

Tapas

Lamb Koftas in a catalan sauce (garlic napolitano) topped with grated parmesan and toasted crostini	R82
Squid Tentacles paprika floured, deep fried, served with lemon aioli	R83
Calamari a la Plancha garlic, chilli, chorizo, cucumber and tomato salad with salsa verde	R85
Grilled Halloumi Bruschetta roasted tomato, rocket, lemon, basil pesto and capers	R73
Vegetarian Tapas grilled corn, curried chickpea & spinach, spanish garlic mushrooms	R68
Mediterranean Platter halloumi, chicken skewers, beef croquettes, zucchini fritti, lamb koftas, dolmades, marinated olives and pepper skewers, chorizo and chickpea casserole, rosemary bread and tzatziki dip	R350
Sotano's Patatas Bravas baked and fried potato with spicy mayo	R70
Fromage and Charcuterie Platter waterkloof haley's slow mature cheddar, richard bosman prosciutto and homemade bread	R170
Portuguese Chicken Livers free-range chicken liver cooked in creamy peri peri sauce served with warm crostini	R79
Chicken and Bacon Terrine toasted baguette, parsley oil and roasted garlic aioli	R83
Smoked Pork Belly sweet chilli caramel sauce	R85
Spanish Chicken Skewers chargrilled chicken skewers with red chimichurri	R78
Truffle Parmesan Potato Chips truffle oil, grated parmesan and potato chips	R75
Greek Lamb Skewers marinated and grilled with feta and mint	R100
Moules Marinière french style mussels steamed in white wine and cream served with homemade crostini	R89
Clams and Shrimp wild mushrooms, white wine and crusty bread	R98
Beef Croquettes smoked capers and bone marrow mayonnaise	R75
Confit Octopus chipotle aioli, chorizo, avocado and home-made dukkah	R87
Prawn and Chorizo Pita pan-fried garlic prawns and chorizo with crushed smoked tomato	R98
Fried Hake exotic tomato, pea and mint puree, bacon and anchovy sauce	R80
Poached Duck Egg grilled garlic mushrooms, crispy shallots and parsley dressing	R90

Salads & Soups

Caesar Salad classic	R80
bacon	R98
chicken	R115
bacon and chicken	R125
prawn	R130
Greek Salad fresh salad of tomato, cucumber, goat's feta, red onion, capers and olives	R90
Chicken and Avocado Salad spiced chicken breast with baby salad leaves, red pepper, red onion and feta	R130
Calamari and Chickpea Salad grilled calamari, chorizo, wilted spinach, onion, roasted red pepper and lemon zest	R120
Melon and Prosciutto Salad home-made ricotta cheese, rocket and mustard seeds	R115
Heirloom Tomato and Bocconcini Salad torn crouton, baby spinach, capers, balsamic dressing and cracked black pepper	R110
Fish Soup toasted baguette and aioli	R125

Mains

Squid Ink Risotto garlic calamari, asparagus, salsa verde and parmesan	R150
Fillet of Beef lemon and herb roasted potato, baby carrots, green peppercorn sauce	R230
Grilled Fish of the Day roasted pepper, tomato and anchovy ragout, green beans, baby potato and sauce vierge	R160
Grilled Franschhoek Trout wholegrain mustard glazed trout, potato and fennel salad, salsa verde	R150
Seafood Linguine mixed seafood, garlic, parsley, chilli and white wine	R160
Moules Frites french style mussels steamed in white wine, cream, shallots, celery, fennel seeds served with chips	R155
Grilled Garlic Prawns creamy lemon butter sauce, served with green garden salad and chips	R295
Confit Duck Leg baby vegetables, creamed kale, caramelised onion puree, roast wild mushrooms	R160
Spanish Paella short grain rice cooked in pepper, tomato, chicken, chorizo, line fish, prawns, calamari, mussels, white wine, fish stock and saffron	R165
Espetada marinated sirloin, green pepper, chorizo, red onion, prego basting and summer vegetables	R170
Fish and Chips beer battered kingklip, tartar sauce and green salad	R145
Lamb Burger topped with hummus, tzatziki, avo, crispy onion rings and chips Extra Toppings: smoked cheddar R25 bacon R30	R110
Roasted Free-Range Chicken Supreme pepperonata, confit oregano potato and basil oil	R145
Beef Tartar classic condiments and chips	R180

Sides

roasted baby veg	R40	side salad	R40
straw chips	R40	potato salad	R40

Bread & Dips

Homemade Rosemary Bread	R40
Dips hummus tzatziki olive tapenade	R35 R30 R40
*Order a rosemary bread to accompany the dips	

Extra Toppings

bacon	R30	smoked salmon	R45
feta	R22	parmesan shavings	R35
avocado	R22		

Kiddies

Linguine Meatballs	R68
Calamari and Chips	R70
Chicken Popcorn and Chips	R65

Desserts

Churros with chocolate dipping sauce	R62
Mango and Passion Fruit Cheesecake passion fruit curd and mango sorbet	R68
Lime Tart pineapple sorbet, lime jelly and vanilla crumbs	R65
Chilled Chocolate Fondant salted butter caramel sauce and nut crumble	R68
Shortbread and Caramelised Pear caramel sauce and cinnamon ice cream	R65
Ice-Cream (per scoop) vanilla bean / salted caramel / chocolate / mango sorbet	R30

Soft Drinks

Appletiser	R35
Grapetiser Red	R35
Grapetiser White	R35
Bos Ice Tea Berry	R35
Bos Ice Tea Lemon	R35
Bos Ice Tea Peach	R35
Coke	R22
Coke Light	R22
Coke Zero	R25
Sprite Zero	R25
Dry Lemon	R22
Ginger Ale	R22
Lemonade	R22
Soda Water	R22
Tonic	R22
Pink Tonic	R22
Tomato Cocktail	R30
Rock Shandy	R35
Mineral Water 1L	R35
Mineral Water 500ml	R21
Milkshake	R38
Fruit Smoothie	R38
Cordial	R6
Orange juice	R25
Apple Juice	R25
Mango Juice	R25
Pineapple Juice	R25
Cranberry Juice	R25
Strawberry Juice	R30

Coffees & Teas

Americano	R22 / R27
Flat White	R24 / R30
Café Latte	R30
Espresso	R18 / R20
Macchiato	R21 / R24
Ice Coffee	R40
Chai Latte	R35
Five Roses Ceylon Tea	R17
Enmasse Loose Leaf Teas	R30
Hot Chocolate	R30
White Hot Chocolate	R35
Dark Hot Chocolate	R35
Sugar Free Hot Chocolate	R35

**2 FOR 1 LAMB BURGER
SPECIAL EVERY**

Wednesday

5PM ONWARDS

121 BEACH ROAD MOUILLE POINT,
CAPE TOWN
199 BREE STREET, CAPE TOWN



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