

# Benvenuto

TO FIAMMA GRILL

## BREAKFAST

7:00 - 10:00

## LUNCH & DINNER

12:00 - 22:00

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### CONTACT US:

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### DISCLAIMER:

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.

It is asked if you bring in celebration cakes etc. to the venue, that you explain the contents to us prior, as well as to your guests. (Subject to additional charge)

Please ask for assistance if you require information regarding the dishes and the ingredients included in the menu.

 = Vegetarian (Vegan options available on request)

### SURCHARGE:

Wine corkage: R50

Service charge of 10% added to tables of 8 and above

Special corkage: R100 for bubbles and stocked wines

**fiamma**  
  
**GRILL**

*Share your experience with us*



# Buffet

Buffet based on hotel occupancy (please call ahead)

## **BUFFET COMPLETO (FULL BUFFET STATION) 175**

Full buffet use: Hot and cold buffet selection includes complimentary bottomless tea, coffee and fresh fruit juices

## **KIDS UNDER 5 EAT FOR FREE**

(Excludes juices, hot beverages & cold drinks)

# Breakfast

## **TRADIZIONALE (Traditional Breakfast) 130**

2 Eggs, creamy mushroom, chicken or pork sausages, rosa tomatoes, bacon, hash brown and avo

## **PICCOLO (Small Breakfast) 75**

1 Egg, creamy mushroom, rosa tomatoes and bacon

## **CASA (House Breakfast) 95**

Sweet corn scrambled eggs, avo, chorizo sausage, fresh rocket and reggiano shavings



## **BENESSERE (Wellness Breakfast) 80**

Muesli, plain yoghurt, fresh fruit and honey

## **FRITTATA (Omelette) 90**

3 Egg omelette, cheese, onion, mushroom and crispy bacon

## **TOAST FRANCESE (French Toast) 95**

French toast stack, crispy bacon, maple syrup, mascarpone and toasted almond flakes

## **OLANDESE (Hollandaise Breakfast) 110**

2 Eggs, crispy bacon, hash brown, hollandaise and fresh rocket

## **WARRIOR SMOOTHIE BOWL 125**

Smoothie bowl with berries, coconut cream, coconut milk, muesli and vanilla protein topped with seasonal fruit

## **SPANISH SMOOTHIE BOWL 110**

Scrambled egg mixed with chopped chorizo, jam tomato and onion served on a slice of rye toast

## **NINJA SMOOTHIE BOWL 125**

Chocolate whey protein, almond & mac nut butter, cinnamon, almond milk, cocoa topped with our home made granola and banana

BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00 - 11:00  
DUE TO STAFF CHANGE OVER PROCEDURE

# Sushi Bar

## CALIFORNIA ROLL (4PC)

An outer layer of rice lined with Nori seaweed, filled with your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	50	40

## ROSE (4PC)

Salmon or tuna wrapped rice topped with Japanese mayo and caviar.

Salmon	Tuna
75	70

## NIGIRI (4PC)

Rice topped with a thin layer of raw or cooked fish:

Salmon	Tuna	Prawn
65	60	50

## WASABI PARCEL (4PC)

Layers of seaweed, rice, avo, wasabi, Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

## BEAN CURD (2PC)

Pressed tofu pockets filled with rice and topped with Japanese mayo and fish.

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	45

## BAMBOO ROLL (4PC)

Cucumber lined rice, topped with Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	60	55	50

## RAINBOW ROLL (4PC)

An outer layer of avo and fish, lined with rice and filled with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

## FASHION SANDWICH (4PC)

Layers of seaweed, rice, avo and Japanese mayo, with your choice of filling:

Salmon	Tuna	Prawn	Veg
60	55	50	40

## MAKI (4PC)

Nori seaweed and rice wrapped around your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	45	40

## CRUNCH ROLL (4PC)

A tempura dipped California roll filled with your choice of filling:

Salmon	Tuna	Tempura	Prawn
65	60	60	55

"I FOLLOWED MY HEART AND  
IT LED ME TO SUSHI."

