

PARA PICAR

Our nibbles pair perfectly with an aperitif

BLISTERED EDAMAME BEANS V	75
Edamame beans splashed with rock salt, chilli, soya and lime	
HOT FRIED OLIVES V	65
Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli	
DATILES RELLENOS	55
Stuffed dates with a goats' cheese filling and crispy bacon wrapped	

CUENCOS

Our bowls of real goodness

BUDDHA BOWL V	95
Couscous, chickpeas, broccoli, corn, radishes, red pepper, tomatoes, lettuce and chilled coconut cream with lime juice and zest, soya sauce and chilli powder. Beetroot and black bean falafel balls	
SUNSHINE BOWL	115
Marinated wild mushrooms, pickled capsicum, curried aioli, crispy tortilla, smoked salmon fishcake and Cajun sweet potato	
CAMARON BOWL	105
Paprika blackened shrimp, avo, quinoa and freshly chopped pineapple and steamed broccoli with cilantro lime dressing	
SUMMER ASADA BOWL V	95
Roasted cauliflower and chickpeas, sliced nectarines, shaved radish and diced greens, red cabbage, with honey lemon dressing	

COCAS

Spanish flat bread

MEXICAN STREET BREAD	95
Mexican street pizza with roma tomatoes, red onion, sweet red pepper, corn, shredded pork on mozzarella and cheddar base	
SPANISH CHORIZO	90
Chorizo, sweet red pepper, black beans, green pepper with a cheddar base	
CHICKEN TACO BREAD	85
Chipotle sauce and mozzarella base with shredded cilantro chicken, white onion, pineapple and garnished with cream	
FOCACCIA	55
Blend of herbs, fresh garlic and a touch of mozzarella	

FEASTING

Sharing plates for two or three. Please allow 20-30 min

PAELLA DE BOQUERIA	290
Smoked pork neck and chipotle pepper chicken with white wine, braised fennel, roasted red onions, corn, edamame, black beans and saffron Bomba rice and crispy sage	
PAELLA DE MARISCOS	425
Paprika and chilli prawns, linefish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato Bomba rice	
CHURRASCO DE PICANHA	375
750 gr Coal-grilled matured beef rump picanha. Served with sea salt, chimichurri, salsa asado and rosemary roasted crushed baby potatoes with olive relish	
MERCADO WHOLE FISH	SQ
Fresh whole linefish, marinated in white wine, olive oil, garlic, lemon and smoky paprika. Rum roasted pineapple salad	
LANGOSTINOS POLLO CHIPOTLE	395
Smokey jalapeno and paprika thighs, fried sweet potato, wood-roasted pumpkin and coconut puree, corn and edamame salsa with six queen prawns, coal-grilled with paprika, garlic, chilli and fresh lime	

BOCADILLOS DE BAR

JALAPEÑOS DE QUESO CREMA	55
Cream cheese & jamon filling with garlic and sweet paprika spice or Cream cheese filling with garlic and sweet paprika spice V	
ZUCCHINI FRIES V	35
Crunchy panko crumbed zucchini served with garlic aioli	
SALTED CARAMEL CASHEWS	65
Baked in the oven till golden brown	

RAW + CURED

NAKED OYSTERS	28 EACH
SALMON TIRADITO	115
Tiger's Milk, ponzu, fresh granadilla, chilli, jalapeño, red onion, avocado and cilantro	
TUNA TIRADITO	95
With orange, ginger, sesame oil, chilli, onion, garlic, quinoa and cucumber	

TAPAS

Our favourite Hispanic small plates

ALBÓNDIGAS	68
Traditional Spanish meatballs in a rich tomato pasata	
ARTICHOKE AND FENNEL CROQUETTES V	70
With Asiago cheese and a lemon, chilli and garlic aioli	
MUSHROOM CROQUETTES V	67
With baby spinach, mushrooms, hard cheese and soya aioli	
TRINCHADO DE CARNE	95
Tender beef cubes, smothered in a creamy garlic, onion, chilli and red wine sauce with a dash of cream	
MOJO PORK TACO N	70
Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline	
POLLO MEXICOLA	65
Baby drumsticks with sticky glazy sweet paprika sauce	
BEEF AND PORK PINXTOS	95
Red wine marinated beef and pork cube kebob	
PEZ ESPADA	85
Coriander, cumin and sweet paprika marinated swordfish medallion with red pepper aioli	

HONEY CHIPOTLE CHICKEN TACO	80
Chicken fried with honey and chipotle peppers, with tomato, lettuce and crispy bacon topped with avo crème	
VEGAN TACO V N	75
Meat-free strips topped with cabbage curtido, mint, spring onion and a cashew sauce	
CAJUN CALAMARI	75
Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata	
WOOD-FIRED GOATS CHEESE N V	75
Spanish goats' cheese with rustic tomato salsa, green olive pesto and crusty market bread	
POLLO FRITO TACO	70
Crispy beer battered fried chicken, sriracha aioli, cabbage curtido, mint and spring onion	
PRAWN TACO	85
Grilled butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper, tomato, cilantro and oregano served in a soft shell taco	

