

## Pintxos Bar

Pintxos (pronounced 'peen-chos') are small bites of Northern Spanish cuisine originating in San Sebastian.

Join us everyday from 4pm in the downstairs bar for a truly authentic Spanish bar snack experience, accompanied by a selection of South African wines, draught & local craft beers, and our signature cocktails.

Menu changes often but choose from a selection of croquettes, gilda, calamari, olives, baguette with various toppings and cured meats.

## Tapas

<b>LAMB MEATBALLS</b>	<b>86</b>
Fragranced meatballs in homemade bread with minted yoghurt	
<b>FRIED CALAMARI AND SQUID</b>	<b>90</b>
Moroccan spiced & deep fried with spicy tomato aioli	
<b>GRILLED HALLOUMI BRUSCHETTA</b>	<b>78</b>
Roasted tomato, rocket, lemon, basil pesto and capers	
<b>GRILLED BABY AUBERGINE</b>	<b>68</b>
Slow cooked potato, truffle baby beet & spiced hummus	
<b>SOTANO'S PATATAS BRAVAS</b>	<b>70</b>
Baked and fried potato with spicy mayo	
<b>FROMAGE AND CHARCUTERIE</b>	<b>180</b>
Mature cheddar, camembert, gorgonzola, prosciutto, cured chorizo, biltong butter & homemade olive bread, nuts & preserves	
<b>CHICKPEA AND TRUFFLE PARMESAN FRIES</b>	<b>80</b>
Truffle oil, grated parmesan, garlic aioli and chickpea chips	
<b>MOULES MARINIÈRE</b>	<b>95</b>
French style mussels steamed in white wine & cream served with homemade crostini	
<b>SMOKED PORK BELLY</b>	<b>78</b>
Sweet chili caramel sauce	
<b>HAKE CROQUETTES</b>	<b>78</b>
Lemon & caper aioli	
<b>SPANISH OCTOPUS</b>	<b>94</b>
Confit potato, capers & smoked paprika dressing	

## Salads

<b>CAESAR SALAD</b>	
Classic	<b>88</b>
Bacon	<b>108</b>
Chicken	<b>120</b>
Bacon and Chicken	<b>130</b>
Prawn	<b>135</b>
<b>GREEK SALAD</b>	<b>95</b>
Fresh salad of tomato, cucumber, goat's feta, red onion, capers, green pepper and olives	
<b>CHICKEN AND AVOCADO SALAD</b>	<b>135</b>
Spiced chicken breast with baby salad leaves, red pepper, red onion and feta	
<b>SEARED TUNA NICOISE SALAD</b>	<b>155</b>
Baby potato, exotic tomato, anchovies, capers, red onion, olives, fine green beans and poached egg	
<b>BEEF TAGLIATA</b>	<b>125</b>
Garlic & olive oil confit sliced beef, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, parmesan shavings, sundried tomato pesto & truffle oil, served cold	

## Mains

<b>CIDER PORK BELLY</b>	<b>175</b>
Served with butternut mash, green peas and apple puree	
<b>LOCAL MARKET FISH</b>	<b>165</b>
With calamari, parsley gremolata, fregola, broccoli & lemon purée	
<b>CONFIT CHICKEN</b>	<b>130</b>
Chicken leg & thigh, crushed new potato, baby leeks, roasted tomato & chili salsa	
<b>SEAFOOD LINGUINE</b>	<b>168</b>
Mixed seafood, garlic, parsley, chilli, white wine	
<b>MOULES FRITES</b>	<b>155</b>
French style mussels steamed in white wine, cream, shallots, celery and fennel seeds served with chips	
<b>SPANISH PAELLA</b>	<b>175</b>
Short grain rice cooked with peppers, tomato, chicken, chorizo, line fish, prawns, calamari, mussels, white wine, fish stock and saffron	
<b>FISH AND CHIPS</b>	<b>140</b>
Beer battered hake, tartar sauce & minted cold mushy peas	
<b>BEEF TARTAR</b>	<b>185</b>
Classic condiments and chips	
<b>SOTANO LAMB BURGER</b>	<b>110</b>
With hummus, tzatziki, avo, crispy onion rings and chips	
<b>EXTRA TOPPINGS:</b>	
Smoked cheddar	<b>25</b>
Bacon	<b>30</b>

