

Breakfast

Served daily from 08:00 am - 12:00 pm

Lunch & Dinner

Served daily from 12:00 pm - 9:00 pm

BREAKFAST PLATES		BREAKFAST PLATES		TAPAS FOR TWO	
Granola Yoghurt N-V Granola, Seasonal Berries, Yoghurt, Honey, Nuts	R55	Peri Peri Chicken Livers Poached Eggs, Corn Fritters, Peri-Peri Sabayon	R75	Any 5 Tapas to Share TAPAS - COLD	pp/R155
Overnight Oats N-V Peanut Butter, Cinnamon, Summer Berries, Toasted Hazelnuts	R55	Green Eggs And Ham N 2 Organic Eggs, Cooked In Chimichurri, Pesto Smothered Laffa Bread, Basil,	R85	Chana Dal Hummus N-V Lemon Juice, Cumin, Olive Oil, Sea Salt	R65
Egg Shakshuka N-V	R80	Hollandaise, Glazed Ham		Smoked Aubergine N Tzatziki, Tahini, Pita Bread	R70
3 Poached Eggs In Spicy Tomato, Sumac, Cumin, Parsley, Pomegranate, Naan		Fried Eggs And Bacon 2 Fried Eggs, Crispy Bacon, Confit Tomatoes, Butter Toasted Flatbread	R75	Vine - Ripened Tomatoes V Barrel Aged Feta, Pickled Olives	R75
Avocado Flatbread F Spanish Sardines, Tomato Rallado	R80			Beetroot N-V Red Beets, Mandarin, Hazelnuts, Yoghurt, Balsamic	R75
Feta Chilli Eggs V Sunny Side Up Eggs Cooked In Feta Cheese, Pomegranate, Sumac, Chilli Flakes, Pita Bread	R75	Green Juice In A Jar Celery, Spinach, Apple, Cucumber, Lime	R55	Red Pepper Whipped Feta Cumin Spiced Chickpeas	R65
Za'atar Pesto Cocotte Eggs N Labneh, Paprika, Pine Nuts, Fresh Herbs, Za'atar Lavash	R75	Orange Juice In A Jar Pressed Orange Juice, Orange Slice, Mint	R55	TAPAS - HOT Lamb F	R85
Chili Con Carne Poached Eggs, Coriander, Sour Cream, Pico De Gallo, Tortillas	R75	Carrot Juice In A Jar Pressed Carrot Juice, Ginger	R55	Cutlet, Rosemary, Tapenade Black Angus Meatballs Truffle, Braised Leek	R65
Smoked Haddock Scotch Egg F Dijon Mustard Aioli, Toasted Flatbread	R85	SIDES		Prawns SH Rosemary, Harissa, Lemon, Olive Oil	R95
Buttermilk Jerk Fried Chicken N Waffles, Soy Maple Syrup, Apple Coriander Slaw	R85	Hand-Cut Fries Chimichurri Mayo	R55	Grilled Octopus F Sun-Dried Tomato Tapenade	R85
				Fried Calamari SH Sweet Peppers	R75



TAPAS - RAW/CURED		PLATES FOR THE TABLE		FLATBREADS	
Red Roman Tartare F Harissa, Quails Egg, Tarragon	R85	Pulled Lamb N Slow-Roasted Lamb, Grilled Laffa, Labneh, Caramelised Onion	R185	Tomato Flatbread V Micro Mozzarella, Caper, Roasted Tomato	R95
Octopus Carpaccio SF Dill, Lemon, Olive Oil, Capers	R85	Grilled Spanish Octopus SH Black Garlic, Labneh, Fingerling Chips, Salsa Roja, Cilantro	R165	Eggplant Parmesan Flatbread V Cherry Pepper, Labneh	R95
Kabeljou Ceviche F Chili, Sea Salt, Grapefruit	R85	Beef Cigars Kataifi Pastry, Spiced Beef, Labneh, Feta	R155	Three Beef Sausage Flatbread Pepperoncini, Caramelised Onion, Mushroom	R110
Black Angus Carpaccio F Gherkin, Capers, Anchovy Aioli	R85	Slow-Roasted Baby Chicken Thyme, Oregano	pp/R155	Angus Beef Brisket Flatbread Blue Cheese Basil, Sweet & Sour Chili	R130
Lamb Tartare N Cumin, Sesame Seeds, Mint	R85	Slow-Cooked Brisket Grapes, Beef Marrow Brûlée	R195	Chicken Flatbread Red Onion, Garlic Aioli	R110
PLANT-BASED TAPAS		SIGNATURE PLATES		SIDES	
House Cured & Spiced Olives V Dill, Coriander, Fennel	R45	Braised Lamb Pappardelle Handmade Egg Pasta, Pecorino	R195	Hand-Cut Fries Chimichurri Aioli	R55
Zucchini Chips V Cucumber Yoghurt, Lemon	R45	320g Beef Ribeye Bordelaise, Cipollini Onions, Dressed Rocket	R310	Deep-Fried Cauliflower Tahini	R55
Braised Cannellini Beans V Torn Herbs, Herbed Bread Crumbs	R55	Gnocchi Mushrooms V Wild Mushroom, Parmesan, Sage, Alfredo Sauce	R140	Sumo Chips Parmesan, Truffle	R75
Fried Cauliflower Green Chili, Blue Cheese Tahini	R55	Spaghetti Carbonara P Crispy Pancetta, Egg Yolk, Black Pepper,	R160		
Spiced Carrot Soup V Preserved Lemon, Créme Fraîche	R65	Pecorino Cheese Penne Arrabbiata V	R155	DESSERTS Make No Control Text	DCF
Fleseived Leffiori, Cleffie Halche		Tomato Sauce, Fresh Cherry Tomatoes, Garlic, Chili, Parsley		Mohalla Custard Tart Halva Ice Cream, Slow Cooked Pear, Tahini	R65
BREADS - DIPS				Flourless Chocolate Cake N Hazelnut Ice Cream, Candied Nuts, Meringue	R110
Flat Bread, Pita, Lavash, Marinated Olives, Tapenade	R45	FISH PLATE OF THE DAY	R175	Espresso Crème Brûlèe Passion Fruit Ice Cream, Sable Biscuit	R85

Nuts - N | Fish - F | Shell Fish - SF | Vegetarian - V | Pork - P

A discretionary service charge of 10% will be added to all tables of 6 and more. For all information, queries or private events for Off The Menu Food Emporium, email eat@offthemenufoodemporium.com

