



Rise & Shine

Served all day

Huevos rancheros. Fried eggs, *borracho* beans, sharp cheddar, & streaky bacon. 65.

Pan torrijas. Custard toast, maple syrup-infused berries, & streaky bacon. 62.

Simple breakfast. Two eggs, streaky bacon, & toast. 38.

Guacamole

Fresh avocado, tomato, onion, homemade spices, & warm tortilla chips.

Prepared table-side by our expert *guacistadors*. For 2, 58. For 4-6, 98.

Bocaditos

Small plates

Kingklip ceviche. Fresh fish, finely chopped peppers, & lime juice. 56.

Carpaccio. Seasonal venison, Virgin Territory olive oil, & *anejo* tequila. 65. Add shots 30.

Chorizo dates. Stuffed medjool dates, streaky bacon, & paprika tomato sauce. 48.

Crispy chicken tacos. Grilled chicken, spicy lettuce, & mango salsa. 48.

Carne asada soft tacos. Grilled beef, refried beans, avocado, goat cheese, & pink onions. 48.

Prawn wrap. Prawns in citrus reduction, chopped lettuce, & flour tortilla. 65.

Toasted quesadilla. Flour tortilla & sharp cheddar. Prawn or mushroom. 56.

Queso del día. Local cheeses, crackers, & tortilla chips. 90.

Platos

Fish tacos. Beer-battered Kingklip, cabbage salad, lime dressing, citrus salsa, & corn tortillas. 72.

Chicken fajitas. Grilled chicken, sweet peppers, onions, flour tortillas, *borracho* beans, & rice. 80.

Beef enchiladas. Shredded filet, diced potatoes, spring onions, corn tortillas, *borracho* beans, & rice. 85.

Calamares à la plancha. Grilled calamari & goat cheese sweet potato cakes. 74.

Pulled pork sandwich. Crusty sourdough, lettuce, onion, pickles, & grilled tomato. 62.

Caesar salad. Cos lettuce, garlic toast, & anchovies. 55. Chargrilled chicken 25.

Tequila tagliatelle. Grilled chicken, spinach pasta, & creamy jalapeño reduction. 60.

Sugar & Spice

Brownie à la mode. Vanilla ice cream & chocolate sauce. 25.

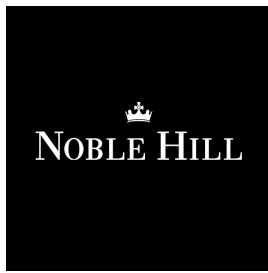
Daily specials. Please ask your server as our desserts are made fresh daily. SQ.

Kids

Kid's picnic basket. Sandwich or hot dog. Yogurt, chips, & juice. 45.

Extras

Salsa fresca. 20. **Mixed olives.** 20. **Homemade escabeche.** 25.



White Wine

Sauvignon Blanc 2011. Gooseberries, melon, & nectarine. Elegant & smooth. 50. Glass 19.
Chardonnay 2010. Watermelon, lime, & vanilla. Limited production. 88. Glass 27.
Sauvignon Blanc 2009. Citrus fruit & freshly cut grass. Crisp and focused. 72.

Red Wine

Merlot 2008. Blackberry, smoke, & tobacco leaf. A rebel with a cause. 88. Glass 27.
Cabernet Sauvignon 2007. Blackcurrant, dark chocolate, & spice. Structured & poised. 88. Glass 27.
Syrah 2008. Black pepper, cedar, & *umami*. Long & smooth. 88. Glass 27.
Estate Blend 2008. Vanilla, dark chocolate, & blueberry. Bold but elegant. 122. Glass 33.

Sparkling Wine & Refrescas

Graham Beck Brut NV. Yeast, fruit, & cream. Freshness & finesse. 150. Glass 52.
Sauvignon Blanc Sangrita. Fresh seasonal fruit, citrus, & Cointreau. Pitcher 67.

Beer & Tequila

Corona. 20.
Cuervo Black. 30. Cuervo Gold. 30. Olmeca Black. 30. Hornitos Reposado. 30.
Patron XO Café. 40. Patron Reposado. 80. Patron Anejo. 80.

Beverages

Mineral water 500ml. 9. Mineral water 1l. 12.
Coca Cola. 10. Coke Zero. 10. Fruit juice. 10. Appletiser. 14. Grapetiser. 14.
Coffee. 12. Espresso. 14. Cappuccino. 15.
Tea. 10. Ice tea. 10.

Thank You

Thank you for visiting cosecha at Noble Hill.
Because we prepare all our food from scratch, please let us know if you are pressed for time.
Please inform your server if you have any food allergies: we will be happy to accommodate them.
A service charge of 10% will be applied to groups of 7 or more. Corkage is 50 per bottle.
Tables and chairs designed for cosecha by Pierre Cronje & Sumi Gous. Dishes by Di Marshall Pottery.
You must be at least 18 years old to consume alcoholic beverages: please drink responsibly.