

PARA PICAR Our nibbles pair perfectly with an aperitif

BLISTERED EDAMAME BEANS	88
Edamame beans splashed with rock salt, chilli, soya and lime	
HOT FRIED OLIVES	79
Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli	
ZUCCHINI FRIES	62
Crunchy panko crumbed zucchini served with garlic aioli	
PAN DE TOMATE	60
Petite Spanish flat bread dressed with fresh chopped marinated tomatoes, garlic, herbs, and olive oil	

RAW + CURED

NAKED OYSTERS	38 EACH
SALMON TIRADITO	119
Chili, lime and cilantro cures smoke salmon trout garnished with fresh cilantro, toasted coconut shavings and pappadums	
SHRIMP CERVICHE TOSTADA	68
Crunchy salted corn tortilla topped with a marinated shrimp, cucumber, cilantro, red onion, avo and diced jalapeños (3)	
TATAKI	120
Season and seared beef fillet dressed with honey and soy sauce	

ENSALADAS

BUDDHA BOWL	98
Beetroot and black bean falafel balls, couscous, chickpeas, broccoli, corn, radishes, red pepper, tomatoes, lettuce, and chilled coconut cream with lime juice and chilli powder	
SHRIMP & ARTICHOKE GREEN SALAD	135
Pan fried Italian-herbed shrimps, artichoke hearts, fresh tomatoes, toasted pine nuts and zesty lemon vinaigrette	
POLLO AL LIMÓN	139
Grilled chicken breast, fresh lemon, spinach, basil, mixed greens, tomatoes, corn, feta, olives, rocket served with a basil pesto dressing	
SOY - HONEY BEEF SALAD	145
Seared beef fillet dressed with honey and soy sauce served on a bed of mixed greens, cucumbers, red onions and tomatoes.	
PANZANELLA (NEW)	165
Fresh summer salad of prosciutto, bocconcini, parmesan cheese, mixed herbs, greens and exotic tomatoes served with a balsamic vinaigrette and garlic infused croutons	

FIDEUÁ pronounced: 'feed-e-wah'

SEAFOOD	189
Mix of shrimps, calamari and clams shells in a rich seafood broth infused in crispy angel hair pasta	
MUSHROOM	165
Mix of seasonal mushrooms, baby spinach, peas, Asiago cheese with a crispy angel hair pasta served with a garlic aioli Add: chicken 45	

COCAS + QUESADILLAS

PORK RIB FLAT BREAD	129
Pork rib sautéed in whiskey sauce, corn, red pepper, mozzarella cheese, with a Napolitano base	
CHIPOTLE CHICKEN FLAT BREAD	115
Chicken breast, red onion, Chipotle sauce, and mozzarella cheese, topped with avo	
FOCACCIA	70
Blend of herbs, fresh garlic and a touch of mozzarella	
SEASONAL MUSHROOM QUESADILLA	115
A variety of seasonal mushrooms, mixed with kale, goats cheese crema and salsa verde between toasted tortillas	
LAMB QUESADILLA	125
Lamb mince cooked with leeks, celery, carrots, and tomato puree served between toasted tortillas	

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

PAELLA DE BOQUERIA	325
Smoked pork neck and chipotle pepper chicken with white wine, braised fennel, roasted red onions, corn, edamame beans, black beans and saffron bomba rice and crispy sage	
PAELLA DE ALBONDIGAS	310
Spanish meatballs, corn, peppers, onion, black beans, paprika and bomba rice in spicy napolitano sauce, baked in a wood-fired oven	
PAELLA DE MARISCOS	475
Paprika and chilli prawns, linefish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato bomba rice	
CHURRASCO DE PICANHA	410
750g coal-grilled matured beef rump picanha. Served with chimichurri, salsa asado and rosemary roasted crushed baby potatoes with olive relish	
LBQR FRIED CHICKEN	299
Deboned whole chicken, coated in buttermilk and spices, fried until golden, and served with smokey aioli, buttered greens and hand cut potato chips	

