

Set Menu

• R700 PER PERSON • EXCLUDES BEVERAGES & 10% GRATUITY

STARTERS

CASCADING PRAWN

Sautéed prawns in a spicy aromatic arrabbiata layered between crispy fried layers of pastry drizzled with a balsamic reduction

CHICKEN LIVERS

Free range chicken livers smothered in a creamy and spicy tomato cream served with garlic grilled ciabatta

FISH CROQUETTE

Flakes of our fresh line fish brought together with sautéed carrots and roasted potato crumbed with panko bread crumbs served with a mixed pepper salsa and a spicy aioli

TRINCHADO

Prime cuts of beef sautéed in a garlic and white wine spicy tomato based sauce with fresh herbs and garlic grilled ciabatta

CREAMY MUSSEL POT

Wine steamed mussels naped in a velvet cream and garlic sauce with parsley and fresh lemon served with garlic grilled ciabatta

BAKED BROCCOLI V

Steamed broccoli topped with a rich garlic and cheese sauce sprinkled with a lemon and parmesan gremolata and baked until golden served with crispy shaved potato and garlic grilled ciabatta

MAINS

PASTA HAVANA

Penne tossed with sautéed mixed peppers & mushrooms in a spicy creamed arrabbiata

JALAPEÑO & FETA FILLET

300g wet aged beef fillet stuffed with jalapeños and a creamy feta rolled together with bacon on a dauphinoise, served on a velvet cheese sauce and topped with a mixed pepper and tomato salsa

LA PLANCHA

Marinated chicken fillets grilled on an open flame and served on a mushroom infused mash dolloped with a coriander and mint yogurt raita and a mixed pepper salsa

CHE GUEVARA

Linguine tossed with grilled chicken & prawn in a creamy mustard and white wine sauce

LINEFISH

Grilled linefish served on a pea infused mashed potato, roasted broccoli and a rich and creamy tomato concassé

LAMB SHANK

6 hour slow roasted lamb shank served with our creamy mash, mixed peppers, green beans and onion rings served with a rich lamb jus

SEVEN SEAS

Linguine tossed with prawns, falkland calamari, mussels flamed in a white wine and tomato arrabbiata with fresh herbs

DESSERT

CRÈME BRÛLÉE

Rich set custard topped with a shattering sugar crust

HAVANA BROWNIE

A rich and gooey pecan nut brownie topped with wild berries and strawberries and vanilla ice cream

PANNA COTTA

Vanilla set cream panna cotta served with a wild berry compote and fresh berries

