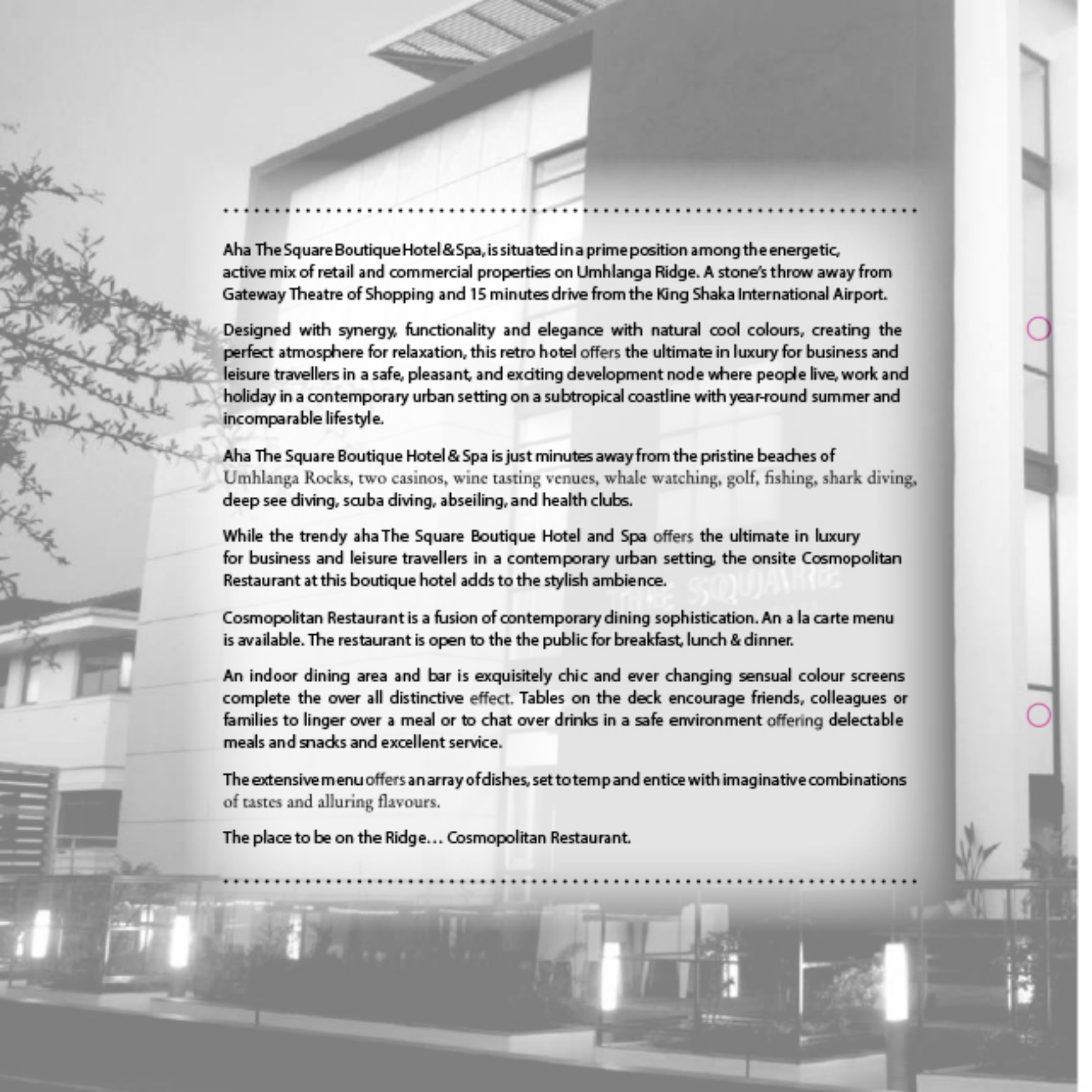


Top Rooms

cosmopolitan

A modern, multi-story building with a light-colored facade and large windows. The building is situated on a hillside, with some trees visible in the foreground. The text is overlaid on the right side of the image.

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Aha The Square Boutique Hotel & Spa, is situated in a prime position among the energetic, active mix of retail and commercial properties on Umhlanga Ridge. A stone's throw away from Gateway Theatre of Shopping and 15 minutes drive from the King Shaka International Airport.

Designed with synergy, functionality and elegance with natural cool colours, creating the perfect atmosphere for relaxation, this retro hotel offers the ultimate in luxury for business and leisure travellers in a safe, pleasant, and exciting development node where people live, work and holiday in a contemporary urban setting on a subtropical coastline with year-round summer and incomparable lifestyle.

