

OYSTERS

- **Cocktail Coastal R18**
- **Medium Cultivated R28**
- **Medium Coastal R35**
- **Large Coastal R40**

Oyster Experience R140

4 Oysters + Glass of Leopard's Leap Sparkling Chardonnay Pinot Noir

Oysters in Garlic R125

6 Grilled Oysters, smothered in blue cheese and garlic butter



Chiquila Oyster R36

A cultivated oyster topped with an onion & tequila reduction with jalapeno mayo, cucumber, and red caviar



SKYY Pineapple Oyster R36

SKYY Pineapple Vodka cultivated oyster with fresh curried pineapple finished with jalapeno mayo



TAPAS OF THE WORLD

Chicken Tenders R68

Strips of tender chicken breast fried in batter, served with a honey mustard dip

Steak, Egg & Chips R98

100g Sirloin steak grilled to your liking, served on our old fashioned chips, topped with a fried egg

Jalapeno Poppers R78

Pickled jalapeno, stuffed with seasoned cream cheese and fried till golden in a tempura batter

Paella R96

Tapas style Paella with chorizo, seafood, grilled chicken and our awesome Spanish rice

Tapas Prawns R109

6 Prawns grilled to perfection in your choice of: Garlic Butter / Chilli Butter / Lemon and Rock salt

Fried Calamari Rings R79

Calamari rings dusted with our seasoned flour and deep-fried to perfection served with tartare sauce

Chicken & Avo Salad R76

Served on mixed greens with a honey mustard dressing

Crumbed Mushrooms R74

Crumbed, deep-fried button mushrooms served with a creamy herb aioli dip

Tapas Mussels R74

Mussels tossed in a light cream, garlic & herb sauce

Greek Salad R58

Fresh Mediterranean ingredients dressed with a balsamic and olive oil vinaigrette

Peri Peri Livers R59

Pan fried Chicken livers prepared in our signature peri peri sauce

Grilled Sardines R72

Portuguese sardines, grilled with olive oil, sea salt and cracked pepper

Deep Fried Patagonica R88

Crumbed and deep fried Patagonica tubes served with a zesty garlic & lemon mayo sauce

Beef Trinchado R96

The finest beef marinated in red wine and cooked with onions in a rich, spicy gravy

BBQ Chicken Wings R79 (Available in Peri Peri)

Chicken winglets basted with our sticky BBQ sauce

Tagliata R112

Flame grilled Sirloin sliced and seasoned with rosemary, rock salt & sweet chilli oil

Samoosas R78

Filled with spicy Cape Malay curried beef mince served with chutney dipping sauce

Grilled Baby Sole R110

2 Grilled baby Sole served with savoury rice and a lemon butter sauce

Hake Goujons R82

Fresh hake fried in beer batter served with tartare sauce

Tapas Chicken Wrap R69

Crumbed chicken strips, red onion, lettuce and tomatoes drizzled with a sweet chilli mayo

Spring Rolls R64

Filled with sweet Thai julienne vegetables served with sweet chili dipping sauce

Chicken skewers R62

Chicken breast fillet skewered with onion and green pepper, grilled and BBQ basted

Two Mini Hotdogs R66

Mini smoked frankfurters served in a soft white roll with home made tomato & onion relish. Served with old fashioned chips

TAPAS PIZZAS

"Jalapen Yo" Face R82

Chicken breast, peppadews, feta cheese, jalapeno chilli & cajun spice

Margarita R65

Crispy mini base with Tapas original pizza sauce and mozzarella cheese

Three Cheese R68

Mozzarella, feta and cheddar cheese

GearBox R78

Cream cheese, caramelized onions, mixed cheese, jalapenos and bacon (no tomato base)

Hotdawg R75

Perfect for the Kids...young and really old

*ALL PIZZAS SERVED ON CRISPY MINI BASES WITH TAPAS ORIGINAL PIZZA SAUCE AND MOZZARELLA CHEESE

TAPAS CORNER LEG R79

Flame-grilled chicken leg quarter basted with peri peri sauce and served with chips

TAPAS NACHOS

Nachos R98

Tortilla chips, smothered in melted cheese topped with red onion & jalapenos. Served with guacamole and sour cream.

Try the Nachos topped with something extra!

Cajun Chicken Nachos with Cream Cheese R102

Mexican Mince Nachos R108

TAPAS
FAVOURITE

TAPAS DIPPING SAUCES R25ea

GARLIC BUTTER | PERI PERI SAUCE | SUSHI MAYO

TAPAS BURGERS

Tapas Burger R78

Home made beef patty on a sesame seed bun with lettuce, gherkins, onion and tomato

Cheese Burger R92

Home made beef patty on a sesame seed bun with grated cheese, lettuce, gherkins, onion and tomato

Chicken Burger R82

Crumbed chicken breast with Jalapeno mayonnaise on a sesame seed bun with lettuce, gherkins, onion and tomato

Bacon & Egg Burger R98

Home made beef patty on a sesame seed bun with bacon, fried egg, lettuce, gherkins, onion and tomato

*CHIPS SOLD SEPARATELY WITH ALL BURGERS

TAPAS DIPS

SERVED WITH ROSEMARY & ROCK SALT BAGUETTE

Tzatziki R44

Classic Greek yoghurt flavoured with garlic & cucumber

Hummus R46

Our Middle Eastern blend of chickpeas, garlic & lemon juice

Guacamole R44

Legendary Mexican dip made with freshly squeezed lemon and finely diced red onion

