



TABLES at NITÍDA

For the Love of Food

LUNCH

MENU

SALADS, SANDWICHES, WRAPS AND LIGHT MEALS

Beetroot Carpaccio Salad with a goat's cheese panna cotta, textures of beetroot, arugula, cucumber ribbons, red onion, shaved fennel, toasted walnuts, raspberries (seasonal), tossed in a sweet Dijon-Honey vinaigrette (v)

115

Smoked Chicken and Nectarine Salad served on a whipped feta cream base with red onion, green beans, mint, Rosa tomatoes, toasted flaked almonds drizzled in a brown sugar vinaigrette

115

Smoked Trout and Watermelon Salad with Asian greens, pickled ginger, cucumber, spring onion, radish, sesame seeds & glass noodles, finished off with Nori tossed in a creamy wasabi dressing

135

Tables Homemade Cape Malay style pickled fish roti taco served with shredded lettuce, crisp green apple, radish, cilantro crema and a cucumber raita

110

Toasted Chermoula Chicken Mayo, Herbed Tramezzini with arugula, tomato, toasted almonds, preserved lemon rind and an apricot chutney with a cilantro crema & served with a chef's side salad

115

Tables Waldorf Chicken Wrap filled with a roast chicken mayo mix, shredded lettuce, celery, cucumber, crisp green apple, grapes and chopped walnuts served with a chef's choice salad

110

Zaatar Roasted Eggplant Gyro served in a pita pocket filled with hummus, shredded lettuce, tomato cucumber relish, crumbled feta and tzatziki and a chef's choice salad (v)

98

Chargrilled veg stack, spicy white bean dip, roasted red peppers, walnuts, crumbled feta, avocado mousse, oven roast tomatoes, served with toasty bread and a chef's choice salad (v)

95

Tables Gourmet Boerie Roll on an open Baguette with a smoky chorizo, tomato and onion "smoor", onion crisps, sour cream, spicy apple pear and cilantro salsa & BBQ salted hand cut skinny fries

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

230

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

185

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

@15

Chef Choice Cheese of the day

@20

Ciabatta

@25

Add on to your platter: Salami Sticks 100g / Cold Smoked Trout 80g

@90

Add on to your platter: Cold Meat Selection 100g

@120



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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, fontina, sweet and sour pineapple relish, BBQ salted hand cut skinny fries

135

Tables BBQ pulled pork slider on toasted Brioche Bun, and tangy southern style slaw, onion crisp, spicy honey mayo, sliced tomato, pickled cucumber and BBQ salted hand cut skinny fries

135

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 & cocoa rubbed Sirloin with a Bourbon peppercorn cream sauce, Chef's salad and BBQ salted hand cut skinny fries

185

Tables Harissa Grilled Lamb Skewers on a laffa bread with chargrilled veg, roast red pepper hummus and tzatziki, fresh lemon, spicy mint yoghurt dressing, BBQ salted hand cut skinny fries & Greek salad

185

Tables Beef Trinchado, a Portuguese original with traditional South African spices, pulled braised beef, with black Hillcrest olives, Portuguese Style Sweet Potato Roll and BBQ salted hand cut skinny fries

145

Tables Chicken fajita served with a soft toasted tortilla, pan-fried peppers, onion and chicken mix, grated cheddar, sour cream, guacamole and bacon corn salsa & BBQ salted hand cut skinny fries

125

Tables Spicy Brinjal Sloppy Joe on a toasted sesame seeded roll, pickled cucumber & tomato, topped with crumbled feta and wild rocket, BBQ salted hand cut skinny fries and tangy southern style slaw (vegetarian with egg in mayo)

110

Sides: Bowl of Fries @ 25 / Onion Crisp @20 / Side Chef Choice Veg of Day @ 30
Pepper, Cheese or Mushroom Sauce @ 20

Desserts

Vanilla Sundae with flaked almonds, choice of home made chocolate or butterscotch sauce

65

Crème brulee of the day, please ask your waitron

65

Rhubarb Mess - layers of ginger biscuit crumble, rhubarb compote, meringue, toasted flaked almonds and Chantilly cream

65

Tables Decadent Chocolate Platter - chocolate coffee fennel soil, dark chocolate brownie, milk chocolate mousse and frozen white chocolate mousse served with a smoked chocolate parfait (contains nuts)

85

Lemon Panna cotta with cardamom and vanilla poached apricots and a coconut almond oatmeal crumble (vegetarian with dairy)

65

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

60