BAR SNACKS

Truffle Potato Skins R33
Seasoned with aromatic truffle zest

Marinated Olives R41
A delightful bowl of olives marinated in paprika, garlic & parsley

STARTERS

Poppers (v) R99
Whole PEPPADEW® Piquanté Peppers filled with cream cheese & basil aioli

Amazeballs R106
Crisp pastry filled with chorizo, jalapeño & cheese accompanied by house-made chipotle aioli

Grilled Calamari R149
Chimichurri, tomato & cucumber with roasted garlic aioli

Fried Calamari R149
With aioli & lemon

Chicken Tenders R159
Crispy fried chicken tenders drizzled with Jack Daniels Tennessee hot honey & served with roasted garlic aioli

Chicken Wings R154
Fried chicken wings, tossed in a soya glaze topped with sesame seeds & coriander

Spicy Kingklip Bites R143
3 crispy kingklip goujons coated with a classic Cape Malay chilli bite batter. Served with a minted coriander yoghurt

Cauliflower Bites (v) R66
Crispy fried cauliflower coated with a chilli bite batter. Served with a mild spicy tomato aioli

SIGNATURE SALADS

Caesar Salad R171
Crisp romaine lettuce with creamy Caesar dressing, anchovies, Parmesan cheese, & croutons
Add grilled chicken (+R43)
Add bacon (+R32)
Add prawns (+R71)

Chicken Waldorf R157
Grilled chicken breast with pear, gorgonzola, mixed greens, celery, & roasted walnuts, served with mustard vinaigrette.

Fillet Tagliata R201
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 R127
Harissa-glazed chicken, dukkah, saffron cous cous, feta, tahini yoghurt, cherry tomato & mixed greens

Asian Calamari Salad R193
Grilled or fried calamari, pickled ginger, tomato, avocado, cucumber, greens & spring onion with a soy miso dressing

MAIN COURSES

Prawn Pasta R215
Fresh tagliatelle, pan-cooked prawns, Parmesan, parsley, chilli & garlic butter

Wagyu Beef Burger R216
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 R182
Toasted artisan brioche bun, crunchy chicken breast, butter lettuce, avo, tomato, La Parada burger sauce, served with your choice of side

Seared Salmon R458
Seared salmon fillet with a medley of baby vegetables & teriyaki sauce

Mushroom Pappardelle (v) R216
Flat, thick ribbons of fresh pasta, mixed mushroom & sage ragout, truffle zest & Parmesan
Add bacon (+R37)
Add grilled chicken (+R31)

Pulled Beef Pasta R215
8 hour cooked beef short rib, tomato & paprika ragout, fresh pappardelle & cumin Boerenkaas

Kingklip Chardonnay R308
Pan fried kingklip, fresh tagliatelle with chilli, garlic & parsley

SIGNATURE MAIN COURSES

Earth & Ocean R446
Grilled rib eye steak & prawns with lemon & herb butter, served with your choice of side

Moules-frites R187
Mussels steamed in white wine & garlic sauce, served with crispy fries

Steak au Poivre R352
Pan-seared beef fillet crusted with peppercorns, served with creamy cognac & peppercorn sauce & fries

Pork Loin & Grilled Cabbage R204
Pork loin on the bone with grilled cabbage & mustard cream sauce, served with your choice of side

Rib Eye 300g R369
Flame grilled coffee-rubbed ribeye, portobellini mushrooms, gorgonzola & sage cream, & fries

Lamb Rump 300g R347
Flame grilled, served with creme fraiche, confit garlic tzatziki, minted red wine jus

FROM THE GRILL

Fillet 300g R352

Ribeye 300g R392

Lamb Rump 300g R303

Wagyu Ribeye 300g SQ

Flame-grilled Cuts.Served with your choice of side

SAUCES

Salsa Roja, Mustard Cream, Homemade Hot Sauce R50

Green Peppercorn, Jack Daniels Tennessee Hot Honey R55

v - vegetarian | ve - vegan *Signature dish*

SIDES (V)

Patatas Bravas R77
Spiced potatoes with aioli & bravas sauce

Sweet Patatas Bravas R77
Spiced sweet potatoes with aioli & bravas sauce

Baby Veg Bowl R99
A medley of garden peas, baby beets, Dutch carrots, broccolini, mange tout, baby corn & dill butter