### SASHIMI (4PC)

Fresh salmon or tuna platted delicately.

Salmon	Tuna
75	60

### PRAWNCADO (4PC) 70

An outer layer of avo, line with rice and filled with tempura prawn.

### TRIFECTA ROLL (4PC) 120

An outer layer of salmon and tuna, lined with rice and filled with prawn.

### BAMBOO AVALANCHE (4PC) 90

Prawn bamboo roll topped with a tempura rolled prawn, finished off with a sweet and spicy mayo.

### PRAWN AVALANCHE (4PC) 90

Prawn california roll topped with a tempura rolled prawn and finished off with a sweet and spicy mayo.

### SEARED SASHIMI (4PC)

Fresh salmon or tuna seared and platted delicately.

Salmon	Tuna
80	75

### FIAMMA FUSION ROLL (8PC) 150

An outer layer of Avo and salmon, lined with rice and a filling of salmon. Finished off with a sticky yakitori sauce, Japanese Mayo, tempura crumbs and fresh chilli.

### CUCUMBER HANDROLL (1PC)

Hand-rolled cone of cucumber filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	55	50	50

### FIAMMA HANDROLL (1PC)

Hand-rolled cone of seaweed filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	50

### SUSHI SALAD (BOWL)

Cucumbers spirals, avo, Japanese mayo, sesame seeds, pickled ginger, and a topping of your choice:

Salmon	Tuna	Tempura	Prawn
120	110	110	100

**"LIFE HAPPENS,  
SUSHI HELPS!"**

## SUSHI PLATTERS

### FIAMMA PLATTER 300

4 Prawn Avalanche  
4 Tuna Crunch Rolls  
4 Trifecta Rolls, 4 Prawncados

### BRONCO PLATTER 330

4 Salmon Rainbow Rolls  
4 Tempura Prawn Bean Curd  
8 Bamboo Tempura Prawn Rolls  
4 Salmon Roses

## SALMON OR TUNA

### 12 PIECE 195 / 185

4 Sashimi  
4 Rainbow Rolls  
4 Roses

### 18 PIECE 305 / 285

4 California Rolls  
4 Rainbow Rolls, 4 Sashimi  
2 Bean Curd, 4 Roses

### 26 PIECE 430 / 400

4 California Rolls  
4 Rainbow Rolls, 4 Sashimi  
2 Bean Curd, 4 Roses  
4 Bamboo Rolls, 4 Parcels

# Antipasti

## OLIVE RIPIENI 82

Deep fried olives with a feta filling and a garlic aioli

## ZUPPA DI LENTICCHIE 72

Lentil soup prepared the Italian way

## FUNGHI AL FORNO 110

Oven baked button mushrooms with garlic butter, mozzarella and Gorgonzola

## MELANZANE ALLA PARMIGIANA 125

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

## FILETTO DI PEPERONCINO 130

Marinated beef fillet with chilli, garlic, white wine and Italian tomato

## CARPACCIO DI MANZO 98

Thinly sliced raw beef fillet dressed with reggiano shavings, fresh rocket and extra virgin olive oil

## FEGATINI DI POLLO 92

Chicken livers cooked with onion, white wine, Italian tomato, cream and chilli

## CALAMARI GRIGLIATI 95

Deep fried/grilled calamari tentacles and calamari tubes served with a lemon butter sauce

## ZUPPA DI COZZE 115

Mussels done with white wine, lemon and garlic and with the choice of fresh cream or Italian tomato

## CALAMARI E CHORIZO 120

Chorizo sausage and calamari tubes served in a creamy paprika sauce

## GAMBERI AL FORNO 160

Oven baked prawns with garlic butter, chilli and mozzarella

## LUMACHE AL FORNO 125

Oven baked snails with garlic butter, mozzarella and Gorgonzola

# Insalate

## INSALATA ITALIANA 90

Mixed greens, rosa tomatoes, cucumber, olives and reggiano shavings

## INSALATA CAPRESE CON AVOCADO 145

Slices of fior di latte mozzarella balls, fresh tomato, basil pesto, avo and extra virgin olive oil

