



Buenos días

Breakfast served all day

- Breakfast burrito.** Eggs, potatoes, & cheddar in a flour tortilla. 44. Add bacon 18. Add fresh avocado 14.
- Breakfast tacos.** Eggs & frijoles negros topped with cheddar, avocado, & bacon. 59.
- Huevos rancheros.** Two eggs, frijoles negros, cheddar, & streaky bacon on homemade tortillas. 70.
- Spicy hash and poached eggs.** Two eggs, chopped beef, & 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.

Sopas

 soup with homemade cornbread

Garden gazpacho. 72.
Chicken tortilla. 78.

Antojitos

 snacks

- Flautas.** Chicken. 69. Sweet potato & spinach. 59.
- Crispy shredded pork taquito.** 67.
- Albondigas.** Chipotle meatballs. 42.
- Serrano-wrapped prawn.** 69 each.
- Quesadilla.** Pork or roasted vegetable. 62.

Ensaladas

 fresh starter salads

Grilled calamari & greens. 62.

Ceviche

 seafood in citrus

Prawn & fresh avocado. 76.

Platos

Main courses

- Fish tacos.** Beer-battered Kingklip, cabbage slaw, & citrus salsa in homemade tortillas. 108.
- Kingklip veracruz.** Kingklip in a roasted tomato, caper, & green olive sauce with green rice. 122.
- Stacked chicken enchiladas.** Layered pulled chicken & guajillo salsa with manchego. 131.
- Jalapeño black bean salad.** With crisp greens & ranch. 77. Add grilled chicken 39. or carne asada 54.
- Zucchini & red pepper enchiladas.** Grilled vegetables with pepita and gooseberry salsas. 104.
- Carnitas tacos.** Spicy slow-cooked pulled pork with green apple salsa, in homemade tortillas. 98.
- Duck carnitas tacos.** Slow-cooked pulled duck topped with crispy onions, in homemade tortillas. 96.
- Lamb barbacoa.** Slow-cooked lamb leg topped with goat cheese & jalapeño salsa. 134.
- Carne asada fajitas.** Grilled rump steak, peppers, onions, frijoles negros, & rice with flour tortillas. 142.
- Beef enchiladas.** Pulled rump steak, potatoes, onions, & cheddar in homemade tortillas. 120.

Adicionales

Side dishes

Fried egg on any dish. 18. Patatas bravas. 32. Crispy zucchini wedges. 42.

Pequeños

Kid's picnic basket. Cheese quesadilla, wors roll, or pb&j. Yogurt, chips, fruit stick, juice, & bubbles. 65.

NOBLE HILL

White wine

Sauvignon Blanc 2017. Gooseberry & freshly cut grass. Crisp and focused. 89. Glass 32.

Viognier 2017. Peaches, pear, & honeysuckle. Perfect for spicy dishes. 135. Glass 46.

Rosé & refrescas

Mourvèdre Rosé 2017. Strawberries, watermelon, & rose water. Crisp & fresh. 105. Glass 38.

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

Frosé. Noble Hill Mourvèdre Rosé frozen with strawberries & lemon. Friday-Sunday only. Cocktail 56.

Sparkling wine

Blanc de Blancs 2014. Single-vineyard brut nature méthode cap classique. 195.

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

Red wine

DOUBLE GOLD Estate Reserve 2014. Dark chocolate, blueberry, & mint. Bold but elegant. 180. Glass 64.

Cabernet Sauvignon 2014. Blackcurrant, dark chocolate, & spice. 135. Glass 46.

Merlot 2014. Black cherry, caramel, & tobacco leaf. A rebel with a cause. 135. Glass 46.

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

Beer

Hitachino Nest Dai Dai IPA. 49. Hitachino Nest white ale. 54. Hitachino Nest red rice ale. 64.

EXCLUSIVE Hitachino Nest Saison du Japon. 54.

Tequila & mezcal

Please ask your server for our complete tequila & mezcal list.

We stock a variety of blanco, reposado, anejo, & specialty tequilas.

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. Black or Rooibos. 19. Unsweetened 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: there is 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