

# The FOOD MENU



## PedroPortia

### Breakfast

<p><b>ALL TIME FAVORITE</b> TWO EGGS, BACON, SAUSAGE, GRILLED TOMATO, CHIPS AND PRESERVES • WHITE OR BROWN</p>	R 50	<p><b>MANGO MUESLI</b> MUESLI, GRANOLA, BULGARIAN YOGHURT &amp; HONEY TOPPED WITH MANGO PUREE AND FRESH BANANA</p>	R 50
<p><b>CLASSIC BREAKFAST</b> ONE EGG, BACON OR SAUSAGE AND GRILLED TOMATO • WHITE OR BROWN TOAST</p>	R 30	<p><b>PEDRO PORTIA</b> SCRAMBLED EGGS MIXED WITH CHORIZO, ROASTED RED PEPPER AND FETA CHEESE. SERVED ON A BREAD OF YOUR CHOICE AND DRIZZLED WITH PORTUGUESE SAUCE • WHITE OR BROWN BREAD OR BRIOCHE ROLL</p>	R 80
<p><b>HALLOUMI</b> HALLOUMI CHEESE, TWO POACHED EGGS, AVOCADO, GRILLED TOMATO AND TOAST • WHITE OR BROWN BREAD</p>	R 60		

### TAPPAS

<p><b>GARLIC BREAD</b></p>	R 30	<p><b>HALLOUMI CHEESE</b> GRILLED OR LIGHTLY FRIED WITH SWEET CHILLI SAUCE OR BASIL PESTO</p>	R 54
<p><input checked="" type="checkbox"/> <b>ADD</b> CHEESE SAUCE</p>	R 10	<p><b>LIVERS ON PITA</b> CHICKEN LIVERS SAUTÉED WITH ONIONS, GARLIC AND CHILLI PORTUGUESE STYLE SAUCE, TOPPED WITH A FRIED EGG. SERVED WITH PITA BREAD ON THE SIDE</p>	R 80
<p><b>BEEF MEATBALLS</b> FOUR BEEF MEATBALLS, SERVED WITH GARLIC BREAD AND ARRABIATA SAUCE</p>	R 70	<p><b>MEXICAN NACHOS</b> MELTED MOZZARELLA AND CHEDDAR WITH TOMATO SALSA, CHEESE SAUCE, CRÈME FRAÎCHE AND AVO GUACAMOLE</p>	R 85
<p><b>BURGER SLIDERS</b> THREE MINI BURGER SLIDERS, PULLED PORK AND BACON, BEEF AND MELTED SWISS CHEESE, CHICKEN AND SRIRACHA MAYO</p>	R 90	<p><input checked="" type="checkbox"/> <b>ADD</b> CHICKEN OR BACON</p>	R 15
<p><b>GRILLED BOEREWORS</b> SUCCULENT BOEREWORS GRILLED TO PERFECTION SERVED WITH GARLIC BREAD ON THE SIDE</p>	R 70	<p><input checked="" type="checkbox"/> <b>ADD</b> JALAPEÑO OR CRISPY ONIONS</p>	R 10
<p><b>CHOURIÇO</b> TRADITIONAL PORTUGUESE SAUSAGE FLAME GRILLED AT YOUR TABLE</p>	R 70	<p><b>MINI ESPETADAS</b> A SELECTION OF RUMP, CHICKEN AND MEATBALLS ESPETADAS</p>	R 80
<p><b>CHICKEN GOUJONS</b> CHICKEN STRIPS BATTERED WITH SESAME SEEDS. SERVED WITH SRIRACHA MAYO OR TZATZIKI</p>	R 90	<p>...</p>	...

**FALAFEL TZATZIKI** R 60  
SIX FALAFEL BALLS SERVED WITH TZATZIKI AND PITA BREAD ON THE SIDE

**FRIED CALAMARI** R 65  
PAN FRIED CALAMARI SERVED WITH PORTUGUESE SAUCE

**GREEN HOT CHILLI POPPERS** R 75  
CRISPY BATTERED JALAPEÑO FILLED WITH CREAM CHEESE & CHEDDAR MIX OR CREAM CHEESE, DATES AND BACON

**GRILLED KING PRAWNS** R 115  
FOUR GRILLED KING PRAWNS SERVED WITH LEMON GARLIC BUTTER SAUCE

## SALADS

**BEEF SALAD** R 115  
LIGHTLY BEEF SEASONED, DANISH FETA, BACON, CASHEWS, GREENS, TOMATO, RED ONION JAM, PEPPERS AND CUCUMBER WITH BALSAMIC DRESSING

**FALAFEL SALAD** R 100  
FALAFEL BALLS, HALOUMI CHEESE, FRESH MINT GREENS, TOMATO, CUCUMBER, PEPPERS AND SOFT TORTILLA WITH TZATIKI MAYO DRESSING

## WRAPS

**FALAFEL WRAP** R 90  
FALAFAL, LENTILS, CASHEWS, GRILLED BRINJAL, FRESH TOMATO AND LETTUCE DRIZZLED WITH A DROP OF SRIRACHA HONEY AND TZATIKI