TAPAS Our favourite Hispanic small plates

CLÁSICAS

TRINCHADO DE CARNE	99
Tender beef, smothered in a creamy garlic, onion, chilli and red wine sauce with a dash of cream	
MUSSELS	120
Full shell mussels in a creamy coconut lemon grass sauce	
WOOD-FIRED GOAT CHEESE	88
Spanish goat cheese with rustic tomato salsa, green olive pesto and crusty market bread	
CHICKEN WINGS	69
Charcoal grilled BBQ or chipotle basted chicken wings	
LBQR FRIED CHICKEN	88
Deboned chicken, coated in buttermilk and spices, fried until golden, and served with smokey aioli	
CAJUN CALAMARI	88
Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata	
CHICHARONNES	85
Fried pork belly with black bean paste, drunken pineapple, and apple salsa	

SWEETA POTATO TAMAL (NEW)	90
Crispy sweet potatoes slices served with a herb guacamole, micros greens and a chilli avo oil	

GOATS CHEESE JALAPEÑOS RELLENO (NEW)	88
Tempura goats cheese jalapeños served on a red pepper and chili sauce and apple slaw	

CORDERA EMPANADA	95
Lamb mixed with leeks, celery, carrots and tomato puree, folded in a baked corn dough, on a red pepper crema	

CROQUETAS

HAM AND CHEESE CROQUETTES	95
Served with garlic aioli	

CONFIT DUCK ARANCINI (NEW)	95
Pulled confit duck and bomba rice rolled, crumbed and deep fried. Served with a charred onion aioli and beet sprouts	

ARTICHOKE AND FENNEL CROQUETTES	72
With asiago cheese and a lemon, chilli and garlic aioli	

MUSHROOM CROQUETTES	74
With baby spinach, mushrooms, hard cheese and soya aioli	

TACOS

MOJO PORK TACO	84
Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline	

GRILLED TEQUILA LIME CHICKEN TACO	80
Garlic and tequila marinated chicken, grilled and topped with cabbage, red onion, queso fresco, avo and cilantro	

HONEY CHICKEN & BACON TACO	88
Chicken grilled in honey and chipotle peppers, with tomato, lettuce and crispy bacon topped with avo crema	

POLLO FRITO TACO	88
Crispy beer battered fried chicken, sriracha aioli, cabbage curtido, mint and spring onion	

PRAWN TACO	99
Crispy butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper, pineapple, tomato, cilantro and oregano	

TACO VERDURAS	81
Beetroot and black bean falafel, hummus, roasted red peppers, corn, and a coconut and lime cream	

SALMON TACO	R95
Grilled salmon with a mango salsa topped with a sriracha aioli	

COAL + HEARTH

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

ARTICHOKE & FENNEL BAKED FISH	225	CHILLI & LIME PAN OF PRAWNS	445
Fresh linefish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic cream; topped with orange, mint, red onion and caper berries		Wood fire baked chilli & lime prawns served with pico de gallo and spanish rice	
BUTCHER'S DAUGHTER	285	LAMB ENCHILADA	185
300g matured rib-eye with chimichurri patatas, sautéed greens and hazelnut praline		Slow cooked pulled lamb prepared with rosemary, garlic and roasted red peppers, rolled in a tortilla before being finished in a wood fired oven and topped with a homemade spicy enchilada sauce and mozzarella cheese	
LOMO KABOB	235	MUSSEL POT	190
Beef fillet kabob marinated in soya, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes and crispy black rice		Full shell mussels in a creamy coconut lemon grass sauce	
CHIPOTLE CHICKEN	189	PORK BELLY AL PASTOR (NEW)	185
Smokey jalapeño and paprika thighs, fried sweet potato, wood-roasted edamame salsa		Slowed cooked succulent pork belly served on a spicy achiote sauce, drizzled with a coriander emulsion and pineapple salsa	
PORK FILLET LA LENA	190	LA BOQUERIA TOMAHAWK (NEW)	365
Citrus-marinated pork tenderloin with green peppercorn and sage sauce, topped with a drunken salsa and roasted sweet potato		Charcoal grilled Tomahawk steak served with Hasselback potato and Salvado vegetables. Topped with herb butter and chimichurri	
WHISKEY GLAZED RIBS	330		
Spice rubbed, coal grilled, whiskey pork ribs served grilled corn			