Aha The Square Boutique Hotel & Spa is just minutes away from the pristine beaches of Umhlanga Rocks, two casinos, wine tasting venues, whale watching, golf, fishing, shark diving, deep see diving, scuba diving, abseiling, and health clubs.

While the trendy aha The Square Boutique Hotel and Spa offers the ultimate in luxury for business and leisure travellers in a contemporary urban setting, the onsite Cosmopolitan Restaurant at this boutique hotel adds to the stylish ambience.

Cosmopolitan Restaurant is a fusion of contemporary dining sophistication. An a la carte menu is available. The restaurant is open to the the public for breakfast, lunch & dinner.

An indoor dining area and bar is exquisitely chic and ever changing sensual colour screens complete the over all distinctive effect. Tables on the deck encourage friends, colleagues or families to linger over a meal or to chat over drinks in a safe environment offering delectable meals and snacks and excellent service.

The extensive menu offers an array of dishes, set to temp and entice with imaginative combinations of tastes and alluring flavours.

The place to be on the Ridge... Cosmopolitan Restaurant.

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A modern, multi-story building with a light-colored facade and large windows. The building is situated on a hillside, with some trees visible in the foreground. The text is overlaid on the right side of the image.

QUICK BITES (AVAILABLE FROM 10AM TO 6PM)

TOASTED SANDWICHES *Served on white, brown or whole wheat bread and side fries*

Cheddar, tomato and basil pesto R48

Chicken and mayonnaise R48

Ham, mustard, tomato and cheese R48

CHICKEN LIVERS PERI PERI R50

Chicken livers flambéed with brandy in a creamy peri peri sauce served with a side roll

HERBED FISH CAKES R50

4 Fishcakes mixed with lemon zest, garlic and a hint of chili served with a side salad and tartar sauce

GOURMET BEEF / LAMB / CHICKEN BURGER R88

250g Homemade patty served on a ciabatta bun topped with melted mozzarella, rocket, bacon / macon, onion marmalade and fries

LAMB CURRY PITA R78

Cubes of deboned lamb flavoured with traditional blend of spices served with sambals, chutney and fries

CHICKEN CAESAR CIABATTA R74

Toasted ciabatta bun filled with a grilled chicken and Caesar salad served with chips

SWEET CHILLI CHICKEN WRAP R78

A well infused combination of crisp salad leaves, chicken fillet, peppadew, and salad veggies bound with sweet chili sauce

STARTERS

GARLIC CIABATTA R25

CHICKEN LIVERS PERI PERI R50

200g chicken livers flambéed with brandy in a creamy peri peri sauce served with a side roll

ESCARGOTS R58

Plump snails topped with a choice of blue cheese sauce or garlic lemon butter served with a side roll

HERBED FISH CAKES R50

4 Fishcakes mixed with lemon zest, garlic and a hint of chili served with a side salad and tartar sauce

FALKLANDS CALAMARI R50

Baby Falkland's calamari tubes either grilled in lemon and garlic or lightly deep fried served with a tartar sauce

TOPPED BLACK MUSHROOM (V) R52

Grilled black mushroom topped with creamed spinach and feta gratinated with parmesan cheese on rocket and reduced balsamic vinegar

BUTTERNUT, SAGE AND GORGONZOLA GNOCHI (V) R48

Cubes of butternut simmered in a creamy Gorgonzola sauce mixed with fresh sage and topped with toasted pine nuts

BEEF FILLET CARPACCIO R58

Thin sliced fillet of beef topped with balsamic vinegar, rocket and Parmesan shavings topped with garlic flavoured croutons and pickled quail eggs

MUSSEL POT R58

Mussels simmered in a garlic and creamy Napolitano sauce served with a side roll

BORLOTTI BEAN AND TOMATO SOUP R48

Herb-roasted tomato and borlotti bean soup topped with crumbled Danish feta, basil and olive oil pesto with garlic croutons

SALADS

ROASTED BUTTERNUT, CHICKPEA & FETA SALAD R70

Roasted butternut, red onion, chickpeas and cherry tomatoes topped with Danish feta and roasted pumpkin seeds bound by a classic vinaigrette

CAESAR SALAD R65

Creamy cos lettuce leaves served with anchovy, boiled egg, parmesan shavings and garlic toasted croutons

