

noStimo

By MYTHOS

Starters *Meze*

Seafood

OYSTERS*

Cultivated oysters
HALF DOZEN 249 | EACH 49

SARDINES 79

2 Sardines grilled with onions
& green peppers

MUSSELS 99

Fresh mussels cooked in a creamy
onion & garlic sauce, flavoured with
a tot of cider, leeks & fresh parsley,
served with pita bread

CALAMARI 119

Tender calamari tubes grilled in a
lemon butter sauce or lightly crumbed
& deep-fried, served with tartare sauce

SQUID HEADS* 119

Grilled in a lemon butter sauce or
lightly crumbed & deep-fried, served
with tartare sauce

PRAWN SAGANAKI 185

6 Prawns cooked in a rich tomato salsa,
infused with feta, herbs & a hint of ouzo,
served with pita bread

PRAWN KATAIFI 135

4 Prawns wrapped in kataifi pastry
& deep-fried, served with peri-peri mayo

MEDIUM PRAWNS 155

6 Medium prawns grilled in lemon butter

*Subject to availability



Prawn Saganaki



Prawn Kataifi

Meat

SOUVLAKIA

Grilled skewers of meat
marinated in olive oil & herbs
CHICKEN 69

LAMB 95

BEEF FILLET 119

KEFTETHES 89

Traditional Greek meatballs

BIFTEKIA 99

2 Traditional Greek pure beef mince
patties topped with crumbled feta

CHICKEN LIVERS 99

In a mild creamy peri-peri sauce
& served with pita bread

SOUTZOUKAKIA 95

Aromatic beef meatballs
in a rich tomato salsa

CRISPY PORK CHOPS* 99

2 x 100g Grilled thin pork chops
basted with olive oil & oregano

CRISPY LAMB CHOPS 149

3 x 50g Grilled thin lamb chops
basted with olive oil & oregano

BEEF STRIPS 125

Delicious strips of beef

*Subject to availability

Vegetarian

FETA KATAIFI 89

Feta wrapped in kataifi pastry & deep-fried,
drizzled with honey, topped with sesame seeds

DEEP-FRIED OLIVES 65

Lightly floured & deep-fried
Kalamata olive bites

ZUCCHINI FRIES 69

Lightly floured & deep-fried
baby marrow fries

TIROPITA 89

Phyllo pastry filled with feta cheese & herbs

SPANAKOPITA 89

Phyllo pastry filled with spinach & feta cheese

FRIED BRINJALS WITH TZATZIKI 79

Lightly floured & deep-fried brinjals,
served with tzatziki

FALAFEL 89

Crushed chickpeas, spicy seasoning
& a mixture of herbs with a hint of garlic,
deep-fried & served with hummus

BABY MARROW KEFTETHES 79

Fresh baby marrows mixed with onion,
fresh mint, dill & feta cheese, floured &
deep-fried, served with tzatziki

DOLMADES 85

Grapevine leaves stuffed with rice
& herbs, served with Greek yoghurt

BLACK MUSHROOMS 85

Black mushrooms topped with
creamy spinach & feta cheese

HALLOUMI 99

Cypriot halloumi cheese served
either deep-fried or grilled

CHEESE CROQUETTES 99

Feta, Emmental & Grana Padano cheese
croquettes, served with sweet chilli dip

SANTORINI HALLOUMI 105

Deep-fried halloumi with a sesame
seed crust, drizzled with honey



Deep-fried Olives

Platters *Meze*

Platter for 2*

VEG MEZE PLATTER 379

Grilled halloumi, black mushrooms, tiropita, spanakopita, dolmades, Kalamata olives, falafel, baby marrow keftethes, tzatziki, hummus, piperies & pita bread

MYTHOS MIXED MEZE PLATTER 509

Keftethes, beef fillet souvlaki, chicken souvlaki, medium prawns, calamari, beef strips, peri-peri chicken livers, tzatziki, hummus & pita bread

SEAFOOD MEZE PLATTER 535

Grilled calamari tubes, squid heads, mussels, hake, medium prawns, taramosalata, skordalia & pita bread

MEAT MEZE PLATTER 579

Keftethes, bifteki, beef fillet souvlaki, chicken souvlaki, crispy lamb chops, beef strips, peri-peri chicken livers, tzatziki, spicy feta dip & pita bread

*No substitutions

Dips

Traditional, flavourful Greek dips – perfect for sharing & accompanying our dishes.

