

Tapas Menu

SERVED FROM TUESDAY TO SUNDAY

SNACK PLATTERS

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| Homemade Country bread, whipped butter, tapenade | 40 |
| Marinated olives | 60 |
| A selection of 4 local cheeses, mulled pear, preserves | 125 |
| Richard Bosman charcuterie | 120 |
| Local cheese and charcuterie platter for two | 325 |

TAPAS FOR TWO @ 790

or customize your dining experience by choosing your favourite dishes

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| Hake and potato croquet, garlic emulsion | 75 |
| Slow roasted aubergine, tahini dressing, Puglia fior di latte, almond | 110 |
| Crisp salad leaves, white bean spread, radish, Parmesan cheese | 85 |
| Grilled squid, cucumber, chilli, mint, and caper dressing | 125 |
| Spice rub sirloin (250g), confit garlic, chermoula | 210 |
| Elgin free range chicken wings, bourbon barbecue sauce, pickled cucumber | 165 |
| Crisp potato, sour cream, fennel | 75 |
| Charred tender broccoli, ginger and sesame dressing, crispy onion | 85 |

DESSERTS

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| Baked cheese cake topped with Berry compote | 95 |
| Elgin Farm Apple Crumble served with vanilla bean custard | 95 |

KIDS

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| Steak & chips | 85 |
| Chicken strips & chips | 85 |
| Portion of chips | 55 |
| Ice cream and chocolate sauce | 50 |



PAUL CLÜVER
RESTAURANT