

Valentine's Dinner Menu

Saturday, 14 February 2026

R595 per person

Welcome Drink

Raspberry & Vodka Fizz

A sparkling, refreshing start to your evening.

"Love at First Bite" Arrival Sharing Platter

A chef's selection for two, featuring marinated feta, prosciutto, crackers, warm pita, marinated olives, roasted cherry tomatoes, red pepper dip, hummus, and fresh seasonal fruit.

Palate Cleanser

Rosewater & Lychee Sorbet

Delicate, floral, and refreshing to awaken your palate.

Mains

Chargrilled Beef Fillet with Peppercorn Cream Sauce & Dijon-Herb Butter

Grilled fillet served with parmesan potato wedges, sautéed baby carrots and broccoli florets, finished with dijon-herb butter and a creamy black peppercorn sauce.

(Chef-selected fillet, cooked to medium)

Or

Panko-Crusted Line Fish

Served with a lemon-parsley crushed new potato, charred baby carrots and tenderstem broccoli, finished with a light caper beurre blanc.

Dessert

Salted Caramel Dark Chocolate Torte

Rich dark chocolate torte with salted caramel on a hazelnut biscuit base, finished with praline shards and hazelnut cream.

Reservations are essential: tables.nitida@gmail.com

A 25% deposit is required to secure your booking.

**Our Valentine's menu will be served from 18:30 - 20:30,
with the kitchen and venue closing at 21:00.**

T&Cs apply.

TABLES at NITÍDA

For the Love of Food

RESTAURANT | VENUE