





COCKTAILS

Items marked with 'V' can be served as a non-alcoholic cocktail

Litchi lavender elixir (v)

Absolut Elyx, fresh lime juice, house made lavender sugar syrup, litchi, charged with club soda. Served in a crystal highball

R120 / R95(V)

Ethical dilemma (v)

Absolut Vodka, chilli and orange zest syrup, fresh lime juice, mint charged with ginger beer. Served in a julep mug

R115 / R90 (V)

The kilted Italian

Chivas Regal 12 year old, Rosso Vermouth, Cointreau, Cabernet Sauvignon wine with Muddled Italian sour cherries.

Served with crushed ice in a crystal tumbler

R145

Cinnamon, spice and all things nice

Glenlivet 12 year old, charred cinnamon, blue curucao, lemon juice, sugar syrup, egg white and orange bitters.

Served with crushed ice in a crystal tumbler

R140



After dinner, before ...

Jamesons caskmates IPA, Chambord, cold drip coffee, heavy cream, chocolate bitters. Shaken and strained into a cocktail coupe

R125



COCKTAILS

French L'orange

Martell VS Cognac, Cointreau, fresh orange, grated nutmeg, chocolate bitters. Served in a crystal tumbler with an ice ball

R145

The Queens guard (v)

Beefeater gin, Rosemary, Indian tonic water and espresso.

Served in crystal highball

R120 / R95 (V)



Asian vacation (v)

Malfy lemon gin, Fresh pineapple, Cilantro, sugar syrup, lime juice.

Shaken and strained into a cocktail coupe

R120 / R95 (V)

Apple pie kinda day (v)

Monkey 47 gin, Smoked rosemary, cloudy apple juice, sugar syrup, lime juice and cinnamon bitters. Shaken and strained into a cocktail coupe

R130 / R95 (V)

Mayan madness (v)

Olmecca reposado, fresh mango, cayenne pepper, sugar syrup, fresh lime. Served in a crystal collins glass

R130/ R95 (V)

Once upon a time in Mexico (v)

Olmecca Altos, fresh grapefruit juice, roasted red pepper, fresh lime, sugar syrup and mint. Served in a crystal highball

R115 / R90 (V)



COCKTAILS

A Cuban influence

Havana 7 year old rum, rosso vermouth, strawberry juice, fresh basil, balsamic vinegar and cracked black pepper.

Served in a crystal collins glass

R125



Tiki to me (v)

Havana Club especial, almond milk, cinnamon and clove syrup, fresh lime, pineapple juice, Grapefruit juice and orange bitters.

Served in a copper pineapple

R180 / R120 (V)

The camilla club

Havana Club blanco, Campari, dry vermouth, sugar syrup, lime juice, Orange Juice. Shaken and served in a a cocktail coupe

R120.00

Dr Ethos (v)

Inverroche gin, tomato juice, mary mix, our secret stock and cranberry. Served in a medicine bottle with a crystal highball (celery salt rimmed and celery stick)

R130 / R95 (V)

The kir royale

Chambord, GH MUMM champagne, fabbri cherry

R430





COCKTAILS



Aperol spritz

Aperol, Cinzano prosecco and club soda

R150

Pimms cocktail

Pimms no 1, ginger ale, club soda, fresh cucumber, strawberries and orang slices. Served in a crystal cut collins

R100

Italian gin and juice

Malfy Italian Gin served with San Pellegrino sparkling fruit juice, pomegranate, blood-orange, lemon, white-grapefruit or orange.

Served in a gin goblet with edible flowers

R115

Manhattan penthouse

Glenlivet 25 year old whisky, Antica formula vermouth, Bitters.

Served in a crystal tumbler with gold flakes.

Our head mixologist will mix this precious nectar

at your table when ordered

R2800





TAPAS

Grilled aubergine

Grilled aubergine with olive dressing and goat curd
R65

Lamb kofte

Lamb kofte, yogurt, mint tahini dressing
R85



Iberico pork neck skewers

Pork neck skewers with ancho scented Romesco sauce
R125

Oysters mignonette

Shallots, red wine vinegar, sriracha & cracked black pepper
R45 each

Oysters

Classic with lemon wedge
R45 each

Mussels saganaki

Fresh black mussels, tomato fondu, ouzo
R125

Grilled prawns

Peri-Peri tiger prawns, marinated in garlic and herb,
finished with peri peri sauce
R145





TAPAS

Grilled waygu caibatta

100g Grilled waygu ribeye, roasted tomato, citrus dressing,
baby spinach, basil

R185



Calamari

Tempura calamari - preserved lemon & squid ink aioli

R95

Baked feta

Josper roasted cherry tomatoes, red peppers,
served with
honey and tomato sauce

R60

Haloumi

Fried / Grilled haloumi served with spiced
burnt honey sauce

R65

Olives

Conift garlic, roasted pepper, thyme,
paprika marinated olives

R60





BREADS



Fresh baked pita bread
R25

Herb & garlic foccacia
R35

Olive & tomato bread
R45

DIPS

Homemade tarama
R65

Smoked fava bean hummus
R55

Babaghanoush
R45

Hummus
R40





DESSERTS

Baklava

Individual baklava, pistachio & yoghurt ice cream, mixed nut tuille
R110

Tiramisu

Ethos style tiramisu
R95

Coconut Revani

Coconut revani, citrus syrup, coconut sorbet, coconut tuille
R95

Mastic Panna cotta

Mastic flavoured panna cotta, sour cherry compote
R95

Coconut

Caramelia cremeux, meringue, dark chocolate,
roasted white sesame seed,
desiccated coconut and cocoa & almond oil
R125