**PRAWN WRAP** R 110  
CRISPY COATED PRAWNS, LETTUCE, CORIANDER, RED ONION, TOMATO AND PORTUGUESE BUTTER

## PLATTERS FOR TWO

**CHEESE BOARD** R 210  
SELECTION OF LOCAL CHEESES, CARAMELIZED RED ONION, OLIVES AND CHOURIÇO. SERVED WITH HOMEMADE JAM AND A SELECTION OF CRACKERS

**MEAT PLATTER** R 200  
BUFFALO WINGS, CHICKEN GOUJONS, BEEF MINI-ESPETADAS AND RIBS. SERVED WITH HONEY SRIRACHA AND BBQ SAUCE

**SEAFOOD PLATTER** R 200  
FRIED CALAMARI AND SQUID HEADS, SALMON FISH CAKES, GRILLED PRAWNS AND STUFFED MUSSELS SERVED WITH PAPRIKA MAYO

**MUSSELS** .....  
EIGHT MUSSELS SAUTÉED IN A WHITE WINE CREAM GARLIC SAUCE. SERVED WITH GARLIC BREAD ON THE SIDE

**NEW SALMON FISH CAKES** R 85  
THREE PANKO CRUMBED SALMON FISH CAKES WITH SMOKED PAPRIKA MAYO. SERVED WITH A SIDE SALAD

**SIX BUFFALO WINGS** R 100  
SERVED WITH SRIRACHA HONEY SAUCE OR BLUE CHEESE SAUCE  
• SPICY OR NOT

**SQUID HEADS** R 64  
DEEP FRIED SQUID HEADS SERVED WITH WASABI MAYO

**NEW PRAWN & CALAMARI SALAD** R 150  
THREE GRILLED PRAWNS AND FRIED CALAMARI, AVOCADO, PEPPADEWS, JULIENNE PEPPERS AND CARROTS. DRIZZLED WITH A SMOKED PAPRIKA PINK VINAIGRETTE SAUCE

**NEW CHICKEN HAWAIIAN WRAP** R 100  
GRILLED BARBEQUE CHICKEN, LETTUCE, ROCKET, GRILLED PINEAPPLE, MOZZARELLA CHEESE AND SMOKED PAPRIKA MAYONNAISE

**VEGETARIAN PLATTER** R 155  
FALAFEL BALLS, HALOUMI, CRUMBED MUSHROOMS, FRIED MOZZARELLA AND CAMEMBERT AND FIG SPRING ROLLS, SERVED WITH TZATIKI, WASABI MAYO AND HOMEMADE JAM

**NEW SURF AND TURF PLATTER** R 200  
THICK RUMP STEAK STRIPS, THREE BEEF MEATBALLS, FRIED CALAMARI AND SQUID HEADS. SERVED WITH SMOKED PAPRIKA MAYO AND PORTUGUESE SAUCE

**NEW MIXED UP PLATTER** R 240  
JALAPEÑO CHEESE POPPERS, CRUMBED CHICKEN STRIPS, TEMPURA PRAWNS AND BEEF KEBABS. SERVED WITH SWEET CHILLI SAUCE

## MAINS

### BANTING BURGER

BEEF PATTY, BACON, HALLOUMI CHEESE, AVOCADO WITH A FRIED EGG ON TOP

R 104

### BBQ STACKED RIBS

BASTED 600GR OF RIBS. SERVED WITH A CHOICE OF EITHER CHIPS OR SALAD

R 150

### BEEF STEAK

LIGHTLY SALTED AND PEPPER CRUSTED OR BBQ BASTED. SERVED WITH CHIPS AND SALAD

R 150

### BEEF BURGER

INCLUDES LETTUCE, TOMATO, CARAMELIZED ONION AND PICKLES, SERVED WITH CHIPS

R 95

### CHICKEN PARMESAN SCHNITZEL

CHICKEN SCHNITZEL COATED IN PARMESAN AND PANKO BREAD CRUMBS. SERVED WITH YOUR CHOICE OF BACON & MUSHROOM SAUCE OR ARRABIATA SAUCE.

• CHOICE OF MASH, CHIPS OR SALAD

R 110

### CHICKEN STIR-FRY

CHICKEN, CASHEWS, SPRING ONION, FRESH BASIL, FRESH CORIANDER, PEPPERS, ONION, CABBAGE AND CHILI, IN A BED OF CHINESE EGG NOODLES

R 130

### GRILLED KINGKLIP

LIGHTLY SALTED, SERVED WITH PARMESAN MASH AND STIR-FRIED VEGETABLES WITH WASABI LEMON SAUCE

R 190

### GIANT PRAWNS

GRILLED GIANT PRAWNS, TOSSED IN HOMEMADE PORTUGUESE SAUCE, SERVED WITH CHIPS OR RICE

R 400

### SEARED SALMON

SALMON, LIGHTLY FLAVOURED WITH CHINESE FIVE SPICE, SALT & LEMON PEPPER SERVED WITH SLICED AVOCADO, PARMESAN MASH, AND STIR-FRIED VEGETABLES WITH WASABI LEMON SAUCE

