

THE 11TH FLOOR

ROOFTOP RESTAURANT
& COCKTAIL BAR

FOOD MENU

BREAKFAST Served until 11h00 daily

Our free-range eggs may be ordered fried, scrambled or poached.

Choice of toast – brown, white, rye or Italian ciabatta

THE 11TH FLOOR BREAKFAST R 185

Two eggs of your choice, streaky bacon, pork sausage, hashbrown, grilled mushrooms and tomato served with your choice of toast

EGGS ROYALE R 210

Two poached eggs, smoked salmon and rocket, topped with hollandaise sauce, served on an English muffin

EGGS BENEDICT R 170

Two poached eggs, streaky bacon and rocket, topped with hollandaise sauce, served on an English muffin

CLASSIC OMELETTE R 145

Three egg omelette filled with cheddar cheese, bacon, tomato and onion

SMOKED SALMON OMELETTE R 190

Three egg omelette filled with smoked salmon and cream cheese

MUESLI BOWL R 105

Homemade muesli, plain Greek yoghurt, seasonal fruit and honey

OAT BOWL R 95

Creamy cooked oats, crushed almonds and grilled banana topped with mixed berry preserve

POACHED EGG AND AVO R 145

Toast of your choice topped with a poached egg, grilled cherry tomatoes and hazelnut crumb with a side of fresh avo slices

FRENCH TOAST R 155

French toast of your choice topped with grilled banana, crispy bacon and mixed berry coulis

PANCAKE STACK R 155

Layers of American style pancakes served with Nutella, mixed nut crumble, grilled banana and fresh mixed berries

BREAKFAST CROISSANT R 125

French butter croissant filled with creamy scrambled eggs, crispy bacon and grilled tomato

CROISSANT R 85

French butter croissant served with house preserves and cheddar cheese

SALADS

CAPRESE R 290

Fior Di Latte mozzarella, heirloom and sun-dried tomatoes and rocket, topped with hazelnut garlic crumble, basil oil, served with a fresh garlic focaccia

GRECO R 95

Danish Feta cheese, marinated Greek olives, heirloom tomatoes, cucumber, green pepper, and red onion, served with barrel aged Italian balsamic vinegar and the finest extra virgin cold pressed olive oil

BEETROOT AND PROSCIUTTO R 180

Roasted and pickled Beetroot served with San Daniele prosciutto, preserved figs, fresh raspberries, whipped Danish feta, grilled baby onions, topped with a hazelnut crumb

CAESAR R 120

Soft poached egg, home-made croutons, Parmigiano-Reggiano and crispy bacon, served on a bed on romaine lettuce topped with an anchovy dressing

POACHED PEAR AND GORGONZOLA MOUSSE R 130

Red wine poached pear, walnut tuille, burnt onion cream and rocket, topped with gorgonzola mousse and Italian balsamic reduction

MEDITERRANEAN R 170

Grilled mediterranean vegetables and cos lettuce, served on a base of red onion jam topped with Parmigiano-Reggiano shavings

ANTIPASTI

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| ANTIPASTO PLATTER FOR TWO San Daniele prosciutto, salame picante, capicola, mortadella, Parmigiano-Reggiano chunks, provolone cubes, marinated Greek olives and Italian artichokes, served with a fresh garlic focaccia | R 340 |
| BELGIUM MUSSEL POT Black mussels in garlic, onion, parsley, white wine and cream, served with fire roasted flat bread | R 150 |
| PATAGONIAN SQUID Grilled or fried Patagonian squid served with garlic aioli, charred lemon and olive coarse salt | R 140 |
| PORK AGRODOLCE Fried pork belly coated with sweet & sticky BBQ sauce, topped with fennel and chilli gremolata | R 155 |
| BEEF FILLET CARPACCIO Cured beef fillet served with leek aioli, Parmigiano-Reggiano shavings, red onion jam and crispy leeks | R 180 |
| MARINATED GREEK OLIVES Greek olives marinated in lemon, oregano, chilli, garlic and fresh rosemary | R 65 |
| ITALIAN CARCIOFI Grilled or beer battered marinated artichokes, served with basil pesto, Parmigiano-Reggiano and lemon aioli | R 130 |
| TRIO OF ARANCINI Three arancini balls each with flavours of wild mushroom, red pepper and basil pesto served on a base of Napoletana sauce, topped with peppadew aioli | R 130 |
| FIRE ROASTED BROWN MUSHROOMS Fire roasted brown mushrooms marinated in garlic, chilli, lemon, olive oil topped with melted Parmigiano-Reggiano | R 135 |
| CLASSIC ITALIAN MELANZANE A base of Parmigiano-Reggiano cream topped with layers of grilled and roast Mediterranean vegetables and Napoletana sauce | R 150 |

LIGHT MEALS

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| THE 11TH FLOOR BEEF BURGER | R 180 |
| 200g char-grilled homemade beef patty smothered in homemade BBQ sauce, topped with aged cheddar, fresh tomato, crisp lettuce, crunchy House pickle served on a fresh toasted brioche bun | |
| | R 215 |
| FISH AND CHIPS | |
| Beer battered deep fried hake, served with seasoned skinny fries, charred lemon and garlic aioli | |
| BEEF FILLET SUB | R 215 |
| Flame grilled beef fillet marinated in a smokey BBQ sauce topped with rocket, plum tomatoes and Danish feta served on a toasted panini with a side of seasoned skinny fries | |
| ITALIAN MEATBALL SUB | R 190 |
| Handmade Italian meatballs braised in Napoletana sauce covered in melted mozzarella and Parmigiano-Reggiano served on a toasted panini and a side of seasoned skinny fries | |

WOOD FIRED

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| FOCACCIA | |
| All focaccia's have a base of extra virgin olive oil, coarse salt and oregano | |
| Olive oil | R 75 |
| Garlic and olive oil | R 80 |
| Italian passata and garlic | R 95 |
| Mozzarella and garlic | R 105 |
| Smoked salmon and cream cheese | R 160 |
| PIZZA | |
| All pizzas have a base of home-made Italian Napoletana sauce, grated mozzarella, coarse salt and oregano | |
| BISTECCA | R 185 |
| Char-grilled rib-eye steak, onions, red peppers | |
| CAPRICCIOSA | R 155 |
| Ham, black mushroom, marinated artichokes, black olives | |
| DIAVOLA | R 175 |
| Italian salami picante, ham, crispy bacon, chilli | |

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| FANTASIA | R 190 |
| San Daniele prosciutto, fresh basil, Parmigiano-Reggiano shavings | |
| HAWAIIAN | R 145 |
| Fresh pineapple slices, crispy bacon | |
| MARGHERITA | R 135 |
| Italian Napoletana sauce, mozzarella, fresh basil | |
| MEDITERANEAN | R 180 |
| Braised beef, Danish feta, black olives, fresh rosemary | |
| MILLENNIAL | R 170 |
| crispy bacon, Danish feta, fresh avocado | |
| MEXICANA | R 165 |
| Beef mince, green peppers, onion, chilli | |
| PESCATORE | R 170 |
| Prawns, shrimp, crab meat | |
| REGINA | R 155 |
| Ham, black mushrooms | |
| SICILIANA | R 155 |
| Anchovies, black olives, capers | |
| THE 11TH FLOOR | R 185 |
| Grilled chicken breast, crispy bacon, Danish feta, caramelised onion, peppadew | |
| EXTRA'S | |
| Crushed garlic Red chilli | R 15 |
| Cherry tomato Green pepper Pineapple Plum tomato Red onion Yellow pepper Red pepper | R 18 |
| Peppadew Portabella mushroom Rocket | R 25 |
| Avocado Bacon Feta Ham Kalamata olive | R 35 |
| Crab meat | R 40 |
| Artichokes Mussels Shrimp Sundried tomatoes | R 45 |
| Anchovies Mince | R 50 |
| Basil pesto | R 55 |
| Burger patty Chicken breast Prawn meat Salami San daniele prosciutto | R 80 |

PASTA

Your choice of spaghetti, linguine or penne pasta

CARBONARA

R 195

Fried crispy bacon bits in a creamy sauce made from egg, Parmigiano-Reggiano, black pepper and fresh parsley

ALFREDO

R 190

Sauteed portabella mushrooms and fried crispy bacon bits in a fresh cream sauce topped with Parmigiano-Reggiano, bacon crumble and fresh parsley

AMATRICIANA

R 190

Crispy bacon bits fried in fresh garlic and chilli, in a home-made Napoletana sauce, topped with Parmigiano-Reggiano shavings, bacon crumble and fresh parsley

FILETTO

R 295

Fried fillet strips sauteed with portabella mushrooms and heirloom tomatoes in a fresh cream and truffle oil sauce, topped with Parmigiano-Reggiano shavings and fresh parsley

AGLIO, OLIO E PEPERONCINO

R 160

Fried fresh Garlic, chilli, extra virgin olive oil and heirloom tomatoes topped with Parmigiano-Reggiano shavings and fresh parsley

BOLOGNESE

R 200

Traditional Italian homemade bolognese sauce topped with Parmigiano-Reggiano shavings and fresh parsley

SIGNATURE DISHES

KINGKLIP

R 320

Pan seared Kingklip served on a base of red pepper pesto and crispy potato gnocchi topped with courgette beurre blanc sauteed Asian vegetables and tempura nori

PORK BELLY

R 300

Slow roast pork belly served on a base of pea puree, with pulled pork and fennel tortellini, sugar snap peas, finished with The 11th floor signature jus and crispy pork skin

MEDITERANEAN LAMB RACK

R 350

Flame grilled marinated lamb rack on a base of spinach humus and potato pave, topped with The 11th Floor jus, caper mayo and fire roasted peppers

CAMEMBERT AND KING OYSTER MUSHROOM

R 175

Deep fried crumbed camembert served with grilled brown and king oyster mushrooms, topped with caramelised onion, rocket and tempura onion rings

BEEF RAGÙ

R 265

Italian cannelloni served with 8 hour braised oxtail and short rib, sautéed portobella mushrooms and cherry tomatoes in a creamy Parmigiano-Reggiano sauce topped with Parmigiano-Reggiano shavings and fresh parsley

FRUTTI DI MARE

R 270

Prawns and muscles fried in fresh garlic and chilli, in a white wine and cherry tomato sauce topped with Parmigiano-Reggiano shavings and fresh parsley

RED PEPPER RISOTTO

R 240

Fire roasted red pepper risotto topped with Danish feta, sun-dried tomatoes, basil oil, and Parmigiano-Reggiano shavings

GRILLED BABY CHICKEN

R 285

Marinated fire-roasted baby chicken, served on a bed of creamy polenta, with sauteed bok choy and a homemade fermented Calabrian chilli sauce

CHARCOAL GRILLED

BEEF FILLET | 250g

R 390

Fire roast beef fillet served with sticky braised short rib, potato latkes topped with apricot chimichurri, grilled asparagus and The 11th Floor signature jus

RIB-EYE | 350g

R 405

Fire roast rib-eye served with a Jack Daniel's and mustard sauce topped with king oyster mushrooms and confit onion

RIB ON THE BONE | 750g

R 750

28-day aged fire roast rib on the bone served with garlic roasted baby potatoes, with a side of mushroom sauce & The 11th Floor signature jus

T-BONE | 1kg

R 540

28-day aged fire roast T-bone served with Confit garlic, heirloom tomatoes, red pepper pesto and The 11th Floor signature jus

SIDES

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| Skinny seasoned fries | R 42 |
| Parmigiano-Reggiano fries | R 58 |
| Creamy garlic mashed potato | R 48 |
| Fire roast seasonal vegetables | R 52 |
| Garden salad | R 52 |

SAUCES

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| Wild mushroom | R 48 |
| Green pepper | R 48 |
| The 11 th Floor jus | R 46 |
| The 11 th Floor chimichurri | R 52 |

DESSERTS

AMORE AMARENA R 185

A serenade to love, this dessert captures the essence of Italy's romance. Sun-kissed cherries, ripened to perfection, are swathed in a velvety dessert base, creating a passionate duet of sweet and tart. With every spoonful, be transported to moonlit nights and amore-filled days.

DRAGON'S EGG R 165

High in the mountains set atop a nest of crunchy kataifi undergrowth, lies this rare and sought after delight. A caramelised white chocolate egg filled with velvety vanilla semifreddo, intertwined with rivulets of salted caramel. Every mouthful promises to be an enchanting journey of epicurean wonder.

FLAMING METEOR R 165

A cosmic dance of flavours as this meteoric wonder descends from the heavens. Layers of coffee-soaked brownie form the core, while a universe of textures emerges from within the fiery chocolate ball - a fine chocolate crumb, invigorating coffee gel, soft homemade marshmallow and crowned with cocoa dust. Encapsulating the universe's mysteries in every indulgent bite.

GELATO SYMPHONY Double scoop R 100

Indulge in the exquisite allure of our Italian Gelato, a masterpiece of frozen artistry that transports your taste buds to the heart of Italy. Crafted with meticulous care, boasting a sumptuously smooth texture and vibrant flavours, revealing a world of velvety richness. A masterpiece that pays homage to the heritage of Italy's culinary craftsmanship.

LAVA MOUNTAIN

R 155

Under pressure beneath the crust of dark chocolate rock, lies a heart of fiery passion. As you delve deeper, a molten centre oozes with rich chocolate lava, accompanied by French vanilla gelato, with a sprinkle of dark chocolate to complete this masterpiece. Sparking a volcanic explosion of taste and texture, irresistible to any adventurous palate.

MARSCAPONE SENSATION

R 150

A marvel that mirrors the vastness of the cosmos. This cheesecake, as creamy as Martian clouds, stands tall on a foundation of crumbly bliss. Crafted from the finest mascarpone and crowned with a shimmering glaze, every bite is a journey through space and flavour.

RUBY DREAMSCAPE

R 135

Succumb to a magical blend of flavours. At its core, a soft creamy Panna Cotta, underpinned by a delicate white chocolate soil, surrounded by peaks of raspberry meringue and swirls of berry coulis with hints of salted caramel whispers. A heavenly creation to tantalise the tastebuds.

STARRY NIGHT TIRAMISU

R 180

Embark on a nocturnal journey with the Starry Night Tiramisu, where mascarpone cream infused with amaretto, Kahlua, and espresso whispers tales of Italian elegance. Layers of homemade ladyfinger biscuits are dusted with vibrant beetroot, painting a culinary masterpiece as mesmerizing as the evening sky.

CAKE SELECTION

Embark on a delightful journey of sweet indulgence with our meticulously crafted in-house baked cakes.

Ask your waiter about our cake selection.

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& COCKTAIL BAR

FOOD MENU

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RESERVATIONS@THE11THFLOOR.CO.ZA

28 BRADFORD ROAD, BEFORDVIEW, 2007
LOCATED IN NICOL CORNER
ON THE 11TH FLOOR



The 11th Floor



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