

TABLES at NITÍDA

For the Love of Food

MENU

Salads, Wraps and Light Meals

Chopped Indian Salad – carrot, cucumber, red onion, lettuce, radishes, Rosa tomatoes, chili, coriander, mint, toasted cumin and mustard seeds, fresh lemon, crispy poppadum bits and a pear ginger chutney (v)

105

Chargrilled Chicken and Roasted Beetroot Salad, bacon bits, cucumber, Rosa tomatoes, red onion, watercress, orange segment, crumbled Danish Feta, Dukkah tossed in a wholegrain Dijon Mustard Vinaigrette served with toasty bread

115

Tables Tuna Mayo Banh Mi served on an open Baguette, jalapeno, cilantro, crispy quick pickle of carrot, cucumber, spring onion, radishes, served with a homemade hand cut salted potato crisps

110

Curried Cauliflower Falafel Pita Pocket, tomato and herb salad, cucumber, cumin infused tzatziki, fresh lemon, and a chef's choice side salad (V)

115

Tables Flammkuchen German inspired flatbread, served on an oval flatbread, topped with a sour cream mix, peppered bacon bits, caramelized red onion, finished off with fresh chopped chives

100

Cheesy Sriracha Chicken Mayo Quesadilla, mozzarella cheese, spring onion, served with a Pineapple Salsa, Sour Cream and a Sweet and Sour quick pickled Cucumber Salad

110

Slow Cooked Pulled Honey Chipotle Pork Toasted Wrap, Julienne Iceberg Lettuce, grated cheddar, Avocado Aioli served with a Sweetcorn Salsa, Jalapeno Cream, Apple and Red Onion Coleslaw

115

Imams delight, Middle Eastern dish with rocket, brinjals, feta, caponata, vegetable crisp, balsamic reduction and herbed garlic flat-bread (V)

75

Soup of the day with a freshly baked ciabatta & butter

60

Platters

Tables Meat Platter with a selection of cold meats, Salami stick, Hillcrest olives, and a selection of homemade preserves with a freshly baked ciabatta

180

Tables Cheese Platter with 4 cheeses, Hillcrest olives, fresh seasonal fruit and a selection of homemade preserves, with a freshly baked ciabatta

150

Add on to your platter: Hummus / Tzatziki / Pesto / Cheese of the day / Hillcrest Olives / Ciabatta / Garlic flat bread

@R15 each

Add on to your platter: Salami Sticks / Smoked Trout

@R85 each

Add on to your platter: Cold Meat Selection

@ R95 each

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MENU

Main Meals

Table's home-made 100% pure beef 200g gourmet burger served on a Portuguese style sweet potato roll, rocket, tomato, bacon, Colby cheddar, sweet and sour pineapple relish BBQ salted hand cut chips

130

BBQ pulled pork toasted ciabatta with red cabbage, caramelized apple, horseradish Mayo, Colby cheddar, tomato and rocket served with a side of BBQ salted hand cut chips and onion crisp

130

Tables Chicken Mole – slow cooked pulled chicken with a hint of chocolate, served with a cilantro rice, chopped peanuts, sour cream, pickled red onion and fresh lemon

(Allergens: actual sauce contains nuts / seeds)

125

Chef choice pasta of the day, please ask your waitron

110

Beer battered fish and chips served with a classic tartar sauce and chef's side salad

125

250g wet aged coffee rubbed Sirloin with chimichurri sauce served with an arugula salad and hand cut BBQ salted chips

175

Tables Moussaka fragrant ground lamb sauce, topped with a layer of chargrilled brinjals, a rich béchamel sauce finished off with grated pecorino served with a Horiatiki Salata and Crusty Bread

130

Tables Korma Chicken Curry, rich and creamy mild coconut chicken curry, served with a side of steamed coconut basmati rice, toasted flaked almonds, naan bread and a carrot raita

(Allergens: actual sauce contains nuts)

125

Roast Butternut Squash and Pumpkin Seed Brittle Risotto with pecorino shavings, butternut crisp and arugula (v)

115

Desserts

Vanilla sundae with flaked almonds, choice of Homemade hot chocolate or butterscotch sauce

55

Crème Brulee of the day please ask your waitron

60

Tables Deconstructed Carrot Cake – cream cheese mousse, candied carrots, white chocolate walnut and cranberry bark

60

Spiced Chocolate Bread Pudding served with a homemade Madagascan Vanilla Bean Parfait and dulce de leche

65

Steamed Banana and Ginger Pudding with a coffee and ginger glaze, caramelized bananas served with a Chantilly cream

60