R 210

### SEAFOOD RICE

A MEDLEY OF PRAWNS, CALAMARI, MUSSELS AND CHORIZO SLOWLY COOKED IN TOMATO, GARLIC, CHILI AND A DASH OF CRÈME FRAÎCHE

R 170

## DESSERTS

### CHOCOLATE BROWNIE

SERVED WITH VANILLA ICE-CREAM

R 50

### STICKY TOFFEE PUDDING

SERVED WITH VANILLA ICE-CREAM

R 50

### ICE-CREAM

THREE SCOOPS OF VANILLA ICE-CREAM, TOPPED WITH HOMEMADE BERRY COMPOTE

R 50

### SLICE OF CAKE

R 55

• BECAUSE ALL OF OUR INGREDIENTS ARE FRESH AND HOMEMADE, WE CANNOT GUARANTEE AVAILABILITY, BUT WE DO GUARANTEE QUALITY.

# The DRINK MENU

## PEDROPORTIA

### SELECT INTERNATIONAL WINES

Bottle

#### New Zealand

#### Framingham Riesling - 2011

Marlborough Riesling, off-dry style, with rich fruits and juicy acidity. Lemon and citrus characters.

R 500

#### Framingham Sauvignon Blanc - 2014

Aromatic Sauvignon Blanc, nectarine and melon flavours with a suspicion of oak.

R 500

#### Framingham Pinot Noir - 2012

Well-structured with red-fruit aromas, interesting spice and savoury notes.

R 585

#### CHILE

#### Chateau Los Boldos Merlot - 2012

Colchagua Valley Chile, soft red wine with ripe dark fruits and a lasting finish.

R 265

#### Chateau Los Boldos Sauvignon Blanc - 2013

Colchagua Valley Chile, white fruits that linger on the pallet. A fresh and crisp Sauvignon Blanc.

R 265

#### ITALY

#### Antica Vigna Pinot Grigio - 2014

100% Pinot Grigio, soft and minerality driven with hints of white fruits on the palate.

R 275

#### Chianti - 2014

From the hills of Tuscany, the Sangiovese grapes create a light red color and soft ripe berry flavours. A traditional Italian wine.

R 195

#### SPAIN

#### LAN Crianza - 2010

100% Tempranillo Rioja creates a delicate and well structured old world wine.

R 355

#### LAN Culmen Reserve - 2007

Rioja Spain, 85% Tempranillo 15% Graciano. Aged 22 months in new French oak and 24 months in the bottle.

R 1755

#### PORTUGAL

#### Barca Velha 2008

A deep ruby hue and a complex, intense bouquet with a strong presence of well-ripened fruits, hints of cedar balsamic and tobacco box. Barca Velha represent the pinnacle of quality amongst Douro wines.

R 9.990

#### Herdade do Rocim Blended Red - 2011

Alentejo region south Portugal new world style, robust and well balanced with black cherry flavors.

R 380

#### Casal Mendes Blue

Fruity with a blue celestial colour. Fresh with a balanced acidity and a lasting sweetness.

R 140

#### Herdade Mariana Blush

A full bodied and spicy wine that is rich with black plum and berry flavour.

R 150

Quinta das Condições Reserva Nacional 2008

R 600

<b>Casal Mendes Vinho Verde</b> Citrine and pale colour. Fruity fragrance with smooth marks of tropical fruits.	R 140	100% Touriga Nacional from Dao Region, soft, smooth and very well aged with hints of ripe fruits.	
<b>Mateus Rosé</b> the no.1 rosé in the world. tradicional style with ripe fruits and a fresh crisp taste	R 125	<b>Só Syrah - 2008</b> 100% Shiraz used to create this wine . Well balanced with hints of spices and well rounded fruits.	R 370
<b>Herdade do Rocim Blended White - 2013</b> Alentejo region south Portugal. Minerality driven wine with floral flavour With a lasting finish.	R 335	<b>Legado - 2009</b> Blended from 25 different varietals with an average age of over 100years old. This Douro wine is ultra-premium and rare.	R 3.955
<i>ARGENTINA</i>			
<b>Misterio Cabernet Sauvignon - 2012</b> Aged 6 months in oak and 6 months in bottle. Deep ruby red colour. It's dark fruit flavours are well balanced.	R 305	<b>Misterio Malbec - 2013</b> Soft tannins but complex at the same time. Ruby red in colour with dark fruit flavors.	R 305

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## SELECT SOUTH AFRICAN WINES

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### *SAUVIGNON BLANC*

<b>Moya's Sauvignon Blanc</b> Lime green in color, crisp and fresh with citrus and mineral tones on the nose.	R 225	<b>Creation Sauvignon Blanc</b> A superbly balanced wine beckoning with aromas of tropical fruit and elegant elderflower.	R 250
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### *CHARDONNAY*

