



RAW + CURED

NAKED OYSTERS	32 EACH
SALMON TIRADITO	118
Tiger's Milk, ponzu, fresh granadilla, chilli, jalapeño, red onion, avocado and cilantro	
TUNA TIRADITO	98
With orange, ginger, sesame oil, chilli, onion, garlic, quinoa and cucumber	
GAZPACHO (NEW)	75
Raw tomato blitzed with red wine vinegar & garlic, served with toast, parmesan, green olives, artichokes and mozzarella shavings	

CUENCOS Our bowls of real goodness

BUDDHA BOWL V	98
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	118
Marinated wild mushrooms, pickled capsicum, curried aioli, crispy tortilla, smoked salmon fishcake and Cajun sweet potato	
CAMARON BOWL	108
Paprika blackened shrimp, avo, quinoa and freshly chopped pineapple and steamed broccoli with cilantro lime dressing	
SUMMER ASADA BOWL V	98
Roasted cauliflower and chickpeas, sliced nectarines, shaved radish and diced greens, red cabbage, with honey lemon dressing	

COCAS Spanish flat bread

MEXICAN STREET BREAD	98
Mexican street pizza with roma tomatoes, red onion, sweet red pepper, corn, shredded pork on mozzarella and cheddar base	
SPANISH CHORIZO	93
Chorizo, sweet red pepper, black beans, green pepper with a cheddar base	
CHICKEN TACO BREAD	88
Chipotle sauce and mozzarella base with shredded cilantro chicken, white onion, pineapple and garnished with cream	
FOCACCIA	57
Blend of herbs, fresh garlic and a touch of mozzarella	

FESTEJAR FEASTING

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

PAELLA DE BOQUERIA	298
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	435
Paprika and chilli prawns, linefish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato Bomba rice	
CHURRASCO DE PICANHA	390
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	50
Fresh whole linefish, marinated in white wine, olive oil, garlic, lemon and smoky paprika. Rum roasted pineapple salad	
LBQR FRIED CHICKEN (NEW)	265
Basque garlic butter crispy whole deboned chicken pieces with cumin crema and greens	
MARISCOS CRUJIENTES (NEW)	275
Beer battered crispy cubed line fish, prawn and squid with lemon aioli	

Platos de Invierno Winter dishes coming soon

BARCELONA BOARD
Quince, semi-curado cheese, grilled Herrano with honey, Orujo macerated sultanas and taco crackers

ZARZUELA DE MARISCOS **N**
Seafood pot with prawns, crab legs, seared tuna, bulgar wheat, baby spinach, spicy sausage and ground almonds

BOCADILLOS DE BAR

JALAPEÑOS DE QUESO CREMA	57
Cream cheese & jamon filling with garlic and sweet paprika spice or cream cheese filling with garlic and sweet paprika spice V	
ZUCCHINI FRIES V	37
Crunchy panko crumbed zucchini served with garlic aioli	
SALTED CARAMEL CASHEWS	67
Baked in the oven till golden brown	

TAPAS Our favourite Hispanic small plates

ALBÓNDIGAS	70
Traditional Spanish meatballs in a rich tomato pasata	
ARTICHOKE AND FENNEL CROQUETTES V	72
With Asiago cheese and a lemon, chilli and garlic aioli	
MUSHROOM CROQUETTES V	69
With baby spinach, mushrooms, hard cheese and soya aioli	
TRINCHADO DE CARNE	98
Tender beef cubes, smothered in a creamy garlic, onion, chilli and red wine sauce with a dash of cream	
MOJO PORK TACO N	72
Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline	
POLLO MEXICOLA	67
Baby drumsticks with sticky glazy sweet paprika sauce	
BEEF AND PORK PINXTOS	98
Red wine marinated apricot, beef and pork cube kebob	
GRILLED ELJIMADOR LIME CHICKEN TACO (NEW)	98
Garlic and Eljimidador marinated chicken, grilled and topped with cabbage, red onion, queso fresco, avo and cilantro (Perfectly paired with a shot of Eljimidador Reposado)	

