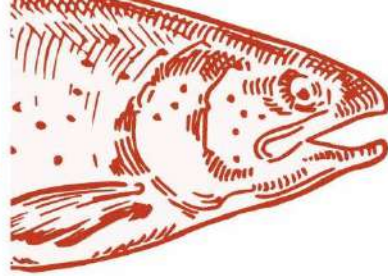


SUSHI



CLASSICS

TRADITIONAL OFFERINGS

ROSES (4PC)

SALMON | R79

TUNA | R70

CALIFORNIA ROLLS (4PC)

RAINBOW VEG (V) | R45

PRAWN | R60

SALMON | R69

TUNA | R65

FASHION SANDWICHES (4PC)

RAINBOW VEG (V) | R45

PRAWN | R60

SALMON | R69

TUNA | R65

RAINBOW ROLLS (4PC)

SALMON | R72

TUNA | R68

HAND ROLLS (1PC)

RAINBOW VEG (V) | R50

PRAWN | R65

SALMON | R76

TUNA | R72

INARI (2PC)

RAINBOW VEG (V) | R50

PRAWN | R65

SALMON | R76

TUNA | R72

NIGIRI (2PC)

TOFU (V) | R40

PRAWN | R55

SALMON | R65

TUNA | R60

SASHIMI (3PC)

TUNA / SEARED TUNA | R79

SALMON / SEARED SALMON | R84

SIGNATURES

UNIQUE ROLLS & PLATES

SEASONAL VEG TEMPURA (V) | R68

Selection of veggies deep-fried in our signature beer-batter.

PHILADELPHIA STEAK ROLLS (4PC) | R95

Seared Beef rolled with cream cheese, peppadew & gherkin drizzled with an Asian BBQ mayo.

CELEBRATION ROSES (4PC) | R139

Salmon ribbons wrapped around rice and a surprise tempura prawn crunch. Topped with creamy prawn.

FINE 'FILLY' ROLLS (4PC) | R90

Salmon & cream cheese roll layered with prawn & a 'marie rose' style sushi mayo drizzle.

TEMPURA PRAWN ROLL (4PC) | R65

Inside-out cali roll filled with tempura prawn.

SALMON THREESOME (4PC) | R85

Salmon California Roll wrapped with seared salmon & decked with a salmon skin crisp.

JOLLY GEORGINA ROLLS (4PC) | R90

Marinated salmon roll decked with tuna & spicy sriracha mayo.

RAINBOW RELOADED (4PC) | R98

Salmon & tuna rainbow roll with mayo & sticky teriyake glaze.

ROCK 'N ROLLS (4PC) | R65

Spicy tuna roll decked with tempura prawn, drizzled with Asian bean sauce.

KEEP ON ROLLIN' (10PC) | R265

4pc Rock 'n Rolls, 4pc Jolly Georgina, 1pc Salmon Handroll & 1pc Prawn Handroll

VEGGING OUT (V) (10PC) | R130

4pc Veg Fashion Sandwich, 2pc Tofu Nigiri & 4pc Veg Rainbow Roll.

CATCH CRUNCH ROLLS (12PC) | R265

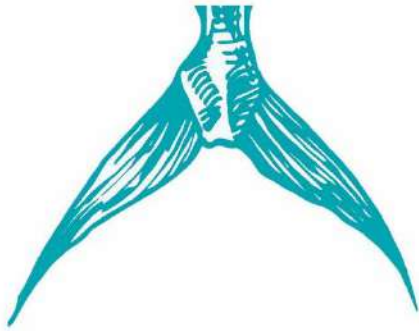
4pc Tuna & Cream Cheese Rolls, 4pc Salmon & Cream Cheese Rolls & 4pc Salmon-Tuna-Prawn & Cream Cheese Rolls. Lightly fried in a tempura crumb.

The Katz family & Catch Crew welcomes you! Please note all dishes are prepared from scratch. Please do inform your server of any allergies or dietary restrictions before placing your orders. Please do bring any feedback (fin-tastic or otherwise), queries or concerns to our attention. We regret no split bills. A 10% service charge will be added to tables of 6 or more.



