BAR SNACKS

Truffle Potato Skins R30
Seasoned with aromatic truffle zest

Marinated Olives R37
A delightful bowl of olives marinated in paprika, garlic & parsley

STARTERS

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

Amazeballs R96
Crisp pastry filled with chorizo, jalapeño & cheese accompanied by house-made chipotle aioli

Grilled Calamari R135
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R135
With aioli & lemon

Chicken Tenders R144
Crispy fried chicken tenders drizzled with Jack Daniels Tennessee hot honey & served with roasted garlic aioli

Chicken Wings R140
Fried chicken wings, tossed in a soya glaze topped with sesame seeds & coriander

Spicy Kingklip Bites R130
3 crispy kingklip goujons coated with a classic Cape Malay chilli bite batter. Served with a minted coriander yoghurt

Cauliflower Bites (v) R60
Crispy fried cauliflower coated with a chilli bite batter. Served with a mild spicy tomato aioli

SIGNATURE SALADS

Caesar Salad R155
Crisp romaine lettuce with creamy Caesar dressing, anchovies, Parmesan cheese, & croutons
Add grilled chicken (+R39)
Add bacon (+R29)
Add prawns (+R65)

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

Fillet Tagliata R182
Sliced medium rare beef fillet served cold, wild rocket, toasted pine nuts, exotic tomatoes, balsamic reduction, Parmesan shavings, sundried tomato pesto & truffle oil

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

Asian Calamari Salad R175
Grilled or fried calamari, pickled ginger, tomato, avocado, cucumber, greens & spring onion with a soy miso dressing

MAIN COURSES

Prawn Pasta R195
Fresh tagliatelle, pan-cooked prawns, Parmesan, parsley, chilli & garlic butter

Wagyu Beef Burger R196
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 R165
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce, served with your choice of side

Seared Salmon R416
Seared salmon fillet with a medley of baby vegetables & teriyaki sauce

Mushroom Pappardelle (v) R196
Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan
Add bacon (+R34)
Add grilled chicken (+R28)

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

Kingklip Chardonnay R280
Pan fried kingklip, fresh tagliatelle with chilli, garlic & parsley

SIGNATURE MAIN COURSES

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

Moules-frites R170
Mussels steamed in white wine & garlic sauce, served with crispy fries

Steak au Poivre 300g R320
500g R495
Pan-seared beef fillet crusted with peppercorns, served with creamy cognac & peppercorn sauce & fries

Pork Loin & Grilled Cabbage R185
Pork loin on the bone with grilled cabbage & mustard cream sauce, served with your choice of side

Rib Eye 300g R335
500g R485
Flame grilled coffee-rubbed ribeye, portobellini mushrooms, gorgonzola & sage cream, & fries

Lamb Rump 300g R315
500g R425
Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine jus

FROM THE GRILL

Fillet 300g R320
500g R470

Ribeye 300g R356
500g R552

Lamb Rump 300g R275
500g R375

T-bone 300g R394
500g R565

Wagyu Ribeye 300g SQ

Flame-grilled Cuts.Served with your choice of side

SAUCES

Salsa Roja, Mustard Cream, Homemade Hot Sauce R45

Green Peppercorn, Jack Daniels Tennessee Hot Honey R50

PIZZAS

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

Crispy Chicken R175
Crumbed buttermilk chicken, PEPPADEW® Piquanté Peppers, onion, avo & coriander

Margherita (v) R105
Classic basil & tomato pizza

Calamari & Prawn R195
Topped with calamari, prawn, chilli & basil leaves

Chorizo R155
Chorizo, jalapeño cream cheese, oven dried cherry tomatoes & coriander

Vegetarian (v) R188
Mushrooms, roasted red peppers, cherry tomatoes, zucchini, avo & chimichurri

Steak & Caramelised Onion R176
Grilled steak with caramelized onions, PEPPADEW® Piquanté Peppers, & feta

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

Broccolini R79
Confit garlic & tomato & hazelnut dressing

Roasted Carrots R80
Honey-glazed roasted carrots topped with toasted seed mix on a bed of garlic yoghurt sauce

House Side Salad R48
Fresh greens, feta & salsa verde

Garlic Potato Mash R45
Creamy potato mash infused with roasted garlic

Shoestring Fries R40

BAR DE TAPAS
LA PARADA

FOOD MENU

TAPAS

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

Prawn Bun R125
Toasted brioche bun, with prawns, Japanese mayo and spring onions

Prawns R130
Flash fried in chilli, garlic, butter, lemon & parsley

Beef Fillet R185
Grilled beef fillet, tahini & honey yogurt, walnut pesto, chilli butter & crispy leeks

