

Lunch Menu

Lunch served from 12h daily

On the lighter side

Prosciutto, Melon & Feta Salad

Prosciutto with sweet melon, feta, rocket, cherry tomatoes, and cucumber, tossed in a white balsamic, honey, and basil vinaigrette.
165

Smoked Chicken & Berry Salad

Smoked chicken, seasonal berries, cucumber, cherry tomatoes, and baby spinach over whipped goat cheese, topped with toasted walnuts and raspberry-balsamic vinaigrette.
160

Mediterranean Veggie Stack

Toasted pita with roasted red pepper hummus, layered with chargrilled zucchini and eggplant, roasted red peppers, topped with crumbled feta and fresh rocket, finished with creamy basil dressing (*vegetarian*).
125

Optional add to your Mediterranean stack:

Grilled chicken: R65

Smoked trout 80g: R165

Spicy Sriracha Chicken Mayo Sandwich

Toasted ciabatta filled with shredded chicken in spicy sriracha mayo, mature cheddar, roasted red pepper, and fresh rocket, served with seasoned hand-cut fries and tangy sweet-and-sour slaw.
145

Gochujang Popcorn Chicken

Crispy popcorn chicken glazed in spicy-sweet gochujang honey, topped with sesame seeds and spring onions.
Served with seasoned fries and creamy kimchi mayo.
145

Tables Mixed Sharing Platter for Two

A selection of three cold-cured meats, salami stick, chef's choice of five cheeses, olives, seasonal fruit, homemade preserves, nuts, assorted breads and crackers. (Serves 2)
425

Platter Add-Ons

Chef's Choice Cheese of the Day - R30 each

Olives - R25 each

Ciabatta or Pita - R30 each

Cold Smoked Trout (80g) - R165 each

Cold Meat Selection or Salami Sticks (90g) - R115 each

TABLES at NITIDA

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Main Meals

Tables 200g Gourmet Beef Burger

100% pure beef patty on a toasted brioche bun with homemade pickled cucumbers, rocket, tomato, smoky chipotle mayo, Coca-Cola bacon jam, and mature cheddar. Served with seasoned hand-cut fries and a tangy sweet & sour slaw.

(vegetarian option available, topped with caramelized onions)
195

Korean-Style Chicken & Waffles

Fried chicken glazed in Korean BBQ sauce on a warm waffle with creamy kewpie mayo and sesame slaw.

Served with seasoned hand-cut fries.
190

Chipotle Pulled Pork Melt

Sourdough with pulled pork, mature cheddar, caramelized onions, and chipotle mayo.

Served with seasoned fries and tangy slaw.
185

Chef's Choice Pasta of the Day

Please ask your server for today's creation.
(vegetarian option available)
155

Vegan Grilled Veggie & Black Bean Fajitas

Pan-fried peppers, zucchini, onion, mushroom, and black beans with smoky fajita spices.

Served with soft flour tortillas, guacamole, tomato-corn salsa and a lime-cilantro drizzle.

Served with seasoned hand-cut fries
(vegan).
155

Harissa Pulled Lamb Tortilla

A flat toasted tortilla folded and stacked with harissa pulled lamb, tzatziki, cucumber, baby tomatoes, crumbled feta, and fresh rocket, topped with pickled red onion.

Served with seasoned hand-cut fries.
255

Smoky-Spiced Sirloin with Red Chimichurri

250g sirloin, grilled and served with red chimichurri, seasonal vegetables, and seasoned hand-cut fries.

285

Beer-Battered Fish & Chips

Crispy beer-battered fish with seasoned fries, classic tartar sauce, and a fresh chef's side salad.
185

Sides: R38 each

Fries / Chef's Choice Salad

Seasonal Vegetables

Peppercorn, Cheese, or Mushroom Sauce

Desserts

Vanilla Sundae

Creamy vanilla ice cream topped with toasted flaked almonds, served with your choice of homemade chocolate or butterscotch sauce.
85

Crème Brûlée of the Day

Please ask your server for today's flavor.
95

Guava & Lime Panna Cotta

With lime curd, coconut crumble, and macadamia brittle.
99

Tables Dubai-Style Dark Chocolate Brownie

Layers of creamy pistachio and crispy kataifi, finished with rich dark chocolate ganache, served with house-made vanilla bean parfait (STA).
125

Blueberry & Lemon Vegan Cheesecake Jar

Light lemon mousse layered on a spiced ginger biscuit base, finished with blueberry compote (vegan).
90

Chef's Cake Selection

Please ask your server for today's slice.
85

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