POKE BOWLS

DECONSTRUCTED SUSHI BOWLS



TUNA POKE BOWL | R115

Sushi rice base with marinated peanut-soy tuna, avo, seasonal veg/fruit, edamame beans & asian garnish.

SALMON POKE BOWL | R129

Sushi rice base with soy & honey marinated salmon, avo, seasonal veg/fruit, edamame beans & asian garnish.

TEMPURA PRAWN POKE BOWL | R105

Sushi rice base with sweet-chilli tempura prawn, avo, seasonal veg/fruit, edamame beans & asian garnish.

TOFU POKE BOWL (V) | R99

Sushi rice base with honey-ginger marinated tofu, avo, seasonal veg/fruit, edamame beans & asian garnish.

STICKY CHICKEN POKE BOWL | R105

Sushi rice base with sticky-spicy asian bbq & sesame chicken, avo, seasonal veg/fruit & edamame beans.

YOU MAY REQUEST YOUR POKE BOWL RICE-FREE

SALADS

WITH OUR ORIGINAL VINAIGRETTE

THE GREEK (V) | R75

Mixed greens, cucumber, carrot, pepper, tomato & red onion, finished with creamy feta, olives; splashed with our signature dressing.

CPT ROUQUEFORT (V) | R110

Mixed greens, cucumber, carrot, pepper, tomato & red onion, finished with sharp blue cheese crumble & olives; splashed with a creamy blue cheese dressing.

PRETTY POLLY SALAD | R120

Garden salad topped with grilled chicken, halloumi, peppadews & splash of our signature dressing.

CRISPY CALAMARI SALAD | R158

Garden salad topped with grilled calamari tubes, red pepper & crispy fried squidheads; with a spicy sriracha mayo dressing.

ON A ROLL

WITH ONION RINGS & CHOICE OF SIDE

BUCCANEER BEEF BURGER | R130

100% Pure grass-fed beef patty topped with cheddar cheese, bacon & sweet-chilli mayo.

BIG BLUE BEEF BURGER | R130

100% Pure grass-fed beef patty topped with avo, blue cheese sauce & bacon.

BIG FAT GREEK LAMB BURGER | R140

100% Pure lamb patty topped with rocket, minted yogurt sauce, Chef Jo's Spekboom Chutney & caramlized red onion.

CPT CRUNCH CHICKEN BURGER | R125

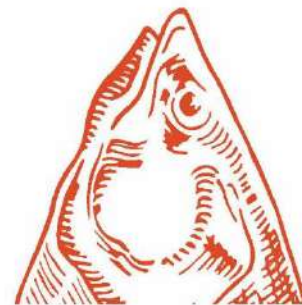
Deep-fried chicken breast topped with avo, spicy Sriracha mayo & a dressed asian slaw.

AY CARAMBA CHICKEN BURGER | R125

Grilled bbq chicken breast topped with herb-cheese sauce, chargrilled pineapple & our own signature spicy jalapeno Cowboy Candy.

SUB-MERGED MUSHROOM SUB (V) | R120

Sauteed bbq mushrooms, rocket, tomato, homemade garlic mayo & caramelised onions on a toasted ciabatta roll.



CATCH CLASSIC FAVOURITES
ON OUR BLACKBOARD DAILY.
LOOK OUT FOR RETRO GRATINÉES,
WICKED YELLOWFIN TUNA STEAK OR
A TRADITIONALLY COOKED SPANISH
PAELLA ON ANY GIVEN NIGHT.
SPECIALS DESIGNED DAILY DEPENDANT
ON PRODUCT & ESKOM POWER
AVAILABILITY



SMALL PLATES

FRESH SHUCKED OYSTERS | SQ

As nature intended; enquire about sizes.

DRUNKEN STYLE 6 MED WITH VODKA & TABASCO | R170

BBQ STYLE 4 MED GRILLED WITH GARLIC, PERI & PARMESAN | R130

GARLIC BAGUETTE (V) | R45

Toasted & smothered in homemade garlic butter.

ADD MOZZARELLA CHEESE | R15

HULL-LOUMI (V) | R69

Grilled / Fried; with sweet-chilli mayo.

