

## Tapas

<b>Lamb Koftas</b> in a catalan sauce (garlic napolitano) topped with grated parmesan and toasted crostini	<b>R81</b>
<b>Squid Tentacles</b> paprika floured, deep fried, served with lemon aioli	<b>R79</b>
<b>Calamari a la Plancha</b> garlic, chilli, chorizo, cucumber and tomato salad with salsa verde	<b>R82</b>
<b>Grilled Halloumi Bruschetta</b> roasted tomato, rocket, lemon, basil pesto and capers	<b>R70</b>
<b>Rosemary Grilled Baby Aubergine</b> served with a hummus dip	<b>R65</b>
<b>Mediterranean Platter</b> halloumi, grilled chicken skewers, pork & chorizo croquettes, lemon & cumin marinated crudité, dolmades, grilled baby aubergine, glazed chorizo, deep fried beef fritis, rosemary bread and tzatziki dip	<b>R350</b>
<b>Sotano's Patatas Brava's</b> baked and fried potatoes served with spicy mayo	<b>R65</b>
<b>Solomillo a la Parrilla (Charred Grilled Sirloin)</b> chimichrri, mustard and lemon	<b>R140</b>
<b>Fromage and Charcuterie Platter</b> dalewood camembert, cremalata gorgonzola, six month old gruyère, freshly sliced coppa, salami felino and cured chorizo with homemade bread, butter, nuts and preserves	<b>R180</b>
<b>Shiraz Braised Beef Short Ribs</b> off the bone, savoy red cabbage, red onion, toasted crostini	<b>R80</b>
<b>Portuguese Chicken Livers</b> free-range chicken liver cooked in creamy peri peri sauce served with warm crostini	<b>R78</b>
<b>Musio de Pollo Frito</b> pan-fried chicken drumsticks, garlic salt, parmesan and smoked paprika oil	<b>R79</b>
<b>Cheesy Beef Crostini</b> chimichurri, homemade spicy paprika mayo	<b>R79</b>
<b>Smoked Pork Belly</b> sweet chilli tomato chutney and crackling	<b>R85</b>
<b>Truffle Parmesan Potato Chips</b> truffle oil, grated parmesan and potato chips	<b>R72</b>
<b>Moules Mariniere</b> french style mussels steamed in white wine, cream served with homemade crostini	<b>R89</b>
<b>Salt and Pepper Fried White Bait</b> roasted garlic aioli, onion relish and lemon	<b>R80</b>
<b>Pork and Chorizo Croquette</b> served with mustard aioli	<b>R75</b>
<b>Pork Rillettes</b> pickled onion & cucumber served with grilled bread	<b>R87</b>
<b>Deep Fried Beef Fritis</b> homemade mayo with shallots, dill and spring onion	<b>R75</b>
<b>Marinated Tuna Belly (Raw)</b> lime, peppers, red onion, coriander and crostini	<b>R90</b>

## Salads & Soups

<b>Caesar Salad</b> classic bacon chicken bacon and chicken prawn	<b>R80</b> <b>R98</b> <b>R115</b> <b>R125</b> <b>R130</b>
<b>Greek Salad</b> fresh salad of tomato, cucumber, goat's feta, red onion, capers and olives	<b>R90</b>
<b>Chicken and Avocado Salad</b> spiced chicken breast with baby salad leaves, red pepper, red onion and feta	<b>R130</b>
<b>Calamari and Chickpea Salad</b> grilled calamari, chorizo, roasted red pepper and lemon zest	<b>R115</b>
<b>Tuna Niçoise Salad</b> capers, olives, anchovy, fine beans, baby potato, poached egg	<b>R140</b>
<b>Chorizo and Oyster Mushroom Salad</b> roasted sweet potato, spring onion, rocket, green chilli and lemon zest	<b>R130</b>
<b>Tabbouleh Salad</b> tomato, parsley, mint, bulgur, onion and lemon juice	<b>R85</b>
<b>Heirloom Tomato Tart</b> chickpea socca, bocconcini, pine nuts, basil pesto, micro greens avocado bacon chicken	<b>R110</b>  <b>R22</b> <b>R25</b> <b>R25</b>
<b>Fish Soup</b> toasted baguette and aioli	<b>R125</b>
<b>Salmorejo (Chilled Tomato Soup)</b> iberian ham and hard-boiled egg	<b>R75</b>

## Mains

<b>Braised Leek and Roasted Pepper Risotto</b> english spinach, green oil, shaved parmesan chicken prawns	<b>R120</b> <b>R35</b> <b>R55</b>
<b>Norwegian Salmon</b> pan seared norwegian salmon, minted pea and asparagus risotto, mustard beurre blanc	<b>R195</b>
<b>Fillet of Beef</b> mushroom purée, roasted carrots, pommes dauphine and beef jus	<b>R220</b>
<b>Grilled Fish of the Day</b> roasted fennel, hasselback potato, shellfish bisque, mussels and pancetta	<b>R160</b>
<b>Seared Tuna</b> edamame bean hummus, wild rocket, crispy baby potato, salsa verde	<b>R168</b>
<b>Seafood Linguine</b> mixed seafood, garlic, parsley, chilli white wine	<b>R160</b>
<b>Glazed Karoo Rack of Lamb</b> spiced red onion, potato, green beans, roasted garlic and aubergine purée	<b>R225</b>
<b>Moules Frites</b> french style mussels steamed in white wine, cream, shallots, celery, fennel seeds with chips	<b>R155</b>
<b>Grilled Garlic Prawns</b> creamy lemon butter sauce, garden green salad, chips	<b>R290</b>
<b>Spanish Paella</b> short grain rice cooked in pepper, tomato, chicken, chorizo, line fish, prawns, calamari, mussels, white wine, fish stock and saffron	<b>R165</b>
<b>Espetada</b> marinated sirloin steak, green pepper, chorizo, red onion, prego basting and roasted vegetables	<b>R160</b>
<b>Fish and Chips</b> beer battered kingklip, tartar sauce and fresh minted peas with parmesan	<b>R140</b>
<b>Lamb Burger</b> topped with hummus, tzatziki, avo, crispy onion rings and chips smoked cheddar bacon	<b>R110</b>  <b>R25</b> <b>R20</b>
<b>Baked Chicken Parmigiana</b> breaded chicken breast topped with basil napolitano mozzarella, roasted garlic aioli, linguini pasta and green salad	<b>R135</b>
<b>Beef Tartar</b> classic condiments and chips	<b>R170</b>