## INSALATA CALAMARI E GAMBERI 170

Italian salad with prawns, calamari, feta and finished with a seafood dressing

## INSALATA GORGONZOLA 155

Italian salad with Gorgonzola, bacon, avo and finished with a creamy Gorgonzola dressing

## FIAMMA UCCELLO 115

Pulled chicken, jalapeño, avo and quinoa bowl served with sriracha sauce

# Focaccia

## ROSSA FOCACCIA 60

Fresh herb and rossa sauce

## BIANCA FOCACCIA 80

Garlic and mozzarella

## MITCHELL FOCACCIA 130

Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto and fresh rocket

*"One cannot think well, love well,  
sleep well, if one has not dined well"*

*- Virginia Woolf*

# Carne

## FILETTO DI MANZO 230

280g Beef fillet medallions grilled on the open flame

## BISTECCA DI GIRELLO 180

300g Rump steak grilled on the open flame

## "TOMAHAWK" 390

800g Rib-eye grilled on the open flame

## COSTOLETTE DI AGNELLO 320

Grilled lamb cutlets marinated with fresh garlic and herbs

## BRACIOLA DI MAIALE 190

Oven baked Pork cutlet naturally seasoned and crackled

## COSTOLETTE DI MAIALE 260

Pork ribs glazed in our home made sticky teriyaki sauce

## VITELLO IN PADELLA 195

Thinly sliced pan fried veal, paired with a sauce of your choice

## SAUCES

### SALSA DI FUNGHI 45

Mushroom and cream

### SALSA DI PEPE 50

Madagascan green peppercorn and cream

### SALSA AL FORMAGGIO 60

Gorgonzola and cream

### SALSA DI JALAPEÑO 50

Jalapeño, mozzarella and cream

### PIZZAIOLA 40

Italian tomato, olives and white wine

### LIMONE 40

Fresh sage and lemon butter sauce

# Pollo

## POLLO ALLA LIMONE / DIAVOLA 185

Wood roasted baby chicken with lemon, garlic and fresh herbs

## POLLO PARMIGIANO 175

Crumbed/grilled chicken breast topped with Italian tomato, mozzarella and reggiano shavings

## CURRY DI POLLO AL BURRO 129

Butter chicken curry served with savoury rice and sambals

# Vegetariano

## BUTTERNUT RAVIOLI 140

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

## POTATO GNOCCHI 140

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

## MELANZANE ALLA PARMIGIANA 175

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

# Frutti Di Mare

## CALAMARI ALLA GRIGLIA 185

Deep fried/grilled calamari tentacles and calamari tubes with fresh lemon and garlic