TARAMOSALATA 69

Delicately whipped codfish roe dip

TZATZIKI 69

Thick Greek yoghurt combined with grated cucumber & a hint of garlic

SKORDALIA 69

Smooth puréed potato, blended with extra virgin olive oil, garlic & lemon juice

HUMMUS 79

Chickpeas blended with tahini, garlic, extra virgin olive oil & lemon juice

OLIVE TAPENADE 79

Kalamata olive paste with fresh basil

SPICY FETA CHEESE 85

Feta cheese blended with oregano, fresh chilli & extra virgin olive oil

DIP PLATTER & PITA 139

Your selection of any 3 of the above dips, served with pita bread



Mythos Mixed Meze Platter

Salads *Salata*

Always made fresh, our salads are perfect for sharing or as a meal for one.

VILLAGE GREEK 119

Tomato, cucumber, red onion, green pepper, Kalamata olives & feta, dressed with extra virgin olive oil, oregano & lemon (no lettuce)

GREEK 119

Mixed lettuce, tomato, cucumber, red onion, green pepper, feta & Kalamata olives, dressed with extra virgin olive oil, oregano & lemon

BEETROOT & FETA 135

Beetroot, red onion, mixed lettuce, micro herbs & crumbled feta, sprinkled with walnuts & served with a honey dressing

HALLOUMI 155

Mixed greens, tomato, cucumber, red onion, green pepper, avo & grilled halloumi cheese with our creamy mayo dressing

CHICKEN 155

Grilled chicken strips, lettuce, micro herbs, cherry tomatoes, rocket & Parmesan shavings with a honey dressing

SALMON 229

Norwegian smoked salmon, rocket, cherry tomatoes, mixed lettuce, red onion, green pepper, avo & capers with a spicy creamy feta & honey dressing