LADOS Sides

VEGETABLE SALVADO	45
Sautéed baby spinach, green beans and blistered vine tomatoes	
VEGETABLE CATALANA	45
Roast vegetables with Napolitana sauce	
PATATAS BRAVAS	47
Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble	
ESQUITES	48
Mexican street corn with cilantro, jalapeño, avo, red onion, chilli and lemon aioli	
HAND CUT CHIPS	46
Potato or sweet potato chips	
GRILLED CORN RIBLETS	57
Olive oil & paprika marinated, charcoal grilled corn riblets	
BROCOLINI	59
Chargrilled broccoli	
SALVADORAN SLAW	49
Rainbow slaw with zesty lemon dressing and crunchy nutty flavours of toasted sunflower, pumpkin, and sesame seeds	
HEIRLOOM TOMATO BOWL	65
Heirloom tomatoes dressed with olive oil and sea salt	

POSTRES Desserts

CHURROS	64
Churros with a chilli chocolate sauce	
EL GELATO	39
Daily selection of flavours/price per scoop	
CHOCOLATE NEMESIS	95
Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramel ice-cream and berries	
DRUNKEN CREMA	84
Honey and whiskey flavoured panna cotta served with granadilla and almond praline	
WHOOPIE PIE	88
Chocolate chip cookies sandwiched with vanilla ice cream and topped with toasted marshmallows.	
CHOCOLATE CARAMEL SUNDAE	95
Chocolate brownie truffle rolled in pistachio nuts, salted caramel ice cream, vanilla gelato, and blue berries, topped with whipped cream and caramel sauce	
STRAWBERRY & COOKIE SUNDAE	95
Strawberry sorbet, cookie dough dairy free ice cream, berry coulis, maraschino cherry, blue berries, strawberries, and a biscuit crumble	
CREMA CATALANA	85
Classic Spanish baked custard	



View our menu online



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COCKTAILS

SIGNATURES

MAJOR TOM (W)

Woodford bourbon, mango puree, citrus topped with cherried merlot

LIMA SUPREME (G)

Beefeater gin, lemon juice, Sauv Blanc, roasted apples and cucumber topped with Stoney

MOJITO FRESCA (R)

Havana 3yr, strawberry syrup, mixed berries topped with soda

BERRY BASIL SMASH (W)

Ballentine's Finest, black berry syrup, citrus and mint topped with soda

VALENCIAS LOVE (V)

Absolut Vodka, orange juice, citrus with a kiss of strawberry

EAU DE SPICE (W)

Ballentine's Finest, pineapple, citrus, aguafaba and spicy ginger syrup

LA CONCHITA (V)

Absolut Vodka, pineapple juice, passion fruit, Augafaba served with a side of to Spritz

SCOTCH & GINGER HI BALL (W)

Ballentine's Finest, citrus juice, lemon grass and ginger topped with Stoney and bitters

CLASSICS

99 

APEROL SPRITZ (A)

Aperol, Cinzano to spritz topped with soda,

95 

MARGARITA (T)

El Jimador blanco, Triple Sec and fresh citrus. Served frozen or with a salted rim.

120 

PALOMA (T)

El Jimador blanco, fresh grapefruit juice, fresh citrus juice topped with soda and served with a salted rim

90 

FRENCH 75 (G)

Beefeater gin, Triple Sec and lemon topped with Cinzano to spritz.

85 

NEGRONI (G)

Beefeater gin, Campari and Cinzano Rosso.

90 

MOSCOW MULE (V)

Absolut Vodka, fresh lemon juice topped with ginger beer.

105 

ESPRESSO MARTINI (V)

Absolut Vodka, Kahlua and fresh espresso

85 

WHISKY SOUR (W)

Ballentine's Finest, fresh lemon juice, sugar and bitters.

105 

90 

90 

75 

95 

85 

110 

95 

PREMIUM

ESPECIA MARGARITA (T)

Del Maguey las Milpas mezcal, lime juice. Cointreau served with a spicy salted rim.

