





HISTORY OF TAPAS

The word “Tapas” is derived from the Spanish word “tapa” which means “to cover”.

The history behind tapas is as unique and interesting as our famous dishes itself:

A concept, believed to have originated more than a century ago in Andalusia Spain, where bartenders placed a slice of bread on top of their customer’s glasses in order to prevent fruit flies from drowning in their drink. This soon became customary to spice up this bread with interesting toppings such as cheese and ham – creating a snack. Soon the diners started to come back for these “covering snacks” and the rest is history.

Legend also has it that the tapas tradition was introduced when King Alfonso X of Castile recovered from an illness by drinking wine together with small dishes between meals. After regaining his health, the king ordered that no drink will ever be served in a tavern unless the beverages were accompanied by a small “snack” or “Tapa”.

Here at Siesta the concept is for our guests to gather around as friends and family, enjoying one another’s company, while snacking away on our range of tapas dishes. Our tranquil atmosphere is known for its intimacy, cosiness and rustic ambiance.

Guests can enjoy the fresh mountain air outside in the garden or on the deck during warm summer days drinking Sangria. Alternatively guests can snuggle up next to the old grapevine and warm coal stove inside the old house during those chilly winter evenings with a warm mug of Glühwein.

Whatever your preference, we have something to tangle your taste buds!





SALADS

Greek Salad (V)..... R65

Tomato, cucumber, red onion and peppers with the traditional feta and olives with a cilantro dressing.

Chicken Salad..... R79

Grilled chicken strips served with cherry tomatoes, red onion, avocado, olives, feta with a cilantro dressing.

Warm Pear & Halloumi Salad (V)..... R68

Deep fried breaded halloumi with grilled pears, salsa rosso and grated parmesan cheese. Served with ciabatta bread topped with balsamic reduction.

Orange & Avocado (seasonal) (V)..... R62

Orange and freshly sliced avocado served with calamata olives, red onion, drizzled with a sweet coriander dressing.

Fried Calamari..... R60

Deep fried baby calamari tubes dusted with a five spice chilli salt. Served on a bed of greens.

PLATTERS *(Serves 2-3 persons)*

Meat Platter..... R390

A selection of spicy meatballs in napolitana herb sauce, marinated ribs, beef skewers, spiced chicken satays, sliced salami and coriander biltong. Served with two dips and toasted ciabatta.

(PLATTER FOR ONE)..... R278

Vegetable Platter (V)..... R240

A selection of grilled mushrooms marinated in a white wine truffle reduction, fried halloumi, empanadillas, olives, feta, fried aubergine in a napolitana herb sauce. Accompanied with two dips, toasted ciabatta and potato wedges.

SeafoodPlatter..... R350

Pan grilled prawns on saffron rice, chilli salt calamari, grilled hake and mussels in a white wine saffron sauce. Served with a garlic and lemonbutter sauce, tartar sauce and toasted ciabatta.

Mixed Platter..... R390

A selection of marinated ribs, chicken satays, pan grilled prawns on saffron rice, chilli salt calamari, fried halloumi and empanadillas. Served with two dips and toasted ciabatta.

Cheese Platter..... R195

Cheese platter for two with a collection of fine cheeses, crackers and preserves.

*All dishes are freshly prepared so please allow for 30mins preparation time.
Some dishes may contain traces of nuts and garlic.*





