



TAPAS

Tomatoes Caciotta	R110
<i>Smoked exotic tomatoes, caciotta cheese, basil aioli, garlic ciabatta croutons</i>	
Cauliflower Popcorn	R65
<i>Deep fried cauliflower, spiced yoghurt & almond flakes</i>	
 Miso Aubergine	R65
<i>Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese</i>	
Poppers	R49
<i>Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli</i>	
Prawn Croquetas	R82
<i>Spicy tomato aioli</i>	
Grilled Calamari	R88
<i>Chimichurri, tomato & cucumber with roasted garlic aioli</i>	
Fried Calamari	R78
<i>With aioli & lemon</i>	
Prawns	R112
<i>Flash fried in chilli, garlic, butter, lemon & parsley</i>	
Tuna Tacos	R105
<i>Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños</i>	
Tuna Tataki	R95
<i>Seared tuna, sesame seeds, avo mousse, angel hair chilli, soy & lemongrass dressing, shaved baby carrots & coriander</i>	
 Ham Croquetas	R89
<i>Smoked ham, mustard seed aioli & minted peas</i>	
 Beef Short Ribs	R120
<i>Sticky paprika & orange glazed ribs with orange segments</i>	
Duck Croquetas	R98
<i>Cranberry sauce & orange segments</i>	
Pork Belly	R95
<i>Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds</i>	
 Bikini Toastie	R72
<i>La Parada grilled cheese, gypsy ham & truffle aioli</i>	
 Fillet	R110
<i>150g beef fillet, silky cauliflower purée & truffle pickled baby beets</i>	
 Rib Eye	R95
<i>120g beef rib eye, chilli-pea purée & truffle potato crisps</i>	

SNACKS

 Truffle Potato Crisps	R30
<i>Seasoned with truffle zest</i>	
Toasted Ciabatta	R30
<i>Roasted garlic aioli</i>	
Marinated Olives	R32
<i>Paprika, garlic & parsley</i>	

MAIN COURSES

Mushroom Pappardelle	R125
<i>Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan</i>	
<i>Add grilled chicken (R23)</i>	
<i>Add bacon (R28)</i>	
Seafood Pasta	R175
<i>Buttered flat, thick ribbons of fresh pasta, prawns, mussels, calamari, parsley & lime</i>	
Crispy Chicken Burger	R110
<i>Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, secret sauce & patatas bravas</i>	
 Wagyu Beef Burger	R165
<i>Toasted artisan brioche bun, 180g wagyu patty, mature cheddar, butter lettuce, mustard seed aioli, roasted red pepper chutney & patatas bravas</i>	
Chicken Espetada	R175
<i>Chermoula rubbed chicken thighs, sautéed red peppers, baby spinach & crispy butter potatoes</i>	
 Beef Short Ribs	R235
<i>Sticky paprika & orange glazed ribs with orange segments</i>	
 Lamb Rack	R330
<i>Sous vide lamb rack with a garlic, white wine & rosemary cream</i>	
Rib Eye on the Bone	R310
<i>500g beef rib eye, prune & sherry jus & shimeji mushrooms</i>	
Fillet	R215/R330
<i>300g/600g beef fillet, silky cauliflower purée & truffle pickled baby beets</i>	
 Picanha	R265
<i>450g picanha, garlic & tomato confit</i>	
 Tiger Prawns	SQ
<i>Flash fried in chilli, garlic, lemon & butter</i>	
Salmon	R220
<i>Chilli pea purée, semi dried tomatoes, pea & mint salsa</i>	
Seared Tuna	R190
<i>Sweet soy glazed & sesame crusted, miso grilled corn, Caesar mayo & salsa tumaca</i>	

PIZZAS

Crispy Chicken	R130
<i>Crumbed buttermilk chicken, PEPPADEW® Piquanté Peppers, onion, avo & coriander</i>	
Chorizo	R120
<i>Chorizo, jalapeño cream cheese, oven dried cherry tomatoes & coriander</i>	
Calamari	R135
<i>Calamari, Japanese mayo, chilli, pickled ginger & toasted sesame seeds</i>	
Vegetarian	R125
<i>Mushrooms, roasted red peppers, cherry tomatoes, zucchini, avo & chimichurri</i>	

SHARING

(3 people)

 Del Mar	R995
<i>Whole baby kingklip, fried prawns, fried & grilled calamari, tiger prawns & charred baby marrow</i>	
 De La Tierra	R545
<i>Beef short ribs, whole sliced picanha, duck croquetas, rib eye & toasted ciabatta</i>	
De Todo	R355
<i>Patatas bravas, fried calamari, ham croquetas, bikini toastie & poppers</i>	

SIGNATURE SALADS

Mediterranean	R125
<i>Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach</i>	
Chicken Caesar	R115
<i>Baby cos lettuce, Parmesan, Caesar dressing, garlic ciabatta croutons, crispy chicken skin & a deep-fried egg</i>	
Fillet Tagliata	R135
<i>Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil</i>	
Tuna Poke Bowl	R135
<i>Raw yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing</i>	
<i>Vegan alternative available upon request</i>	

SIDES

 Patatas Bravas	R46
<i>Spiced potatoes, aioli & tomato chutney</i>	
Sweet Patatas Bravas	R46
<i>Spiced sweet potatoes, aioli & tomato chutney</i>	
Baby Veg Bowl	R54
<i>Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter</i>	
Broccolini	R54
<i>Tenderstem, bagna càuda sauce & toasted almonds</i>	
House Side Salad	R50
<i>Fresh greens, feta & salsa verde</i>	
Cauliflower Mash	R45
<i>Toasted almonds & salsa picón</i>	
Butternut	R38
<i>Roasted with honey, thyme & feta</i>	

DESSERTS

 Churros	R62
<i>Dusted in sugar, cinnamon & a chocolate ganache dip</i>	
White Chocolate Mousse	R78
<i>Couverture white chocolate mousse, shortbread crumble, toasted coconut flakes, strawberries & white chocolate soil</i>	
Cookies & Cream	R65
<i>Vanilla bean ice cream, chocolate brownie crumble, chocolate ganache, whiskey caramel & chocolate soil</i>	
Cheesecake	R82
<i>Dark chocolate ganache, crushed pistachios & berry compote</i>	