CHICKEN CAESAR SALAD R75

Creamy cos lettuce leaves served with deep fried anchovy, boiled egg, parmesan shavings and garlic toasted croutons

GREEK SALAD R65

Traditional ingredients including, Danish feta, black olives, cucumber, cherry tomato, red onions bound by a creamy mayonnaise dressing

MAINS ~ CURRIES

All curries served with sambals, papadum and rice

PRAWN CURRY R130

Tiger prawns cooked in a tamarind infused curry sauce

CHICKEN CURRY R100

Chicken breast simmered in a traditional spicy tomato and coconut sauce

CHICKEN AND PRAWN CURRY R120

Chicken breast and prawns simmered in a traditional spicy tomato and coconut sauce

TRADITIONAL LAMB CURRY R120

Cubes of deboned lamb flavoured with traditional blend of spices

ADD ON: Roti R8, papadum R5.50

MAINS ~ SEAFOOD

GRILLED TIGER PRAWNS R150

10 tiger prawns marinated in a zesty lemon and chilli marinade served with savoury coriander rice and chips

GRILLED LINE FISH OF THE DAY R130

Served on parsley mash potato, spinach, baby onion and carrots with a creamy caper and dill sauce

SEAFOOD PLATTER FOR 1 R190

Grilled line fish, 2 tiger prawns, 100g calamari tubes, 3 mussels served with chips and rice

SEAFOOD PLATTER FOR 2 R285

Grilled line fish, 4 tiger prawns, 200g calamari tubes, 6 mussels served with chips and rice

Seafood

MAINS ~ COMBO'S

(Allow at least 30 minutes for cooking of whole chickens)

HALF PERI PERI BABY CHICKEN AND PRAWN R130

Peri peri baby chicken grilled in our Mozambican sauce served with 3 tiger prawns and chips

HALF PERI PERI BABY CHICKEN AND CALAMARI R126

Peri peri baby chicken grilled in our Mozambican sauce with
100g grilled or deep fried calamari served with chips

PRAWN AND CALAMARI R125

5 tiger prawns grilled to perfection served with 100g deep fried or grilled calamari with rice and chips

SURF AND TURF R130

250g rump steak grilled to perfection served with 2 tiger prawns and chips

MAINS ~ GRILLS

GOURMET BEEF / LAMB / CHICKEN BURGER R88

250g Homemade patty served on a ciabatta bun topped with melted mozzarella, rocket, bacon / macon, onion marmalade and fries

PERI PERI BABY CHICKEN R125

Peri peri baby chicken grilled in our Mozambican sauce served with chips

RUMP R125

250g Grilled to your specification topped with mushroom sauce with fries

FILLET OF BEEF R145

250g Beef fillet with a crushed new potato and parsley cake and sautéed wild field mushrooms with a red wine jus

RACK OF LAMB R140

Lamb rack served with a butternut and potato dauphinoise, pan flashed spinach, lamb shoulder wonton and red wine jus

LAMB SHANK R150

Slow braised lamb shank served with pearl onions, baby carrots and a parsley flavoured mash potato

MAINS ~ PASTA

CHICKEN POLLO PASTA R88

Chicken breast simmered in a creamy basil pesto, onion and white wine sauce topped with grated parmigiano reggiano cheese served with penne pasta

NAPOLITANA PENNE (V) R68

Served with a Napolitano sauce topped with grated parmigiano reggiano cheese and parsley served with penne pasta

BUTTERNUT, SAGE AND GORGONZOLA GNOCHI (V) R90

Cubes of butternut simmered in a creamy gorgonzola sauce mixed with fresh sage and topped with toasted pine nuts

PARMIGIANO REGGIANO, BUTTERNUT & WILD MUSHROOM RISOTTO (V) R90

Topped with a parmesan cheese, truffle oil, pine nuts and fresh parsley

DESSERTS

CHOCOLATE BROWNIES R45

Our signature sticky chocolate brownies served with vanilla ice cream

CHEESE CAKE OF THE DAY R45

Ask your waiter for the days daily special

LAVENDER CRÈME BRULEE R45

Topped with sugar brittle and seasonal berries

PECAN NUT TART R46

Sticky pecan tart served with vanilla ice cream

AMARULA MALVA PUDDING R45

Traditional moist South African dessert baked to perfection served with vanilla ice cream

CAKE OF THE DAY R40

Ask your waiter for the days tasty special



cosmopolitan

R E S T A U R A N T



250 Umhlanga Rocks Drive, Umhlanga Ridge
www.thesquare.co.za

