



TABLES *at* NITÍDA

For the Love of Food



BREAKFAST

Eggs Benedict, poached eggs and gypsy ham on a savoury Belgian Waffle, coated in a homemade hollandaise sauce
92

Brioche French toast served with caramelized bananas, walnuts & bacon
70

Italian style open-faced omellettes:

Please choose one from the following four options:

Chorizo, roasted peppers, Danish feta & spring onion
Smoked Trout, spring onion, cream cheese & preserved lemon rind
Bacon, mushroom, cheddar & oven roasted tomatoes
Spinach, Danish feta, mushroom & roasted peppers
Choose from white / seed loaf / rye bread
90

Tables Country Breakfast, two fried eggs / scrambled / poached, bacon, boerewors,
Pan fried tomato & mushroom mix, with a choice of seed loaf / white / rye
95

Smoked Trout Scramble on a freshly baked croissant,
Lemon and black pepper infused cream cheese mousse & preserved lemon rind, topped with wild rocket
95

Toasted Ciabatta Breakfast Bruschetta
Sautéed mushrooms & Rosa tomato mix, rocket, eggs of choice, bacon and pecorino shavings
90

Tables Breakfast Platter
Selection of cheese, cold meat, yoghurt, muesli, Rooibos & vanilla infused dried fruit compote & a freshly baked croissant
105

Freshly Baked Scone with preserves, cheddar cheese & whipped cream
55

Homemade banana bread toast w a brown sugar butter, fresh banana & sweet dukha
60

Breakfast parfait, layers of homemade granola, Greek yoghurt, Rooibos & Vanilla infused dried fruit compote, Honey drizzle
dusted with sweet dukha (v)
65

Chef selection of slice cake available (please ask your waitron)
60