COAL AND HEARTH

Cooking on coals and in our wood-fired oven adds a unique flavour to our dishes

MUSHROOM FIDEUA V	140	LOMO SALTADO KEBOB	220
Our fideua with crispy angel hair pasta, seasonal mushrooms, baby spinach, peas and Asiago cheese finished in the wood-fired hearth. Served with a garlic aioli		Beef fillet kebob marinated in soya, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes and crispy black rice	
ARTICHOKE & FENNEL BAKED FISH	195	CHIPOTLE CHICKEN	160
Fresh linefish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic. Topped with orange, mint, red onion and caper berries		Smoky jalapeño and paprika thighs, fried sweet potato, wood-roasted pumpkin and coconut puree, corn and edamame salsa	
PAN OF PRAWNS	350	PORK FILLET LA LENA	170
Queen prawns, coal-grilled with paprika, garlic, chilli and fresh lime. Finished off in our wood-fired oven and topped with a caper berry salsa		Citrus-marinated pork tenderloin with green peppercorn and sage sauce, topped with a drunken borracha salsa and roasted sweet potato	
BUTCHER'S DAUGHTER N	260	RIBS AND WINGS	165
300 gr Matured rib-eye with chimichurri patatas, sautéed greens and hazelnut praline		Coal-grilled sweet & spicy glazed pork ribs with smoky chicken wings served with corn on the cob	
SON OF A BUTCHER MAN N	380	SALMON CON SALSA DE MANGO	265
500 gr On the bone, wet aged primal cut with Mexican street corn, queso fresco, pico de gallo and smoked garlic butter. Roasted bone marrow		Smoky paprika-rubbed, grilled salmon, topped with a mango salsa and drizzled with olive oil	

SIDES

VEGETABLE SALVADO	39
Sautéed baby spinach, green beans and blistered vine tomatoes	
PATATAS BRAVAS	39
Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble	
ESQUITES	38
Mexican street corn with cilantro, jalapeno, red onion, chilli and lemon aioli	
ARROZ ESPANOL	35
Spanish rice bowl with garlic, jalapeño, paprika peppers, olive relish, corn and mozzarella	
CATALAN ROASTED VEG	35
Coal-fired seasonal veg with marinated Kalamata olives in salsa rojo	
HAND CUT CHIPS	35
Sweet potato chips	

POSTRES

CHURROS	49
Churros with a chilli chocolate sauce	
EL GELATO	30
Daily selection of flavours /price per scoop	
CHOCOLATE NEMESIS N	87
Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramellce-cream and frozen berries	
DRUNKEN CREMA N	67
Honey & whiskey crema, granadilla custard and almond praline	

BRUNCH

Available Saturday and Sunday mornings

POTATO ROASTED POBLANO TACO	55	STRAWBERRY AND KALE CUENCO	105	MEXICAN COCA	110
Potato cubes, roasted poblano peppers, fresh avocado, red onion on a bed of crisp lettuce		Fresh chopped kale, strawberries, blueberries, cranberries and roasted pine kernels with a honey lemon dressing		Corn, bell peppers, cheese, Roma tomatoes, red onion, pulled pork and chipotle sauce with fresh chopped cilantro	
SMALL MUSHROOM PAELLA	85	JALAPEÑO HONEY CRISPY FRIED CHICKEN BLT	95	UNA SARTEN	85
Seasonal mushrooms, red pepper sofrito with red onion, diced tomatoes roasted to perfection, infused with garlic and saffron Bomba rice		Deep fried crispy chicken in a sweet and spicy jalapeño honey dressing with bacon, tomato and mix lettuce - add egg @ R3		Smokey beans, chorizo, tomato, red onion, celery and mixed herbs topped with poached eggs	

Cocktails

HOLLABACK HAVANA	75
Bacardi rum, Campari, muddled fresh pineapple, strawberries, fresh lemon juice and sugar syrup	
ALEGRA SANGRIA	85
Graham Beck Brut MCC, triple sec, Chambord, freshly squeezed orange & grapefruit juice	
MOCKINGBIRD	75
Single batch vodka, Chambord, fresh pineapple juice, fresh lemon juice & sugar syrup	
DISCO SOUR	79
Bombay Sapphire Gin, Cointreau, Aguafaba, sugar syrup & fresh lemon juice	
DOC MARTINI	95
Hendricks Gin, fresh lemon juice, Galliano & violet syrup	
MOJITO FRESCA	59
Bacardi rum, lime, mint, mixed berries & soda	
	75
* non-alcoholic	
LADY JANE *	59
Cold brew breakfast tea, Stoney Ginger Beer, granadilla & fresh thyme	
LA CONCHITA	85
Absolute Vodka, vanilla, fresh pineapple juice and granadilla pulp. Served with a double shot of Graham Beck MCC	
LIMA SUPRIMA	79
Bombay Sapphire Gin, Sauvignon Blanc, cucumber, roasted apple puree, mint & Stoney Ginger Beer	
MAJOR TOM	79
Woodford Reserve Bourbon, mango syrup, fresh lemon juice, litchi juice, cherry marmalade pinotage & Aguafaba	
I MET A STRANGE LADY	85
Black Barrel Mount Gay Rum, Campari, sugar syrup, fresh lemon & pineapple juice, topped with ginger ale	
MISS. DEAMENOR	75
Jose Cuervo Tradicional Tequila, lemon juice, soda, grapefruit juice, topped with soda water and a salted rim	
AN APPLE A DAY	85
Elephant Gin, fresh lemon juice, Galliano and in-house apple/ginger syrup	
VALENCIA'S LOVE	75
Vodka, triple sec, fresh orange juice, orange blossom syrup and Aguafaba.	
THE SPANIARD	109
Mescal Amores, The Spaniard Whisky, Antica Formula & Angostura bitters	