## PESCE ALLA GRIGLIA 255

Fish of the day based on season, availability and quality

## GAMBERI ALLA GRIGLIA 255

Grilled prawns with fresh garlic and parsley

## GAMBERI ALLA FIAMMA 260

Prawns pan seared with a peri-peri, lemon and garlic butter sauce

## RISOTTO DI MARE 250

Risotto rice, fresh prawns, mussels, calamari, Italian tomato and white wine

You can't live a full life

**ON AN EMPTY STOMACH**



# Combinazione

## GAMBERI E CALAMARI 255

Grilled calamari and queen prawns

## GAMBERI E POLLO 245

Oven roasted chicken and queen prawns

## GAMBERI E PESCE 285

Grilled fish and queen prawns

## CALAMARI E PESCE 265

Grilled fish and calamari

## CALAMARI E POLLO 245

Oven roasted chicken and calamari

## SIDE ORDERS

Select any 4 vegetable side orders to create your own vegetable platter

Riso di casa nostra (Savoury rice) 45

Patatine Fritte (French fries) 45

Insalata (Side salad) 45

Vegetali Arrostiti (Mediterranean roast veg) 45

Spinaci (Cream spinach or garlic and lemon) 45

Puree di patate (Basil pesto mash) 45

Lenticche (Lentils) 45

Spaghetti (Fresh parsley and olive oil) 45

I don't want to look back and think

**"I COULD HAVE EATEN THAT."**

# Pizza

## MARGHERITA 95

Italian tomato and mozzarella

## SALUTE 125

Caramelized onion, grilled brinjal, spinach and feta

## MEDITERRANEAN 140

Mushroom, peppers, onion, olives, rosa tomatoes, basil pesto and garlic

## REGINA 120

Ham and mushroom

## HAWAIIAN 120

Ham and pineapple

## CAPONE 145

Chicken, mushroom, onion and avo

## QUATTRO STAGIONI 145

Mushroom, ham, olives and artichokes

## FIAMMA 155

Mince, peppers, onion, chilli, garlic, feta and peppadew

## RAPHAEL 140

Bacon, feta and avo

## COCO DE MER 220

Prawns, calamari, mussels, garlic, chilli, rocket and avo

## DIESEL 160

Bacon, Gorgonzola, avo and peppadew

## GAMBINO 220

Beef fillet, chorizo, salami and ham

## JUVENTUS 155

Chorizo, feta, peppadew, avo, rocket and balsamic spiral

# Pasta

## PENNE PESTO 90

Penne pasta, basil pesto and olive oil

## FETTUCINE CON CARCIOFI 120

Artichokes, rosa tomatoes, olive oil, white wine, mint and garlic

## CAMPAGNOLA 120

Italian tomato, peppers, olives, baby marrow and brinjal

## SPAGHETTI BOLOGNESE 135

Italian tomato and ground beef "the original"

## PASTA SCAMPI 225

Prawns, white wine, cream, chilli, coriander, lime and ginger

## POLLO ALLA GIA 165

Italian tomato, chicken, peppers, onion and cream

## SPAGHETTI PEPERONCINO 165

Cubed beef fillet grilled with chilli, garlic, white wine and Italian tomato

## LASAGNE DI CARNE 145

Oven baked ground beef, pasta sheets, cream, Italian tomato and mozzarella

## PASTA ELI 145

Chorizo, chicken, mushrooms, peppers, onions, chilli and olive oil

## PASTA LOCO 195

Butternut, bacon, chicken, Gorgonzola and cream

## FRUTTI DI MARE 220

Prawns, calamari, mussels, garlic, Italian tomato, cream and white wine

**'LIFE IS A COMBINATION OF**

*magic & pasta"*

# Dolce

## CHEESE CAKE 80

Baked cheese cake dressed with berry coulis

## TIRAMISU 90

Mascarpone, espresso and coffee liquor between layers of Italian finger biscuits

## CRÈME BRÛLÉE 75

A rich custard dessert, topped with a layer of caramelized sugar

## LINDT & AMARULA PHYLLO PASTRY 110

Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream and Amarula

# Bambino

ONLY FOR CHILDREN BELOW 12

## BAMBINO MAC & CHEESE 70

Penne pasta with cheese sauce

## BAMBINO POLLO 75

Crumbed chicken strips served with french fries

## BAMBINO BOLOGNESE 60

Spaghetti bolognese topped with a sprinkling of cheese

## BAMBINO CALAMARI 95

Grilled calamari tubes served with savoury rice

## BAMBINO MARGHERITA 70

Italian tomato and mozzarella pizza  
(Other varieties available, please ask your waitron)

# Wine list

## SAUVIGNON

### COASTAL SPIER

WINEMAKER - ANTON SWARTS



Balanced acidity with a hint of gooseberry and granadilla fruit.

R160 | R54

### DARLING GROOTE POST

WINEMAKER - LUKAS WENTZEL



Multiple concentrated layers of vivid flavours. Green beans and peas then peaches, guavas and gooseberries.

