SENTIR

tapas | spirits

SALTY

Pickled & Flash Fried Sardines | 85
red onion, roasted tomato, anchovy butter & herbed crostini

Beef Tartare | 90
toasted sesame & scallion served with salted crispy rice noodles, quail egg yolk & pear puree

Nasturtium Risotto | 70
with thinly sliced Serrano ham & 12 month matured cheddar

SPICY

Marinated Prawn Crystal Roll | 65
with cucumber, carrot & bell pepper served with aioli & spicy dressing

Curried Lentils | 70
with cured duck breast 'prosciutto', ginger pickled carrot, radish & Sichuan pepper paper.

Tomato & Aubergine Tartlet | 65
on crispy puff pastry with spiced tomato sauce & fried basil

UMAMI

Potato Gnocchi | 75
with broadbeans, tomato, charred baby onions & salami

Fresh Oysters | 90
with cucumber, shallots & watermelon foam

Mushroom Dusted Pork Terrine | 75
with pistachio nuts, garlic puree, crispy kale & charred baby onions

BITTER

Dark Chocolate Pot De Creme | 65
with goji & cocoa nib crumble, coffee granita & burnt white chocolate mousse

Smoked Hake Steamed Dumplings | 65
with crispy brussel sprouts bonito flakes & miso "tea"

Oven Roasted Vegetable Crisps | 50
with a selection of purees

SOUR

Lemongrass Sago Pudding | 65
with coconut, mango & lime, steamed ginger cake & vanilla frozen yogurt.

Spanish Green Olives | 50
served with fresh ciabatta, balsamic & olive oil

Eclair | 60
with lemon curd, meringue, chocolate, gold & lemon pearls

SWEET

Steamed Bao Bun | 60
with blue cheese, walnut & dried fig with a sweet soy sauce & toasted pumpkin seeds.

Blueberry & Buchu Consommé | 70
with toasted meringue, fresh blueberries & blueberry macarons

Vanilla Bean Panna Cotta | 60
with strawberry mousse, lime, coconut & a biscuit crumble

SENTIR

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LIGHT

Semillon | 170
KWV Mentors

Chardonnay 170
KWV Mentors

Sauvignon Blanc |145
Bellingham

Chardonnay Pinot Noir | 145
Boschendal

STARRY

Brut | 165
Grace White Saphire
Boschendal Brut
Boschendal Brut Rose

DARK

Petit Verdot | 225
KWV Mentors

Shiraz | 225
KWV Mentors

Pinotage | 160
Bellingham Homestead

Cabernet Sauvignon | 160
Boschendal 1685

Blend | 300
Roodeberg Dr. Charles Niehaus

BRIGHT

The Queens Bubbly | 75
Method Cap Classique, Strawberry & Tequila Infused liqueur, maraschino cherry, dash of sass.

Herbed Whiskey Sour | 60
Pogues Irish Whiskey, lime juice, bitters & fresh herbs

Blushed Gin | 65
Protea & Hibiscus Gin, pink tonic, cherry juice & edible flowers

Espresso Gold | 60
Vodka, espresso, honey & gold dust

Tall Ginger | 60
Rum, ginger beer, lime juice & dehydrated lemon

SPIRITS

enquire at the bar about our spirit collection and brands.

Gin | 35

Vodka | 35

Rum | 45

Tequila | 45

Whiskey | 55

Potstil Brandy | 85