



TAPAS

Wagyu Beef Potstickers R115
Seared & steamed. Served with kimchi & Indonesian soya dipping sauce

🐮 Miso Aubergine (v) R80
Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Poppers (v) R80
Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

Prawn Croquetas R95
Spicy tomato aioli

Grilled Calamari R125
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R125
With aioli & lemon

Prawns R110
Flash fried in chilli, garlic, butter, lemon & parsley

Tuna Tacos R120
Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños

🐮 Ham Croquetas R90
Smoked ham, sweet mustard aioli & Huguenot cheese

Butter Bean & Spicy Chorizo Stew R90
Fabada butter beans, root vegetables, herbs and chilli casserole, served with confit garlic and butter ciabatta

BAR SNACKS (v)

🐮 Truffle Potato Skins R30
Seasoned with truffle zest

Marinated Olives R30
Paprika, garlic & parsley

🐮 Beef Short Rib R235
Sticky paprika & orange glazed ribs with orange segments

🐮 Pork Belly R130
Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds

🐮 Bikini Toastie R80
La Parada grilled cheese, gypsy ham & truffle aioli

Beef Fillet R185
Grilled beef fillet, tahini & honey yogurt, walnut pesto, chilli butter & crispy leeks

MAIN COURSES

Mushroom Pappardelle (v) R150
Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan

*Add bacon (+R35)
Add grilled chicken (+R30)*

Crispy Chicken Burger R125
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce & patatas bravas

🐮 Wagyu Beef Burger R180
Toasted artisan brioche bun, 180g Wagyu patty, mature cheddar, butter lettuce, La Parada burger sauce, roasted red pepper chutney & patatas bravas

Slow Cooked Tender Beef Cheeks R270
8-hour braised beef cheeks in a rich port & beef broth, served with butter mashed potato & fresh parsley

Rib Eye 300g R295
Flame grilled coffee-rubbed ribeye, portobello mushrooms, gorgonzola & sage cream, hand cut beef fat fries

Lamb Rump 300g R295
Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine jus

Pulled Beef Pasta R135
8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin boerenkaas

🐮 Beef Fillet 300g R295
Sparta flame grilled fillet, smoked pomme puree, mushroom veloute, caramelized carrot, parsley pesto, doublethick red wine jus

Kingklip & Palak Chaat R275
Pan-cooked kingklip, crispy masala spinach, tamarind & coriander yogurt

🐮 Prawn Pasta R160
Fresh tagliatelle, pan-cooked prawns, parmesan, parsley & garlic butter

Prawn & Shellfish Bisque Rice R170
A rich and decadent bisque, pan grilled prawns, herbed croutons, basil oil and fresh lemon

SIGNATURE SALADS

Mediterranean (v) R115
Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach

Harissa Chicken R110
Harissa-glazed chicken thigh, dukkah, saffron cous cous, feta, lime dressing cherry tomato & mixed greens

Fillet Tagliata R165
Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil

Tuna Poke Bowl R135
Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing

Vegan Poke Bowl (ve) R130
Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

SIDES (v)

🐮 Patatas Bravas R55
Spiced potatoes, aioli & tomato chutney

Sweet Patatas Bravas R60
Spiced sweet potatoes, aioli & tomato chutney

Baby Veg Bowl R70
Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter

Broccolini R65
Confit garlic and tomato & hazelnut dressing

House Side Salad R45
Fresh greens, feta & salsa verde

Butternut R40
Roasted with honey, thyme & feta

DESSERTS (v)

🐮 Churros R65
Dusted in sugar, cinnamon & a chocolate ganache dip

Olive Oil Sponge R65
Decadent sponge cake, whipped berry cream, gin-braised strawberries, wafer meringue

Silky Rice Pudding R65
Arborio soft rice, infused with lemon, cinnamon, cream, milk & fresh min