

besos

Starters

Tiger Prawns	R125
Served a dill butter sauce and lemon oil	
Halloumi And Mushroom (v)	R115
Fried halloumi with creamy mushroom served on a tart	
Burrata With Roast Tomato (v)	R145
Served on a bed of roast tomatoes with fresh herbs	
Chicken Wings	R85
Peri Peri or Lemon and herb crusted winglets	
Mexican Corn	R115
Spicy prepped corn served with feta and chilli	
Arayes	R110
Lebanese Meat-Stuffed Pitas served with a yoghurt and tahini dip	
Chicken Livers	R95
Livers in a peri-peri sauce	
Lamb Riblets	R115
Salt and pepper crusted riblets	
Hummus Fillet	R100
Bed of traditional hummus with cubed fillet	
Ceviche	R130
Made from fresh raw fish cured in fresh citrus juices, spiced with ají, & chili peppers.	
Vegetarian Ceviche (v)	R115
Made from avo, spiced with ají, & chili peppers.	
Caprese on ciabatta (v) (n)	R105
Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.	

Salads

Classic (v)	R75
Butter lettuce, heirloom tomato, avocado	
Caeser	R105
Cos lettuce, parmesan shavings, croutons, anchovy dressing add chicken +30 boiled egg +15	
Greens (v)	R105
Mixed lettuce, green peas, edamame beans, avocado, parmesan shavings	
Greek (v)	R110
Feta cheese, red onion, green peppers, olives, capers, cucumber, tomato, olive oil, oregano	
Cucumber Salad (v)	R110
Loaded with cherry tomatoes, red onions, feta cheese and fresh herbs, with a bright, lemony flavor!	
Fattoush (v)	R110
Mediterranean fried bread salad and mixed greens	

Steak Tagliata Salad	R225
200g Sirloin salad with rocket, parmesan shavings, and crispy capers	
Halloumi (v)	R135
Grilled halloumi, tomato, lettuce, red cabbage, roasted butternut, mint, chickpeas, roasted carrots, toasted sesame seeds.	
Tuna Nicoise	R170
Heirloom tomato, boiled egg, shredded tuna, anchovies, baby potatoes, lettuce, fresh radish, butter beans, olives.	
Seared Salmon	R180
Seared salmon, sweetcom, tomato, carrots, cucumber, goat's cheese, lettuce, peas.	
Sesame Chicken	R155
Roasted heirloom tomato, baby spinach, iceberg lettuce, carrots, red cabbage, feta, sweet corn, teriyaki grilled chicken, fresh radish, toasted sesame seeds	

Hard Shell Tacos

Salmon	R160
Fresh salmon, avocado, crème fraiche, toasted sesame seeds, red cabbage, vinaigrette.	
Pulled Beef / Chicken	R145
Slow braised beef or chicken, crème fraiche, guacamole, toasted sesame seeds.	
Vegetarian (v)	R125
Mexican corn, feta, creme fraiche, salsa and guacamole.	
* All served with guacamole and salsa side	

Buns

Beef Cheese Burger	R180
150g beef patty, served with cos lettuce and tomato on a potato bun. Served with fries	
add egg +10 add 150g loaded patty + 85	
Chicken Cheese Burger	R130
Chicken breast, served with cos lettuce and tomato. Served with fries.	
add chicken fillet + 35	
Lobster Roll	R225
Lobster cooked in butter, tossed with kewpie dressing, chives and celery	
Wagyu Burger	R265
200g Wagyu beef patty served with cos lettuce and tomato. Served with fries	
Prego: Chicken / Beef	R170 / R180
Beef or chicken prego with peri-peri marinade. Served with fries	
Grilled Chicken Slider	R190
Three sliders served with hot sauce, cheddar, slaw, pickles and fries	

Off the Grill

TBone (450g)	R280	Chicken Espetada	R185
Sirloin (300g)	R210	Lemon & Herb / Peri - Peri	
Rump (300g)	R210	Lamb Chops	R295
Rib Eye (400g) *Aged	R370	Beef Ribs	R310
Fillet (300g)	R280	Full Spring Chicken	R220
Tomahawk Steak (800g)	R340	Lemon & Herb / Peri - Peri	
Prawn Platter	R340	Grilled Calamari	R215
Queen prawns baked in a peri peri, paprika, bayleaf, garlic sauce, served on rice (mild)		Served with olives, red peppers, roasted cherry tomatoes	
Grilled Salmon	R280	King Klip fillet	R250
herb crusted grilled salmon, crushed baby potatoes, capers, spring onion, chives, rocket & lemon mustard vinaigrette		Served with a butter sauce, olive tapenade & tzatziki and mash on the side	

Sides

Fries	R38	Creamy Mash	R45	Village Salad	R38
Fries + Parmesan	R45	Smashed Baby Potatoes	R45	Broccolini	R45
Turkish Rice	R45				

Sauces

Bearnaise	R40	Blue Cheese	R50	Mushroom	R45
Pepper	R38	Truffle Butter	R65		

Pastas

Napolitana (v)	R95	Roast Chicken with Vegetables	R230
Slow cooked sun ripened Italian tomato sauce with fresh herbs		Served in a lemon sauce	
Cacio e Pepe (v)	R185	Cubed fillet	R280
Traditional italian cheese and pepper pasta		Beef fillet sautéed in a lemon, oregano sauce. Served with french fries	
Mushroom Risotto (v)	R155	Chicken Schnitzel	R175
Charred mushrooms, lemon oil and parmesan		panko fried schnitzel served with mash	
Seafood Risotto	R250	Fish and Chips	R175
Served with prawns		Flash fried, battered hake served with fries	
Four Cheese Gnocchi (v)	R135		
Served with four cheeses			
Wasabi Prawn Linguine	R250		
Wasabi and soy sauce prepped prawn linguine			
Beef Ragù	R155		
Slow cooked pulled beef ragù served on peperdelle pasta			
Meat Balls	R135		
Charred beef meatball, napolitana sauce, basil leaves			
Chicken Pesto (n)	R135		
Strips of chicken breast, fresh pesto, sun-dried tomato and cream			

Desserts

Ice Cream Bowl (serves 2)	R120
fior de latter ice cream with 5 dips and toppings	
Tres Leches cake	R75
Latin American sponge cake soaked in three types of milk.	
Besos cake	R85
Fusion of layers of chocolate, dulce de leche and biscuits served with strawberries.	
Bread & Butter Pudding	R95
Served with custard and ice cream	
Buttermilk pancakes	R95
Lemon Meringue tart	R80

Plates

Nachos (v)	R125
Tortilla chips with cheddar and mozzarella, sour cream, guacamole, salsa & jalapenos. add chicken +30	
Papoutsakia (v)	R95
Greek stuffed egg plant with vegetables and rice	