<b>Bouchard Finlayson Chardonnay</b> Well balanced wine with hints of cream and a long crisp finish.	R 395	<b>Rupert &amp; Rothchild Baroness Nadine</b> Crisp, lemon notes with subtle grapefruit nuances and creamy nougat flavours.	R 355
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### *CHENIN BLANC*

<b>Nederberg H.H Anchorman Chenin Blanc</b> Light and crisp Chenin Blanc with young fruits and a lingering finish.	R 235		
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### *WHITE BLENDS*

<b>Springfield Miss Lucy</b> Soft and fresh with aromas of white fruits well balanced and fresh.	R 245	<b>Groot Constantia Sauvignon Blanc/Semillon</b> This wine shows passion fruit, melon and hints of elderflower on the nose with subtle herbaceous undertones.	R 235
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### *PINOTAGE*

<b>Kanonkop Pinotage</b> Full-bodied red wine with aromas of fresh berry and soft tannins.	R 190	<b>Jacobsdal Pinotage</b> Ruby red in colour with red- berry flavors	R 195
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### *CABERNET SAUVIGNON*

<b>Springfield Whole Berry Cabernet Sauvignon</b> Full-bodied with hints of oak and black berries on the palate.	R 265	<b>Alto Cabernet Sauvignon</b> Plum red in color with cherries and black olive bouquet. A full-bodied wine.	R 340
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<b>Le Riche Cabernet Sauvignon</b> Typical red fruit flavors of plum and red cherries, balanced with a touch of oak on the nose.	R 555		
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MERLOT

**Meerlust Merlot**

This soft and medium-bodied Merlot is well balanced and well structured.

R 705

**Durbanville Hills Rhinofield Merlot**

This medium to full-bodied wine shows ripe dark fruits with hints of oak spices.

R 225

**Du Toits Kloof Merlot**

With hints of oak and dark fruits. This well balanced wine lingers on the palate.

R 145

SHIRAZ

**Moya Meaker Syrah**

Deep purple in colour with black fruits on the nose and hints of sweet spice.

R 365

**Alto Shiraz**

Full-bodied with delicate spice, prune and plum flavours

R 340

RED BLENDS

**Meerlust Rubicon**

A well blended and balanced wine with dark berries and soft tannins.

R 705

**Warwick Estate Three Cape Ladies**

A taste trip filled with heady red fruit notes of wild strawberry, freshly picked mulberry and cherries.

R 385

**Chocolate Block**

Bitter dark chocolate on the palate with black fruits and a hint of spice.

R 485

PINOT NOIR

**Bouchard Finlayson Hannibal Pinot Noir Blend**

Spicy tones overlay a gentle silky leather feel with cranberry laced flavors.

R 535

**Moya's Pinot Noir**

Cherry plum and cranberry fruits on the palate with smokey bacon and spice on the nose.

R 435

ROSÉ

**Badenhorst Secateurs Rosé**

A vibrant rosé with touches of red cherry, rose petals and lime. Tannic but well-balanced.

R 145

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GEWURZTRAMINER

**Nederburg H.H. Beautiful Lady**

Nuances of rose petals and Turkish delight on the nose with good acidity.

R 230

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MCC'S & PROSECCO

**Mateus Rosé Brut**

Rosé Brut from Portugal. Pink in colour with fresh fruits and a lasting taste.

R 230

**Krone Night Nectar Demi Sec**

Expressive aromas of baked golden apple and almonds followed by lemon curd and marzipan flavours.

R 300

**Mateus Rosé Demi Sec**

A beautiful rose petal pink colour. With copious bubbles reminiscent of apples, pears and raspberries.

R 255

**J.C. le Roux Scintilla**

Rich, toasty, biscuit flavor and creamy, elegant mousse.

R 410

**Krone Borealis Cuvée Brut**

An elegant, classic biscuit bouquet with creaminess and a fine, persistent richness. Freshness of ripe pears and delicate pecan nut notes in the foreground and a refreshing finish.

R 300

**Valdo Extra Dry**

Prosecco from Italy. Off-dry in taste with a clean crisp after taste.

R 335

**Krone Rosé Cuvée Brut**

Refreshing and uplifting with delicate pomegranate and red apple overtones.

R 300

**Valdo Brut Rosé - Floral Edition**

Fine, elegant and complex structure with aromas of blossom and a consistent presence of raspberry.

R 415

**Valdo Superiore di Cartize Puro Oro**

A rich evolved style with hazelnuts and cream. Ripe peach aromas and flavours with a persistent finish.