R225

### ELIM BLACK OYSTERCATCHER

WINEMAKER - DIRK HUMAN



Nose of gooseberry and capsicum, ripe lingering tone from the southern most vineyard in Africa.

R280

### ELGIN IONA

WINEMAKER - WERNER MULLER



Savoury green element complements the blackcurrant & citrus notes of tropical ripeness on the palate.

R375

## CHENIN

### SWARTLAND

#### MULLINEUX KLOOF STREET

WINEMAKER - ANDREA MULLINEUX



45 year old vines from 2 sites with different soil types. Quarter oaked to allow fruity expression.

R220

### STELLENBOSCH

#### RAATS ORIGINAL

WINEMAKER - BRUWER RAATS



Unpretentious, unembellished, unoaked but irresistibly delicious with precisely defined stonefruit.

R300

## CHARDONNAY

### WELLINGTON STEENBERG

WINEMAKER - JAMES MCKENZIE



Classically styled Chardonnay with a hint of lime and citrus followed by a lingering oak.

R180 | R60

### STELLENBOSCH LANZERAC

WINEMAKER - WYNAND LATEGAN



Fruit profile more expressive, lime and tangerine. Bone-dry with tangy freshness.

R350

## WHITE BLENDS

### STELLENBOSCH

#### LONGRIDGE "THE EMILY"

WINEMAKER - JASPER RAATS



Chardonnay and pinot-noir. Light and refreshing with just a gentle hint of colour.

R180

### FRANSCHHOEK

#### HAUTE CARRIERE

WINEMAKER - TAKUON VON ARNIM



Chardonnay and pinot-noir. Elegant fruit underlined by firm acidity.

R230

# PINOT GRIGIO

FRANSCHHOEK

TERRA DEL CAPO  
PINO GRIGIO

WINEMAKER - MARK VAN BUUREN



Uncomplicated with apple and hint of spices. Light, fresh and crisp.

R180

# SEMI \*BLUSH\* ROSE

FRANSCHHOEK

BOSCHENDAL BLANC DE NOIR

WINEMAKER - LIZELLE GERBER



Barrel fermented, multi layered with stone fruit and apple complexity.

R155 | R52

FRANSCHHOEK

HAUTE CARRIERE ROSE

WINEMAKER - TAKUON VON ARNIM



Light and dry. Upbeat has strawberry fruit and hints of varietal floral perfume.

R215

WALKER BAY

HERMANUSPIETERSFONTEIN BLOOS

WINEMAKER - WILHELM PIENAAR



5 way Bordeaux blend rose with strawberry and cream aroma. Supple, round complex palate.

R180

# CABERNET SAUV

STELLENBOSCH

SPRINGFIELD WHOLEBERRY

WINEMAKER - ABRIE BRUWER



Has fine fruit intensity together with hallmark leafy tobacco overlay.

R395

STELLENBOSCH

RUDI SCHULTZ 'DUNGEONS'

WINEMAKER - RUDI SCHULTZ



Has glossy fruit, supple tannins with a long finish. wild ferment and 18 month in barrique.

R570

# MERLOT

WESTERN CAPE

SPIER

WINEMAKER - JOHAN JORDAAN



Appealing fruit core with plum pudding and red currant jelly notes.

R190 | R63

STELLENBOSCH

KLOOVENBERG

WINEMAKER - MURRAY BARLOW



Flavourful and decently structured. good varietal with fruitcake notes and a herbal twist.

R250

STELLENBOSCH

HARTENBERG

WINEMAKER - CARL SCHULTZ



Richer & riper with more new oak & longer in barrel. Full bodied mouth feel.

R400

# PINOTAGE

## STELLENBOSCH BEYERSKLOOF

WINEMAKER - ANRI TRUTER



Lightly wooded, strong plum flavours with velvety tannins. Consistently enjoyable hints of mocha.

