

Lunch Menu

Lunch served from 12h daily

Beetroot, arugula, roast peaches, creamy feta, salted walnuts, red onion, cherry tomatoes, sugar snap peas drizzled with a sweet – sour citrus dressing and toasted focaccia
(vegetarian)

155

Smoked trout, baby potatoes, pickles, pea shoots, cherry tomato, cucumber, shaved fennel, creamy chive dressing served on crispy cos lettuce

180

Prosciutto, melon, walnuts, roast pumpkin seeds, pomegranate, shaved pecorino, crunchy croutons and cherry tomato on a bed of rocket with a fig infused balsamic glaze

175

Classic chicken mayo, slow roast chicken, mayonnaise, red cabbage apple and onion slaw, pickles, toasted on white, seed or rye, served with a side salad and homemade fries

120

Mexican chili beef mince, crispy tortilla, cheddar, sour cream, guacamole, pineapple salsa, fresh coriander and wild rocket

165

Barbecue pulled pork, tzatziki, sliced red onion, cherry tomato, shredded cos lettuce, in a toasted pita served with homemade skinny fries

165

Wagyu beef burger on a brioche bun, pickled cucumbers, pesto mayo, aged cheddar, pineapple salsa, skinny fries and a chef's side salad

205

Chef's pasta of the day **(Please ask your waitron)**

175

Grilled aged 250gr sirloin steak with a choice of Madagascan pepper sauce or brown mushroom sauce, seasonal vegetables and skinny fries

250

Beer battered fresh hake and chips, tartar sauce, skinny fries

190

Spicy Durban curry (Bunny Chow), with yellow rice raita, tomato and onion sambal served in a crispy ciabatta, choice of vegetarian or chicken

225

Platters:

Cheese platter, selection of 3 local cheeses, olives, seasonal fruit, homemade preserves, bread and crackers. Serves 2

280

A selection of three cold-cured meats, chef's choice of 3 cheeses, olives, seasonal fruit, homemade preserves, bread and crackers. Serves 2

380

Dessert:

Vanilla crème brulee

90

Ice cream sundae, vanilla ice cream, chopped nuts, homemade chocolate sauce **(allergen: peanuts)**

75

Trio of chocolate, chocolate brownie, white chocolate parfait, chocolate mousse served with a sour berry coulis

105

Vegan apple crumble with homemade vegan vanilla ice cream and custard **(vegan)**

90

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

80

TABLES at NITÍDA

For the Love of Food

RESTAURANT | VENUE