R 705

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**CHAMPAGNE**

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<p><b>JM. Gobillard &amp; Fils</b> Aged 24-36 months on lees. Fresh and crisp Brut Champagne, clean and refreshing.</p>	R 600	<p><b>Dom Pérignon Blanc</b> Its bouquet sparkles with fresh violets in a setting of white peaches.</p>	R 3.750
<p><b>Luc Belaire Luxe</b> A perfectly balanced combination of apricot and honeysuckle which can be enjoyed chilled or accompanied with ice.</p>	R 660	<p><b>Dom Pérignon Rosé</b> Ripe fruit initially, followed by fig and strawberry and finally revealing guava, violet and vanilla.</p>	R 6.000
<p><b>Luc Belaire Rosé</b> Fresh strawberries and blackcurrants with an elegant effervesce. It blends into a unique and exquisite experience with a striking rosé tone.</p>	R 660	<p><b>☛Ace of Spade Brut</b> Floral and ripe fruits on the nose, with flavours of white cherry, dried apricots and salted almond on the palate. A perfect chardonnay, pinot noir and pinot meunier.</p>	R 7.000
<p><b>Moët &amp; Chandon Brut</b> Radiant aromas revealing bright yellow-fleshed fruits. Rich, seductive and smooth.</p>	R 1.100	<p><b>Krug Grande Cuvée</b> Elegance and perfect harmony on the palate</p>	R 4.000
<p><b>Moët &amp; Chandon Nectar</b> Off-dry and crisp on the palate with tropical fruits on the finish.</p>	R 1.250	<p><b>Krug Rosé</b> Non-conforming and unexpectedly delightful with every sip.</p>	R 6.100
<p><b>Moët &amp; Chandon Rosé</b> A glamorous glowing blush with a mesmerising bouquet and an expressive palate. Its intensity and suppleness is graciously combined.</p>	R 1.350	<p><b>Louis Roederer Brut Premier NV</b> The freshness, finesse and fruitiness make Brut Premier the perfect champagne for all occasions.</p>	R 1.450
<p><b>Moët &amp; Chandon Grand Vintage 2008</b> An elegant rosy complexion with a refined, pure &amp; precise bouquet. A graceful palate with a light, airy composition.</p>	R 1.850	<p><b>Louis Roederer Carte Blanche Demi Sec</b> This exceptional blend reveals its equilibrium, intensity and roundness with the addition of Louis Roederer's famous reserve wine.</p>	R 1.350
<p><b>Mumm Brut</b> With the complex aromas of fresh fruit and caramel that perpetuate the intensity.</p>	R 1.200	<p><b>Louis Roederer Brut Vintage Rosé - 2010</b> A characteristic Roederer Rosé: Purely elegant, fruity and fresh.</p>	R 1.900
<p><b>Mumm Demi Sec</b> This semi-sweet Champagne is well-rounded, smooth and has hints of candy.</p>	R 1.400	<p><b>Louis Roederer Cristal</b> Silky texture, concentrated and flavoursome. Red fruits, white chocolate, caramel and viennoiserie.</p>	R 6.500
<p><b>Mumm Rosé</b> A lively dynamic sensation reminiscent of fruits of the forest and a freshness that is distinguished, fine and subtle.</p>	R 1.290	<p><b>Perrier-Jouët Belle Epoque</b> White flowers, fruity and exotic notes. A stamp of nobility.</p>	R 3.600
<p><b>Veuve Clicquot Yellow Label</b> This pinot Noir and Chardonnay blend gives this Champagne finesse and a perfect balance.</p>	R 1.250	<p><b>Perrier-Jouët Belle Epoque Rosé</b> Delicate, rich and voluptuous. An exceptional cuvée.</p>	R 6.250
<p><b>Veuve Clicquot Rosé</b> With blackberry, strawberry and cherry flavours. This Rosé Champagne is harmonious.</p>	R 1.450	<p><b>Taittinger Prestige Brut Rosé</b> An intense bright rose-coloured body with a persistent bubbly sparkle. A wonderful expressive nose with aromas of red fruits.</p>	R 1.300
<p><b>Veuve Clicquot Vintage 2008</b> Discerning and complex with hints of roasted fruits. Be tantalised by an abundant and lasting stream of rising bubbles.</p>	R 1.950	<p><b>Taittinger Brut Réserve</b> A brilliant golden yellow body with incessant fine bubbles. An open and expressive nose with aromas of fruit and brioche.</p>	R 1.500
<p><b>☛Veuve Rich</b> With Veuve Clicquot Rich the fruit is enhanced to a tantalising new level. The signature Pinot Noir of Veuve Clicquot is given a new versatility, while greater presence of Meunier emphasises fresh, fruity and gourmand notes.</p>	R 1.500		

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**PEDRO PORTIA CHOICE BY THE GLASS**

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White - Moya's Sauvignon Blanc	R 49	Krone Rosé Cuvée Brut	R 75
Red - Chianti 2014	R 49	Krone Night Nectar Demi Sec	R 75
Rosé - Herdade Mariana Blush	R 55	Champagne - JM. Gobillard & Fils	R 120
Krone Borealis Cuvée Brut	R 75		

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**PORT WINES**

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*Double Tc*

Messias White Port	R 21	Messias 10 Year Old	R 50
Messias Ruby Port	R 21	Messias 20 Year Old	R 90
Messias Tawny Port	R 21	Messias 40 Year Old	R 230

