



TAPAS

Tomatoes Caciotta R110  
*Smoked exotic tomatoes, caciotta cheese, basil aioli, garlic ciabatta croutons*

Cauliflower Popcorn R65  
*Deep fried cauliflower, spiced yoghurt & almond flakes*

🐮 Miso Aubergine R65  
*Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese*

Poppers R49  
*Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli*

Prawn Croquetas R82  
*Spicy tomato aioli*

Grilled Calamari R88  
*Chimichurri, tomato & cucumber with roasted garlic aioli*

Fried Calamari R78  
*With aioli & lemon*

Prawns R112  
*Flash fried in chilli, garlic, butter, lemon & parsley*

Tuna Tacos R105  
*Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños*

Tuna Tataki R95  
*Seared tuna, sesame seeds, avo mousse, angel hair chilli, soy & lemongrass dressing, shaved baby carrots & coriander*

🐮 Ham Croquetas R89  
*Smoked ham, mustard seed aioli & minted peas*

BAR SNACKS

🐮 Truffle Potato Crisps R30  
*Seasoned with truffle zest*

Toasted Ciabatta R30  
*Roasted garlic aioli*

Marinated Olives R32  
*Paprika, garlic & parsley*

🐮 Beef Short Ribs R120  
*Sticky paprika & orange glazed ribs with orange segments*

Duck Croquetas R98  
*Cranberry sauce & orange segments*

Pork Belly R95  
*Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds*

🐮 Bikini Toastie R72  
*La Parada grilled cheese, gypsy ham & truffle aioli*

🐮 Fillet R110  
*150g beef fillet, silky cauliflower purée & truffle pickled baby beets*

🐮 Rib Eye R95  
*120g beef rib eye, chilli pea purée & truffle potato crisps*

MAIN COURSES

Mushroom Pappardelle R125  
*Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan*  
*Add grilled chicken (R23)*  
*Add bacon (R28)*

Crispy Chicken Burger R110  
*Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, secret sauce & patatas bravas*

🐮 Wagyu Beef Burger R165  
*Toasted artisan brioche bun, 180g wagyu patty, mature cheddar, butter lettuce, mustard seed aioli, roasted red pepper chutney & patatas bravas*

Chicken Espetada R175  
*Chermoula rubbed chicken thighs, sautéed red peppers, baby spinach & crispy butter potatoes*

🐮 Picanha R265  
*450g picanha, garlic & tomato confit*

🐮 Beef Short Ribs R235  
*Sticky paprika & orange glazed ribs with orange segments*

Lamb Rack R330  
*Sous vide lamb rack with a garlic, white wine & rosemary cream*

Fillet R215  
*300g beef fillet, silky cauliflower purée & truffle pickled baby beets*

Seared Tuna R190  
*Sweet soy glazed & sesame crusted, miso grilled corn, Caesar mayo & salsa tumaca*

SHARING *(3 people)*

🐮 Del Mar R995  
*Whole baby kingklip, fried prawns, fried & grilled calamari, tiger prawns & charred baby marrow*

🐮 De La Tierra R545  
*Beef short ribs, whole sliced picanha, duck croquetas, rib eye & toasted ciabatta*

De Todo R355  
*Patatas bravas, fried calamari, ham croquetas, bikini toastie & poppers*

SIGNATURE SALADS

Mediterranean R125  
*Marinated zucchini noodles, sundried tomato pesto, candied red peppers, roasted aubergine, feta, toasted chickpeas & baby spinach*

Chicken Caesar R115  
*Baby cos lettuce, Parmesan, Caesar dressing, garlic ciabatta croutons, crispy chicken skin & a deep-fried egg*

Fillet Tagliata R135  
*Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil*

Tuna Poke Bowl R135  
*Raw yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing*

Vegan Poke Bowl R120  
*Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing*

SIDES

🐮 Patatas Bravas R46  
*Spiced potatoes, aioli & tomato chutney*

Sweet Patatas Bravas R46  
*Spiced sweet potatoes, aioli & tomato chutney*

Baby Veg Bowl R54  
*Garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter*

Broccolini R54  
*Tenderstem, bagna càuda sauce & toasted almonds*

House Side Salad R50  
*Fresh greens, feta & salsa verde*

Cauliflower Mash R45  
*Toasted almonds & salsa picón*

Butternut R38  
*Roasted with honey, thyme & feta*

DESSERTS

🐮 Churros R62  
*Dusted in sugar, cinnamon & a chocolate ganache dip*

Piña Colada Mousse R78  
*White chocolate mousse, rum poached pineapple, vanilla crumbs & toasted coconut flakes*

Cookies & Cream R65  
*Vanilla bean ice cream, chocolate brownie crumble, chocolate ganache, whiskey caramel & chocolate soil*

Cheesecake R82  
*Dark chocolate ganache, crushed pistachios & berry compote*