

Tapas

BOARDS TO SHARE

DIPPING BOARD	Guacamole, Romesco, Humus, Aubergine and Garlic with Parsley and Butter Bruschetta. (v)	60
ULTIMATE CHARCUTERIE BOARD	Prosciutto, Salami & Chorizo, with Marinated Mozzarella, Chili Olives and Water biscuits. Served with Bacon & Beer Jam and a Seasonal Garnish.	88
ROCKETS CHEESE BOARD	Cremelat Gorgonzola, Truffled Goats Cheese & Camembert, served with a Selection of Homemade Seasonal Preserves and Oven Roasted Croutons.	82

VEGETARIAN

FOCACCIA	Thin Based Pizza topped with a Selection of Italian Herbs, Extra Virgin Olive Oil & Freshly Crushed Garlic.	55
BIANCA	Thin Based Pizza with Mozzarella Cheese, and topped with a Selection of Italian Herbs, Extra Virgin Olive Oil and Freshly Crushed Garlic.	72
NACHOS MEXICANA	Crispy Tortilla Chips topped with Sliced Jalapenos, Mozzarella and Monterrey Jack Cheddar. Served with a Homemade Guacamole, Sour Cream & a Rancheros Salsa.	95
GOLDEN FRIED HALLOUMI	Halloumi Fingers lightly fried and served with a Tangy Lemon and Homemade Rockets Sweet Chili Sauce.	65
PANKO CORN FIESTA	Fresh off the Cobb Mexican Corn with Cream Cheese & Panko Salt, and served with Tortilla Chips.	89
SPICY AUBERGINE	Aubergine Steaks Den Miso topped with a Sweet Homemade Tomato Jam, Cut Grapes and finished with a delicate Sprinkle of Feta.	71
VEGETARIAN SPRING ROLLS	Homemade Spring Rolls Filled with Noodles, Onions, Sweet Cabbage, Carrots & Zucchini, and served with a Homemade Sweet Chili Sauce.	52
GOATS CHEESE CRUMBED OLIVES	Calamata Olives Wrapped in a Peppered Chevin Goats Cheese & Crumbed in a Golden Brown Crust.	52
JALAPEÑO POPPERS	Deep Fried Jalapeno Poppers filled with a Three Cheese Combination of Mozzarella, Feta & Cream Cheese, and served with a Roasted Garlic Chipotle Mayonnaise.	65

MEAT

PULLED BEEF SLIDERS	Three Juicy 60g Homemade Pure Beef Topped with Emmenthal Cheese and Crispy Bacon Accompanied by Parmesan Fries.	87
MINI ESPATADA	Succulent South American Beef Rump Espatada served with Rockets Salt and Pepered Potato Wedges and a Red Antichucho Sauce.	75
CHIMICHURRI TACO	Flame Grilled Rump in a choice of Hard or Soft Shell Taco served on a Bed of Lettuce and topped with a Rancheros Salsa and Monterrey Jack Cheddar Cheese, and accompanied with a mixed Coriander and a Chimichurri Sauce.	74
MARRAKESH LAMB KEBABS	Spicy Lamb Kebabs served with a Garlic Flat Bread and accompanied with Hummus and Tzatziki Dipping Sauce.	89
MONGOLIAN FLATBREAD	Our Fully Loaded Spicy Beef Flatbread accompanied with all things Eastern; Chili, Spring Onion, Soy and Coriander.	81

POULTRY

CALAMARI & CHICKEN LIVER FUSION	Calamari Tubes & Chicken Livers simmered in a Rockets Signature Peri Peri Sauce, and accompanied with a Mini Portuguese Roll.	78
ROCKETS WINGS	Ultra Hot!!! Habanero Basted and Deep Fried Wings served with a Blue Cheese Aioli and Celery Dipping Sticks.	85
CHIPOTLE CHICKEN QUESADILLA	Smoked Chipotle Chicken topped with a Melted Cheddar & Mozzarella Cheese Combo in a Folded Crispy Tortilla, and finsihed with Homemade Guacamole and Rancheros Salsa.	86
CHICKEN SATAY SKEWERS	Grilled Tender Chicken Skewers, with a Homemade Authentic Peanut Satay Dipping Sauce, Spring Onion & Green Chili.	62

