



Tapas

Snacks: marinated olives, roast nuts, chicharrones R35

Mezze: aubergine pâté, tzatziki, tapenade R45

Braised Savoy Cabbage: mushrooms, truffle, pangriatata R50

Chicken Livers: brandy cream, green peppercorns R55

Fish Taco: sour cream, salsa fresca, lime R52

Mussels: coconut milk, coriander, mint, turmeric R55

Bagna Cauda: anchovy-garlic cream, broccolini R46

Grilled Sardines: lemon, caper butter, focaccia R48

Salmon Gravadlax: house cured salmon, micro onions, sour cream R60

Beef Tataki: seared beef, chilli, ginger, lime, coriander R55

Hot Wings: Lazena chicken, house-made peri-peri, queso fresca R50

Chorizo Meatballs: roast garlic cream, focaccia R56

Patatas Bravas: crispy fried skins, chilli salt, crème fraîche R38

Chicken Sliders: pickled aioli, coriander R56

Saikoro Steak: pan seared beef, ponzu sauce, spring onion, radish R54

Chickpea Salad: Toasted almonds, dried apricots, cumin, coriander R48

Anti Pasti: cured meats, artisan cheese R60

Cheese: local, pickle, lavash R60

Profiteroles: lemon curd, meringue, brittle R48

Chocolate Ganache: orange, salt, raspberry R48

Tapas is served from 16:30 to 20:30 daily

Last food and beverage orders at 8:15

Menu may change without notice due to supplier and seasonal availability
12% gratuity will be added to tables of 8 or more.