

TABLES at NITÍDA

For the Love of Food

MENU

Salads, Wraps and Light Meals

Tables Summer Ratatouille Salad with chargrilled aubergines, courgettes, roasted red peppers, roasted Rosa tomatoes, shredded mozzarella, arugula, fresh basil, served with toasty bread, drizzled in a roasted garlic and red wine vinaigrette (V)

105

Chorizo and Chicken salad with green beans, new potatoes, Rosa tomatoes, cucumber, rocket, spring onion, roasted red peppers, chili, crumbled feta tossed in a smoked paprika vinaigrette

125

Fig, Melon and Prosciutto Salad served on a bed of baby leaves, toasted walnuts, pecorino shavings coated in a whisky honey vinaigrette

130

Pressed Toasted Bacon and Date Ciabatta with sliced pear, date chutney, bacon, rocket and a goat's cheese mousse, served with a chef's choice side salad

120

Toasted Tea Smoked Chicken Mayo Herbed Tramezzini with a smoky roasted jalapeno and bacon mayo, pickled cucumber, cheddar, rocket and tomato served with a chef's choice side salad

115

Toasted Butternut and Feta Wrap, with roasted Rosa tomatoes, roasted red onion, spinach and a sundried tomato whipped cream cheese mousse served with a chef's choice side salad (V)

115

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

80

Korean Style Popcorn Chicken, topped with toasted sesame seeds and green onion, served with a crunchy Asian slaw

80

Tables Spicy Beef Tostada with spicy Mexican pulled beef, shredded lettuce, pico de gallo, guacamole, grated cheddar, sour cream and a cilantro crema drizzle

115

Platters (serves 2)

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

205

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

165

Add on to your platter: Hummus / Tzatziki / Pesto / Chef Choice Cheese of the day / Chef Choice Preserve of the day/ Hillcrest Olives / Ciabatta

@15

Garlic flat bread

@25

Add on to your platter: Salami Sticks 100g

@85

Add on to your platter: Cold Meat Selection 100g/Cold Smoked Trout 80g

@95

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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

135

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

135

Tables Fried Chicken Doughnut Sandwich served on a toasted sweet doughnut, topped with a tangy southern style slaw, onion crisp, spicy honey mayo, sliced tomato, pickled cucumber, and a homemade hot sauce served with a side of BBQ salted hand cut chips

145

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 BBQ salted hand cut chips

180

Tables Turkish Style Lamb Flatbread – spicy fragrant ground lamb served on a laffa bread, toasted almonds, pomegranate seeds and fresh lemon topped with a Shirazi, drizzled in a creamy herbed roasted garlic yoghurt dressing

165

Spicy Kimchi and Cheese Quesadilla topped with toasted sesame seeds, fresh cut spring onion and a sriracha mayo drizzle served with Oi Muchim (Spicy Cucumber Salad), Sour Cream and BBQ salted hand cut chips (V)

110

Tables Korean BBQ Beef Bowl – marinated pan-fried beef strips, served on a bed of fragrant rice, topped with a pickled cucumber and carrot salad, fresh chilli, spring onion, toasted sesame seeds, radish, soft poached egg and sriracha mayo drizzle

155

Desserts

Vanilla Sundae with flaked almonds, choice of homemade hot chocolate or butterscotch sauce

60

Crème brulee of the day, please ask your waitron

65

Tables Cornflake Florentine, served with a homemade cereal milk ice cream and caramelized cornflakes

65

Brownie Tiramisu – layers of brownie crumbles and tiramisu cream, topped with a homemade stracciatella parfait, finished with a light cocoa powder dusting

65

Strawberry Panna Cotta, served with a homemade Madagascan vanilla bean parfait, strawberry coulis and a cranberry and white chocolate shortbread

60

A slice of cake from our Chef's selection (Please ask your waitron)

60