TAPAS

Patatas Bravas	R29
Crispy fried potato wedges topped with our very own paprika mayonnaise. A truly traditional Mediterranean dish.	
Crostini's	R75
Three oven baked crostini's (ciabatta bread slices) with an olive oil and garlic rub topped with fillet, brie and cranberry, chilli mushroom.	
Empanadillas (V)	R53
Four Puff Pastry Parcels filled with spinach and feta, served with our speciality dips.	
Empanadas	R45
Four Puff Pastry Parcels filled with Spanish flavoured mince, eggs and olives. Served with a basil dip.	
Saffron Mussels	R40
Grilled mussels tossed in a creamy white wine, garlic and saffron sauce. Served with sliced ciabatta.	
Grilled Vegetables (V)	R18
A selection of oven baked seasonal vegetables drizzled with a balsamic dressing. Topped with deep fried camembert.	
(Steamed vegetables).....	R10
Meatballs	R25
Spanish meatballs served in a napolitana herb sauce accompanied by sliced ciabatta.	
Chorizo	R35
Spanish sausage slow cooked in a piquant tomato, paprika and coriander sauce.	
Skewers	
Skewers marinated in herbs and spices.	
Chicken.....	R26
Beef.....	R50
Choose your own accompaniment(s)	
Steamed vegetables / grilled vegetables.....	R15
Rice	R13
Mixed Mushrooms (V)	R50
Two types of mushrooms sautéed in olive oil, red chilli and a touch of truffle oil, with castor sugar and white wine. All topped with delectable goat's cheese.	

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TAPAS (continued)

Prawns	R143
Six pan grilled prawns sautéed in olive oil, lemon butter and garlic.	
Choose your own accompaniment(s)	
Steamed vegetables / grilled vegetables.....	R15
Rice	R13
Fried Calamari	R35
Deep fried baby calamari dusted with a five spice chilli salt with tartar sauce.	
Served on rice.	
Siesta Chicken Livers (Mild)	R30
With our own secret spices, peri-peri, cream and a dash of brandy. Served with Ciabatta bread.	
Small salad	R15
Herbed rice	R15
Potato wedges	R15
Chips	R15
Feta cheese	R15
Halloumi	R20
Cocktail cheese samoesas	R10
Olives (Green and Black)	R20
Extra ciabatta (4 slices)	R10
Dips – Salsa / Aubergine / Basil	each R15

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GRANDE

Nachos	R98
Crisp tortilla chips, topped with mozzarella and cheddar cheese. Oven baked and served with a guacamole and salsa rosso.	
(Optional: add chicken).....	R116
Paella	R154
A selection of chicken, chorizo, calamari, mussels and prawns served on rice.	
Chicken	R104
Succulent grilled chicken breast stuffed with sun dried tomatoes and feta. Served on diced potatoes with a basting sauce and side vegetables.	
Butterfish (300g)	R161
Grilled butterfish served with truffle mash and steamed vegetables.	
Battered Hake	R86
Deep fried battered hake served with a garlic aioli and chips.	
Prawns	R320
Twelve pan fried prawns sautéed in olive oil, lemon butter and garlic. Served on a bed of herbed rice.	
Beef	
Prime steak grilled to your desire.	
Ladiesfillet (200g).....	R130
T-bone (400g).....	R150
Rump (300g).....	R112
Choose your own accompaniment(s)	
Steamed vegetables / grilled vegetables.....	R15
Choice of starch.....	R13
Choice of sauce.....	R12
Fillet Escargot	R165
150g fillet medallions served on a bed of sliced, grilled zucchini topped with snails in a creamy garlic sauce, accompanied by baby potatoes.	
Lamb cutlets	R178
300g Juicy grilled pieces of lamb. Served with garlic infused baked baby potatoes and grilled vegetables.	
Estofado (Lamb stew)	
Steaming lamb stew with spices, olive oil, peppers, garlic, carrots and dried beans.....	
	R65
600g Spareribs	R165
Grilled in our own tangy sticky marinade. Served with potato wedges and topped with our paprika mayonnaise.	





SWEETS

- Siesta Rocher Fondant**..... R65
Chocolate pudding baked with Ferrero Rocher® centre served with berry compote and vanilla ice cream (allow time for baking).
- Malva Pudding**..... R50
A seriously sweet and delicious malva pudding served with a crème anglaise.
- Mississippi Mud Pie**..... R50
Chocoholic heaven. A crisp shell with a soft centre served with mascarpone.
- Ice Cream & Chocolate Sauce**..... R45
Simple and classic vanilla ice cream covered in a rich chocolate sauce.
- Sago pudding**..... R50
Traditional South African pudding made from dry starch prepared from the pith of a sago palm. Serve with custard.

KIDDIES MENU

- Kiddies burger with chips**..... R55
Home-made burger with our own secret sauce.
- Chicken strips with chips**..... R45

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