

# MENU

## El Picoteo

TAPAS • FUSION PINTXOS • WINE

09H00 - 11H30

### Black Mushroom with Creamed Spinach 135

Grilled black mushroom layered with cream spinach, cheese, poached eggs & brushed with hollandaise sauce.

### Eggs Benedict

A breakfast classic with poached eggs and hollandaise sauce served on toasted sourdough, with a choice of:

**Ham or Bacon 128**

**Salmon Trout 40g 155**

### Flapjack Stack of the Day 98

Fluffy flapjacks served with your choice of toppings:

- Fresh berries, drizzled with a berry coulis
- Nutella & banana

### Tortilla - for 2 to share 195

A traditional Spanish omelette made with eggs, potato and onions.

### Avo on Toast 95

Creamy avocado spread on toasted artisanal bread, accompanied by roasted beetroot, feta and seasoned to perfection.

### Eggs on Toast 65

Your choice of eggs, served on toasted sourdough.

### Belgian Chocolate con Churros 89

Golden, crispy churros dusted with cinnamon sugar and served with home made Belgian chocolate sauce for dipping.

## Light, Flaky Open Croissants

### Smoked Salmon Trout 40g 185

Scrambled eggs, fresh baby greens & cream cheese.

### Classic Ham or Bacon 110

Layered with grated cheese and a perfectly cooked eggs.

### Avo & Serrano Ham 165

Creamy avocado, cured ham, and poached eggs.

### Pork Loin Ribs 79

Slow braised ribs marinated in barbecue sauce and grilled to perfection.

### Patatas Bravas Aioli / Potatoes Bravas & Aioli 72

Crispy potato cubes topped with a creamy garlic aioli and a spicy bravas sauce.

### Pulpo a la Gallega / Galician-style Octopus 225

Tender octopus slices seasoned with smoked paprika, olive oil, sea salt, served on a bed of potatoes.

### Pulpo a la Parrilla / Octopus Flamed Grilled 225

Tender octopus on the open flame with sea salt and olive oil, served with creamy mash potato.

### Pimientos de Padrón / Padrón Peppers 75

Flash-fried green chilli peppers, seasoned with sea salt—mild with an occasional spicy pepper - *seasonal*

### Champiñones al ajillo / Garlic Mushrooms 69

Mushrooms sautéed in butter and fresh garlic.

### Poppers de Calamares / Calamari Poppers 95

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

### Livers 95

Tender chicken livers sautéed in a rich, garlicky peri-peri sauce, with just the right balance of heat and depth.

### Whitebait 79

Crisp, golden-fried whitebait with a delicate crunch, perfectly paired with aioli.

### Tartar de Ternera/Beef Tartar 145

Finely chopped raw beef, combined with capers, onions and a touch of mustard, layered with a brûléed egg yolk accompanied by toasted sourdough.

### Croquetas del día / Croquettes of the day SQ

Crispy, golden bites filled with a Bechamel mixture of the day.

### Albóndigas / Meat Balls 89

Soft bite-sized meatballs in our signature tomato sauce.

### Chorizo al Fuego / Flamed Grilled Chorizo 105

Spicy Spanish chorizo.

### Caracoles al Ajillo / Garlic Snails 85

Snails cooked in a cheesy garlic sauce with fresh parsley.

### Gambas Gratinadas / Prawns Grantinée 155

Black field mushroom layered with creamed spinach & baked off with a rich prawn infused thermidor sauce.

### Chipirones / Calamari 125

Tender calamari, lightly battered and fried to golden perfection & served with tar-tar.

### Vieira con Langostino / Scallop with Prawn 225

A luxurious pairing of a seared scallop and a queen prawn in a light garlic butter sauce.

### Pan Tumaca con Jamón Serrano / Serrano Ham with Spanish Tomato Bread 198

Finely sliced cured ham, served with Spanish tomato bread.

### Mejillones El Picoteo / Mussels El Picoteo 145

Fresh mussels cooked in a fragrant coconut broth with lemongrass and ginger.

