

# VALENTINES SET MENU

*El Picoteo*  
TAPAS • FUSION PINTXOS • WINE

2-Course

R495pp

3-Course

R650pp

LUNCH : 12H00 - 15H30

DINNER : 17H30 - 20H00



## CHOICE OF:

### Roasted Beet & Goat Cheese Salad

Sweet roasted beets paired with tangy goat cheese, candied walnuts and arugula, drizzled with balsamic glaze.

### Mejillones y Chipirones / Mussels & Calamari

Grilled calamari and steamed mussels, in a light lemon butter.

### Poppers de Calamares / Calamari Poppers

Pockets of calamari stuffed with cream cheese, feta & chilli, crumbed & fried golden, served with a pickled beetroot puree.

### Albóndigas y Patatas Bravas / Meat Balls & Potatoes Bravas

Soft bite-sized meatballs, accompanied with crispy potato cubes topped with a creamy garlic aioli and a spicy bravas sauce.

### Exotic Mushroom Pasta & Truffel Oil

Featuring a variety of exotic mushrooms sautéed with garlic, herbs, baby spinach and finished with feta cheese & truffel oil.

### 200g Sirloin & Queen Prawns

28 day matured Sirloin grilled & 3 queen prawns grilled in a coriander / ginger sauce accompanied with fries & onion rings.

### Chipirones y Gambas / Calamari & Prawns

Tender calamari, served with 4 juicy queen prawns grilled in a coriander / ginger sauce, and a side savoury rice.

### Kingklip Thermador

Fillet of Kingklip, baked with a rich thermidor sauce, served with savoury rice and vegetables

### Pork Loin Ribs (500g)

Slow braised ribs marinated in barbecue sauce and grilled to perfection. Served with fries and onion rings.

### Strawberry Cheesecake

A rich and creamy cheesecake that is enhanced with a decadent strawberry topping.

### WhiteChocolate & Hazelnut Mousse

Decadent white chocolate & hazelnut mousse, light and airy with a velvety finish.

### Belgian Dark Chocolate Tart

Belgian dark chocolate tart with a velvety cinnamon & white pepper ganache, finished with a luscious raspberry compote

*Friandise* Chocolate Dipped Strawberries

Starter

Mains

Dessert

Friandise