LOADED COWBOY FRIES | R65

Rustic-cut fries, smothered with herb-cheese sauce, our spicy jalapeno Cowboy Candy & bacon crumble.

CHILLI POPPERS (V) | R78

Cheesy stuffed Jalapenos, battered & fried; with yogurt-herb dipping sauce.

PRAWN POPPERS | R99

Cream cheese & jalapeno stuffed prawns wrapped in bacon, battered & fried, served with sweet-chilli mayo.

PORTUGUESE SARDINES | R92

Traditionally grilled sardines on a bed of sautéed peppers & onion.

CALAMARES | R75

Calamari tubes grilled / fried / cajun with homemade tartar sauce.

SHROOMS (V) | R55

Parmesan-crumbed mushrooms with garlic aioli dip.

BURGUNDY SNAILS | R75

Escargot served in bubbling hot parsley & garlic butter.

SEA-DUCTIVE SQUIDHEADS | R99

- FLOUR-DUSTED & FRIED GOLDEN

- GRILLED WITH GREMOLATA & TOASTED PARMESAN

SPANISH PRAWNS | R99

De-shelled & sautéed in olive oil, garlic, a splash of sherry & fresh chilli.

HA-CHA-CHA CHICKEN LIVERS | R75

Chicken livers pan-fried in a spicy tomato, red pepper, onion & red wine sauce splashed with a dash of cream.

SEXY BBQ RIBS | R125

Red wine & cumin bbq-basted pork riblets with tomato, chorizo & smoked paprika.

PINCHO SKEWERS (150g)

BEEF WITH SPICY PEANUT SATAY | R99

CHICKEN WITH SPICY ASIAN BBQ SAUCE | R65

SALDANHA BAY MUSSELS | R88

Fresh black mussels in our traditional creamy garlic & white wine cream sauce.

SALT & PEPPER FISH GOUJONS | R75

Fresh fish strips in light salt & pepper tempura batter, with homemade tartar sauce.

BIG PLATES

WITH CHIPS, RICE, VEG OR SALAD

FISH & SHIPS | R115

Fresh hake grilled / fried in beer-batter, with homemade tartar sauce.

CATCH OF THE DAY | R205

Line-caught fresh daily, simply seasoned & expertly grilled.

KINGKLIP | R225

What's fresh daily; simply seasoned & expertly grilled.

MAKE LOUIS STYLE SHRIMP, MUSHROOM & BRANDY CREAM

MAKE LIMONE STYLE LEMON & CAPER BUTTER

| R30

CALAMARES

Calamari tubes done one of three ways.

GRILLED OR FRIED WITH TARTAR SAUCE | R169

CHILLI-CRUSTED WITH SPICY PEANUT SATAY | R195

PRAWNS

Select your fleet of prawns, grilled with our signature seasoning.

MEDIUM (12) | R205

QUEENS (10) | R265

KINGS (6) | R315

MAKE SAUCY STYLE GRILLED IN CHILLI, LEMON & GARLIC

MAKE MAPUTO STYLE GRILLED IN MOZAMBIKAN PIRI PIRI

MAKE TA-KEEL-A FLAMED TABLE-SIDE IN BUTTER & TEQUILA

| R30

FISHERMAN'S STEW | R240

Bounty of seafood in a tomato-based wine & garlic broth, served with toasted garlic & parmesan bruschettas.

RUDDY GOOD RIBS | R225

500g Pork Belly ribs, bbq-basted & flame-grilled. *Incl Onion Rings.*

RUMP \ SIRLOIN *Incl Onion Rings.*

Basted with Ivan's old-school marinade on the flame-grill.

200G | R165

300G | R190

400G | R225

CAWABUNGA COWBOY RUMP | R245 *Incl Onion Rings.*

250g Flame-grilled bbq-basted Rump decked with fried squid-heads & splashed with spicy Jalapeno Cowboy Candy.

FILLET | R240 *Incl Onion Rings.*

Basted with Ivan's old-school marinade on the flame-grill.