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**GRAPPA**

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*Single Tc*

Grappa Prosecco	R 30	Amarone Grappa Cesare	R 40
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**WHISKEY**

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*Single Malts*

*Single / Bot.*

Ardberg 10 Year Old	R 40 / R 1.160	Glenmorangie 18 Year Old	R 95 / R 2.755
Aberlour 12 Year Old	R 50 / R 1.450	Glenmorangie Lasanta 12 Year Old	R 52 / R 1.510
Bunnahabhain 12 Year Old	R 49 / R 1.420	Glenmorangie Nectar D'Or 12 Year Old	R 70 / R 2.030
Bunnahabhain 18 Year Old	R 79 / R 2.290	Cragganmore 12 Year Old	R 56 / R 1.625
Bunnahabhain 25 Year Old	R 209 / R 6.060	Lagavulin 16 Year Old	R 85 / R 2.465
Glenfiddich 12 Year Old Special Reserve	R 39 / R 1.130	Monkey Shoulder	R 35 / R 1.015
Glenfiddich 15 Year Old Solera Reserve	R 64 / R 1.860	Oban 14 Year Old	R 79 / R 2.290
Glenfiddich 18 Year Old Ancient Reserve	R 94 / R 2.730	Talisker 10 Year Old Single Malt	R 49 / R 1.421
Glenfiddich 21 Year Old Gran Reserve	R 185 / R 5.365	The Balvenie 12 Year Old Double Wood	R 64 / R 1.860
Glenkinchie 12 Year Old	R 55 / R 1.560	The Balvenie 14 Year Old Single Barrel	R 80 / R 2.320
Glenmorangie 10 Year Old	R 43 / R 1.250		

*SINGLE / BOTT*



<b>The Balvenie 17 Year Old</b>	R 95 / R 2.755	<b>The Glenlivet 15 Year Old</b>	R 84 / R 2.440
<b>The Macallan 1824 Sienna</b>	R 80 / R 2.320	<b>The Glenlivet 18 Year Old</b>	R 125 / R 3.625
<b>The Macallan 1824 Ruby</b>	R 205 / R 5.945	<b>The Glenlivet 21 Year Old</b>	R 235 / R 6.815
<b>The Glenlivet 12 Year Old</b>	R 49 / R 1.420		

*IRISH WHISKEY*

<b>Jameson Caskmates</b>	R 29 / R 841	<b>Jameson 18 Year Old Special Reserve</b>	R 85 / R 2.465
<b>Jameson Select Reserve</b>	R 32 / R 930		

*SCOTCH BLENDS*

<b>Ballentine's 12 Year Old</b>	R 30 / R 900	<b>Johnnie Walker Black</b>	R 35 / R 1.050
<b>Chivas Regal 12 Year Old</b>	R 31 / R 930	<b>Johnnie Walker Blue</b>	R 185 / R 5.365
<b>Chivas Regal Extra</b>	R 50 / R 1.500	<b>Johnnie Walker Platinum</b>	R 95 / R 2.755
<b>Chivas Regal 18 Year Old</b>	R 75 / R 2.250	<b>Scottish Leader</b>	R 22 / R 660
<b>Chivas Regal Royal Salute 21 Year Old</b>	R 190 / R 5.700	<b>Scottish Leader 12 Year Old</b>	R 30 / R 900

*BOURBON / TENNESSEE WHISKEY*

*SINGLE / BOTT*

<b>Jack Daniel's</b>	R 25 / R 750	<b>Maker's Mark</b>	R 19 / R 570
<b>Jack Daniel's Gentleman Jack</b>	R 26 / R 780	<b>Woodford Reserve</b>	R 33 / R 990
<b>Jack Daniel's Tennessee Honey</b>	R 25 / R 750		

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**BRANDY**

*SINGLE / BOTT*

<b>Klipdrift Gold</b>	R 24 / R 720	<b>Van Ryn's 12 Year Old</b>	R 65 / R 1.890
<b>Oude Meester Demant</b>	R 25 / R 750	<b>Van Ryn's 15 Year Old</b>	R 110 / R 3.190
<b>Richelieu 10 Year Old</b>	R 28 / R 840		

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**COGNAC**

<b>Bisquit VS Classique</b>	R 40 / R 1.160	<b>Hennessey XO</b>	R 150 / R 4.500
<b>Bisquit VSOP</b>	R 70 / R 2.030	<b>Martell Caractère</b>	R 40 / R 1.160
<b>Bisquit XO</b>	R 210 / R 6.090	<b>Rémy Martin 1738</b>	R 95 / R 2.755
<b>Château du Tariquet Bas Armagnac Classique VS</b>	R 70 / R 2.030	<b>Rémy Martin VSOP</b>	R 75 / R 2.175
<b>Hennessey VS</b>	R 45 / R 1.305	<b>Remy Martin XO</b>	R 220 / R 6.380

