

## PARA PICAR

Our nibbles pair perfectly with an aperitif

<b>BLISTERED EDAMAME BEANS</b>	<b>88</b>
Edamame beans splashed with rock salt, chilli, soya and lime	
<b>HOT FRIED OLIVES</b>	<b>79</b>
Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli	
<b>ZUCCHINI FRIES</b>	<b>62</b>
Crunchy panko-crumbed zucchini served with garlic aioli	
<b>PAN DE TOMATE</b>	<b>60</b>
Petite Spanish flatbread dressed with fresh chopped marinated tomatoes, garlic, herbs, and olive oil	
<b>ROASTED BONE MARROW</b>	<b>75</b>
A woodfired roasted marrow topped with chimichurri, gremolata, and hazelnut praline	
<b>QUESO LIGERO</b>	<b>75</b>
Three slices of crispy maple streaky bacon paired with goat cheese and a black olive tapenade, served with two slices of sourdough bread	

## RAW + CURED

<b>NAKED OYSTERS</b>	<b>38 EACH</b>
<b>SALMON TIRADITO</b>	<b>119</b>
Chili, lime and cilantro cured smoked salmon trout garnished with fresh cilantro, toasted coconut shavings and papadums	

## ENSALADAS

<b>BUDDHA BOWL</b>	<b>98</b>
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	
<b>SHRIMP &amp; ARTICHOKE GREEN SALAD</b>	<b>135</b>
Pan-fried Italian-herbed shrimps, artichoke hearts, fresh tomatoes, toasted pine nuts and zesty lemon vinaigrette	
<b>POLLO AL LIMÓN</b>	<b>139</b>
Grilled chicken breast, fresh lemon, spinach, basil, mixed greens, tomatoes, corn, feta, olives, rocket served with a basil pesto dressing	
<b>SOY - HONEY BEEF SALAD</b>	<b>145</b>
Seared beef fillet dressed with honey and soy sauce served on a bed of mixed greens, cucumbers, red onions and tomatoes.	

## FIDEUÁ

pronounced: 'feed-eh-wah'

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

## COCAS + QUESADILLAS

<b>PORK RIB FLATBREAD</b>	<b>129</b>
Pork rib sautéed in whiskey sauce, corn, red pepper, mozzarella cheese, on a Napolitano base	
<b>CHIPOTLE CHICKEN FLATBREAD</b>	<b>115</b>
Chicken breast, red onion, Chipotle sauce, and mozzarella cheese, topped with avo	
<b>SEAFOOD FLATBREAD</b>	<b>235</b>
Lamb mince cooked with leeks, celery, carrots, and tomato purée served between toasted tortillas	
<b>FOCACCIA</b>	<b>70</b>
Blend of herbs, fresh garlic and a touch of mozzarella	
<b>SEASONAL MUSHROOM QUESADILLA</b>	<b>115</b>
A variety of seasonal mushrooms, mixed with kale, goat cheese crema and salsa verde between toasted tortillas	
<b>LAMB QUESADILLA</b>	<b>125</b>
Lamb mince cooked with leeks, celery, carrots, and tomato purée served between toasted tortillas	

## FESTEJAR

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

<b>PAELLA DE BOQUERIA</b>	<b>325</b>
Smoked pork neck and chipotle pepper chicken with white wine, braised fennel, roasted red onions, corn, edamame beans, black beans, saffron bomba rice and crispy sage	
<b>PAELLA DE MARISCOS</b>	<b>475</b>
Paprika and chilli prawns, linefish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato bomba rice	
<b>CHURRASCO DE PICANHA</b>	<b>480</b>
750g coal-grilled matured beef rump picanha. Served with chimichurri, salsa asado and rosemary-roasted crushed baby potatoes with olive relish	
<b>LBQR FRIED CHICKEN</b>	<b>299</b>
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

