

# TABLES at NITÍDA

*For the Love of Food*

## MENU

### Salads, Wraps and Light Meals

Tables Summer Ratatouille Salad with chargrilled aubergines, courgettes, roasted red peppers, roasted Rosa tomatoes, shredded mozzarella, arugula, fresh basil, served with toasty bread, drizzled in a roasted garlic and red wine vinaigrette (V)

**105**

Chorizo and Chicken salad with green beans, new potatoes, Rosa tomatoes, cucumber, rocket, spring onion, roasted red peppers, chili, crumbled feta tossed in a smoked paprika vinaigrette

**125**

Fig, Melon and Prosciutto Salad served on a bed of baby leaves, toasted walnuts, pecorino shavings coated in a whisky honey vinaigrette

**130**

Pressed Toasted Bacon and Date Ciabatta with sliced pear, date chutney, bacon, rocket and a goat's cheese mousse, served with a chef's choice side salad

**120**

Toasted Tea Smoked Chicken Mayo Herbed Tramezzini with a smoky roasted jalapeno and bacon mayo, pickled cucumber, cheddar, rocket and tomato served with a chef's choice side salad

**115**

Toasted Butternut and Feta Wrap, with roasted Rosa tomatoes, roasted red onion, spinach and a sundried tomato whipped cream cheese mousse served with a chef's choice side salad (V)

**115**

Imam's delight, Middle Eastern dish with rocket, brinjals, feta, caponata, vegetable crisp, balsamic reduction and herbed garlic flat-bread (V)

**80**

Korean Style Popcorn Chicken, topped with toasted sesame seeds and green onion, served with a crunchy Asian slaw

**80**

Tables Spicy Beef Tostada with spicy Mexican pulled beef, shredded lettuce, pico de gallo, guacamole, grated cheddar, sour cream and a cilantro crema drizzle

**115**

### Platters (serves 2)

Tables Meat Platter with a selection of cold meats, Salami stick, Hillcrest olives, and a selection of homemade preserves with a freshly baked ciabatta

**205**

Tables Cheese Platter with 4 cheeses, Hillcrest olives, fresh seasonal fruit and a selection of homemade preserves, with a freshly baked ciabatta

**165**

Add on to your platter: Hummus / Tzatziki / Pesto / Chef Choice Cheese of the day / Chef Choice Preserve of the day/ Hillcrest Olives / Ciabatta

**@15**

Garlic flat bread

**@25**

Add on to your platter: Salami Sticks 100g

**@85**

Add on to your platter: Cold Meat Selection 100g/Cold Smoked Trout 80g

**@95**

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### Main Meals

Table's home-made 100% pure beef 200g gourmet burger served on a Portuguese style sweet potato roll, rocket, tomato, bacon, Colby cheddar, sweet and sour pineapple relish BBQ salted hand cut chips

**135**

BBQ pulled pork toasted ciabatta with red cabbage, caramelized apple, horseradish mayo, Colby cheddar, tomato and rocket served with a side of BBQ salted hand cut chips and onion crisp

**135**

Tables Fried Chicken Doughnut Sandwich served on a toasted sweet doughnut, topped with a tangy southern style slaw, onion crisp, spicy honey mayo, sliced tomato, pickled cucumber, and a homemade hot sauce served with a side of BBQ salted hand cut chips

**145**

Chef choice pasta of the day, please ask your waitron

**110**

Beer battered fish and chips served with a classic tartar sauce and chef's side salad

**125**

250g wet aged coffee rubbed Sirloin with chimichurri sauce served with an arugula salad and BBQ salted hand cut chips

**180**

Tables Turkish Style Lamb Flatbread – spicy fragrant ground lamb served on a laffa bread, toasted almonds, pomegranate seeds and fresh lemon topped with a Shirazi, drizzled in a creamy herbed roasted garlic yoghurt dressing

**165**

Spicy Kimchi and Cheese Quesadilla topped with toasted sesame seeds, fresh cut spring onion and a sriracha mayo drizzle served with Oi Muchim (Spicy Cucumber Salad), Sour Cream and BBQ salted hand cut chips (V)

**110**

Tables Korean BBQ Beef Bowl – marinated pan-fried beef strips, served on a bed of fragrant rice, topped with a pickled cucumber and carrot salad, fresh chilli, spring onion, toasted sesame seeds, radish, soft poached egg and sriracha mayo drizzle

**155**

### Desserts

Vanilla Sundae with flaked almonds, choice of homemade hot chocolate or butterscotch sauce

**60**

Crème brulee of the day, please ask your waitron

**65**

Tables Cornflake Florentine, served with a homemade cereal milk ice cream and caramelized cornflakes

**65**

Brownie Tiramisu – layers of brownie crumbles and tiramisu cream, topped with a homemade stracciatella parfait, finished with a light cocoa powder dusting

**65**

Strawberry Panna Cotta, served with a homemade Madagascan vanilla bean parfait, strawberry coulis and a cranberry and white chocolate shortbread

**60**

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

**60**