



¡Especial weekday! Weekdays only at cosecha

Marinated grilled chicken with frijoles negros & avo salsa. 94.
Free glass of wine, soft drink, or coffee included with your meal.

Buenos días

Breakfast
served all day

Breakfast burrito. Eggs, potatoes, & cheddar in a flour tortilla. 38. Add bacon 18. Add fresh avocado 14.
Huevos rancheros. Two eggs, frijoles negros, cheddar, & streaky bacon on homemade tortillas. 70.
Spicy hash and poached eggs. Two eggs, chopped beef filet, & potatoes on homemade tortillas. 70.

Bocaditos

Small plates
made to share

Guacamole

Fresh avocado, tomato, spring onion,
homemade spices, & warm tortilla chips.
Our signature bocadito prepared table-side
by our expert *guaquistadors*.

For 2, 74. For 4, 98.
Add blue cheese, 18. Add bacon, 18.
Add pickled jalapeño, 18.

Ensaladas fresh starter salads

Grilled calamari & greens. 62.
Red chili, rocket & avo. 58.

Antojitos snacks

Crispy shredded pork taquito. 62.
Albondigas. Chipotle meatballs. 42.
Serrano-wrapped prawns. 76.
Quesadilla. Roasted vegetable. 50. Pork. 62.

Ceviche seafood in citrus

Prawn & fresh avocado. 76.

Sopas soup with homemade cornbread

Black bean & bacon. 72.
Chicken tortilla. 78.

Platos

Main courses

Fish tacos. Beer-battered Mahi Mahi, cabbage slaw, & citrus salsa in homemade tortillas. 92.
Prawn tacos. Grilled shrimp, green rice, & veracruz salsa in homemade tortillas. 122.
Mahi Mahi veracruz. Mahi Mahi in a roasted tomato, caper, & green olive sauce with rice. 115.
Chicken enchiladas. Shredded chicken, feta, red onion, & tomatillo salsa in homemade tortillas. 104.
Black bean & roasted corn salad. Served with jalapeño ranch dressing. 77. Add grilled chicken 18.
Zucchini & red pepper enchiladas. Grilled vegetables with pepita and gooseberry salsas. 95.
Carnitas tacos. Spicy slow-cooked shredded pork & green apple salsa in homemade tortillas. 96.
Duck carnitas tacos. Shredded slow-cooked duck with crispy onions in homemade tortillas. 95.
Lamb barbacoa. Slow-cooked lamb leg, green rice, homemade tortillas, & jalapeño salsa. 115.
Carne asada fajitas. Grilled rump steak, peppers, onions, frijoles negros, & rice with flour tortillas. 132.
Beef enchiladas. Shredded filet, potatoes, onions, frijoles negros, & rice in homemade tortillas. 115.

Adicionales

Side dishes

Fried egg on any dish. 18. Esquites. 39. Patatas bravas. 32. Crispy zucchini wedges. 42.
Spicy chile relleno Seasonal. 44.

Pequeños

Kid's picnic basket. Choice of cheese quesadilla, wors roll, or pb&j. Yogurt, chips, & juice. 65.

NOBLE HILL

White wine

Sauvignon Blanc 2016. Gooseberry & freshly cut grass. Crisp and focused. 89. Glass 32.

Viognier 2015. Peaches, pear, & honeysuckle. Perfect for spicy dishes. 125. Glass 42.

Chardonnay 2015. Orange blossom, lemon, & vanilla. Flinty & refreshing. 125. Glass 42.

Sparkling wine & refrescas

Blanc de Blancs 2013. Single-vineyard brut nature méthode classique. 195.

Sauvignon Blanc sangrita. Fresh seasonal fruit, citrus, & Cointreau. Pitcher 125.

Graham Beck Brut NV half bottle. 375ml. 130.

Red wine

RARE Cruces Mataro Nova 2017. Carbonic macerated and naturally fermented "nouveau" style. 480.

Cabernet Sauvignon 2013. Blackcurrant, dark chocolate, & spice. 135. Glass 46.

Merlot 2013. Black cherry, caramel, & tobacco leaf. A rebel with a cause. 135. Glass 46.

Syrah 2015. Black pepper, cedar, & *umami*. Long & smooth. 105. Glass 38.

Estate Reserve 2013. Dark chocolate, blueberry. & mint. Bold but elegant. 180. Glass 64.

RARE Sic Transit Gloria Mundi MMXI. Ripe raspberry & rich forest aromas. 325.

Beer

Hitachino Red Rice ale. 64. Hitachino Nest White ale. 54.

EXCLUSIVE Hitachino Nest Saison du Japon. 54.

Tequila

Please ask your server for our complete tequila list.

We stock Patrón, Olmeca, Don Julio, José Cuervo, Centinela, and others.

Beverages

Mineral water 500ml. 16. Mineral water 1l. 28.

Coca Cola. 20. Coke Zero. 20. Fruit juice. 15. Appletiser. 25. Grapetiser. 25.

French press coffee. 19. French press cappuccino. 22.

Nespresso. Ristretto, Roma, or Arpeggio. 29.

Tea. 19. Ice tea. 19.

Thank you

Because we prepare 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. Corkage is 80 per bottle. We love our neighbours: no corkage for Simonsberg wines. You must be at least 18 years old to consume alcoholic beverages: please drink responsibly. South African law does not permit smoking in our restaurant.

Bebidas y Vino