<b>TRINCHADO DE CARNE</b>	<b>99</b>
Tender beef, smothered in a creamy garlic, onion, chilli and red wine sauce with a dash of cream	
<b>CHIPIRONES A LA ROMANA</b>	<b>85</b>
Crispy squid heads fried to perfection and served crispy with a garlic aioli	
<b>HUEVO ROTO</b>	<b>110</b>
Traditional Spanish patatas bravas, seasoned with garlic and paprika topped with sliced chorizo, prosciutto, and a fried egg with a runny yolk	
<b>BUÑUELOS DE GAMBAS</b>	<b>145</b>
Savoury Spanish fritters of prawns and corn served with a garlic aioli	
<b>TABLA DE QUESOS</b>	<b>115</b>
A dish featuring parmesan, goat cheese and smoky mozzarella accompanied by crispy maple bacon, black olive tapenade and sourdough bread	
<b>POLLO NAPOLITANA</b>	<b>85</b>
Bite-size pieces of marinated chicken breast in a hearty napolitana sauce seasoned with a blend of aromatic spices	
<b>MUSSELS</b>	<b>120</b>
Full-shell mussels in a creamy coconut lemon grass sauce	

<b>WOOD-FIRED GOAT CHEESE</b>	<b>88</b>
Spanish goat cheese with rustic tomato salsa, green olive pesto and crusty market bread	
<b>CHICKEN WINGS</b>	<b>69</b>
Charcoal grilled BBQ or chipotle basted chicken wings	
<b>LBQR FRIED CHICKEN</b>	<b>88</b>
Deboned chicken, coated in buttermilk and spices, fried until golden, and served with smokey aioli	
<b>CAJUN CALAMARI</b>	<b>88</b>
Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata	
<b>CHICHARONNES</b>	<b>85</b>
Fried pork belly with black bean paste, drunken pineapple, and apple salsa	
<b>SWEETA POTATO TAMAL (NEW)</b>	<b>90</b>
Crispy sweet potatoes slices served with a herb guacamole, micros greens and a chili avo oil	
<b>CORDERA EMPANADA</b>	<b>95</b>
Lamb mixed with leeks, celery, carrots and tomato puree, folded in a baked corn dough, on a red pepper crema	
<b>CONFIT DUCK ARANCINI (NEW)</b>	<b>95</b>
Pulled confit duck and bomba rice rolled, crumbed and deep fried. Served with a charred onion aioli and beet sprouts	

<b>ARTICHOKE AND FENNEL CROQUETTES</b>	<b>72</b>
With asiago cheese and a lemon, chilli and garlic aioli	

### TACOS

<b>MOJO PORK TACO</b>	<b>84</b>
Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline	
<b>HONEY CHICKEN &amp; BACON TACO</b>	<b>88</b>
Chicken grilled in honey and chipotle peppers, with tomato, lettuce and crispy bacon topped with avo crema	
<b>POLLO FRITO TACO</b>	<b>88</b>
Crispy beer-battered fried chicken, sriracha aioli, cabbage curtido, mint and spring onion	
<b>PRAWN TACO</b>	<b>99</b>
Crispy butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper, pineapple, tomato, cilantro and oregano	
<b>TACO VERDURAS</b>	<b>81</b>
Beetroot and black bean falafel, hummus, roasted red peppers, corn, and a coconut and lime cream	

## COAL + HEARTH

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

<b>CONFIT KINGKLIP</b>	<b>255</b>	<b>WHISKEY GLAZED RIBS</b>	<b>330</b>
Confit kingklip panache served with 2 clams and green pea mash		Spice-rubbed, coal-grilled, whiskey pork ribs served with grilled corn	
<b>LAMB RIBLETS</b>	<b>265</b>	<b>CHILLI &amp; LIME PAN OF PRAWNS</b>	<b>445</b>
400g Marinated lamb riblets grilled over charcoal. Served with mash		Wood fire baked chili & lime prawns served with pico de gallo and Spanish rice	
<b>SMOKY CHIPOTLE CHICKEN</b>	<b>190</b>	<b>LAMB ENCHILADA</b>	<b>185</b>
Half chicken marinated in a mild chipotle, yogurt and coconut cream marinade then flame grilled in a wood fired oven. Accompanied by a chutney of butternut, pineapple and toasted pumpkin seeds and hand cut chips		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	
<b>CATALANA RIB EYE STEAK</b>	<b>315</b>	<b>MUSSEL POT</b>	<b>190</b>
300g Aged rib-eye steak accompanied by blistered cherry tomatoes, Catalan grilled mushrooms, asparagus spears, brown jus drizzled with truffle salt		Full-shell mussels in a creamy coconut lemongrass sauce	
<b>LOMO KABOB</b>	<b>235</b>	<b>PORK BELLY AL PASTOR</b>	<b>185</b>
Beef fillet kabob marinated in soya, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes Suggestion: Add Side		Slow cooked succulent pork belly served on a spicy achiote sauce, drizzled with a coriander emulsion and pineapple salsa	
<b>PORK FILLET LA LENA</b>	<b>190</b>	<b>LA BOQUERIA TOMAHAWK</b>	<b>480</b>
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	

