

TABLES at NITÍDA

For the Love of Food

Breakfast

Eggs Benedict, poached eggs and gypsy ham on toasted Sourdough, 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

Tables Chargrilled Breakfast Veggie Stack – on toasted Sourdough, with a spicy white bean dip, sautéed spinach,
roasted red peppers, mushrooms, toasted walnuts, pecorino shavings, balsamic reduction and wild rocket (v)
90

add eggs of choice @ R6 each

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

Homemade banana bread toast with 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

A slice of cake from our Chef's selection (Please ask your waitron)
60