TAPAS TASTY MORSELS

Crispy Onion Rings R28

Thick, sweet onion rings in beer batter

Legendary Garlic Bun R45

Sesame Bun smothered in garlic & cheesy goodness

Garlic & Feta Focaccia R42

Using our crispy, thin mini pizza base

Old Fashioned Chips R35

The perfect chip, fried golden and seasoned with our chip spice

Rosemary & Rock Salt Baguette R32

Served with extra virgin olive oil & balsamic vinegar

TAPAS
FAVOURITE

Allergen Notice: Please be advised that food prepared in our restaurant may contain the following ingredients.... milk, eggs, wheat, nuts, peanuts, fish and shellfish. Should you have any special dietary requirements/allergies, please speak to our supervisory staff, before placing your order.



THE HISTORY OF TAPAS

Let's start with the technical stuff shall we? The word "tapas" is derived from the Spanish verb "tapar", which means "to cover". Simple enough wouldn't you agree? But as with all good stories, there is more than one version doing the rounds:

One legend is that King Alfonso X, or Alfonso the Wise, recovered from an illness by drinking his wine and having small dishes in between. After regaining his health, the king ordered that taverns were not allowed to serve wine to customers unless the beverage was accompanied by a small snack or a tapa.

A couple of deaths in the family later, and King Alfonso the XII stopped by a famous Inn in the Andalusian city of Cadiz. He ordered a cup of sherry from the waiter whom brought the cup with a slice of cured ham covering the top.

This, the waiter explained, was to protect the wine from beach sand, as Cadiz is a windy place you know. The king, after drinking the wine and eating the ham, ordered another sherry "with the cover".

But the most popular story tells us that original tapas were slices of meat or bread which sherry drinkers used to cover their glasses with so that fruit flies would not land in the glasses. Because of this, various bartenders and owners began creating a variety of snacks to offer with their sherry and a rivalry started to see who could attract the most patrons with their tapas.

Whatever the true origin of tapas was, the most important thing to remember is that one must enjoy them like the Spanish do - with a glass of wine or maybe a pitcher of beer! But, whichever way you enjoy it, enjoy it with ATTITUDE!!

Tapas & Oysters Restaurant



TAPAS SUSHI PLATTERS

TAPAS SUSHI

MAKI



Avocado R35
Cucumber R30
Crab R35
Prawn R45
Salmon R55
Smoked Salmon R40
Tuna R45

CALIFORNIA ROLL



Vegetarian R40
Crab R45
Prawn R60
Salmon R65
Tuna R60
Smoked Salmon R68
Honey Prawn R65
Spicy Salmon R68
Spicy Tuna R60

MINI SUSHI ROLL



Crispy Roll & Shrimp Prawn R165

NIGIRI



Salmon R60
Prawn R55
Tuna R55

CRISPY CALIFORNIA ROLL



Salmon or Tuna or Prawn with Avo & Cucumber, topped with Mayo & Sweet Chilli R80

HAND ROLL



Avo or Cucumber R55
Crab R60
Prawn R75
Salmon R85
Smoked Salmon R80
Tuna R75
Tempura Prawn R70

TEMPURA PRAWNS



Tempura Prawns 4PC R70 | 6PC R98

SASHIMI



Tuna R80
Salmon R90
Seared Tuna R85
Seared Salmon R95

SHRIMP TEMPURA ROLL



Salmon or Tuna California Roll topped with Cream Shrimp Tempura R98

CREAM CHEESE ROLL



Salmon or Smoked Salmon or Prawn Cream Cheese R80

RAINBOW ROLL GREEN RAINBOW ROLL



Salmon roll topped with Salmon & Avo R75

ROSE (2pc)



Salmon Rose R60

FASHION SANDWICH



Vegetarian R40
Crab R45
Salmon R70
Tuna R60
Smoked Salmon R75
Prawn R60

CRISPY FASHION SANDWICH



Salmon or Tuna or Prawn or Crab or Vegetable, topped with mayo & caviar R75

PRAWN TEMPURA ROLL



Tempura Prawn with Avo R68

TAPAS DESSERTS

Malva Pudding R59

Traditional home baked Malva pudding soaked in brandy cream served with cream or vanilla ice cream

Chocolate Mousse R54

A Tapas favourite. Smooth, rich & tasty

Chocolate & Pecan Nut Brownie R64

Home made chocolate and pecan nut brownie, served with a scoop of creamy vanilla ice cream

Passion Fruit Cheesecake R58

A creamy passion fruit flavoured cheesecake on a buttery biscuit base topped with passion fruit sauce

Ice Cream Scoops R16ea

Bar One / Blueberry Cheesecake / Cookies & Cream / Vanilla



Ask your waitron about our selection of freezer treats!

GINGER PLATTER



Salmon, Crab & Tuna or Salmon Maki R285

TAPAS PLATTER



Salmon, Caviar, Avo & Cucumber R275

MATSU PLATTER



Salmon, Tuna & Shrimp Prawn R350

SALMON PLATTER



Shashimi, Nigiri, Roses & California Roll R425

EAGLE PLATTER



Salmon, Tuna, Prawn & Crispy Roll R565