R200 | R67

## STELLENBOSCH KAAPZICHT

WINEMAKER - DANIE STEYTLER



Rich and concentrated, prunes, black cherries, vanilla and nutmeg. Surprisingly elegant.

R420

# PINOT-NOIR

## ELGIN

### MR P

WINEMAKER - WERNER MULLER



Fresh with vibrant acidity with a long textured savoury finish.

R315

## HEMEL-EN-AARDE BOUCHARD FINLAYSON 'GALPIN PEAK'

WINEMAKER - PETER FINLAYSON



Perfumed dark red fruits with earthy cinnamon tones. Generous & full in the mouth with sleek tannins.

R850

# SHIRAZ

## GROENEKLOOF NEIL ELLIS

WINEMAKER - WARREN ELLIS



Lovely youthful purple hue with vibrant hedgerow fruit done in new oak.

R284

## ELIM

### BLACK OYSTERCATCHER 'TRITON'

WINEMAKER - DIRK HUMAN



Spiced cherry, plum and mulberry aromas, a hint of sumac in the flavours

R340

# RED BLENDS

## BOT RIVER GABRIELSKLOOF

WINEMAKER - PETER FINLAYSON



Cab-led Bordeaux style blend has a little fragrant of tobacco with its darkly bright fruit.

R270 | R90

## PAARL

### BABYLONSTOREN 'BABEL'

WINEMAKER - KLAAS STOFFBERG



Sweet ripe plummy fruit aromas. Less oaky and less fruit density.

R330

## FRANSCHHOEK

### RUPERT & ROTHSCHILD

WINEMAKER - YVONNE LESTER

UNRATED

Classique - elegant and appealing, red berries, cedarwood and dark chocolate.

R460

## HEMEL-EN-AARDE

### BOUCHARD FINLAYSON "HANNIBAL"

WINEMAKER - PETER FINLAYSON



Six part marriage of italian and french varieties, none Bordeaux. Noticeable sweet oak.

R850

## STELLENBOSCH

### MEERLUST RUBICON

WINEMAKER - CHRIS WILLIAMS



SA classic. Shows the true art of blending. Only made in years when the grapes are perfect.

R1 060

# METHODE CAP CLASSIQUE

**CONSTANTIA**

**SNOW MOUNTAIN**

WINEMAKER - LUNDA BASSON



Short aged bubbly with grassy TopNotes then some tropical fruit shining at the finish.

R250

**STELLENBOSCH**

**SIMONSIG KAAPSE VONKEL  
BRUT ROSE**



Candyfloss scented sparkling ex pinot noir and pinotage dry and vivacious.

R350

**TULBACH**

**KRONE NECTAR DEMI-SEC**



Aromas of baked golden apple and marzipan. Lemon curd & subtle fruit. Charmingly drinkable.

R450

**WESTERN CAPE**

**BOTTEGA MILLESIMATO  
PROSECCO**



Fruity and elegant floral notes, dry, lively, fresh with a pleasant sapidity and balanced acidity.

R450

# CHAMPAGNE

**EPERNAY - FRANCE**

**MOET IMPERIAL**

(NON VINTAGE)

House iconic champagne, a style distinguished by bright fruitiness. It has seductive palate for maturity.

R1 500

**EPERNAY - FRANCE**

**MOET NECTAR IMPERIAL**

(NON VINTAGE)

Burst of pineapple and mango, rounding off to stone fruits with a hint of vanilla.

R1 850

**REIMS - FRANCE**

**VEUVE CLICQUOT ROSE**

(NON VINTAGE)

Histories first rose champagne. Fresh and fruity leading through to almonds and brioche.

R2 250

# CELLAR WINES

**STELLENBOSCH**

**KAAPZICHT 'VISION'**

WINEMAKER - DANIE STEYTLER



Cab lead pinotage and merlot. Powerful with cocoa and dark fruit richness, yet sleek and supple.

