



## Buenos días

Breakfast  
served all day

**Breakfast burrito** Eggs, potatoes, & cheddar in a flour tortilla 54 / add bacon 22 / add fresh avo 15

**Breakfast tacos** Eggs & frijoles negros topped with cheddar, avocado, & bacon 61

**Huevos rancheros** Two eggs, frijoles negros, cheddar, & streaky bacon on homemade tortillas 81

**Spicy hash and poached eggs** Two eggs, chopped beef, & potatoes on homemade tortillas 71

## Bocaditos

Small plates  
made to share

### Guacamole

Fresh avocado, tomato, spring onion,  
homemade spices, & warm tortilla chips  
Our signature bocadito prepared table-side  
by our expert guaquistadors

84 for 2 / 109 for 4

add blue cheese 18 / add bacon 18

add pickled jalapeño 18

**Sopas** soup with a homemade bolillo roll

**Black bean & bacon** 72

**Garden gazpacho** 76

### Antojitos snacks

**Flautas.** Chicken 77 / Sweet potato & spinach 66

**Crispy shredded pork taquito** 84

**Albondigas** Chipotle meatballs 44

**Slow-roasted pork quesadilla** 76

**Black bean & sweet potato quesadilla** 69

### Ensaladas fresh starter salads

**Grilled calamari & greens** 69

### Ceviche seafood in citrus

**Prawn & fresh avocado** 85

## Platos

Main courses

**Fish tacos** Beer-battered Kingklip, cabbage slaw, & citrus salsa in homemade tortillas 108

**Spicy prawn tostadas** Crispy tortillas, avocado hummus, prawns, & cucumber pico de gallo 112

**Kingklip veracruz** Kingklip in a roasted tomato, caper, & green olive sauce with green rice 122

**Jalapeño black bean salad** With crisp greens & ranch 87 / add grilled chicken 39

**Zucchini & red pepper enchiladas** Grilled vegetables with pepita and gooseberry salsas 109

**Carnitas tacos** Spicy slow-cooked pulled pork with green apple salsa, in homemade tortillas 114

**Duck carnitas tacos** Slow-cooked pulled duck topped with crispy onions, in homemade tortillas 119

**Lamb barbacoa** Slow-cooked lamb leg topped with goat cheese & jalapeño salsa 142

**Beef enchiladas** Pulled rump steak, potatoes, onions, & cheddar in homemade tortillas 134

## Adicionales

Side dishes

**Fried egg on any dish** 18 **Patatas bravas** 32 **Crispy zucchini wedges** 43

**Black beans and green rice** 48

## Pequeños

**Kid's picnic basket** Cheese quesadilla, wors roll, or pb&j. Yogurt, chips, fruit stick, juice, & bubbles. 65

# NOBLE HILL

## White wine

Sauvignon Blanc 2017 Gooseberry & green apple. Lighthearted & crisp. 94 / glass 34

Viognier 2017 Peaches, pear, & honeysuckle. Perfect for spicy dishes. 139 / glass 48

## Rosé & refrescas

Mourvèdre Rosé 2018 Strawberries, watermelon, & rose water. Crisp & fresh. 114 / glass 40

Sauvignon Blanc sangrita Fresh seasonal fruit, citrus, & Cointreau 127

Frosé Noble Hill Mourvèdre Rosé frozen with strawberries & lemon 56 / Friday-Sunday only

## Sparkling wine

Graham Beck Brut NV half bottle 375ml 142

Blanc de Blancs 2015 Single-vineyard brut nature cap classique 199 / glass 64

## Red wine

Estate Reserve 2015 A true reflection of Simonsberg terroir. Poised & elegant. 189 / glass 64

Cabernet Sauvignon 2014 Blackcurrant, tobacco leaf, & a hint of Moroccan mint 144 / glass 49

Merlot 2015 Black cherry, dark plum, & spice. A rebel with a cause. 144 / glass 49

Syrah 2016 Black pepper, olive purée, & umami notes. Long & smooth. 114 / glass 40

RARE Sic Transit Gloria Mundi MMXV Ripe dark cherry & rich forest aromas 319 / glass 89

## Beer

Hitachino Nest Dai Dai IPA 49 Hitachino Nest white ale 54 Hitachino Nest red rice ale 64

EXCLUSIVE Hitachino Nest Saison du Japon 54

## Tequila & mezcal

Please ask your server for our complete tequila & mezcal list

We stock a variety of blanco, reposado, anejo, & specialty tequilas

## Beverages

Mineral water 500ml 16 Mineral water 1l 28

Coca Cola 23 Coke Zero 23 Fruit juice 15 Appletiser 25 Grapetiser 25

French press coffee 19 French press cappuccino 22

Nespresso Ristretto, Roma, or Arpeggio 29

Tea Black or Rooibos 19 Unsweetened ice tea 19

## Thank you

Because we prepare our food from scratch, please let us know if you are pressed for time.

Please inform your server if you have any food allergies: we will be happy to accommodate them.

Corkage is 80 per bottle. We love our neighbours: there is no corkage for Simonsberg wines.

You must be at least 18 years old to consume alcoholic beverages: please drink responsibly.

South African law does not permit smoking in our restaurant.

## Bebidas y Vino