Broccolini R87
Confit garlic & tomato & hazelnut dressing

Roasted Carrots R88
Honey-glazed roasted carrots topped with toasted seed mix on a bed of garlic yoghurt sauce

House Side Salad R53
Fresh greens, feta & salsa verde

Garlic Potato Mash R50
Creamy potato mash infused with roasted garlic

Shoestring Fries R44

BAR DE TAPAS
LA PARADA

FOOD MENU

TAPAS

Wagyu Beef Potstickers R187
Seared & steamed. Served with kimchi & Indonesian soya dipping sauce

Prawn Bun R138
Toasted brioche bun, with prawns, Japanese mayo and spring onions

Prawns R143
Flash fried in chilli, garlic, butter, lemon & parsley

Beef Fillet R204
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 R165

BEEF FILLET with a crunchy spring onion, pak choi salad & our secret mayo R198

CHICKEN grilled with cajun spice & served with shredded cabbage salad, teriyaki sauce & fresh coriander R138

Ham Croquetas R110
Smoked ham, sweet mustard aioli & Huguenot cheese

Tuna Tacos R187
Tuna, pineapple rainbow salsa, guacamole, miso emulsion & jalapeños

Pork Belly R187
Palm sugar caramel, pineapple rainbow slaw & toasted sesame seeds

Miso Aubergine (v) R91
Deep fried misoyaki aubergine, miso corn emulsion, tomato, onion & honey cream cheese

Bikini Toastie R97
La Parada grilled cheese, gypsy ham & truffle aioli

Vegan Poke Bowl (ve) R171
Miso rubbed deep fried aubergine, black rice, pickled ginger, carrots, cucumber, avo, nori, sesame seeds, soy & ginger dressing

Tuna Poke Bowl R242
Fresh Yellowfin tuna, black rice, pickled ginger, carrots, cucumber, avocado, nori, sesame seeds, soy & ginger dressing

Beef Short Rib R275
Paprika & orange glazed ribs with orange segments

PLATTERS

Plato de Carne Pequeño R1 040
*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 R2 167
*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 R869
*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 R528

Herb Crusted Lamb Cutlets 500g R495
Grilled to your liking

Chicken Wings 300g R154
Choice of Peri-Peri or BBQ

Whole Spatchcock Chicken R370
Char-grilled & marinated in your choice of Umami Lemon Butter & Peri-Peri

Half Spatchcock Chicken R205
Char-grilled & marinated in your choice of Umami Lemon Butter & Peri-Peri

Grilled Boerewors 500g R187

SUSHI

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

Prawn	R160
Salmon	R219
Tuna	R165

California Roll *(8pc)*

Prawn	R127
Salmon	R176
Tuna	R121
Veg	R66

Nigiri *(2pc)*

Tuna	R66
Salmon	R77
Prawn	R72

Sashimi *(4pc)*

Tuna	R121
Salmon	R193

Prawn Bombs *(8pc)* R132
California rolls, filled with Tempura prawns, avocado & cream cheese, topped with avocado, Tempura sauce, spring onion & roasted sesame seeds

Tuna Crunch *(8pc)* R165
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)* R187
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)* R270
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)* R143
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)* R325
Salmon roses topped with our chopped salmon blend, Japanese mayo, sesame seeds, Teriyaki soy sesame, spring onion & Tempura bites

Tempura Top Roses *(4pc)* R204
Salmon roses topped with Tempura prawns, Japanese mayo, sesame seeds, Teriyaki sauce, spring onion & Tempura bites

Rockpool Platter *(8pc)* R303
4 Ultimate Rainbow rolls, 4 prawn California rolls topped with spring onion & Tempura prawns dipped in our special Tempura sauce

DESSERTS (V)

Churros R77
Dusted in sugar, cinnamon & a dark chocolate ganache dip

Spiced Malva Pudding R109
Decadent malva pudding, vanilla pod ice-cream, toasted coconut dukkha & crème anglaise

Caramel & Vanilla Baked Cheesecake R149
A creamy salted caramel cheesecake served with a homemade vanilla bean ice-cream

Chocolate Brownie with Caramel Crunch R77
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