

Tapas

Lamb Koftas in a catalan sauce (garlic napolitano) topped with grated parmesan and toasted crostini	R86
Squid Tentacles paprika floured, deep fried, served with lemon aioli	R88
Calamari a la Plancha garlic, chilli, chorizo, cucumber and tomato salad with salsa verde	R90
Grilled Halloumi Bruschetta roasted tomato, rocket, lemon, basil pesto and capers	R78
Vegetarian Tapas grilled corn, curried chickpea & spinach, spanish garlic mushrooms	R73
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	R360
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	R180
Portuguese Chicken Livers free-range chicken liver cooked in creamy peri peri sauce served with warm crostini	R84
Chicken and Bacon Terrine toasted baguette, parsley oil and roasted garlic aioli	R88
Smokey Pork Belly sweet chilli caramel sauce	R90
Spanish Chicken Skewers chargrilled chicken skewers with red chimichurri	R83
Truffle Parmesan Potato Chips truffle oil, grated parmesan and potato chips	R80
Greek Lamb Skewers marinated and grilled with feta and mint	R110
Moules Marinière french style mussels steamed in white wine and cream served with homemade crostini	R94
Clams and Shrimp wild mushrooms, white wine and crusty bread	R103
Beef Croquettes smoked capers and bone marrow mayonnaise	R80
Confit Octopus chipotle aioli, chorizo, avocado and home-made dukkah	R92
Prawn and Chorizo Pita pan-fried garlic prawns and chorizo with crushed smoked tomato	R103
Fried Hake exotic tomato, pea and mint puree, bacon and anchovy sauce	R85
Poached Duck Egg grilled garlic mushrooms, crispy shallots and parsley dressing	R90

Salads & Soups

Caesar Salad classic bacon chicken bacon and chicken prawn	R85 R103 R120 R130 R135
Greek Salad fresh salad of tomato, cucumber, goat's feta, red onion, capers and olives	R95
Chicken and Avocado Salad spiced chicken breast with baby salad leaves, red pepper, red onion and feta	R135
Calamari and Chickpea Salad grilled calamari, chorizo, wilted spinach, onion, roasted red pepper and lemon zest	R125
Melon and Prosciutto Salad home-made ricotta cheese, rocket and mustard seeds	R120
Heirloom Tomato and Bocconcini Salad torn crouton, baby spinach, capers, balsamic dressing and cracked black pepper	R115
Fish Soup toasted baguette and aioli	R130

Mains

Squid Ink Risotto garlic calamari, asparagus, salsa verde and parmesan	R160
Fillet of Beef lemon and herb roasted potato, baby carrots, green peppercorn sauce	R235
Grilled Fish of the Day roasted pepper, tomato and anchovy ragout, green beans, baby potato and sauce vierge	R170
Grilled Franschhoek Trout wholegrain mustard glazed trout, potato and fennel salad, salsa verde	R155
Seafood Linguine mixed seafood, garlic, parsley, chilli and white wine	R165
Moules Frites french style mussels steamed in white wine, cream, shallots, celery, fennel seeds served with chips	R160
Grilled Garlic Prawns creamy lemon butter sauce, served with green garden salad and chips	R305
Confit Duck Leg baby vegetables, creamed kale, caramelised onion puree, roast wild mushrooms	R165
Spanish Paella short grain rice cooked in pepper, tomato, chicken, chorizo, line fish, prawns, calamari, mussels, white wine, fish stock and saffron	R175
Espetada marinated sirloin, green pepper, chorizo, red onion, prego basting and summer vegetables	R175
Fish and Chips beer battered kingklip, tartar sauce and green salad	R150
Lamb Burger topped with hummus, tzatziki, avo, crispy onion rings and chips Extra Toppings: smoked cheddar bacon	R110 R25 R30
Roasted Free-Range Chicken Supreme pepperonata, confit oregano potato and basil oil	R150
Beef Tartar classic condiments and chips	R185

Sides

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

Flatbreads & Dips

Parma Ham rocket and shaved parmesan	R135
Salmon cream cheese, avocado and spring onion	R135
Tarte Flambee crème fraîche, smoked pork lardons, white onion and gruyère	R98
Lebanese Flatbread spiced ground beef, mint yogurt and coriander	R110
Pulled Pork Flatbread mustard and apple cider dressing, red onion and red cabbage	R110
Avocado and Feta home-made napolitano sauce	R95
Garlic and Olive Oil Flat Bread	R40
Homemade Rosemary Bread	R40
Dips hummus tzatziki olive tapenade *Order a flatbread or rosemary bread to accompany the dips	R40 R35 R45

Extra Toppings

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

Kiddies

Margherita Pizza	R55
Linguine Meatballs	R68
Calamari and Chips	R70
Chicken Popcorn and Chips	R65

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

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