

PIZZAS

Feta, Avo & Bacon R190
Feta, avo & streaky bacon

Crispy Chicken R185
Crumbed buttermilk chicken, PEPPADEW®
Piquanté Peppers, onion, avo & coriander

Margherita (v) R105
Classic basil & tomato pizza

Calamari, Chilli & Prawn R195
Grilled calamari & prawns with chilli
& basil

Chorizo & Jalapeño R175
Chorizo, jalapeño cream cheese, oven
dried cherry tomatoes & coriander

Zucchini, Avo & Chimichurri (v) R180
Mushrooms, roasted red peppers, cherry
tomatoes, zucchini, avo & chimichurri

Steak & Caramelised Onion R175
Grilled steak with caramelised onions,
PEPPADEW® Piquanté Peppers & feta

SUSHI

On Fire Tempura (8pcs)
Vodka infused tempura California Roll
flambéed with house teriyaki sauce
Prawn R145
Salmon R199
Tuna R154
Veg R125

California Roll (8pc)
Prawn R115
Salmon R172
Tuna R130
Veg R66

Nigiri (2pc)
Tuna R60
Salmon R74
Prawn R65

Sashimi (4pc)
Tuna R140
Salmon R198

Prawn Bombs (8pc) R120
California rolls, filled with tempura prawn,
cream cheese, topped with avo, house tempura
sauce, spring onion & toasted sesame seeds

Tuna Crunch (8pc) R160
Panko crumb, flash fried tuna & cream
cheese in seaweed rice, topped with house
tempura sauce, spring onion & toasted sesame
seeds

Calamari Sushi (8pc) R170
Grilled calamari tubes wrapped inside a
seaweed rice roll with cream cheese. Topped
with avo, house tempura sauce, calamari
tentacles & spring onions

Ultimate Rainbow (8pc) R255
Salmon & tuna rainbow rolls with avo,
topped with caviar, Japanese mayo, spring
onion, toasted sesame seeds & house
teriyaki sauce

Cajun Supreme (8pc) R130
Rainbow roll with grilled Cajun chicken
& cream cheese, topped with avo, sweet chilli
sauce, Japanese mayo, spring onion & toasted
sesame seeds

Salmon Bombs (4pc) R295
Salmon roses topped with diced salmon,
tempura bites, Japanese mayo, teriyaki,
spring onion & toasted sesame seeds

Prawn Top Tempura Roses (4pc) R215
Salmon roses topped with tempura prawn
bites, Japanese mayo, teriyaki, spring
onion & toasted sesame seeds

Rockpool Platter (8pc) R290
4 Ultimate Rainbow rolls, 4 prawn California
rolls topped with tempura prawns, served
with spring onion and house Tempura sauce

DESSERTS

Churros R70
Dusted in sugar, cinnamon served with
a dark chocolate ganache dip

Spiced Malva Pudding R120
Decadent malva pudding, vanilla pod
ice cream, toasted coconut dukkha &
crème anglaise

Ginger & Miso Caramel
Cheesecake R105
A creamy salted miso caramel cheesecake
with a hint of orange on ginger
biscuit crust

Classic Lemon Tart R90
Classic lemon tart, fresh lemon curd
on a butter shortcrust pastry. Tart but
sweet, served with crushed meringue
& strawberry

Chocolate Brownie with
Honeycomb Crunch R70
Dark chocolate brownie with caramel
honeycomb crunch & Jack Daniels
butterscotch sauce, served with vanilla
bean ice cream

Mocha Affogato R50
Vanilla bean ice cream served on
chocolate ganache with a double shot
of espresso & hazelnut praline.



BAR SNACKS

Truffle Potato Skins R30
Seasoned with aromatic truffle zest

Marinated Olives R40
Marinated olives with paprika, garlic & parsley

SMALL PLATES

Poppers (v) R90
PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

Amazeballs R106
Crispy Phyllo wrapped chorizo, jalapeño & cheese with chipotle aioli

Grilled Calamari R137
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R137
With aioli & lemon

Wagyu Beef Potstickers R170
Seared & steamed. Served with kimchi & Indonesian soya dipping sauce

Chicken Tenders R148
Crispy fried chicken tenders drizzled with house hot sauce & roasted garlic aioli

Chicken Wings R140
Soy glazed crispy chicken wings, topped with sesame seeds & coriander

Spicy Kingklip Bites R130
Crispy kingklip goujons in a classic spicy Cape Malay batter served with a minted coriander yoghurt

Cauliflower Bites (v) R60
Crispy fried cauliflower in a classic spicy Cape Malay batter, served with a mildly spicy tomato aioli