## LADOS

Sides

<b>VEGETABLE SALVADO</b>	<b>45</b>
Sautéed baby spinach, green beans and blistered vine tomatoes	
<b>VEGETABLE CATALANA</b>	<b>45</b>
Roast vegetables with Napolitano sauce	
<b>PATATAS BRAVAS</b>	<b>47</b>
Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble	
<b>ESQUITES</b>	<b>48</b>
Mexican street corn with cilantro, jalapeño, avo, red onion, chilli and lemon aioli	
<b>HAND CUT CHIPS</b>	<b>46</b>
Potato or sweet potato chips	
<b>GRILLED CORN RIBLETS</b>	<b>57</b>
Olive oil & paprika-marinated, charcoal-grilled corn riblets	
<b>BROCCOLINI</b>	<b>59</b>
Chargrilled broccoli	

## POSTRES

Desserts

<b>CHURROS</b>	<b>64</b>
Churros with a chilli chocolate sauce	
<b>EL GELATO</b>	<b>39</b>
Daily selection of flavours/price per scoop	
<b>CHOCOLATE NEMESIS</b>	<b>95</b>
Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramel ice cream and berries	
<b>DRUNKEN CREMA</b>	<b>84</b>
Honey and whiskey flavoured panna cotta served with granadilla and almond praline	
<b>CHOCOLATE CARAMEL SUNDAE</b>	<b>95</b>
Chocolate brownie truffle rolled in pistachio nuts, salted caramel ice cream, vanilla gelato, and blue berries, with whipped cream and caramel sauce	
<b>STRAWBERRY &amp; COOKIE SUNDAE</b>	<b>95</b>
Strawberry sorbet, cookie dough dairy free ice cream, berry coulis, maraschino cherry, blueberries, strawberries, and a biscuit crumble	
<b>CREMA CATALANA</b>	<b>85</b>
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

### MISS Demeanor (T)

El Jimador Tequila, lemon juice, soda, grapefruit juice, topped with soda water and a salted rim

### MOJITO FRESCA (R)

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

### BERRY BASIL SMASH (W)

Jameson, black berry syrup, citrus and mint topped with soda

### DISCO SOUR (V)

Bombay Sapphire Gin, Cointreau, Aguafaba, Sugar syrup & fresh lemon juice

### VALENCIAS LOVE (V)

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

### EAU DE SPICE (W)

Jameson, pineapple, citrus, aguafaba and spicy ginger syrup

### LA CONCHITA (V)

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

104 

100 

95 

125 

100 

95 

90 

100 

108 

### SCOTCH & GINGER HI BALL (W)

Jameson, citrus juice, lemon grass and ginger topped with Stoney and bitters

### MY COUSIN TOMMY (W)

Don Juliom mango syrup, fresh lemon juice, litchi juice, cherry marmalade, pinotage & Aguafaba

## CLASSICS

### APEROL SPRITZ (A)

Aperol, Cinzano to spritz topped with soda,

### MARGARITA (T)

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

### PALOMA (T)

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

### FRENCH 75 (G)

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

### NEGRONI (G)

Beefeater gin, Campari and Cinzano Rosso.

### MOSCOW MULE (V)

Absolut Vodka, fresh lemon juice topped with ginger beer.

### ESPRESSO MARTINI (V)

Absolut Vodka, Kahlua and fresh espresso

### WHISKY SOUR (W)

Jameson, fresh lemon juice, sugar and bitters.

90 

120 

110 

95 

95 

80 

100 

90 

115 

100 

## PREMIUM

### ESPECIA MARGARITA (T)

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

P.O.R 

### OLD FASHION (W)

Woodford Reserve, cherry syrup with smoke and cherries.

110 

### PEPIN YOUR STEP (G)

Hendricks gin, elderflower, cucumber and fresh citrus.

110 

### DE LA TIERRA (T)

Del Maguey Chichicapa mezcal, fresh orange juice and thyme.