R1 200

**FRANCHHOEK**

**BOEKENHOUTSKLOOF 'SYRAH'**

WINEMAKER - GOTTFRIED MOCKE



Inky purple 2017 balances power and restraint suppleness and concentration, with pristine blue-black fruit.

R900

**STELLENBOSCH**

**RUDI SCHULTZ 'BONEYARD'**

WINEMAKER - RUDI SCHULTZ



Bordeaux flagship. 66% cab merges with melbec and petit verdot into a dense compendium of flavours.

R990

**STELLENOSCH**

**VAN BILJON 'CINQ'**

WINEMAKER - CHRIS KEET



Defly oaked that shows real finesse and balance, sappy fruit and fine dry tannins.

R990



# ELEGANT Cocktails

## CANDY MACHINE 75

Bubble gum syrup, blue curacao, Ketel One vodka built in hurricane glass and finished off with a splash of soda

## ROYAL PEACH FREEZE 80

Champagne, peach schnapps, fresh orange juice, lime and served frozen

## HAWAIIAN DREAM 80

Malibu, gingerbread syrup, fresh pineapple, coconut cream, finished with a splash of grenadine

## GINGERBREAD MULE 75

Ketel One vodka, lime, ginger ale, gingerbread syrup, finished with bitters and a lemon slice

## MEANDERING MANGO 75

Ketel One vodka, mango syrup, passion fruit, fresh mint, blended and served frozen

## COCO FLOWER 75

Italian lemon gin, elderflower liquor, serve frozen

## BARLEY SUNRISE 75

Southern comfort, sourz, orange and pineapple juice, finished off with a splash of grenadine

## SEX ON THE BEACH 75

Vodka, peach liquor with equal parts of orange and cranberry juice

## MIAMI VICE 80

Bacardi Carta Blanca, fresh pineapple, coconut cream, lime, strawberry liqueur, strawberry juice, blended and served frozen

## STRAWBERRY DAIQUIRI 75

Bacardi Carta Blanca mixed with fresh strawberry and lime juice

## PINA COLADA 75

Bacardi Carta Blanca mixed with pineapple juice and coconut cream

I want my toes in the sand  
and a cocktail in hand

# mojitos

## CLASSIC MOJITO 70

Fresh lime, mint, Bacardi Carta Blanca over some crushed ice

## WATERMELON MOJITO 75

Fresh lime, mint, Bacardi Carta Blanca, watermelon syrup over some crushed ice

## MANGO AND PINEAPPLE MOJITO 75

Fresh pineapple, mint, Bacardi Carta Blanca, mango syrup over some crushed ice

## CAIPIRINHA 70

Cachaça Pitu, fresh lime and brown sugar over some crushed ice

# martinis

## GIN MARTINI 75

Gin, dry vermouth shaken and finished with a green olive

## VODKA MARTINI 75

Ketel One vodka, dry vermouth shaken and finished with a green olive

## ESPRESSO MARTINI 85

Ketel One vodka, kahlua, double espresso and finished off with coffee beans

## PORNSTAR MARTINI 75

A passion fruit and vanilla flavoured cocktail mixed with vodka and lime juice

# shooters

## WATERMELON FIZZ 35

Ketel One vodka, Bacardi Carta Blanca, lime and watermelon syrup

## GINGER SNAP 35

Ketel One vodka, Bacardi Carta Blanca, lime and gingerbread syrup

## COCO BOK 35

Peppermint liqueur, apple sourz and lime

## MANGO POP 35

Ketel One vodka, Bacardi Carta Blanca, lime and mango syrup

## SOWETAN TOILET 40

Banana liqueur, amarula and nuchtmusik

## BLOW JOB 40

Amarula, kahlua and fresh cream

## CHOCOLATE CAKE 40

Ketel One vodka, frangelico, orange slice topped with burnt brown sugar

## SPRINGBOK 40

Peppermint liqueur and Amarula

## MAL FLOWER 45

Italian botanical gin and elderflower syrup

*Life's too short, make every sip count.*

**fiamma**  
★  
**GRILL**