

# Lunch Menu

Lunch served from 12h daily

## On the lighter side

### **Roasted Butternut & Sweet Potato Salad**

A winter salad of roasted butternut and sweet potato with rocket, crumbled feta, chopped dates, and toasted cashews served with a toasted pita, finished with a spiced maple-harissa dressing (vegetarian)

155

### **Curried Chicken & Butternut Salad**

Shredded lettuce topped with curried chicken, roasted butternut, golden raisins, and toasted coconut flakes, finished with a creamy yogurt-curry dressing and crushed poppadom.

155

### **Thai Chicken & Roasted Butternut Pita**

Thai-spiced chicken with roasted butternut, shredded cabbage slaw mix, and toasted cashews, finished with creamy coconut-lime crema on toasted pita stack. Served with seasoned hand-cut fries and a tangy sweet & sour slaw.

160

### **Butter Chicken Toasted Sandwich**

Butter chicken with roasted peppers and onions, melted mozzarella-cheddar, and creamy curry-mayo on toasted ciabatta. Served with seasoned hand-cut fries and a tangy sweet & sour slaw.

160

### **Soup of the Day**

Chef's daily selection served with freshly baked ciabatta and butter.

135

## 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 - R35 each

Olives - R25 each

Ciabatta or Pita - R35 each

Cold Smoked Trout (80g) - R170 each

Cold Meat Selection or Salami Sticks (90g) - R125 each

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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, honey mustard mayo, caramelized onion chutney, and Emmental. Served with seasoned hand-cut fries and a tangy sweet & sour slaw (*vegetarian option available*).

215

**Vegan Sweet Potato, Black Bean & Roasted Corn Stack**  
Roasted sweet potato, spiced black beans, and roasted corn on ciabatta, topped with rocket, guacamole, fresh tomato salsa, and crispy tortilla crumble, finished with a zesty lime-coriander drizzle (*vegan*).

155

### Spicy Durban Chicken Curry

Traditional Durban chicken curry served with coconut yellow rice, roti, tomato & onion sambal, carrot & pineapple sambal, and cucumber raita (*vegetarian option available*).

195

### Chef's Choice Pasta of the Day

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

165

### BBQ Pulled Pork Ciabatta

Toasted ciabatta with BBQ pulled pork, Emmental cheese, caramelized onion chutney, roasted red pepper relish, onion crisp and honey mustard mayo. Served with seasoned hand-cut fries and a tangy sweet & sour slaw.

205

**Pulled Pork & Caramelized Onion Mac & Cheese**  
BBQ pulled pork and sweet caramelized onions baked into creamy mac & cheese, topped with crushed pretzels, served with braised red cabbage.

215

### Coffee & Cocoa Rubbed Sirloin

250g sirloin grilled with coffee & cocoa rub, topped with brandy peppercorn sauce. Served with seasonal vegetables and 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.

190

### Sides: R40 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.

90

### Crème Brûlée of the Day

Please ask your server for today's flavor.

110

### Chocolate Hazelnut Brioche Pudding with Ice Cream

Layers of brioche and dark chocolate-hazelnut spread, baked in rich chocolate custard, served with hazelnut praline and a scoop of vanilla bean ice cream.

115

### Vegan Apple Crumble

Warm spiced apple crumble served with homemade vegan vanilla ice cream and vegan custard (*vegan*).

115

### Chef's Cake Selection

Please ask your server for today's slice.

89

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