P.O.R 

### I MET A STRANGE LADY (R)

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

100 

### LILLET & VERROCHE (G)

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

115 

### POMELO TO SPRITZ (G)

Malfy Rosa, grapefruit juice, grapefruit soda and sage.

95 

### EL GORRO (T)

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

130 

#### COCKTAIL LEGEND

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

## TEQUILERIA

### TEQUILA

<b>CLASE AZUL</b> Jalisco Mexico	200
<b>EL JIMADOR</b> Jalisco Mexico Reposado/Blanco	37
<b>ESPOLON</b> Oaxaca Mexico Reposado/Blanco	57
<b>HERRADURA</b> Jalisco Mexico	60

<b>DON JULIO</b> Jalisco Mexico	Blanco	90
	Reposado	98
	Anejo	195
	1942	450
<b>FORTALEZA REPOSADO</b> Jalisco Mexico		110
<b>ROOSTER ROJO</b> Jalisco Mexico	Reposado	45
	Anejo	55
<b>CENOTE</b> Jalisco Mexico	Reposado	110
	Anejo	125

<b>CODIGO 1530</b> Jalisco Mexico	'Rosa' Napa Cabernet Barrel Rested	85
	Reposado	95
	Anejo	180
<b>KAH</b> Jalisco Mexico	Reposado	85
	Anejo	95
<b>MIJENTA</b>	Blanco	95
	Reposado	145
<b>LOS LOCOS REPESADO</b> Jalisco Mexico		90

### MEZCAL

<b>LOS DANZANTES</b> Espadin Oaxaca Mexico		
	Joven	79
	Reposado	89
<b>LEONISTA MEZCAL KAROO</b>		45
	Reposado / Honey	
<b>SE BUSCA</b> Oaxaca Mexico	Reposado	100
	Anejo	125

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

## VODKA

<b>ABSOLUT BLUE</b> Sweden	35
<b>ABSOLUT WATERMELON</b> Sweden	35
<b>CRYSTAL SKUL</b> Canada	100
<b>BELVEDERE</b> Poland	50
<b>GREY GOOSE</b> France	50
<b>STOLICHNAYA</b> Latvia	30
<b>STOLICHNAYA VANILLA</b> Latvia	30
<b>STOLICHNAYA ELIT</b> Latvia	55

## GIN

<b>LOCAL</b>	
<b>BLOEDLEMOEN</b> Salt River Cape Town	40
<b>INVERROCHE</b> Cape Town	48
	Classic/Verdant/Amber
<b>MUSGRAVE</b> Salt River Cape Town	48
	Classic/Pink
<b>GINIFER</b> Johannesburg	42
<b>MIRARI</b> Johannesburg	52
	Damask Rose/Orient Spiced/Amber
<b>SIX DOGS</b> Karoo	42
	Blue Gin
<b>WILDERER GIN</b> Cape Town	38
	Fynbos/Rose
<b>INTERNATIONAL</b>	
<b>MALFY</b> Amalfi Coast Italy	42
	Grapefruit/Blood orange/Lemon
<b>BOTANIST ISLAY</b> Scotland	55
<b>HENDRICK'S</b> Scotland	44
	Classic
<b>GIN MARE</b> Barcelona Spain	58
<b>BULLDOG GIN</b> England	40
<b>BEEFEATER</b> London	38
<b>BEEFEATER PINK</b> London	38
<b>BEEFEATER BLOOD ORANGE</b>	38
<b>MONKEY 47</b> Germany	70
<b>NON ALCOHOLIC</b>	
<b>SEEDLIP</b>	52
	Non-alcoholic gin
<b>ABSTINENCE*</b> (non-alcoholic) Cape Town	38
	Spice/Citrus