## Sides

roasted baby veg	<b>R40</b>	tabbouleh salad	<b>R30</b>
straw chips	<b>R40</b>	chickpea & sweet potato	
side salad	<b>R35</b>	salad	<b>R35</b>

## Flat Breads & Dips

<b>Parma Ham</b> rocket and shaved parmesan	<b>R125</b>
<b>Salmon</b> cream cheese, avocado and spring onion	<b>R125</b>
<b>Tarte Flambée</b> crème fraiche, smoked pork lardons, white onions and gruyère	<b>R90</b>
<b>Lebanese Flat Bread</b> spiced ground beef mince, mint, yoghurt and coriander	<b>R100</b>
<b>Avocado and Feta</b> homemade napolitano sauce	<b>R90</b>
<b>Garlic and Olive Oil Flat Bread</b>	<b>R38</b>
<b>Homemade Rosemary Bread</b>	<b>R25</b>
<b>Dips</b> hummus tzatziki olive tapenade *Order a flat bread or rosemary bread to accompany the dip	<b>R25</b> <b>R25</b> <b>R30</b>

## Extra Toppings

bacon	<b>R22</b>	olives	<b>R20</b>
feta	<b>R22</b>	smoked salmon	<b>R45</b>
avo	<b>R20</b>	parmesan shavings	<b>R35</b>

## Kiddies

*No Adults*

<b>Margherita Pizza</b>	<b>R55</b>
<b>Linguine Meat Balls</b>	<b>R60</b>
<b>Calamari and Chips</b>	<b>R70</b>

## Soft Drinks

Breva Malt Craft Soda Apple / Passion Fruit / Peach	<b>R30</b>
Appletiser	<b>R30</b>
Grapetiser Red	<b>R30</b>
Grapetiser White	<b>R30</b>
Bos Ice Tea Apple	<b>R27</b>
Bos Ice Tea Lemon	<b>R27</b>
Bos Ice Tea Peach	<b>R27</b>
Coke	<b>R21</b>
Coke Light	<b>R21</b>
Coke Zero	<b>R23</b>
Sprite Zero	<b>R23</b>
Dry Lemon	<b>R20</b>
Ginger Ale	<b>R20</b>
Lemonade	<b>R20</b>
Soda Water	<b>R20</b>
Tonic	<b>R20</b>
Pink Tonic	<b>R20</b>
Goldberg Mixes: Tonic / Soda / Dry Lemon / Yuzu Tonic	<b>R32</b>
Tomato Cocktail	<b>R29</b>
Rock Shandy	<b>R30</b>
Mineral Water 1L	<b>R31</b>
Mineral Water 500ml	<b>R18</b>
Milkshake	<b>R35</b>
Fruit Smoothie	<b>R35</b>
Cordial	<b>R6</b>
Orange juice	<b>R25</b>
Apple Juice	<b>R25</b>
Mango Juice	<b>R25</b>
Pineapple Juice	<b>R25</b>
Cranberry Juice	<b>R25</b>
Strawberry Juice	<b>R30</b>

## Coffees & Teas

Americano	<b>R20 / R22</b>
Flat White	<b>R22 / R26</b>
Café Latte	<b>R27</b>
Espresso	<b>R17 / R19</b>
Macchiato	<b>R19 / R21</b>
Ice Coffee	<b>R35</b>
Chai Latte	<b>R28</b>
Five Roses Ceylon Tea	<b>R17</b>
Enmasse Loose Leaf Teas	<b>R25</b>
Hot Chocolate	<b>R26</b>
White Hot Chocolate	<b>R32</b>
Dark Hot Chocolate	<b>R32</b>
Sugar Free Hot Chocolate	<b>R32</b>

## Desserts

<b>Churros</b> with chocolate dipping sauce	<b>R60</b>
<b>Creamy Cheesecake</b> vanilla bean custard and fresh berries	<b>R65</b>
<b>Lemon Tart</b> meringue and fresh berries	<b>R60</b>
<b>Chocolate Fondant</b> macadamia ice-cream and macadamia praline	<b>R60</b>
<b>Classic Crème Brûlée</b> vanilla bean ice-cream and mixed berry jelly	<b>R68</b>
<b>Ice-Cream</b> per scoop vanilla bean / salted caramel / chocolate	<b>R30</b>
<b>Las Paletas</b> choice of flavours: watermelon mint / white chocolate & berries / coconut lemonade	<b>R35</b>