Hennessey VS	R45 / R1.305	<b>Remy Martin XO</b>	R 220 / R 6.300
Hennessey VSOP	R75 / R2.175		

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## RUM

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*SINGLE / BOTT*

Appleton V/X	R 20 / R 580	<b>Havana Club Grand Reserva 15 Años</b>	R 3.000
Appleton 12 Year Old	R 40 / R 1.160	<b>Havana Club Tributo 2016</b>	R 5.300
Flor de Caña 12 Years Old	R 2.000	<b>Havana Club Tributo 2017</b>	R 5.500
Flor de Caña 18 Years Old	R 3.000	<b>Havana Club Unión Cohiba Atmosphere</b>	R 5.800
Havana Club 7 Year Old	R 25 / R 725	<b>Havana Club Máximo</b>	R 22.000
Havana Club Selección Maestros	R 1.000	<b>Ron Zacapa 23 Centenario</b>	R 45 / R 1.305

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## TEQUILA

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Don Julio Reposado	R 42 / R 1.260	<b>Patrón Añejo</b>	R 60 / R 1.740
Patrón XO Café	R 30 / R 900	<b>Patrón Silver</b>	R 60 / R 1.740

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## GIN

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*Single / Bot.*

Gabriel Boudier Saffron Infused Gin	R49 / R1.421	<b>Tanqueray</b>	R20 / R600
Hendrick's Gin	R40 / R1.160	<b>The Botanist Gin</b>	R45 / R1.305
No 1 London Dry Gin	R35 / R1.015		

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## VODKA

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ABSOLUT Original / Flavours	R20 / R600	<b>Grey Goose</b>	R30 / R900
ABSOLUT Elyx	R30 / R900	<b>SKYY Original</b>	R22 / R660
Belvedere Premium	R32 / R928	<b>SKYY 90</b>	R33 / R990
Cîroc Premium	R35 / R990	<b>Wyborowa</b>	R17 / R493
Cruz Vintage Black	R35 / R1.015		

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**PEDRO PORTIA COCKTAILS**

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**El Diablo**

Flavours of Olmeqa Black Tequila, Lime and Cassis. A must for all Tequila lovers.

R 60



**AppleTini Daiquiri**

Why not have the Best of Both! A Refreshing Frozen Blend of Tang Apple Sours, Archers Peach Schnapps, Wyborowa Vodka, and Lemonade.

R 60



**White Port and Tonic Cooler**

Perfect companion for a warm summers day

R 55



**Fuzzy Martini**

Calling all caffeine addicts!! Caramel Vodka, Archers Peach and Espresso Coffee, Shaken to Perfection.

R 60



**Passionate Peach**

A beautiful marriage of Gordons Gin, Passion Fruit, Peach Puree and a hint of Grenadine.

R 60



**007**

Shaken, Not Stirred!! Delightful Flavours of Caramel Vodka, Frangelico Liqueur and Malibu Rum. Even Bond wouldn't be able to resist this one.

R 50



**Super C**

A wonderful frozen Citrus explosion of Havana Club Light Rum, Butlers Triple Sec and Guava and Orange Juice.

R 50



**Killer Cool-Aid**

Enjoy the tantalising combination of Disarrono Amaretto, Wyborowa Vodka and Cranberry Juice.

R 60



**Long Island Green Tea**

A refreshing twist on an Old School Classic. Havana Club Light Rum, Olmeqa Black Tequila, Wyborowa Vodka, Gordons Gin, Butlers Triple Sec and Bos Green Tea.

R 85



**The Portia**

Velvety Smooth Flavours of Gordons Gin, Amarula Cream Liqueur and Grenadine. A true Gem!

R 50



**Neptune**

Subtle Tropical Flavours of Banana and Sweet Lemon, layered on Havana Club Light Rum, Butlers Blue Curacao and Pineapple Juice.

R 60



**Pink Gin**

Tease your taste buds with Flavours of Gordons Gin and Aromatic Bitters.

R 50



**Gin Daisy**

Indulge in the Classic Shaken Combination of Gordons Gin and Grenadine, with a hint of Lemon

R 50



**Pink Barbie**

Malibu Rum, Wyborowa Vodka, Cranberry Juice, Orange Juice and Pineapple Juice.

R 60



**Gin and Watermelon Daiquiri**

A frozen explosion of Gordons Gin and Watermelon.

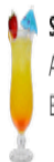
R 60



**Cuban Special**

Havana Club Dark Rum, Havana Club Light Rum, Fresh Lime, Pineapple Juice, Butlers Triple Sec and Grenadine. Allow yourself an afternoon in Havana!

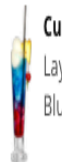
R 60



**Sweet Candy**

A Cornucopia of Flavours of Havana Club Light Rum, Wyborowa Vodka, Butlers Banane, Orange Juice, Pineapple Juice, and a hint of Candy.

R 60



**Cuban Flag**

Layered with vibrant tropical flavours! Havana Club 3 Y/old, Cranberry, Butlers Blue Curaçao, Malibu and refreshing Coconut!

