

HUSSAR TAPAS

EST 2021

Tapas served daily



www.hussargrill.co.za f t i

BEERS

Diesel & Dust - 375ml bottles 38
Golden Lager | Blonde Ale | Lite Lager

Castle Lite - On Tap 300ml | 38
500ml | 48

COLD DRINKS & MIXERS

Cape Karoo Spring Water 500ml | 20
Still | Sparkling 1^l | 32

Appletiser | Red Grapetiser 36

Mixers (200ml) Ask for our selection 26

BOS Ice Tea - Peach | Lemon 32

Fresh Fruit Juices - Ask for our seasonal selection 36

Red Bull 42

Soft Drinks (300ml) Ask for our selection 30

COCKTAILS

Aperol Spritz 80
Bubbly and Aperol topped with soda water and garnished with an orange slice.

Mojito 75
Havana Club 3 YO rum, muddled with fresh mint leaves, limes and sugar.

Cosmopolitan 75
Absolut vodka shaken with triple sec, lime and cranberry juice, garnished with a citrus twist.

Margarita 75
Olmecca tequila shaken cold with triple sec and freshly squeezed lime juice.

Strawberry Daiquiri 75
Havana Club 3 YO rum blended with frozen strawberries and lime juice.

Moscow Mule 75
Absolut vodka, ginger beer, fresh lime juice with a dash of bitters.

Piña Colada 80
Havana Club 3 YO rum blended with pineapple, lime juice and coconut cream.

Watermelon Gin Bull 75
Malfy gin, fresh lime, ice and Red Bull Watermelon.

Espresso Martini 75
Absolut vodka, coffee liqueur and a shot of espresso.

Wine Selection

Bubbly

L'Avenir MCC Brut 388

L'Avenir MCC Brut Rosé 388

Stellenrust Chenin Blanc 185
Sparkling Brut

Chenin Blanc

Remhoogte First Light 183

Landskap 130

De Trafford 499

Rainbow's End Glass | 70
Bottle | 175

Strydom Daniële 322

Raats Original 275

Sauvignon Blanc

Stellenrust 155

Delheim Glass | 75
Bottle | 191

Le Bonheur Glass | 75
Bottle | 155

Delaire Graff Coastal Cuvée 302

Chardonnay

Oldenburg 345

Middelvlei Unoaked Glass | 85
Bottle | 232

Premium White Blends

Oldenburg <CL> Glass | 85
Bottle | 230

Naudé 240

Cabernet Sauvignon

Laibach 285

De Trafford 605

Strydom Rex 455

Delheim 380

Middelvlei 360

Merlot

Remhoogte Aspect 382

Laibach 260

De Trafford 610

Rainbow's End 379

L'Avenir Provenance 215

Pinotage

Remhoogte Vantage 382

Laibach 326

Mooiplaas 440

Middelvlei Free-Run 302

L'Avenir Provenance 287

Onze Angus Wijn 320

Shiraz | Syrah

Stellenrust Peppergrinder's Shiraz 411

De Trafford Blueprint 499

Middelvlei 360

Delaire Graff 275

Kleinood Tamboerskloof 417

Onze Angus Wijn 380

Premium Red Blends & Other Great Varietals

Remhoogte Chronicle Cape Blend 248

Oldenburg <CL> Glass | 85
Bottle | 230

Raats Jasper 437

Mooiplaas 442

Merlot/Cabernet Franc

Rainbow's End Cabernet Franc 462

Rainbow's End Mystical Corner Red Blend 180

Stellenrust Timeless 347

Taaibosch Crescendo Bordeaux Blend 575

Groenland Antoinette Marié 280

Steenkamp Cabernet Sauvignon/Merlot 495

Naudé Cinsault 300

B Vintners Lone Wolf Cinsault 437

Le Bonheur Prima Glass | 85
Bottle | 205

Strydom Retro 209

Rosé

Groenland Pinotage Rosé 155

Delheim Pinotage Rosé 191



Slow-braised Beef Short Rib

BEEF

- Slow-braised Beef Short Rib** 95
Served with fresh, creamy coleslaw.
- Plankie Steak** 85
Flame-grilled sirloin, sliced and seasoned with rosemary, rock salt and olive oil. Served with chimichurri sauce.
- Trinchado** 95
Spicy South African braised beef, served with a Portuguese roll or fries.
- Tagliata** 95
Pan-fried sirloin with olive oil, rosemary salt and tapas dressing. Sliced and served with rocket and Parmesan shavings.

CHICKEN & PORK

- Chargrilled Chicken Wings** 95
6 Juicy wings grilled and served with BBQ or peri-peri sauce.
- Pork Belly** 95
Slow-cooked then grilled pork belly bites, served on potato rosti and apple purée.

SEAFOOD

- Prawns x 6** 95
Served in peri-peri or garlic butter.
- Mussels** 98
Steamed black mussels in a cream, garlic and white wine reduction. Served with croûtes.
- Calamari and Chorizo** 95
Cajun-style grilled calamari, seared with chorizo and finished with a sweet balsamic glaze.
- Calamari Tubes** 90
Tender tubes and squid heads dusted and flash-fried.
- Calamari Strips** 80
Calamari strips flash-fried and served with tartare sauce.
- Tempura Fish** 80
Goujons served with tartare sauce.

All pricing is in ZAR. Kindly note that a service charge of 10% is added to tables of eight or more.
Please note that some of our products contain nuts and alcohol.
Should you have any allergies, please speak to our management team.

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Calamari and Chorizo



Mussels



VEGETARIAN

- Crumbed Mushrooms** 49
Crumbed, fried and served with tartare sauce.
- Garlic Bread** 45
- Jalapeño Poppers** 65
Crumbed jalapeños filled with cream cheese, served with sweet chilli mayonnaise.

BURGERS

- Tapas Burger** (excludes fries) 75
Juicy and flavourful, choose between a ground beef patty or tender, grilled chicken breast.
- Cheese Burger** (excludes fries) 85
- Bacon & Avo Burger** (excludes fries) 85

SIDES & EXTRAS

- Crispy Hand-cut Potato Fries** 37
- Panko-crumbed Onion Rings** 46