PARA PICAR Our nibbles pair perfectly with an aperitif

BLISTERED EDAMAME BEANS V	77
Edamame beans splashed with rock salt, chilli, soya and lime	
HOT FRIED OLIVES V	67
Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli	
DATILES RELLENOS	57
Stuffed dates with a goats' cheese filling and crispy bacon wrapped	

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

MUSHROOM FIDEUA V	145
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	
SALSA ROJA BAKED PASTA V	149
Baby spinach, mushroom, corn, walnut, and lentil cannelloni	
ARTICHOKE & FENNEL BAKED FISH	199
Fresh linefish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic. Topped with orange, mint, red onion and caper berries	
PAN OF PRAWNS	355
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	
BUTCHER'S DAUGHTER N	266
300 gr Matured rib-eye with chimichurri patatas, sautéed greens and hazelnut praline	
LOMO SALTADO KEBOB	227
Beef fillet kebob marinated in soya, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes and crispy black rice	
CHIPOTLE CHICKEN	175
Smoky jalapeño and paprika thighs, fried sweet potato, wood-roasted pumpkin and coconut puree, corn and edamame salsa	

HONEY CHIPOTLE CHICKEN TACO	83
Chicken fried with honey and chipotle peppers, with tomato, lettuce and crispy bacon topped with avo crème	
VEGAN TACO V N	77
Meat-free strips topped with cabbage curtido, mint, spring onion and a cashew sauce	
CAJUN CALAMARI	77
Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata	
WOOD-FIRED GOATS CHEESE V N	77
Spanish goats' cheese with rustic tomato salsa, green olive pesto and crusty market bread	
POLLO FRITO TACO	74
Crispy beer battered fried chicken, sriracha aioli, cabbage curtido, mint and spring onion	
PRAWN TACO	88
Grilled butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper, pineapple, tomato, cilantro and oregano served in a soft shell taco	
AVO TOSTADO (NEW)	71
Toasted ciabatta, blended green avocado salsa, white beans and grated manchego cheese	

LADOS SIDES

VEGETABLE SALVADO	40
Sautéed baby spinach, green beans and blistered vine tomatoes	
PATATAS BRAVAS	40
Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble	
ESQUITES	39
Mexican street corn with cilantro, jalapeño, avo, red onion, chilli and lemon aioli	
ARROZ ESPANOL	36
Spanish rice bowl with garlic, jalapeño, paprika peppers, olive relish, corn and mozzarella	
CATALAN ROASTED VEG	36
Coal-fired seasonal veg with marinated Kalamata olives in salsa rojo	
HAND CUT CHIPS	36
Potato or sweet potato chips	
FRIATURAS DE MAIZ (NEW)	42
Chopped spring onion and coriander, sour cream and corn fritters	

POSTRES DESSERTS

CHURROS	55
Churros with a chilli chocolate sauce	
EL GELATO	33
Daily selection of flavours /price per scoop	
CHOCOLATE NEMESIS N	89
Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramel-cream and frozen berries	
DRUNKEN CREMA N	69
Honey & whiskey crema, granadilla custard and almond praline	
FLAMING RUM CHATA CRÊPES	73
Cinnamon, orange, ginger and vanilla pod ice-cream and almond caramel	
DULCE MOUSSE (NEW) N	85
Dulce chocolate mousse with berry sorbet and crushed pistachio	

SPANISH PEARS **N**
Spanish red wine poached pears with tonka bean mousse; Alfajores and fresh coconut crumb and condensed milk & cinnamon ice cream