R 75



**Pineapple Breeze**

A Breezy Tropical Combination of Malibu Rum, Pineapple Juice and Orange Juice

R 60

CLASSIC COCKTAILS

<b>Mojito</b> Your choice of Classic or Frozen, Havana Club Light Rum or Gordons Gin.	R 38	<b>Margarita</b> Your choice of original or frozen. Try our Blue Margarita, if you dare!!	R 38
<b>Caipirinha</b> Classic original. Also available with a option of pineapple or peach.	R 36	<b>Pina Colada</b> An all time classic coconut & pineapple creamy delight.	R 75
<b>Cuba Libre</b> A Cuban Classic with Rum, Lime and Coke.	R 32	<b>Daiquiris</b> Your choice of Strawberry, Peach or Cassis	R 44
<b>Cosmopolitan</b> A classy end to a long day.	R 35	<b>Don Pedro</b> Choice of Kahlua or Bailey's	R 45

CHAMPAGNE COCKTAILS

 <b>Mimosa</b> A Classic mixture of Champagne and Orange Juice.	R 86	 <b>Champagne Pick Me Up</b> A perfect way to start the day. A blend of Bisquit V.S Cognac, Orange Juice and Champagne.	R 96
 <b>Kir Royal</b> Alliance of Champagne and Chambord Liqueur.	R 86	 <b>Swinging 69</b> Wyborowa Vodka, Disaronno Amaretto, Chambord Liqueur and Champagne. Let your imagination run wild!	R 96
 <b>French 75</b> Spoil yourself with Bisquit V.S Cognac and Champagne.	R 96	 <b>Pedro Portia Iced Tea</b> Wyborowa Vodka, Gordons Gin, Havana Club Light Rum, Butlers Triple Sec and Champagne. A great way to start your evening.	R 101
 <b>Sloe Saffron London Classic</b> Timeless flavours of Gabriel Boudier Saffron Infused Gin, Sloe Liqueur, Butlers Triple Sec and Champagne.	R 96	 <b>Champagne Sangria</b> A Blend of chilled champagne, fresh fruit and a splash of Passion Fruit	R 63

SHOOTERS

 <b>Blue Kamikazi</b> Wyborowa Vodka, Butlers Blue Curacau and Lime.	R 17	 <b>Chocolate Cake</b> Absolut Vanilla Vodka, Frangelico and Nachtmuzik Chocolate Liqueur.	R 38
 <b>B-52</b> Kahlua Coffee Liqueur, Amarula and Olmeca Black Tequila.	R 23	 <b>Sowetan Toilet</b> Butlers Banana Liqueur, Amarula and Nachtmuzik Chocolate Liqueur.	R 28
 <b>Woo Woo</b> Wyborowa Vodka, Cranberry Juice and Lime.	R 17	 <b>Shit in the Forest</b> Butlers Peppermint Liqueur, Amarula and Nachtmuzik Chocolate Liqueur.	R 28
 <b>Irish Flag</b> Butlers Peppermint Liqueur, Bailey's Irish Cream and Butlers Banana Liqueur.	R 17	 <b>Jam Doughnut</b> Amarula, Monin and Cassis.	R 23

**Orgasm**

Amarula, Disaronno Amaretto and Kahlua Coffee Liqueur.

**Oil Spill**

Lupini Gold and Jagermeister.

**Four Horsemen**

Jack Daniels, Jameson, Olmeca Black Tequila and Stroh Rum.

**Baby Guinness**

Patron X.O Coffee Tequila, Bailey's Irish Cream Liqueur.

**Nutty Irishman**

Bailey's Irish Cream Liqueur and Frangelico.

**Cranberry Cookie**

Cranberry Juice and Disaronno Amaretto.

**Pineapple Upside-down Cake**

Absolut Vanilla Vodka, Pineapple Juice and Grenadine.

**Peach Tart**

Archers Peach Schnapps and Lime.

R 23

**Pancake**

Butlers Banana Liqueur, Amarula and Aftershock Cinnamon.

R 23

R 23

**G-Spot**

Kahlua Coffee Liqueur, Jack Daniels, So.Co and Amarula.

R 28

R 38

**Jellybaby**

Grenadine, Butlers Banana Liqueur, Butlers Blue Cuaracao, Amarula and Malibu.

R 17

R 38

**Purple Gem**

Butlers Blue Curacao, So.Co, Disaronno Amaretto and Cranberry Juice

R 23

R 23

**Tootsie Roll**

Lavoka Chocolate, Disaronno Amaretto, Cream and Nachtmizik Chocolate Liqueur.

R 28

R 23

**Toffee Apple**

Carvo Chocolate Vodka, Frangelico Liqueur and Aftershock Cinnamon.

R 28

R 23

**The Flaming Pedro**

Kahlua Coffee Liqueur, Lupini Gold Sambuca and Stroh Rum with a shot of magic!

R 91

R 17

# The Cigar Menu

These are the brands we stock:

