

THE 11TH FLOOR

ROOFTOP RESTAURANT
& COCKTAIL BAR

FOOD MENU

BREAKFAST

Served until 11h00 daily

THE 11TH FLOOR BREAKFAST R 185

Eggs, bacon, pork sausage, hashbrown,
mushroom, grilled tomato, toast

EGGS ROYALE R 210

Poached eggs, smoked salmon, rocket,
hollandaise, chives, english muffin

EGGS BENEDICT R 170

Poached eggs, smokey bacon, rocket, hollandaise,
english muffin

MUESLI BOWL R 105

House muesli, plain yoghurt, seasonal fruit, honey

OAT BOWL R 95

Creamy cooked oats, berry preserve, grilled
banana

AVO ON TOAST R 145

Creamed avo, cherry tomatoes, poached egg,
hazelnut crumb

FRENCH TOAST R 155

Grilled banana, crispy bacon, berry coulis

PANCAKE STACK R 155

Fluffy pancakes with nutella, banana, nut
crumble, berries

BREAKFAST CROISSANT R 125

Croissant, scrambled eggs, crispy bacon, grilled
tomato

CROISSANT R 85

Served with butter, house preserves, aged
cheddar

OMELETTE

Cheddar, onion, bacon, cherry tomato R 145

Smoked salmon, cream cheese R 190

ANTIPASTI

PATAGONIA SQUID R 140

Patagonian squid seared or fried, charred lemon, olive salt

MARINATED OLIVES R 65

Olives, lemon, oregano, chilli, garlic, rosemary

CARCIOFI R 130

Beer battered artichokes, basil pesto, parmigiano reggiano, lemon aioli

BEEF FILLET CARPACCIO R 180

Cured beef fillet, leek aioli, crispy leeks parmigiano reggiano, red onion jam

TRIO OF ARANCINI R 130

Wild mushroom, red pepper, basil, peppadew mayo, basil pesto

CHAR-GRILLED BROCCOLINI R 65

Broccolini with lemon, olive oil, smoked malden

ANTIPASTO FOR 2 R 340

San daniele prosciutto, salame picante, mortadella, marinated olives, artichokes, parmigiano reggiano chunks, provolone cubes, ciabatta or focaccia, coppa capricciosa

MUSHROOMS R 135

Grilled black mushroom with garlic, chilli, lemon, olive oil

PORK AGRODOLCE R 155

Fried pork belly, sweet & sticky bbq sauce, fennel, chilli gremolata

MELANZANE R 150

Grilled and roast mediterranean vegetables, napoletana sauce, parmesan cream, parmigiano reggiano

MUSSEL POT R 150

Traditional mussel pot, garlic, onion, parsley, white wine, cream, fire roasted flat bread

SALADS

ROASTED & PICKLED BEETS
WITH SAN DANIELE PROSCIUTTO R 180

Beetroot with san daniele prosciutto, preserved figs, raspberry, whipped feta, baby onion, hazelnut crumb

GRECO R 95

Tomato, cucumber, green pepper, red onion, kalamata olives, feta, vinaigrette

CAPRESE R 290

Fior di latte mozzarella, heirloom tomatoes, semi-dried tomatoes, rocket, hazelnut garlic crumble, basil oil, bruschetta

CAESAR R 120

Soft poached egg, baby romaine, croutons, parmigiano reggiano, crispy bacon, anchovy dressing

POACHED PEAR & GORGONZOLA
MOUSSE R 130

Poached pear, gorgonzola mousse, walnut tuille, burnt onion cream, rocket, red wine, balsamic reduction

GRILLED MEDITERRANEAN R 170

Grilled mediterranean vegetables, cos lettuce, parmigiano reggiano, tomato pesto

LIGHT MEALS

THE 11TH FLOOR BEEF BURGER R 180

200g char-grilled beef, aged cheddar, fresh tomato slice, crisp lettuce, crunchy pickle, fresh toasted bun

FISH & CHIPS R 215

Beer battered hake, grilled lemon, tartare sauce, skinny fries

BEEF FILLET SUB R 215

Flame grilled beef fillet, rocket, tomato, feta, balsamic reduction

ITALIAN MEATBALL SUB R 190

Handmade meatballs, napoletana, mozzarella, parmigiano reggiano

PASTA

Linguine | Zucchini | Rigatoni | Spaghetti

CARBONARA

R 195

Egg yolk, parmigiano reggiano, bacon, chives

ALFREDO

R 190

Mushroom, bacon, parsley, parmigiano reggiano, cream

AMATRICIANA

R 190

Napoletana, chilli, parmigiano reggiano, parsley, bacon

FILETTO

R 295

Fillet strips, wild mushroom, parmigiano reggiano, cream, parsley, truffle oil

AGLIO, OLIO E PEPERONCINO

R 160

Garlic, olive oil, chilli, cherry tomatoes, parsley, parmigiano reggiano

RAGÙ ALLA BOLOGNESE

R 200

Ground beef, napoletana, basil, parmigiano reggiano

SIGNATURE DISHES

PAN-SEARED KINGKLIP

R 320

Kingklip, crispy potato pave, asian green ragu, courgette beurre blanc, fennel oil, crispy nori

PORK BELLY

R 300

Slow roast crispy pork belly, pulled pork and fennel tortellini, sugar snap peas, broad beans, signature jus

GRILLED LAMB RACK

R 350

Flame grilled lamb rack, potato pave, hummus, spinach puree, The 11th Floor jus, caper mayo, fire roast peppers

TEMPURA CAMEMBERT & KING OYSTER MUSHROOM

R 175

Camembert with grilled brown mushroom, caramelised onion, crispy fried onion, rocket

8-HOUR BEEF RAGÙ

R 265

Cannelloni, braised oxtail, short rib, portobellini mushrooms, parsley, parmigiano reggiano cream

LINGUINE AI FRUTTI DI MARE	R 270
Linguine, garlic, chilli, cherry tomato, prawns, mussels, parmigiano reggiano, white wine, parsley, lemon	
RED PEPPER RISOTTO	R 240
Fire roast red pepper risotto, feta, semi dried tomato basil oil, parmigiano reggiano	
GRILLED BABY CHICKEN	R 285
Marinated grilled baby chicken, creamy polenta, sauteed bok choy, calabrian chilli sauce	

WOOD FIRED

FOCACCIA	
All focaccia's have a base of olive oil, salt & oregano	
Classic	R 75
Garlic	R 80
Italian passata & garlic	R 95
Mozzarella & garlic	R 105
Smoked salmon & cream cheese	R 160
PIZZA	
All pizzas have a base of napoletana sauce, grated mozzarella, salt & oregano	
MARGHERITA	R 130
Napoletana sauce, mozzarella, fresh basil	
REGINA	R 155
Smoked ham, black mushroom	
HAWAIIAN	R 145
Fresh pineapple slices, crispy bacon bits	
SICILIANA	R 155
Anchovies, sliced black olives, capers	
MEXICANA	R 165
Green peppers, onion, minced meat, chilli	
DIAVOLA	R 175
Salami, ham, bacon, chilli	
CAPRICCIOSA	R 155
Ham, black mushroom, artichokes, black olives	

PESCATORE	R 170
Shrimp, crab meat, prawns	
FANTASIA	R 190
Fresh basil, san danielle prosciutto, parmesan shavings	
MILLENNIAL	R 170
Bacon, feta cheese, fresh avocado	
BISTECCA	R 185
Char-grilled rib-eye steak, onions, red peppers	
MEDITERRANEA	R 180
Braised beef, feta, rosemary, black olives	
THE 11 TH FLOOR	R 185
Chicken, bacon, feta, caramelised onion, peppadew	

CHARCOAL GRILLED

BEEF FILLET 250g	R 390
Fire grilled beef fillet, braised short rib, confit potato, apricot chimichurri, grilled asparagus, 11th Floor jus	
RIB-EYE 350g	R 405
Jack Daniel's and mustard sauce, king oyster mushroom, confit onion	
RIB ON THE BONE 750g	R 750
28-day aged fire roast rib on the bone served with garlic roast Baby potato mushroom sauce & 11th Floor jus	
28-DAY DRY-AGED T-BONE 1kg	R 540
Confit garlic, heirloom tomato, red pepper pesto, The 11th Floor jus	

SIDES & SAUCES

SIDES

Skinny 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

Wild mushroom R 48

Green pepper R 48

The 11th Floor jus R 46

The 11th Floor chimichurri R 52

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 | 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

DESSERTS

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.

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.

COSMIC CHEESECAKE

R 150

A marvel that mirrors the vastness of the galaxy. 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.

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 flavors, revealing a world of velvety richness. A masterpiece that pays homage to the heritage of Italy's culinary craftsmanship.

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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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



the11thfloorview