

TABLES at NITÍDA

For the Love of Food

MENU

Salads, Wraps and Light Meals

Za'atar roasted butternut and chickpea salad with parsley, toasted almonds, dates, preserved lemon rind, Rosa tomatoes, red onion and crumbled feta tossed in a creamy tahini dressing (v)

105

Cold smoked trout and new potato salad with greens, green beans, green apple, spring onion, radish and egg coated in a green goddess dressing

120

Strawberry and biltong salad with wild rocket, roast butternut, red onion, crumbled feta, nut brittle, coated in a homemade balsamic reduction

115

Spicy ground beef and cheddar melt toasted tortilla pocket with sour cream, guacamole and pico de gallo served with a chef's choice side salad

115

Toasted chicken curry-mango mayo wrap, shredded lettuce, celery, spring onion, cucumber, tomato, sultanas and toasted cashews, served with a chef's choice side salad

115

Roast beetroot and goats cheese mousse wrap, arugula, toasted walnuts, dried cranberries, julienne carrot and apple, served with a chef's choice side salad (V)

115

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

80

Tables gourmet nachos with slow cooked pulled BBQ pork, pickled jalapenos and cheddar, topped with guacamole, sour cream, sweetcorn salsa, tangy creamy coleslaw and a cilantro crema drizzle

115

Tables loaded Kimchi Fries – hand cut salted fries with beef strips, pickled jalapenos and cheddar topped with Kimchi, sour cream, spring onion, toasted sesame seeds and a sriracha mayo drizzle

105

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

195

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

155

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 open faced spicy Prego steak sandwich served on a toasted ciabatta, roasted garlic mayo, wild rocket, tomato, caramelized onion, topped with a fried egg served with a side of BBQ salted hand cut chips and a chef's choice side salad

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 hand cut BBQ salted chips

180

Tables deconstructed lamb Shawarma – slow roasted shredded lamb, garlic yoghurt, tahini sauce, pickled turnips, chopped red onion, tomato cucumber relish, served with an herb pita pocket

155

Traditional chicken schnitzel served with a warm German style new potato and bacon salad, gurkensalat and fresh lemon

130

Tables crispy pork carnitas – 6-hour slow cooked Mexican style pulled pork, on a toasted soft white tortilla, topped with fresh chopped white onion and coriander, served with a side of sour cream, guacamole, pico de gallo and BBQ salted hand cut chips

130

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 Oreo chocolate mousse – layers of Oreo cookie crumbs and dark chocolate mousse, trio of Oreo truffles, served with an Oreo parfait

70

Passion fruit Eton Mess – layers of passion fruit curd, lemony cheesecake cream, raspberry compote, white chocolate shards, toasted coconut flakes and meringue

65

Caramelized banana split served with a homemade salted caramel parfait, honey roasted peanuts and honeycomb

65

Chef selection of sliced cake, please ask your waitron

60