P.O.R 

110 


SEÑOR CEREZA (W)

Woodford Reserve, cherry syrup with smoke and cherries.

110 

PEPIN YOUR STEP (G)

Hendricks gin, elderflower, cucumber and fresh citrus.

P.O.R 

DE LA TIERRA (T)

Del Maguey Chichicapa mezcal, fresh orange juice and thyme.

100 

BUMBU ROSE (R)

Bumbu rum, Cocchi rosa vermouth, pineapple juice, lemon juice topped with ginger ale and bitters.

110 

LILLET & VERROCHE (G)

Inverroche classic, Lillet rose, fresh lime served with blueberries.

90 

POMELO TO SPRITZ (G)

Malfy Rosa, grapefruit juice, grapefruit soda and sage.

125 

EL GORRO (T)

Avion blanco, Antica Formula Vermouth, sugar and bitters, served with cherries

COCKTAIL LEGEND

(A) Aperitif | (G) Gin | (R) Rum | (T) Tequila | (V) Vodka
(W) Whisky & Whiskey | (B) Bourbon

TEQUILERIA

TEQUILA

CLASE AZUL Jalisco Mexico	195
EL JIMADOR Jalisco Mexico	35
Reposado/Blanco	
ESPOLON Oaxaca Mexico	55
Reposado/Blanco	
HERRADURA Jalisco Mexico	58

DON JULIO Jalisco Mexico	Blanco 88
Reposado 95	Anejo 195 1942 450
FORTALEZA REPOSADO Jalisco Mexico	110
ROOSTER ROJO Jalisco Mexico	Reposado 45
	Anejo 55
CENOTE Jalisco Mexico	Reposado 110
	Anejo 125

CODIGO 1530 Jalisco Mexico	'Rosa' Napa Cabernet Barrel Rested 85
	Reposado 95 Anejo 180
KAH Jalisco Mexico	Reposado 85 Anejo 95
MIJENTA	Blanco 95 Reposado 145
LOS LOCOS REPESADO Jalisco Mexico	85

MEZCAL

LOS DANZANTES Espadín Oaxaca Mexico	Joven 79
	Reposado 89
LEONISTA MEZCAL KAROO	45
Reposado / Honey	
SE BUSCA Oaxaca Mexico	Reposado 100
	Anejo 125

Bottle Service Available on Request please ask your Server for more details

VODKA

ABSOLUT BLUE Sweden	30
ABSOLUT WATERMELON Sweden	30
CRYSTAL SKUL Canada	100
BELVEDERE Poland	48
GREY GOOSE France	48
STOLICHNAYA Latvia	28
STOLICHNAYA VANILLA Latvia	28
STOLICHNAYA ELIT Latvia	55
ZUBROWKA Poland	32

GIN

LOCAL

BLOEDLEMOEN Salt River Cape Town	38
PIENAAR & SONS Cape Town Empire	40
INVERROCHE Cape Town Classic/Verdant/Amber	45
MUSGRAVE Salt River Cape Town Classic/Pink	46
GINIFER Johannesburg	39
MIRARI Johannesburg Damask Rose/Orient Spiced/Amber	49
GEOMETRIC GIN Cape Town	39
SIX DOGS Karoo Blue Gin	40
WILDERER GIN Cape Town Fynbos/Rose	35

INTERNATIONAL

GINATO Ravenna Northern Italy Clementino/Limanato/Pompelmo	37
ELEPHANT GIN Germany	49
MALFY Amalfi Coast Italy Grapefruit/Blood orange/Lemon	40
BOTANIST ISLAY Scotland	55
HENDRICK'S Scotland Classic/Orbium/Midsummer/Lunar	40
GIN MARE Barcelona Spain	58
BULLDOG GIN England	35
BEEFEATER London	35
BEEFEATER PINK London	35
BEEFEATER BLOOD ORANGE	35
MONKEY 47 Germany	70

NON ALCOHOLIC

SEEDLIP Non-alcoholic gin	52
ABSTINENCE* (non-alcoholic) Cape Town Spice/Citrus	36