Sides

Sto Plai

PITA BREAD 22

RICE 36

FRESH-CUT CHIPS

PLAIN 45

GREEK-STYLE 49

Topped with oregano & crumbled feta cheese

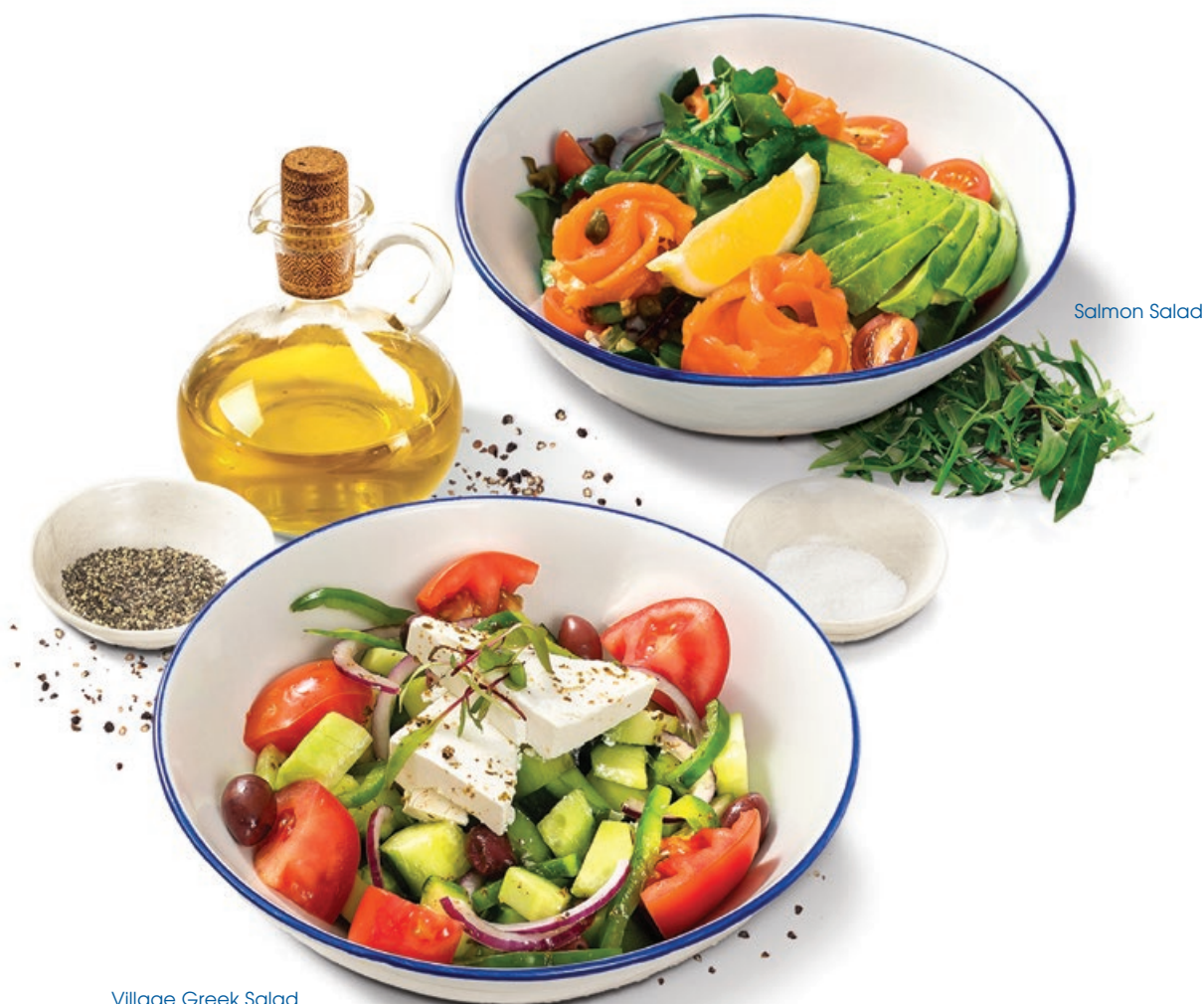
OVEN-ROASTED POTATOES 42

Our famous Greek-style oven-roasted potatoes with lemon & oregano

CREAMED SPINACH 55

SEASONAL VEGGIES 55

VILLAGE GREEK SIDE SALAD 65



In Pita

Your choice of filling wrapped in a fresh pita with tzatziki, tomato & red onion, served with a side of fresh-cut chips.

Meat

BEEF 149

BEEF & FETA 159

CHICKEN 139

CHICKEN & HALLOUMI 159

LAMB 159

Seafood

CALAMARI 169

Vegetarian

HALLOUMI 135 

Wrapped in a fresh pita with tzatziki, tomato & red onion, served with a side of fresh-cut chips

FALAFEL 125 

FALAFEL & HALLOUMI 155 

Wrapped in a fresh pita with hummus, tomato & red onion, served with a side of fresh-cut chips

The Three Greeks

BEEF, CHICKEN & HALLOUMI MINI PITAS 165



Pizza Pitsa

FOCACCIA 59 

MARGHERITA 89 

Tomato base, mozzarella, tomato slices & herbs

REGINA 135

Ham & mushrooms

SALAMI 135

SWEET CHILLI CHICKEN & FETA 159

Chicken strips, feta cheese, red onion & sweet chilli sauce

MILANO 149

Bacon, feta & avo

MEXICANA 149

Our famous bolognese, chilli, red onion & green pepper

TROPICALE 135

Ham & pineapple

PRAWN PARADISO 180

Prawns, green pepper, chilli & garlic

CARNIVORE 185

Bacon, ham, our famous bolognese & salami

BBQ CHICKEN 145

Tangy chicken, mushrooms & onions

CHICKEN & BACON DELUXE 159

Chicken, bacon, ham & sweet chilli mayonnaise

THE MED 135 

Olives, green pepper & feta

CHICKEN, PIPERIES & FETA 159

THE GREEK 189

Shredded slow-roasted lamb, red onion & garlic, topped with tzatziki & mint

SPANAKOPITA BOAT 135 

Creamed spinach & feta

Any substitutions to menu items are subject to an additional cost.



The Greek

The Med

Main Meals *Kirios Piata*

Traditional *Magirefta*

PASTITSIO 159

Layers of macaroni, pure beef mince & cheese topped with our béchamel sauce, baked in the oven, served with a side of Village Greek salad

MOUSSAKA 169

Layers of brinjals, potatoes, pure beef mince & béchamel sauce, served with a side of Village Greek salad

KLEFTIKO 369

Tender lamb shank slow-roasted on the bone for at least 4 hours, served with our famous Greek-style oven-roasted potatoes

Pasta

BEEF FILLET PASTA 269

150g Beef fillet strips in a light Neapolitan sauce, tossed in linguine with a hint of chilli

GREEK BOLOGNESE 159

Slow-cooked pure beef mince with tomato & herbs, served with spaghetti, Parmesan & rosemary

CHICKEN PASTA 169

Chicken strips in a mild spicy & creamy sauce, served with spaghetti

GARIDA LINGUINE 259

Prawns cooked in a light, creamy white wine & garlic sauce, tossed with parsley, chilli & rocket, served with linguine

