

Tapas

BOARDS TO SHARE

- DIPPING BOARD** **60**
Guacamole, Romesco, Humus, Aubergine and Garlic with Parsley and Butter Bruschetta. (v)
- ULTIMATE CHARCUTERIE BOARD** **88**
Prosciutto, Salami & Chorizo, with Marinated Mozzarella, Chili Olives and Water biscuits. Served with Bacon & Beer Jam and a Seasonal Garnish.
- ROCKETS CHEESE BOARD** **82**
Cremelat Gorgonzola, Truffled Goats Cheese & Camembert, served with a Selection of Homemade Seasonal Preserves and Oven Roasted Croutons.
- BILTONG AND NUT BOARD** **115**
Chili Sticks, Biltong, Droewors with a Cajun Cashew and Peanut Blend.
- ROCKETS GARLIC BREAD** **67**
Pull Apart Garlic and Mozzarella Bread Served with Olive Oil and Balsamic Vinegar.

VEGETARIAN

- EDAMAME BEANS** **70**
Edamame Beans Tossed in a Light Soy and Cajun Vinaigrette.
- CAMEMBERT CIGARS** **65**
Phyllo Stuffed Camembert and Herb Cigars with a Wild Cranberry Sauce.
- JALAPEÑO POPPERS** **65**
Deep Fried Jalapeno Poppers filled with a Three Cheese Combination of Mozzarella, Feta & Cream Cheese, and served with a Roasted Garlic Chipotle Mayonnaise.
- NACHOS MEXICANA** **95**
Crispy Tortilla Chips topped with Sliced Jalapenos, Mozzarella and Monterrey Jack Cheddar. Served with a Homemade Guacamole, Sour Cream & a Rancheros Salsa.
- GOLDEN FRIED HALLOUMI** **65**
Halloumi Fingers lightly fried and served with a Tangy Lemon and Homemade Rockets Sweet Chili Sauce.
- PANKO CORN FIESTA** **89**
Fresh off the Cobb Mexican Corn with Cream Cheese & Panko Salt, and served with Tortilla Chips.
- VEGETARIAN SPRING ROLLS** **52**
Homemade Spring Rolls Filled with Noodles, Onions, Sweet Cabbage, Carrots & Zucchini, and served with a Homemade Sweet Chili Sauce.
- GOATS CHEESE CRUMBED OLIVES** **52**
Calamata Olives Wrapped in a Peppered Chevin Goats Cheese & Crumbed in a Golden Brown Crust.

POULTRY

- ROCKETS WINGS** **85**
Ultra Hot!!! Habanero Basted and Deep Fried Wings served with a Blue Cheese Aioli and Celery Dipping Sticks.
- CHICKEN DRUMETTES** **60**
Chicken Drumettes Served on a Waldorf Slaw.
- CHICKEN SATAY SKEWERS** **62**
Grilled Tender Chicken Skewers, with a Homemade Authentic Peanut Satay Dipping Sauce, Spring Onion & Green Chili.
- BUTTERMILK CHICKEN** **65**
Buttermilk Chicken Medallions served with a Blue Cheese & Chili Sauce and Popcorn Dipping Powder.

MEAT

- PORK BELLY BITES** **73**
Pork Belly Siu Yuk with Lime and Ginger Dipping Sauce and Spicy Miso Salsa.
- LAMB CUTLETS** **88**
Karoo Lamb Cutlets with Red Anticucho Salsa.
- CHIPOTLE QUESADILLA** **82**
Smoked Chipotle Chicken topped with a Melted Cheddar & Mozzarella Cheese Combo in a Folded Crispy Tortilla, and finished with Homemade Guacamole and Rancheros Salsa.
- CHORIZO A LA MIE** **64**
Mini Chorizo Kebabs Served with a Raclette Fondue and Bruschetta.

FISH

- ROCK SHRIMP TEMPURA** **92**
Rock Shrimp Tempura with a Herb Salad, Cilantro Dressing, Ponzu Butter and Prego - Naise.
- SALT AND PEPPER CALAMARI** **72**
Crusted Patagonian Baby Squid with a Prego-Ponzu & Garlic Aioli Sauce, topped with Sliced Baby Jalapenos.
- KATAIFI PRAWNS** **107**
Kataifi Wrapped Prawns on a Squid Ink Paint, accompanied by a Coriander & Heirloom Salad.
- FISH TACO** **79**
Deep Fried Taco's Filled with Hake, Red Cabbage & Avocado, and topped with a Traditional Homemade Tartar Sauce.
- SALMON SASHIMI** **119**
Sliced Norwegian Salmon Served with a Jalapeno Dressing, Japanese Mayonnaise and Chili.
- PARMESAN AND LEMON CREAM CALAMARI** **84**
Tender Calamari Tubes Simmered in a Parmesan Lemon Cream Veloute, served with a Sourdough Focaccia.

Salads

UMAMI PRAWN AND TRUFFLE SALAD **130**
Baby Spinach, Truffle and Parmesan Salad with Cherry Tomatoes, Mozambican Prawns and Our Chef's secret.

NEW STYLE CAPRESE **62**
Buffalo mozzarella, Heirloom Tomatoes with Basil Pesto Drizzled with a Burnt Onion Vinaigrette.

ROCKETS FAMOUS CHICKEN SALAD **108**
Fresh Crisp Baby Lettuce Topped with Danish Feta, Avocado slices, Carrots Allumette, Thinly Sliced Sweet Bell Peppers and Dijon Mustard Chicken Strips, Drizzled with a Spring Onion and Balsamic Vinaigrette.

Dessert

TRADITIONAL CHURROS **52**
Cinnamon-Sugar Coated Churros Served with a Homemade Chocolate Dipping Sauce.

HAZELNUT CUSTARD MILK AND COOKIES **57**
Homemade Hazelnut Custard Milk with Three Sugar Biscuits and a Vanilla Macaron.

BLUEBERRY AND GOATS CHEESE EMPANADAS **52**
Blueberry and Goats Cheese Filled Empanadas Served with Vanilla Ice Cream.

GRANADILLA & WHITE CHOCOLATE CHEESECAKE **54**
Granadilla and White Chocolate Cheesecake with an Orange Sorbet and Granadilla Gel.

CHOCOLATE FOUNTAIN TO SHARE **186**
Silky Milk Chocolate Fountain with a Selection of

- Seasonal Fruits or
- Marshmallow

