

TABLES at NITÍDA

For the Love of Food

MENU

Salads, Wraps and Light Meals

Sumac Roasted Aubergine Fattoush Salad with Roasted Red Peppers, Cos Lettuce, Rosa tomatoes, cucumber, crumbled feta, parsley, mint, red onion, cubed garlic herb bread and dates tossed in a sumac dressing (V)

100

Thai Satay Chicken Salad served on a bed of Cos Lettuce, zucchini ribbons, julienne carrots, red pepper, red cabbage, spring onion, Rosa Tomatoes, cucumber, coriander, toasted peanuts, coconut flakes tossed in a sweet peanut dressing

115

Toasted BBQ Chicken Mayo Crunch Wrap –Cos Lettuce, Pickled Jalapenos, Grated White Cheddar, Doritos and BBQ Chicken Mayo served with Sour Cream, Pico de galo and Guacamole and a chef's choice side salad

115

Spinach and Feta Wrap filled with baby spinach leaves, marinated mushrooms, roasted red peppers, Hillcrest Olives, toasted Walnuts and whipped feta mousse served with a chef's choice side salad (V)

95

Crispy flatbread topped with Harissa roast butternut, Old Smokey Chorizo with smoked jalapeno, red pepper pesto, oven roast tomatoes, bocconcini, rocket, pickled red onion and toasted walnuts

110

Mini Baked Savory Cheesecake – Biltong, White Cheddar, Danish Feta and herbs served with toasty bread and a chef's choice side salad

95

Tables Mezze Vegetarian platter with Babaghanoush, Sundried Tomato Hummus, Tzatziki, Chargrilled Veg, Roasted Red Peppers, Oven Roasted Tomatoes, Marinated Feta and Hillcrest Olives served with a garlic herb flatbread and a chef's choice side salad (V)

105

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

75

Open Faced Pulled Hoisin Duck Taco – crispy fried taco topped with a coleslaw, sliced jalapenos, fresh radishes, pickled red onion, sour cream and a grilled pineapple relish

115

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

150

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: Cold Meat Selection / Salami Sticks / Smoked Trout

@R85 each

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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

Coca Cola Pulled Chicken Slider served on a seeded Kitka Roll, Roasted Jalapeno & Bacon Mayo, tomato, topped with an apple cabbage slaw served with BBQ salted hand cut chips

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

Slow Cooked Pulled Beef Brisket Sloppy Joe, served on toasted sweet potato roll, Dijon honey mustard mayo, pickled red cabbage, tomato, onion crisp and BBQ salted hand cut chips

135

Harissa Grilled Chicken Breast stack served on a toasted tortilla, rocket, tomato, char grilled peppers, brinjal, zucchini, onion crisp, honey-yoghurt-harissa sauce, cilantro crema and a chef's side salad

135

Tables Spicy-Lamb Flatbread "keema chapati" – fragrant ground lamb, served on an oval flatbread topped with pickled onions and rocket, drizzled in spiced herb yoghurt served with a side of an East African Tomato Chutney and fresh lemon

140

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 Fluffernutter - Peanut Butter Mousse, marshmallow fluff, served on top of
bacon infused chocolate brownie crumble, peanut brittle

65

Coconut Panna Cotta – served with a Pineapple Coulis, Passion Fruit Parfait and a cardamom sable

60

Tables Cookie Dough Semifreddo served on a chocolate chip cookie crumble and a salted caramel
drizzle

65