MAKE FLAMING PEPPER-CRUSTED & FLAMED IN BRANDY | R25

FIESTA CHICKEN | R130

Pan-fried chicken breast in a mixed-pepper, bacon & smoked paprika cream sauce.

PARMESAN CRUSTED CHICKEN | R140

Panko & parmesan coated chicken breast, served with herb-cream sauce.

COMBOS

WITH CHOICE OF SIDE

THE BUOYS | R180

Served with onion rings.

STEAK + PRAWNS / CALAMARI

STEAK + CREAMY GARLIC MUSSELS

RIBS + PRAWNS / CALAMARI

THE SINKERS | R175

Served with homemade tartar sauce.

HAKE + PRAWNS / CALAMARI

PRAWNS + CALAMARI

SOLO VOYAGE | R225

6 Med prawns, hake, calamari & mussels with choice of Lemon Butter, Garlic Butter or Peri Peri.

THE SOLEMATE | R325

12 Med prawns, hake, calamari, squidheads & mussels with choice of Lemon Butter, Garlic Butter or Peri Peri.

CARIBBEAN COWBOY | R295

150g Steak, 6 Med prawns, hake, calamari & mussels with choice of Lemon Butter, Garlic Butter or Peri Peri.

PRAWN STAR PLATTER | R410

2 King prawns, 6 Queen prawns & 12 Med prawns with trio of Lemon Butter, Garlic Butter & Peri Peri.

DESSERTS

CALORIES DON'T COUNT AT CATCH 22

THE ICE-BREAKER | R55

Classic vanilla ice-cream & homemade dark hot chocolate sauce.

MEVROU MALVA | R70

Our take on a South African classic. Sweet, sticky & spongy baked pudding infused with apricot and caramel notes. Served hot with vanilla ice-cream.

HAWAIIAN MUDSLIDE | R75

Chocolate cake casing, oozing molten choc lava, served with vanilla ice-cream.

NAUTI BRUNETTE | R70

Dark chocolate & nut brownie drizzled with homemade butterscotch & hot chocolate sauce, served with vanilla ice-cream.

BEACHED BLONDE | R70

Our home-made Crème Brûlée. Creamy custard base topped with a crunchy layer of tanned caramel.

DOWNTOWN DAME | R75

Traditional New York-style baked cheesecake from our own Katz-family recipe, served with a salted caramel drizzle.

ADD-ONS

PRAWN MEDIUM	R20
PRAWN QUEEN	R30
PRAWN KING	R52
SQUIDHEADS (100G)	R90
MUSSELS	R30
PORK BELLY RIBS (250G)	R120
FILLET (50G)	R40
RUMP/SIRLOIN (50G)	R30

SIDE & EXTRAS

POTATO CHIPS	R35
SAVOURY RICE	R35
VEGETABLES	R35
SMALL GARDEN SALAD	R35
SMALL GREEK SALAD	R50
BEER-BATTERED ONIONS	R35
FRESH CHOPPED CHILLIES	R15
FRESH CHOPPED GARLIC	R15

SAUCES

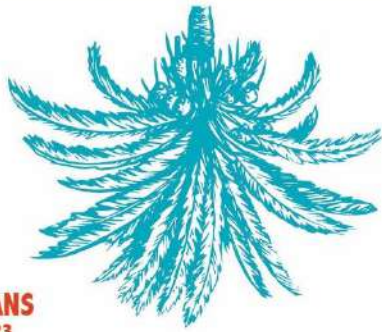
LEMON BUTTER	R30
GARLIC BUTTER	R30
PERI-PERI	R30
MAPUTO PIRI-PIRI	R30
HERBY CHEESE	R30
BRANDY & SHRIMP	R30
CREAMY PEPPER	R30
CREAMY GARLIC	R30

Catch
us on socials

CHECK-IN, TAG, SHARE & FOLLOW US @CATCH22GRILLE



COLD DRINKS



SODA CANS

200ML | R23
300ML | R28

SIR FRUIT CORDIALS | R10

Lime / Passionfruit / Cola Tonic

FRESH JUICE | R30

Ask your waitron about our selection

TIZERS | R35

Appetizer / Red Grapetizer

BOSS ICED TEA | R35

Lemon / Peach

MINERAL WATER

250ML STILL / SPARKLING | R24
750ML STILL / SPARKLING | R42

ROCK SHANDY | R42

MARTY'S SPICED TOMATO JUICE | R38

RED BULL | R42

DOUBLE THICK MILKSHAKE | R30

Vanilla / Chocolate / Strawberry / Lime / Bubblegum

SHESPRESSO | R45

Freshly brewed espresso blended with vanilla ice cream.