Prawns R120
Flash fried in chilli, garlic, butter, lemon & parsley

SIGNATURE SALADS

Caesar Salad R155
Crisp romaine lettuce with creamy Caesar dressing, anchovies, Parmesan cheese, & croutons
Add grilled chicken +R37
Add bacon +R37
Add prawns +R70

Chicken Waldorf R142
Grilled chicken breast with pear, gorgonzola, mixed greens, celery, & roasted walnuts, served with mustard vinaigrette

Fillet Tagliata R188
Medium-rare beef fillet served chilled & sliced with wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil

Harissa Chicken R115
Harissa-glazed chicken, dukkah, saffron couscous, feta, tahini yoghurt, cherry tomato & mixed greens

Asian Calamari Salad R185
Grilled or fried calamari, pickled ginger, tomato, avo, cucumber, greens & spring onion with a soy miso dressing

PLATTERS

Served with a side table salad & patatas bravas

Plato de Carne Pequeño R899
Whole Spatchcock Chicken, char-grilled & marinated in your choice of Peri-Peri or Umami Lemon Butter, Grilled Boerewors, Sticky BBQ Pork Ribs (300g), Chicken Wings (300g) choice of Peri-Peri or BBQ

Plato de Carne Grande R1 970
Whole Spatchcock Chicken char-grilled & marinated in your choice of Peri-Peri or Umami Lemon Butter, Grilled Boerewors, Sticky BBQ Pork Ribs (300g), Herb Crusted Lamb Cutlets (500g) grilled to your liking, Chicken Wings (300g) choice of Peri-Peri or BBQ

Plato de Maricos R990
Teriyaki glazed Norwegian salmon, creamy garlic West Coast mussels, spicy buttered prawns, calamari with garlic aioli & Kingklip goujons served with coriander tzatziki & fries

Tapas Platter R795
Soy glazed crispy chicken wings, topped with sesame seeds & coriander, caramelised pork belly & fluffy chicken bao buns, chorizo, jalapeño & cheese amazeballs & fried calamari

MAIN COURSES

Wagyu Beef Burger R195
Toasted artisan brioche bun, 180g Wagyu patty, mature cheddar, butter lettuce, La Parada burger sauce, roasted red pepper chutney, served with your choice of side

Crispy Chicken Burger R167
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce, served with your choice of side

Seared Norwegian Salmon R405
Salmon fillet with a medley of baby vegetables & teriyaki sauce

Earth & Ocean R405
Grilled beef rib eye steak & prawns with lemon & herb butter, served with your choice of side

Moules-frites R184
Mussels steamed in white wine & garlic sauce, served with crispy fries

Steak au Poivre R340
Pan-seared beef fillet crusted with peppercorns, served with creamy peppercorn cognac sauce & fries

Karoo Lamb Rump 300g R310
Local flame grilled lamb, served with crème fraîche, confit garlic tzatziki & minted red wine jus

Pork Loin & Grilled Cabbage R196
Pork loin on the bone with grilled cabbage & mustard cream sauce, served with your choice of side

PASTA

Prawn Pasta R195
Fresh tagliatelle, with whole fried prawns, Parmesan, parsley, chilli & garlic butter

Mushroom Pappardelle (v) R215
Flat, thick ribbons of fresh pasta, mushroom, lemon & thyme ragout, crispy sage & Parmesan
Add bacon +R37
Add grilled chicken +R37

Pulled Beef Pasta R195
8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin Boerenkaas

Kingklip Chardonnay R282
Fresh tagliatelle with pan-fried kingklip, chilli, garlic & parsley

FROM THE GRILL

Flame-grilled cuts. Served with your choice of side

Beef Fillet 300g R325

Beef Ribeye 300g R325

T-bone 600g R389

Beef Wagyu Ribey 300g R499

SAUCES

Salsa Roja, Mustard Cream, Homemade Hot Sauce R45

Green Peppercorn, Mushroom Ragout R50

SIDES (V)

Patatas Bravas R70
Spiced potatoes with aioli & bravas sauce

Sweet Patatas Bravas R70
Spiced sweet potatoes with aioli & bravas sauce

Baby Veg Bowl R90
A medley of garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter

Kimchi Mac & Cheese R65
Classic Mac & cheese with a twist of kimchi & a crunchy gratin topping

Smashed Cucumber Salad R50
Crushed cucumber soaked in spicy Korean dressing with toasted sesame seeds

Broccolini R88
Confit garlic & tomato & hazelnut dressing

House Side Salad R60
Fresh greens, feta & balsamic vinaigrette

Garlic Potato Mash R45
Creamy potato mash infused with roasted garlic

Shoestring Fries R40

