

# TABLES at NITÍDA

*For the Love of Food*

## **Breakfast**

Eggs Benedict, poached eggs and gypsy ham on a savoury Belgian waffle, coated in a homemade hollandaise sauce  
**95**

Brioche French toast served with caramelized bananas, walnuts & bacon  
**85**

Italian style open-faced omelets:

***Please choose one from the following four options:***

Chorizo, roasted peppers, Danish feta & spring onion  
Smoked Trout, spring onion, cream cheese & preserved lemon rind  
Bacon, mushroom, cheddar & oven roasted tomatoes  
Spinach, Danish Feta, mushroom & roasted peppers  
Choose from white/seed loaf/rye toast

**90**

Tables country breakfast, two fried eggs / scrambled / poached, bacon, boerewors,  
Pan fried tomato & mushroom mix, with a choice of seed loaf / white / rye toast  
**95**

Smoked Trout scramble on a freshly baked croissant  
Lemon and black pepper infused cream cheese mousse & preserved lemon rind, topped with wild rocket  
**110**

Toasted ciabatta breakfast bruschetta  
Eggs of choice, sautéed mushrooms & Rosa tomato mix, bacon, rocket and pecorino shavings  
**90**

Tables Ploughman's breakfast platter  
Gypsy ham, mature cheddar, fresh seasonal fruit, pickled red onion, homemade chutney, yoghurt, muesli,  
rooibos & vanilla infused dried fruit compote and a freshly baked ciabatta  
**115**

Freshly baked scone with preserves, cheddar cheese & whipped cream  
**65**

Homemade banana bread toast w a brown sugar butter, fresh banana & sweet dukha  
**60**

Breakfast parfait, layers of homemade granola, Greek yoghurt, rooibos & vanilla infused dried fruit compote,  
drizzled with honey and dusted with sweet dukha (v)  
**65**

## **Sweet Treat**

Chef selection of slice cake available (please ask your waitron)  
**60**