FISH

SALT AND PEPPER CALAMARI	Crusted Patagonian Baby Squid with a Prego-Ponzu & Garlic Aioli Sauce, topped with Sliced Baby Jalapenos.	66
KATAIFI PRAWNS	Kataifi Wrapped Prawns on a Squid Ink Paint, accompanied by a Coriander & Heirloom Salad.	107
FISH TACO	Deep Fried Taco's Filled with Hake, Red Cabbage & Avocado, and topped with a Traditional Homemade Tartar Sauce.	79
PARMESAN AND LEMON CREAM CALAMARI	Tender Calamari Tubes Simmered in a Parmesan Lemon Cream Veloute, served with a Sourdough Focaccia.	84
SALMON SASHIMI	Sliced Norwegian Salmon Served with a Jalapeno Dressing, Japanese Mayonnaise and Chili.	119

Salads

UMAMI PRAWN AND TRUFFLE SALAD	Baby Spinach, Truffle and Parmesan Salad with Cherry Tomatoes, Mozambican Prawns and Our Chef's secret.	130
NEW STYLE CAPRESE	Buffalo mozzarella, Heirloom Tomatoes with Basil Pesto Drizzled with a Burnt Onion Vinaigrette.	62
ROCKETS FAMOUS CHICKEN SALAD	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.	108
HALLOUMI AND SMOKED BACON SALAD	Crispy Smoked Bacon and Grilled Halloumi Served on a Garden Salad, Topped with Avocado, Rosa Tomatoes, Cucumber and Dressed with a Citrus Mayonnaise.	113
EATALIAN SALAD	Prosciutto, Feta, Artichokes, Honey Melon, Croutons and Cherry Tomatoes, served on a Bed of Rocket, and finished with a Balsamic Glaze.	114
ROAST BUTTERNUT SALAD	Roast Butternut, Dried Cranberries and Pumpkin Seeds served with a Topping of Feta, Asparagus and Ranch Dressing.	82



The Bread Sex Section

THE SPECIALIST BURGER	300g Tender Homemade Beef Patty served with Caramelised Onions, Lettuce, Tomato, Cucumber & Baby Gherkins, and topped with Melted Cheddar and a Mayonnaise Royale.	128
BACON AND BLUE CHEESE BURGER	300g Tender Homemade Beef Patty, topped with Caramelised Onions & Crispy Bacon, finished with a Homemade Blue Cheese Sauce.	134
THE EL BACHO BURGER	300g Tender Homemade Beef Patty, topped with Crisp Nacho Chips, Cream Cheese, Fresh Guacamole and a Melted Mature Cheddar.	138
THE CARB FREE BURGER	300g Tender Homemade Beef Patty, on a Cauliflower Steak with a Sweet Tomato Relish and topped with Almond Crusted Avocado.	124
FUNKY CHICKEN BURGER	Tender Buttermilk Chicken Burger Served with Crispy Streaky Bacon, Blue Cheese Sauce and Popcorn Powder.	115
SILENCE OF THE LAMB	Toasted Panini with a Tzatziki Spread, Filled with Braised Lamb Neck, Rocket, Tomato, Sweet Burnt Onion Salsa and Roasted Garlic, served with a Jalapeno and Tomato Fondue.	125
RISQUÉ BUSINESS	Toasted Panini with a Dijon Mustard Spread, Filled with Sous Vide Chicken Breast, Chorizo Sausage, Rocket, Tomato, Onion, Jalapeno, and topped with a Melted Emmenthal Cheese & Garlic Aioli.	114
THE CUBAN BUTTIFARA	Toasted French Baguette layered with Pulled Pork, Melted Mozzarella Cheese, Baby Gherkins and finished with Ball Park Mustard.	112
THE CLASSIC PREGO	Double Breasted Chicken Tender or 150g Beef Fillet Grilled smothered in our Authentic Spicy Prego Sauce in a Classic Toasted Portuguese Roll.	
	Chicken	104
	Fillet	130