## WHISKY & WHISKEY

### SCOTCH WHISKEY

<b>COMPASS BOX</b>		
	Great King	55
	Hedonism	119
	The Spaniard	82
	Oak Cross & Orangerie	82
	Peat Monster & Spice Tree	82
<b>GLENMORANGIE</b>		
	The Original 10YO	55
	The Lasanta 12YO - Sherry cask	65
	The Quinta Ruban 14YO - Port cask	69
	The Nectar D'or - Sauternes cask	99
<b>GLEN SCOTIA</b> Single malt Scotch Whisky		58
<b>BENRIACH</b> 12YO Speyside Single Malt		53
<b>THE GLENLIVET</b> 12yr Single malt Scotch Whisky		58
<b>THE GLENLIVET FOUNDERS RESERVE</b>		50
<b>THE ARRAN MALT</b> 10yr Single malt Scotch Whisky		55
<b>BUNNAHBHAIN</b> 12yr Single malt Scotch Whisky		79
<b>AULTMORE SPEYSIDE</b> Single malt Scotch Whisky		
	12 Year	68
	18 Year	139
<b>LAPHROAIG</b> 10yr Islay single malt		50
<b>ARBEG</b> 10yr Islay single malt		64
<b>LAGAVULIN</b> 16yr Islay single malt		109
<b>GLENFIDDICH</b> Single malt Scotch Whisky		
	12 Year	52
	15 Year	79
	18 Year	135

### TONIC ESSENCE

<b>SYMMETRY TONIC</b> Western Cape	28
	Citrus / Floral / Spice
<b>CAPERITIF KAAPSE DIEF</b> Swartland	28
<b>THE DUCHESS VIRGIN GIN &amp; TONIC</b>	49
	Cape Town
	Original/Floral

### MACALLAN HIGHLAND

Single malt	
12 Year	60
15 Year	105
<b>BALLANTINES FINEST</b>	33
	3yr blended Scotch Whisky

### JAPANESE WHISKY

<b>KAMIKI</b> Japanese blended Whisky	115
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### IRISH WHISKEY

<b>GLENGLOSSAUGH</b> Revival Highland single malt	49	
<b>TULLAMORE DEW</b>	40	
<b>TULLAMORE DEW</b> XO Rum Cask	40	
<b>THE POGUES</b> Irish Whiskey	45	
<b>WEST CORK</b> 10yr Single malt Irish Whiskey	58	
<b>TEELING WHISKEY</b> Single malt Irish Whiskey	55	
<b>RED BREAST</b> 12yr Single malt Irish Whiskey	74	
<b>DEWARS</b> Blended Irish Whiskey		
	12 Year	34
	15 Year	78
<b>JAMESON</b> Blended Irish Whiskey		
	Caskmate Stout	45
	Caskmate IPA	45
	Select reserve	48

### AMERICAN WHISKEY

<b>WOODFORD RESERVE</b> Kentucky Bourbon	50	
<b>JACK DANIELS</b> Tennessee Whiskey		
	Gentleman Jack	40
	Rye	38

### TONIC

<b>FITCH &amp; LEEDS</b> Stellenbosch	30
	Indian/Pink/Blue/Light
<b>FEVERTREE</b>	46
	Elderflower/Mediterranean

## BEERS

<b>DRAGON FIRE GINGER BEER</b>	60
<b>DEVILS PEAK IPA</b>	60
<b>CASTLE LIGHT</b>	40
<b>HEINEKEN</b>	55
<b>WINDHOEK DRAUGHT</b>	52
<b>CORONA</b>	57
<b>SOL</b>	57

### BEER ON TAP

<b>STELLA ARTOIS</b>	60
<b>CASTLE LITE</b>	52

### CIDERS & COOLERS

<b>HUNTERS DRY</b>	40
<b>KOPPARBERG STRAWBERRY &amp; LIME</b>	58
<b>SAVANNA LITE</b>	40
<b>SAVANNA DRY</b>	40

### COGNAC

<b>HENNESSY</b>	VS 49 / VSOP 69 / XO 210
<b>BISCUIT &amp; DUBOUCHE</b>	VS 49 / VSOP 78
<b>REMY MARTIN</b>	VSOP 78
<b>COURVOISIER</b>	VS 42

### APERITIF & DIGESTIFS

<b>ANTONELLA RED GRAPPA</b> Italy	95
<b>NONINO GRAPPA</b> Italy	75
<b>CARPANO ANTICA FORMULA</b> Italy	30
<b>FERREIRA RUBY PORT</b> Portugal	36
<b>JAGERMEISTER</b> Germany	40

### RUM BAR

<b>DON PAPA</b> Negros, Philippines	44	
<b>SAILOR JERRY</b> Virgin Islands	35	
<b>BACARDI</b> Cuba		
	Oro	35
	Negra	35
	Anos	37