Breakfast

BREAKFAST

Tapas

TAPAS

Tapas

TAPAS

## Salads

**Smoked Salmon Trout Salad** 50g/80g **189 / 225**

Fresh greens topped with smoked salmon trout, capers, crisp red onion and a dill-infused dressing.

**Mediterranean Salad** **155**

Crisp lettuce, ripe tomatoes, roast peppers, cucumber, feta, olives and a zesty lemon-oregano dressing.

**Grilled Chicken Caesar** **172**

Crisp romaine lettuce, anchovies, croutons accompanied by grilled chicken strips & dressed with a creamy anchovy rich Caesar dressing and finished with parmesan shavings.

**Roasted Beet & Goat Cheese Salad** **155**

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

**Beef Carpaccio** **172**

A classic consisting of raw beef tenderloin, dressed with honey mustard, served with avocado & shaved Parmigiano Reggiano cheese, drizzled with a balsamic glaze & topped with toasted pine nuts.

**Pork Loin Ribs (500g)** **295**

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

**250g Sirloin** **225**

28 day matured Sirloin grilled and served with herb butter, onion rings & fries.

Choice of sauce: **Cheese, Mushroom, or Pepper** sauce **42**

**Cheesy Beef Burger** **155**

Flame-grilled beef topped with cheese, served with fries.

**Camembert & Bacon Burger** **179**

Camembert cheese and crispy bacon strips and roasted pepper served with fries.

**Linefish** **235**

Freshly caught linefish, grilled to perfection and served with savoury rice and seasonal vegetables.

**Calamari** **235**

Flash grilled with garlic, coriander, ginger & olive oil, served with savoury rice.

**Seafood Paella**

A typical authentic Spanish dish with a medley of seafood & saffron infused rice.

- 45 mins wait

- **serves 2 445 - serves 4 880**

- **serves 6 1 315 - serves 8 1 750**

30 or more, please enquire

**Seafood Tagliatelle** **289**

Tagliatelle tossed with a medley of fresh seafood, garlic, olive oil, and a hint of chilli.

**Basil Pesto Penne** **165**

A vibrant basil pesto sauce with a sprinkle of toasted almonds.

**Spaghetti Bolognese** **165**

A classic Italian favourite, featuring slow-cooked beef ragu and a hint of red wine.

**Exotic Mushroom Pasta** **165**

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

## Pizza

**Margherita** **125**

A simple yet satisfying classic with tomato sauce, fresh mozzarella and fragrant basil leaves.

**Capricciosa** **175**

A hearty Italian favourite layered with tomato sauce, mozzarella, ham, mushrooms, artichokes and olives.

**Seafood Pizza** **245**

A medley of shrimp, calamari, and mussels on a garlic tomato base, finished with fresh herbs.

**Chorizo & Roast Pepper Pizza** **175**

A flavourful, savory pizza that pairs spicy, smoky slices of chorizo sausage with the sweet, slightly charred taste of roasted peppers & finished with feta.

**Biltong Pizza** **192**

A proudly South African twist, thin slices of tender biltong, cream cheese, coriander seeds, biltong spice, avocado & feta.

**Serrano Ham Pizza** **245**

Thinly sliced cured ham layered over melted mozzarella, fig preserve & camembert. A refined, salty-sweet favorite.

**BBQ Pulled Chicken Pizza** **165**

Tender smoky BBQ pulled chicken with caramelized onion, topped with peppadew. Sweet, tangy.

**Belgian Chocolate con Churros** **89**

Golden, crispy churros dusted with cinnamon sugar and served with home made Belgian chocolate sauce, for dipping.

**Catalana Cream** **95**

Velvety custard kissed with citrus and cinnamon. Crowned with a delicate, crackling caramel glaze.

**Belgian Chocolate Mousse** **98**

Decadent dark chocolate mousse, light and airy with a velvety finish.

**Walnut Praline Cheesecake** **145**

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

**Belgian Dark Chocolate Tart** **105**

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

## Cakes

Indulge in a selection of freshly baked cakes —ask your server for today's options.

Please Note:

- No Split Bills
- 10 % service charge for parties of 6 or more

## Mains

## Pasta

## SALADS PIZZA MAINS PASTA

## PIZZA PASTA DESSERTS