## From the Grill

<b>BEEF ESPETADA</b>	<b>175</b>
Marinated sirloin, chorizo, prego basting, roasted summer vegetables & chips	
<b>FILLET OF BEEF</b>	<b>235</b>
Hasselback potato, onion fondant, café de paris butter & truffle baby beetroot	
<b>SIRLOIN</b>	<b>180</b>
Sliced served with fennel chimichurri, mustard sweet potato purée, crispy parsley & skinny fries	

## Sides

Baby veg bowl	<b>40</b>	Straw chips	<b>42</b>
Greek salad	<b>45</b>		

## Kiddies

<b>BEEF BURGER</b>	<b>70</b>
<b>LINGUINE MEATBALLS</b>	<b>68</b>
<b>CALAMARI &amp; CHIPS</b>	<b>70</b>
<b>CHICKEN STRIPS AND CHIPS</b>	<b>65</b>
<b>FISH &amp; CHIPS</b>	<b>70</b>

## Desserts

<b>CHURROS</b>	<b>62</b>
With chocolate dipping sauce	
<b>SOTANO BURNT CHEESECAKE</b>	<b>68</b>
Salted caramel ice cream & brandy snap	
<b>LEMON TART</b>	<b>62</b>
Orange marmalade, summer citrus and orange blossom ice cream	
<b>MIXED BERRY AND CHOCOLATE SEMIFREDDO</b>	<b>70</b>
Fresh berries & shaved chocolate	
<b>ICE CREAM (PER SCOOP)</b>	<b>30</b>
Chocolate / vanilla bean / salted caramel	

## Lunch Specials

<b>12PM - 3PM</b>	
<b>ROCKET &amp; AVO SALAD</b>	<b>82</b>
With pumpkin seeds, parmesan & balsamic reduction	
<b>VEGAN QUINOA SALAD</b>	<b>76</b>
Black beans, cannellini beans & chickpeas with lemon dressing	
<b>CHICKEN SCHNITZEL</b>	<b>85</b>
Panko-crust served with mushroom sauce, cumin glazed carrots & mange tout	
<b>MUSHROOM BURGER</b>	<b>95</b>
Beef burger with caramelised onions, emmenthal cheese & mushroom sauce served with skinny fries & onion rings	
<b>STEAK SANDWICH</b>	<b>95</b>
With peppadews, caramelised rocket, roasted tomato, mustard	
<b>CHORIZO PASTA</b>	<b>87</b>
Penne pasta, napolitana with peppers, parmesan, chilli & garlic	
<b>RISOTTO</b>	
Prawn & citrus with baby marrow	<b>96</b>
wild mushroom & parmesan	<b>92</b>
<b>FRIED CALAMARI</b>	<b>78</b>
With herb cous cous and tartar sauce	
<b>FISH &amp; CHIPS</b>	<b>95</b>
Beer battered hake served with skinny fries & tartar sauce	
<b>BUTTERNUT &amp; RICOTTA RAVIOLI</b>	<b>72</b>
With burnt sage butter	

**BURGER SPECIAL EVERY**

*Wednesday*

**LUNCH & DINNER**

**2 FOR 1 LAMB BURGERS**



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## Soft Drinks

Appletiser
Grapetiser Red
Bos Ice Tea Berry
Bos Ice Tea Lemon
Bos Ice Tea Peach
Coke
Coke Light
Coke Zero
Sprite Zero
Fitch & Leedes Bitter Lemon
Fitch & Leedes Ginger Ale
Fitch & Leedes Lemonade
Fitch & Leedes Soda Water
Fitch & Leedes Tonic
Fitch & Leedes Pink Tonic
Fitch & Leedes Sugar Free Tonic
Fitch & Leedes Grapefruit Tonic
Tomato Cocktail
Rock Shandy
Mineral Water 1L
Mineral Water 500ml
Milkshake
Fruit Smoothie
Cordial
Orange juice
Apple Juice
Mango Juice
Pineapple Juice
Cranberry Juice
Strawberry Juice
Freshly Squeezed Orange Juice