Cocktails

AUTHENTIC CUBA LIBRE	79
A rum, lime juice, authentic bitters topped with coke.	
HOLLABACK HAVANA	75
Bacardi rum, Campari, muddled fresh pineapple, strawberries, fresh lemon juice and sugar syrup	
ALEGRA SANGRIA	85
Cinzano pro spritz, triple sec, Chambord, freshly squeezed orange & grapefruit juice	
BMBC	85
Breakfast with Martin Bester Cocktail Geometric gin, Chambord, Lemon Juice, pineapple juice & Augafaba	
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	75
Bacardi rum, lime, mint, mixed berries & soda	
* non-alcoholic	59
LADY JANE *	59
Cold brew breakfast tea, Stoney Ginger Beer, granadilla & fresh thyme	
LA CONCHITA	85
SKYY Blue, vanilla, fresh pineapple juice and granadilla pulp. Served with a double shot of Cinzano Pro Spritz	
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
Baron Samedi rum, Campari, sugar syrup, fresh lemon and pineapple juice topped with gingerale	
MISS. DEAMENOR	75
El Jimador Tequila, lemon juice, soda, grapefruit juice, topped with soda water and a salted rim	
AN APPLE A DAY	85
Bulldog gin, fresh lemon juice, galliano and in-house ginger/apple syrup	
THE SPANIARD	109
Mescal Amores, The Spaniard Whisky, Antica Formula & Angostura bitters	
APEROL SPRITZ	75
Aperol, Cinzano Pro Spritz Spumante topped with soda	

*Non-Alcoholic
Aguafaba is vegan alternative to egg whites

Tequileria

CLASE AZUL Jalisco Mexico	185
EL JIMADOR Jalisco Mexico	32
ESPOLON Oaxaca Mexico Reposado/Blanco	43
HERRADURA Jalisco Mexico	55
DON JULIO Jalisco Mexico	63
MEZCAL AMORES Jalisco Mexico	67
LOS DANZANTES Espadin Oaxaca Mexico	
Joven	74
Reposado	84
LEONISTA MEZCAL The Karoo, Cape Town Reposado / Honey	40
FORTALEZA REPOSADO Jalisco Mexico	100

Gin

GINATO Ravenna Northern Italy Clementino / Limanato / Pompelmo	37
BLOEDLEMOEN Salt River Cape Town	36
PIENAAR & SONS Cape Town Empire / Orient	38
INVERROCHE Cape Town Classic / Verdant / Amber	39
MUSGRAVE Salt River Cape Town Classic / Pink	42
ELEPHANT GIN Germany	45
MONKS GIN Breede Valley W Cape Mary Jane	44
GINIFER Johannesburg	36
MIRARI Johannesburg Damask Rose / Orient Spiced / Amber	44

BOTANIST ISLAY Scotland	50
MALFY Amalfi Coast Italy Grapefruit / Blood orange / Lemon	37
HENDRICK'S Scotland Classic / Orbium / Midsummer	45
GIN MARE Barcelona Spain	55
GEOMETRIC GIN Cape Town	39
SIX DOGS Karoo Blue Gin	45
BULLDOG GIN England	39
SEEDLIP Non-alcoholic gin	48
BOMBAY SAPPHIRE HOUSE INFUSED GIN Blueberry & Rosemary / Grapefruit & Sage / Orange & Cinnamon/ Coffee & Vanilla	32
ABSTINENCE* (non-alcoholic) Cape Town Spice / Citrus	32

Beers

DRAGON FIRE GINGER BEER	55
CBC AMBER WEISS	65
CBC PILSNER	55
DEVILS PEAK IPA	55
DEVILS PEAK LAGER	45

Beer and Cider

On Tap

WINDHOEK DRAUGHT	45
STELLA ARTOIS	53
CASTLE LITE	45

Ciders

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

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
A RUM South Africa	30
BARON SAMEDI RUM Caribbean	33

Tonic Essence

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

Tonic

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

Cognac

HENNESSY	VS 45 / VSOP 67 / XO 200
BISQUIT	VS 44 / VSOP 73
REMY MARTIN	VSOP 73
COURVOISIER	39

Aperitif & Digestifs

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

Specialty Café

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