GOURMET MILKSHAKE | R60

Very Berry / Peppermint / Nutella Nova / Ginger-Scotch

DOM PEDRO (SINGLE TOT)

Amarula / Kahlua / Frangelico / Bubblegum Tequila | R45
Jameson / Stroh Rum | R55

BEERS

BOTTLED BEERS

CASTLE / CASTLE LITE / BLACK LABEL | R30
HEINEKEN / AMSTEL | R36
WINDHOEK DRAUGHT / CORONA | R42

ON-TAP BEERS

Ask your waitron about our selection

BOTTLED CIDERS

HUNTER'S DRY | R38
SAVANNA DRY / SAVANNA HOT | R42

NON - ALC BOTTLES

HEINEKEN 0% / HUNTERS CHILL | R38
NOON GUN 'THE GENERAL' IPA | R45

LOOK UP TO CATCH OUR CAREFULLY CURATED
WINE SELECTION ON THE BLACKBOARDS.

Corbago: R45 FOR 1ST 750ML BOTTLE.
R90 PER BOTTLE THEREAFTER

HOT DRINKS

ESPRESSO

SINGLE | R20
DOUBLE | R25

AMERICANO | R26

CAPPUCCINO

REGULAR | R32
MEGA | R35

CAFFE LATTE | R35

TEAS | R24

Ceylon / Rooibos / Green Tea

ROOIBOS RED LATTE | R40

HOT CHOCOLATE | R42

ALMOND MILK / COCONUT MILK | R12

IRISH COFFEE

BELLS | R45
JAMESON / KAHLUA | R55

LIQUOR

BRANDY

KLIPDRIFT / RICHELIEU | R22
KWV 10YO | R34
VAN RHYN'S 15YO | R75

WHISKEY

BELL'S / J&B | R22
JACK DANIELS / JOHNNIE WALKER RED | R33
BAIN'S SINGLE GRAIN 10YO | R36
JAMESON / JOHNNIE WALKER BLACK | R38
GLENFIDDICH SINGLE MALT | R55

VODKA

SMIRNOFF | R22
ABSOLUT BLUE / CRUZ MANHATTAN BLOSSOM | R33

GIN

GORDON'S | R22
BOMBAY SAPPHIRE / BOMBAY BRAMBLE | R30
TANQUERAY 10 / SIX DOGS BLUE | R45

TEQUILA

EL JIMADOR BLANCO / REPOSADO | R33
ROCCO TORRO KAROO BLUE AGAVE SILVER / GOLD | R26

RUM

BACARDI CARTA BLANCA | R22
BACARDI SPICED / NEGRA (DARK) | R22
BACARDI 8YO / STROH RUM | R42

APERITIF

CAMPARI | R28
MARTINI BIANCO / ROSSO / EXTRA DRY / FIERO | R28 (DOUBLE TOT)
AMARETTO DISARONNO | R35

DIGESTIF

JAGERMEISTER | R28
ITALIAN GRAPPA | R45
MONIS SHERRY / CAPE RUBY PORT | R28 (DOUBLE TOT)

LIQUEURS

AMARULA | R22
KAHLUA / FRANGELICO | R26

CLASSIC COCKTAILS

COSMOPOLITAN | R65

Vodka, Triple Sec, Fresh Lime & Cranberry.

CLASSIC MARGARITA | R85

El Jimador Blanco Tequila, Fresh Lime & Triple Sec.
SHAKEN / FROZEN

STRAWBERRY BLONDE (*SHAKEN STRAWBERRY & BLACK PEPPER*) | **R85**

CAPE WHISKY SOURS | R80

Bains Cape Mountain Whisky, Fresh Lemon, Gomme & Bitters.

