 12

PORT AND SHERRY

Allesverloren Port	R 24
Monis Medium Cream	R 15
Monis Pale Dry	R 15
Monis Full Cream	R 15
Old Brown Sherry	R 12

WHISKEYS

Famous Grouse	R 16
J & B	R 16
Bells	R 17
Three Ships	R 13
Johnny Walker Black	R 30
Johnny Walker Red	R 18
Glenfiddich	R 39
Jamesons	R 24
Jack Daniels	R 22

GRAPPA (double shot)

Grappa Ruta	R 30
Nardini Silver	R 40

COLD DRINKS AND MIXERS

Coke Zero 330 ml	R 20
Coke 330 ml	R 20
Coke Light 330 ml	R 20
Coke 200ml	R 16
Coke Light 200 ml	R 16
Tab 200 ml	R 16
Tab 330 ml	R 20
Ice Tea Peach	R 22
Ice Tea Lemon	R 22
Appletizer	R 25
Grapetizer	R 25
Fanta Grape	R 19
Fanta Orange	R 19
Tomato Cocktail	R 23
Dry Lemon	R 16
Tonic Water	R 16
Soda Water	R 16
Lemonade	R 16
Gingerale	R 16
Water Still II	R 20
Water Still 500ml	R 12
Water Spark 500ml	R 12
Water Spark II	R 20

MILKSHAKES

Strawberry	R 30
Banana	R 30
Chocolate	R 30
Lime	R 30
Vanilla	R 30