



¡Especial weekday! Weekdays only at cosecha

Marinated grilled chicken with frijoles negros, green rice, homemade tortillas & avo salsa. 94.

Free glass of wine, soft drink, or coffee included with your meal.

Buenos días

Breakfast served all day

Breakfast burrito. Eggs, potatoes, & cheddar in a flour tortilla. 44. Add bacon 18. Add fresh avocado 14.

Breakfast tacos. Eggs & frijoles negros topped with cheddar, avocado, & bacon. 59.

Huevos rancheros. Two eggs, frijoles negros, cheddar, & streaky bacon on homemade tortillas. 70.

Spicy hash and poached eggs. Two eggs, chopped beef, & potatoes on homemade tortillas. 70.

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*.

For 2, 74. For 4, 98.

Add blue cheese, 18. Add bacon, 18.

Add pickled jalapeño, 18.

Sopas soup with homemade cornbread

Garden gazpacho. 72.

Chicken tortilla. 78.

Antojitos snacks

Flautas. Chicken. 69. Sweet potato & spinach. 59.

Crispy shredded pork taquito. 67.

Albondigas. Chipotle meatballs. 42.

Serrano-wrapped prawn. 69 each.

Quesadilla. Pork or roasted vegetable. 62.

Ensaladas fresh starter salads

Grilled calamari & greens. 62.

Ceviche seafood in citrus

Prawn & fresh avocado. 76.

Platos

Main courses

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

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

Stacked chicken enchiladas. Layered pulled chicken & guajillo salsa with manchego. 131.

Jalapeño black bean salad. With crisp greens & ranch. 77. Add grilled chicken 39. or carne asada 54.

Zucchini & red pepper enchiladas. Grilled vegetables with pepita and gooseberry salsas. 104.

Carnitas tacos. Spicy slow-cooked pulled pork with green apple salsa, in homemade tortillas. 98.

Duck carnitas tacos. Slow-cooked pulled duck topped with crispy onions, in homemade tortillas. 96.

Lamb barbacoa. Slow-cooked lamb leg topped with goat cheese & jalapeño salsa. 134.

Carne asada fajitas. Grilled rump steak, peppers, onions, frijoles negros, & rice with flour tortillas. 142.

Beef enchiladas. Pulled rump steak, potatoes, onions, & cheddar in homemade tortillas. 120.

Adicionales

Side dishes

Fried egg on any dish. 18. Patatas bravas. 32. Crispy zucchini wedges. 42.

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 2016. Gooseberry & freshly cut grass. Crisp and focused. 89. Glass 32.

Viognier 2016. Peaches, pear, & honeysuckle. Perfect for spicy dishes. 125. Glass 42.

Chardonnay 2015. Orange blossom, lemon, & vanilla. Flinty & refreshing. 125. Glass 42.

Sparkling wine, rosé, & refrescas

Blanc de Blancs 2014. Single-vineyard brut nature méthode cap classique. 195.

Mourvèdre Rosé 2017. Strawberries, watermelon, & rose water. Crisp & fresh. 105. Glass 38.

Sauvignon Blanc sangrita. Fresh seasonal fruit, citrus, & Cointreau. Pitcher 125.

Graham Beck Brut NV half bottle. 375ml. 130.

Red wine

Cabernet Sauvignon 2014. Blackcurrant, dark chocolate, & spice. 135. Glass 46.

Merlot 2014. Black cherry, caramel, & tobacco leaf. A rebel with a cause. 135. Glass 46.

Syrah 2015. Black pepper, cedar, & *umami*. Long & smooth. 105. Glass 38.

Estate Reserve 2014. Dark chocolate, blueberry, & mint. Bold but elegant. 180. Glass 64.

RARE Sic Transit Gloria Mundi MMXII. Ripe dark cherry & rich forest aromas. 325.

Beer

Hitachino Nest Dai Dai ale. 49. Hitachino Nest White ale. 54. Hitachino Red Rice ale. 64.

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. 20. Coke Zero. 20. Fruit juice. 15. Appletiser. 25. Grapetiser. 25.

French press coffee. 19. French press cappuccino. 22.

Nespresso. Ristretto, Roma, or Arpeggio. 29.

Tea. 19. 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: 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