





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!





BREAKFAST

Plain Omelette..... R35

Fillings

Feta..... R13

Mozzarella..... R13

Cheddar..... R13

Tomatoes / Mushrooms / Onions / Peppers.....each R13

Bacon..... R20

Siesta Breakfast..... R35

Two eggs, bacon strips, grilled tomatoes with toast.

Add mushrooms..... R18

Add a Beef sausage..... R20

SALADS

Greek Salad (V)..... R55

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)..... R66

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

Mediterranean Aubergene Salad..... R88

Steak strips, aubergine, mozzarella, sundried tomato pesto and basil on greens

Hamburger salad..... R85

Homemade pattie with greens, tomatoes, avocado, feta, olives covered with melted cheese.

All dishes are freshly prepared so please allow for 30mins preparation time.

Some dishes may contain traces of nuts and garlic.





PLATTERS *(Serves 2-3 persons)*

Meat Platter..... R395

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

Vegetable Platter (V).....R245

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.

Seafood Platter..... R350

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

Mixed Platter..... R390

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

Cheese Platter..... R220

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

TAPAS

Patatas Bravas..... R30

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..... R53

Four Puff Pastry Parcels filled with Spanish flavoured mince, eggs and olives. Served with a basil dip.

Saffron Mussels..... R65

Grilled mussels tossed in a creamy white wine, garlic and saffron sauce. Served with sliced ciabatta.

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TAPAS (continued)

Grilled Vegetables (V)..... R30

A selection of oven baked seasonal vegetables drizzled with abalsamic dressing.
Topped with deep fried camembert.

Steamed vegetables (V)..... R25

A Selection of steamed seasonal vegetables topped with deep fried camembert.

Meatballs..... R30

Spanish meatballs served in a napolitana herb sauce accompaniedby sliced
ciabatta.

Chorizo..... R36

Spanish sausage slow cooked in a piquant tomato, paprika andcoriander sauce.

Skewers

Skewers marinated in herbs and spices.

Chicken..... R28

Beef..... R50

Choose your own accompaniment(s)

Steamed vegetables / grilled vegetables..... R23

Rice R15

Mixed Mushrooms (V)..... R53

Two types of mushrooms sautéed in olive oil, red chilli and a touch oftruffle oil,
with castor sugar and white wine. All topped with delectable goat's cheese.

Prawns..... R130

Six pan grilled prawns sautéed in olive oil, lemon butter and garlic on bed of rice

Fried Calamari tubes and heads..... R39

Deep fried baby calamari tubes and heads dusted with a five spice chilli salt.

Siesta Chicken Livers (Mild)..... R36

With our own secret spices, peri-peri, cream and a dash of brandy. Served with
Ciabatta bread.

Two extra Siesta Spareribs R30

Four extra Prawns..... R86

Small salad..... R18

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TAPAS (continued)

Herbed rice.....	R15
Potato wedges.....	R25
Chips.....	R20
Truffle mash.....	R22
Feta cheese.....	R22
Cream cheese.....	R35
Halloumi.....	R22
Cocktail cheese samoosas (3).....	R15
Olives (Green and Black)	R20
Extra ciabatta per slice.....	R3.50
Dips – Salsa / Aubergine / Basil	each R15
Chilli sauce	R5
Monkey gland sauce.....	R20

GRANDE

Nachos	R140
Crisp tortilla chips, topped with mozzarella, cheddar and cream cheese. Oven baked and served with a guacamole and salsa rosso.	
Chicken Nachos	R140
Crisp tortilla chips with chicken strips, topped with mozzarella and cheddar cheese. Oven baked and served with a guacamole and salsa rosso.	
Paella	R154
A selection of chicken, chorizo, calamari, mussels and prawns served on rice.	

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GRANDE (continued)

Chicken.....	R108
Succulent grilled chicken breast stuffed with sun dried tomatoes and feta. Served on diced potatoes with a basting sauce and side vegetables.	
Battered or Grilled Hake.....	R97
Deep fried battered or grilled hake served with a garlic aioli and chips.	
Prawns.....	R295
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.	
Ladies fillet (200g).....	R118
Fillet (300g).....	R130
T-bone (400g).....	R115
Rump (300g).....	R114
Choose your own accompaniment(s)	
Steamed vegetables / grilled vegetables.....	R15
Choice of starch.....	R20
Choice of sauce.....	R20
Fillet Escargot.....	R150
150g fillet medallions served on a bed of sliced, grilled zucchini topped with snails in a creamy garlic sauce, accompanied by baby potatoes.	
(300 g).....	R205
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..... R87 (Choice of Ciabatta / Rice / Mash potato)	
Siesta Spareribs (500g).....	R160
Grilled in our own tangy, sticky, balsamic and garlic glazed marinade. Served with potato wedges and topped with our paprika mayonnaise.	

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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 crème anglaise.

Mississippi Mud Pie..... R50
Chocoholic heaven. A crisp shell with a soft centre served with mascarpone.

Ice Cream & Chocolate Sauce..... R40
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.

Crema Catalana
Traditional Spanish crème brûlée infused with ginger and cinnamon..... R45

Lemon Custard Tart
With biscuit, condensed milk, lemon and custard..... R25

KIDDIES MENU

Kiddies burger with chips..... R58
Home-made burger with our own secret sauce.

Chicken strips with chips..... R50

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