PINA COLADA | R85

Bacardi Carta Blanca Rum, Pineapple, Lime, Coconut & Cream.
SHAKEN / FROZEN

STRAWBERRY DAIQUIRI | R85

Bacardi Carta Blanca Rum, Strawberry & Lime.

MAI TAI | R85

Bacardi Carta Blanca Rum, Amaretto, Sundried Orange, Pineapple & Bacardi Carta Negra float.

TRADITIONAL MOJITO | R70

Bacardi Carta Blanca Rum, Fresh Lime, Mint & Soda.

BLUE-JITO (*BLUEBERRY, MINT & LIME*) | **R75**

OL' SPICE (*SPICED RUM, GINGER & PASSIONFRUIT*) | **R75**

LONG ISLAND ICED TEA | R70

Five White Spirits, Coke & Fresh Lemon.

LONG BEACH (*CHARGED WITH CRANBERRY JUICE*) | **R70**

BLOODY MARY | R75

Vodka built tall with traditionally spiced tomato juice.



VIRGIN MOCKTAILS

COS-NO | R50

Cranberry, Non-alc Triple Sec & Fresh Lime.

OH NO, LO NO! | R60

Passionfruit, Fresh Lime, Fresh Basil & Soda Water.

V&T | R72

Our Signature fruit & herb - infused Virgin Tonics.

SPRING FLING (*ROSE SYRUP & CARDAMOM*)

SUMMER LOVIN' (*PINEAPPLE & CUCUMBER*)

AUTUMN DAZE (*GRAPEFRUIT & BASIL*)

WINTER BLUES (*BLUEBERRY & BASIL*)

NO-JITO | R55

Lime, Mint, Gomme Syrup & Soda Water.

PI - NO - COLADA | R55

Pineapple, Lime, Coconut & Cream.

SHAKEN / FROZEN

VIRGIN DAIQUIRI | R55

Blended Strawberry & Lime.



CATCH SIGNATURES

PRETTY FLAMINGO | R65

Vodka, Campari, Lime, Cranberry & Grapefruit.

BOUJEE BRAMBLE | R105

Bombay Bramble Gin, Martini Fiero, Lime & Gomme finished with a luxe foam cap.

ITALIAN JOB | R70

Vodka, Kahlua, Martini Extra Dry, Sherry & Freshly Brewed Espresso.

THAI TINI | R110

Tanqueray 10 Gin, Dry Vermouth, Passionfruit, Basil & Lime.

DUSTY PALOMA | R85

Wood-fired Karoo Blue Agave, White Grapefruit, Triple Sec, Fresh Lime & glitter-swirled Soda.

SMOKIN' GUN | R70

Smokey Karoo Gold Agave, Pineapple, Cowboy Candy Jalapeno, Fresh Lime & cool Cellulose foam.

FIN & TONIC | R92

Our Signature fruit & herb-infused Bombay Sapphire Gin & Tonic.

SPRING FLING (*ROSE SYRUP & CARDAMOM*)

SUMMER LOVIN' (*PINEAPPLE & CUCUMBER*)

AUTUMN DAZE (*GRAPEFRUIT & BASIL*)

WINTER BLUES (*BLUEBERRY & BASIL*)

CATCH 23 | R82

Layered Vodka, Strawberry, Orange and Blueberry & Bubble-gum Tequila Slush cap.

BEERACUDA | R99

Rocco Torro Karoo Blue Agave, Triple Sec & Fresh Lime shaken cold. Served with a drowned Coronita.

EL DORADO | R95

Create your own liquid alchemy when stirring up this mix of Bacardi Carte Blanca, Martini Extra Dry, Banana & Bitters with a secret chocolate infusion.

SHOOTERS

PINEAPPLE EXPRESS | R26

Karoo Gold Agave, Pineapple & Tabasco

LAST STROH | R32

Kahlua, Stroh Rum & Whipped Cream

CHOCOLATE CAKE | R28

Vodka, Frangelico & Caramelized Orange

BAHAMA BLOWJOB | R26

Amaretto, Amarula & Whipped Cream

WHITE CHOCOLATE TEQUILA | R28