*Non-Alcoholic
Aguafaba is vegan alternative to egg whites

Gin

BLOEDLEMOEN Salt River Cape Town	36
PIENAAR & SONS EMPIRE Orient Cape Town	38
INVERROCHE CLASSIC Verdant / Amber Cape Town	39
MUSGRAVE CLASSIC Pink Salt River Cape Town	42
ELEPHANT GIN Germany	45
MONKS GIN MARY JANE BREEDE VALLEY W Cape	44
GINIFER Johannesburg	36
MIRARI Johannesburg	44
Damask Rose / Orient Spiced / Amber	
BOTANIST ISLAY Scotland	50
MALFY Amalfi Coast Italy	37

Grapefruit / Blood orange / Lemon	
HENDRICK'S SCOTLAND CLASSIC / Orbium / Midsummer	45
GIN MARE Barcelona Spain	55
GEOMETRIC GIN Cape Town	39
WIXWORTH England	30
SIXDOGS BLUE GIN DE WET South Africa	45
SEEDLIP Non-alcoholic gin	48
BOMBAY SAPPHIRE HOUSE INFUSED GIN	32
Blueberry & Rosemary / Grapefruit & Sage / Orange & Cinnamon/ Coffee & Vanilla	

Tonic

FITCH & LEEDS Stellenbosch (200ml)	25
Indian / Pink / Blue / Light	
CHINCHONA Cape Town	29
Premium / Pink	
FEVERTREE Great Britain (200ml)	42
Elderflower / Mediterranean	

Tonic Essence

SYMMETRY TONIC Western Cape	20
Citrus / Floral / Spice	
CAPERITIF KAAPSE DIEF Swartland	20
*THE DUCHESS VIRGIN GIN & TONIC Cape Town	45
Original / Floral	
*Non-Alcoholic	

Cognac

HENNESSY	VS 45 / VSOP 67 / XO 200
	D'USSE VSOP 49
REMY MARTIN	VSOP 73
COURVOISIE	39

Beer and Cider

On Tap

STELLA ARTOIS	53
CASTLE LITE	45
LOXTONIA STONE FRUIT CIDER	53

Ciders

HUNTERS DRY	37
LIEFMANS FRUITESSE	55
KOPPARBERG STRAWBERRY & LIME	55
LOXTONIA CHERRY Crispy green apple	50

Beers

SALITOS TEQUILA BEER	49
DRAGON FIRE GINGER BEER	55
DUVEL	65
LA CHOUFFE	65
CBC AMBER WEISS	65
CBC PILSNER	55
DEVILS PEAK IPA	55
DEVILS PEAK LAGER	45

Tequileria

JOSE CUERVO TRADICIONAL JALISCO Mexico	32
ESPOLON OAXACA Mexico	43
HERRADURA JALISCO Mexico	55
DON JULIO JALISCO Mexico	63
MEZCAL AMORES JALISCO Mexico	67
LOS DANZANTES Espadin OaxacaMexico	JOVEN 74 / REPOSADO 84
LEONISTA MEZCAL The Karoo, Cape Town	40
Reposado / Honey	

Rum Bar

DON PAPA NEGROS, PHILIPPINES	40
SAILOR JERRY VIRGIN ISLANDS	29
MOUNT GAY BLACK BARREL RUM BARBADOS	46
BACARDI Oro 29 / Negra 29 / Anos	35

Aperitif & Digestifs

LUSTAU SHERRY JEREZ Spain, Puerto Fino very dry	64
DON NUNO OLOROSO DRY	84
PEDRO XIMENEZ SAN EMILIO very sweet	92
ANTONELLA RED GRAPPA Italy	95
NONINO GRAPPA Italy	75
CARPANO ANTICA FORMULA Italy	30
FERREIRA RUBY PORT Portugal	36

Specialty Café

CHOCOGNAC ESPRESSO & COGNAC	70
Cream and dark chocolate shavings	
CAFÉ BOMBON ESPRESSO with condensed milk	35