WHISKY & WHISKEY

SCOTCH WHISKEY

COMPASS BOX Great King	55
Hedonism	119
The Spaniard	82
Oak Cross & Orangerie	82
Peat Monster & Spice Tree	82

GLENMORANGIE The Original 10YO	50
The Lasanta 12YO - Sherry cask	65
The Quinta Ruban 14YO - Port cask	69
The Nectar D'or - Sauternes cask	99

GLEN SCOTIA Single malt Scotch Whisky **58**

BENRIACH 12YO Speyside Single Malt **53**

THE GLENLIVET 12yr Single malt Scotch Whisky **55**

THE GLENLIVET FOUNDERS RESERVE **48**

THE ARRAN MALT 10yr Single malt Scotch Whisky **55**

BUNNAHBHAIN 12yr Single malt Scotch Whisky **79**

AULTMORE SPEYSIDE Single malt Scotch Whisky	12 Year 68
	18 Year 139

LAPHROAIG 10yr Islay single malt **50**

ARBEG 10yr Islay single malt **64**

LAGAVULIN 16yr Islay single malt **109**

GLENFIDDICH Single malt Scotch Whisky	12 Year 52
	15 Year 79
	18 Year 135

TONIC ESSENCE

SYMMETRY TONIC Western Cape Citrus / Floral / Spice	25
CAPERITIF KAAPSE DIEF Swartland	25
THE DUCHESS VIRGIN GIN & TONIC Cape Town Original/Floral	49

MACALLAN HIGHLAND Single malt	12 Year 60
	15 Year 105

BALLANTINES FINEST 3yr blended Scotch Whisky **30**

JAPANESE WHISKY

NIKKA Japanese Blended Whisky From The Barrel **125**
Pure Malt **125**

KAMIKI Japanese blended Whisky **109**

IRISH WHISKEY

GLENGLASSAUGH Revival Highland single malt **49**

TULLAMORE DEW **38**

TULLAMORE DEW XO Rum Cask **38**

THE POGUES Irish Whiskey **42**

WEST CORK 10yr Single malt Irish Whiskey **58**

TEELING WHISKEY Single malt Irish Whiskey **55**

RED BREAST 12yr Single malt Irish Whiskey **74**

DEWARS Blended Irish Whiskey	12 Year 34
	15 Year 78

JAMESON Blended Irish Whiskey	Caskmate Stout 42
	Caskmate IPA 42
	Select reserve 45

AMERICAN WHISKEY

WOODFORD RESERVE Kentucky Bourbon **48**

JACK DANIELS Tennessee Whiskey	Gentleman Jack 38
	Rye 35

TONIC

FITCH & LEEDS Stellenbosch Indian/Pink/Blue/Light	28
CHINCHONA Cape Town Premium/Pink	32
FEVERTREE Elderflower/Mediterranean	46

BEERS

DRAGON FIRE GINGER BEER	59
CBC AMBER WEISS	69
DEVILS PEAK IPA	59
CASTLE LIGHT	38
HEINEKEN	55
WINDHOEK DRAUGHT	49
CORONA	55
SOL	55

BEER ON TAP

STELLA ARTOIS	59
CASTLE LITE	48

CIDERS & COOLERS

HUNTERS DRY	38
KOPPARBERG STRAWBERRY & LIME	58
SAVANNA LITE	38
SAVANNA DRY	38

COGNAC

HENNESSY	VS 49 / VSOP 69 / XO 210
BISCUIT & DUBOUCHE	VS 49 /VSOP 78
REMY MARTIN	VSOP 78
COURVOISIER	VS 42

APERITIF & DIGESTIFS

ANTONELLA RED GRAPPA Italy	95
NONINO GRAPPA Italy	75
CARPANO ANTICA FORMULA Italy	30
FERREIRA RUBY PORT Portugal	36
JAGERMEISTER Germany	35

RUM BAR

DON PAPA Negros, Philippines	44
SAILOR JERRY Virgin Islands	32
MOUNT GAY BLACK BARREL RUM Barbados	49
BACARDI Cuba	
Oro	32
Negra	32
Anos	35