

Platter Menu

Lunch served from 12h daily

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)

R425

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

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

Dessert Menu

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

TABLES at NITÍDA

For the Love of Food

RESTAURANT | VENUE