Bao Buns
2 fluffy boa buns, filled with a choice of:

PORK BELLY with crunchy spring onion, pak choi salad & our secret mayo R150

BEEF FILLET with a crunchy spring onion, pak choi salad & our secret mayo R180

CHICKEN grilled with cajun spice & served with shredded cabbage salad, teriyaki sauce & fresh coriander R125

Ham Croquetas R100
Smoked ham, sweet mustard aioli & Huguenot cheese

Tuna Tacos R170
Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños

Pork Belly R170
Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds

Miso Aubergine (v) R82
Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Bikini Toastie R88
La Parada grilled cheese, gypsy ham & truffle aioli

Vegan Poke Bowl (ve) R155
Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

Tuna Poke Bowl R220
Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing

Beef Short Rib R250
Paprika & orange glazed ribs with orange segments

PLATTERS

Plato de Carne Pequeño R945
*Half 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 (600g), Herb Crusted Lamb Cutlets (500g) grilled to your liking, Chicken Wings (600g) choice of Peri-Peri or BBQ**

Tapas Platter R790
*A delightful mix of chicken wings, tossed in a soya glaze, with sesame seeds, pork belly & chicken fluffy bao buns, chorizo, jalapeño & cheese amazeballs & fried calamari**

** Served with a side table salad & patatas bravas*

BUILD YOUR OWN PLATTER

Sticky BBQ Pork Ribs 600g R480

Herb Crusted Lamb Cutlets 500g R450
Grilled to your liking

Chicken Wings 300g R140
Choice of Peri-Peri or BBQ

Whole Spatchcock Chicken R336
Char-grilled & marinated in your choice of Umami Lemon Butter & Peri-Peri

Half Spatchcock Chicken R186
Char-grilled & marinated in your choice of Umami Lemon Butter & Peri-Peri

Grilled Boerewors 500g R170

SUSHI

Deep Fried Rolls *(8pc)*
On Fire Sushi – Teriyaki sauce, infused with vodka, lit & poured over sushi at the table

Prawn	R145
Salmon	R199
Tuna	R150

California Roll *(8pc)*

Prawn	R115
Salmon	R160
Tuna	R110
Veg	R60

Nigiri *(2pc)*

Tuna	R60
Salmon	R70
Prawn	R65

Sashimi *(4pc)*

Tuna	R110
Salmon	R175

Prawn Bombs *(8pc)* R120
California rolls, filled with Tempura prawns, avocado & cream cheese, topped with avocado, Tempura sauce, spring onion & roasted sesame seeds

Tuna Crunch *(8pc)* R150
Seaweed rice filled with a freshly fried tuna mix & cream cheese on the inside. Deep-fried till golden brown with batter & Panko crumbs. Topped with our house-made tempura sauce, spring onion & roasted sesame seeds

Calamari Sushi *(8pc)* R170
Grilled calamari tubes wrapped inside a seaweed rice roll with cream cheese. Topped with avocado, Tempura sauce, calamari heads & a sprinkle of spring onions

Ultimate Rainbow *(8pc)* R245
Rainbow roll filled with salmon & avocado, topped with salmon & tuna, Japanese mayo, caviar, sesame seeds, spring onion & house made Teriyaki sauce
On Fire Sushi – Teriyaki sauce, infused with vodka, lit & poured over sushi at the table

Cajun Supreme *(8pc)* R130
Rainbow roll, filled with grilled cajun chicken, cream cheese, topped with avocado, Sweet chilli sauce, Japanese mayo, spring onion & roasted sesame seeds

Salmon Bombs *(4pc)* R295
Salmon roses topped with our chopped salmon blend, Japanese mayo, sesame seeds, Teriyaki soy sesame, spring onion & Tempura bites

Tempura Top Roses *(4pc)* R185
Salmon roses topped with Tempura prawns, Japanese mayo, sesame seeds, Teriyaki sauce, spring onion & Tempura bites

Rockpool Platter *(8pc)* R275
4 Ultimate Rainbow rolls, 4 prawn California rolls topped with spring onion & Tempura prawns dipped in our special Tempura sauce

DESSERTS (V)

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

Spiced Malva Pudding R99
Decadent malva pudding, vanilla pod ice-cream, toasted coconut dukkha & crème anglaise

Caramel & Vanilla Baked Cheesecake R135
A creamy salted caramel cheesecake served with a homemade vanilla bean ice-cream

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

v - vegetarian | ve - vegan *Signature dish*

BAR DE TAPAS
LA PARADA

FOOD MENU