Main Course

ROCKETS ROSTI	Grilled Tender Chicken Breast (150gr) or Fillet Steak (150gr), on a Homemade Sweet Potato Rosti and Topped with Oven Roasted Feta, Crisp Rocket, and Fresh Cut Tomato Wedges. Accompanied with a Lemon Infused Sour Cream and Homemade Sweet Chili Sauce. Flamed Grilled Chicken Breast R130 Fillet Steak R146	
SURF AND TURF	250g Sirlion Steak, Flame Grilled to Perfection. Basted in Our Smokey Bbq Sauce and Topped with Four Madagascan Prawns.	232
KINGKLIP	Pan-Seared Kingklip with Chili Linguine, Tomato Jam and Lemongrass Veloute'.	195
BEEF FILLET	250g Seared Beef Fillet, served with a Sweet Potato Confit, Tender Stem Broccoli, Oven Roasted Cherry Tomatoes and Charred Leeks.	212
SIRLOIN	250g Tender Sirloin served with a Homemade Tarragon Butter and Horseradish Crème.	162
T-BONE	Rockets 500gr T-Bone, served with a Café De Paris Butter & Red Chimichurri Sauce.	246
WOOD-VIEW WAGYU BEEF	Wood-View Wagyu Sirloin Served with Enoki Mushrooms and a Béarnaise Sauce, with a side of Pom Puree'.	292
LAMB ASSIETTE	Pan - Seared Lamb Neck, Lamb Pithivier, Lamb Cutlet, Garlic Nuggets & Ratatouille, on a bed of Cauliflower Puree, accompanied with a selection of Baby Vegetables and finished with a Jus of Forgotten Herbs.	233
PORK BELLY	Pork Belly Den Miso, Caramelized Pineapple, Sweet Corn, Basil, Tomato, Pomme Fondants, BBQ, Spicy Lemon and Yuzu.	165
PRAWN AND CHORIZO PASTA	Creamy Mozambican Prawn and Spicy Chorizo in a Penne Pasta, served with Chili and Parmesan and accompanied with a Garlic Bruschetta.	186
FETTUCCINE CARBONARA	Bacon and Mushrooms Simmered in a Parmesan Crème topped with Italian Parsley and accompanied with a Garlic Bruschetta.	120
THE GREEN GODDESS PASTA	Our All-Green Homemade Linguini Pesto Pasta served Al Dente with Olives, Asparagus, Spinach, Onion, Peppers, Broccoli & Basil, and topped with Fresh Cut Cherry Tomatoes. (v)	98
CHICKEN PESTO PASTA	Tender Chicken Strips tossed in a Homemade Basil Pesto, Finished with Crispy Bacon Lardons, Rosa Tomatoes, & Danish Feta.	120
SOMETHING BEEFY PASTA	Succulent Beef Strips and Porcini Mushrooms in a Tomato Based Papadelle Pasta, served with Crème Fraiche.	124

Pizza

ROCKETS CLASSIC MARGARITA	Traditional Thin Based Pizza topped with an Italian Herb Infused Tomato Sauce, Tomato Fondue & Mozzarella Cheese.	79
BASIL THE PRAWN	Mozambican Prawns on a Shallot Puree Base, topped with Chili, Cherry Tomatoes, Garlic, Mozzarella Cheese, Capers and Fresh Basil.	134
BABE IN MZANZI	Pulled Pork topped with Mozzarella Cheese, Pickled Button Mushrooms, Jalapenos, Pineapple Pieces and Fresh Rocket.	115
JOHNNY BRAVO	Sweet Chili Chicken Strips, Pan-Fried Mushrooms, Crispy Pancetta, and Sundried Tomatoes, topped with Fresh Homemade Guacamole.	135
EL VEGETARIANO LOCO	Asparagus, Basil, Cherry tomatoes, Mushrooms, Olives, Mozzarella Cheese, Onions, Peppers & Aioli on top of a Butternut Puree. (v)	101
THE BULL FIGHTS BACK	Pan Fried Tender Chicken Strips, Basil Pesto, Spinach, Sliced Rosa tomatoes, Creamy Danish Feta and Calamata Olives on a Classic Margarita Base.	140
THE CAPE MALAY	Masala Steak, Green Pepper, Mushroom, Pineapple on a Classic Margarita Base.	154
SIN CARNE	Sliced Peppadews, Olives, Feta, Caramelised Onions and a Hint of Garlic Served on a Classic Margarita Base and topped with Rocket. (v)	95
JO - BURGER	The Cheese Burger Pizza, Mince, Caramelised Onions, Tomatoes and Cheese on a Barbeque base.	125



Dessert

CHOCOLATE MOUSSE	Chocolate Mousse, Vanilla Macaron, Chantilly Whipped Cream and Marshmallow.	57
CREAM BRULEE	Crème Brulee Custard with a Caramel spheres and Vanilla Ice Cream.	62
ROCKETS CARAMEL CHOCOLATE BOMB	Salted Caramel Ice Cream Encased in a Chocolate Ball with Hot Caramel Sauce.	68
GRANADILLA & WHITE CHOCOLATE CHEESECAKE	Granadilla and White Chocolate Cheesecake with an Orange Sorbet and Granadilla Gel.	57
MADE-WITH-LOVE SORBETS	A selection of Our Home-Made Sorbets: Fresh Lemon / Tropical Mango / Mixed Berries	55
HAZELNUT CUSTARD MILK AND COOKIES	Homemade Hazelnut Custard Milk with Three Sugar Biscuits and a Vanilla Macaron.	57