Chicken *Kota*

CHICKEN BURGER 159

Grilled peri-peri chicken breasts on a bun with tomato, onion, rocket & yoghurt, served with fresh-cut chips

GRILLED CHICKEN BREASTS 145

Grilled chicken breasts with oregano & olive oil basting, served with a side of Village Greek salad

KOTA MYTHOS 185

Grilled succulent chicken breasts topped with mushroom sauce, crumbled feta & olives, served with our famous Greek-style oven-roasted potatoes

CHICKEN CHOPS

Tender & juicy chicken chops (peri-peri or lemon & herb with a hint of mustard), served with fresh-cut chips

HALF CHICKEN - 7 PIECES 189

FULL CHICKEN - 14 PIECES 259

KERKIRA BABY CHICKEN 239

Baby spatchcock chicken grilled with lemon, oregano & olive oil (plain or mild peri-peri), served with fresh-cut chips

Chicken Chops

Garida Linguine



Meat *Kreas*

BIFTEKI BURGER 169

200g Grilled Greek pure beef mince patty with caramelised onion, Emmental cheese, tomato salsa & tzatziki, served with fresh-cut chips

NEW

BIFTEKI OPEN PITA 159

200g Grilled Greek pure beef mince patty with red onion, crumbled feta and cherry tomatoes, served with fresh-cut chips

BIFTEKIA 175

3 Greek pure beef mince patties topped with crumbled feta, served with fresh-cut chips

RUMP STEAK

Served with fresh-cut chips

200g 189

300g 249

BEEF FILLET 359

300g Beef fillet, served with fresh-cut chips

FILETTO MYTHOS 389

300g Beef fillet, topped with Kalamata olives, feta & mushroom sauce, served with fresh-cut chips

BEEF TOMAHAWK 429

600g Beef tomahawk basted in olive oil, fresh lemon & oregano, served with fresh-cut chips

CRISPY CHOPS

Chargrilled chops basted in olive oil & oregano, served with fresh-cut chips

PORK* 4 x 100g 209

LAMB 3 x 50g 195

LAMB 6 x 50g 319

*Subject to availability

Souvlakia

Skewers of grilled cubed cuts, accompanied by tzatziki, salad & pita bread, served with fresh-cut chips

CHICKEN 189

LAMB 235

BEEF FILLET 259

HALLOUMI 179 



Bifteki Open Pita



Beef Tomahawk

Fish & Seafood *Thalassina*

PSARI STI SKARA* SQ
Fresh whole line fish of the day

FISH & CHIPS 165
Classic grilled hake fillet,
served with fresh-cut chips

SARDINES 139
4 Sardines grilled with onions & green
peppers, served with fresh-cut chips

PERI-PERI PRAWNS 319
12 Medium prawns drizzled in our signature
creamy peri-peri sauce, infused with zesty
lemon butter & garlic, served with fresh-cut chips

MUSSELS 239
Fresh mussels cooked in a creamy onion
& garlic sauce, flavoured with a tot of cider,
leeks & fresh parsley, served with fresh-cut chips

CALAMARI 249
Tender calamari tubes grilled in lemon
butter sauce or lightly crumbed & deep-fried,
served with tartare sauce & fresh-cut chips

PRAWN MANIA 299
12 Medium prawns, served with fresh-cut chips

EAST COAST SOLE 329
Baby East Coast sole grilled & topped with lemon
butter sauce, served with rice & creamed spinach

NEW ZEALAND KINGKLIP 309
Grilled kingklip fillet, served with rice,
seasonal vegetables & lemon butter sauce

*Subject to availability

Combos

CALAMARI & HAKE 239
Calamari & classic grilled hake fillet,
served with fresh-cut chips

NEW
PRAWNS & HAKE 239
5 Medium prawns & classic grilled
hake fillet, served with fresh-cut chips

PRAWNS & CALAMARI 229
5 Medium prawns & calamari,
served with fresh-cut chips

BABY CHICKEN & PRAWNS 249
1/2 Baby chicken with peri-peri sauce
& 5 medium prawns with lemon butter
sauce, served with fresh-cut chips

RUMP STEAK & PRAWNS 279
200g Rump steak & 5 medium prawns
with lemon butter sauce, served with
fresh-cut chips



Prawn Mania

Sushi

Signature Sushi

CRISPY RICE PRAWN KATAIFI 3pc 119
Deep-fried rice with tempura, prawn kataifi & avo, drizzled with tempura sauce

ROCK MY SOUL 8pc 169
Deep-fried rice, avo, seaweed, prawns, salmon & cream cheese

ROCK SHRIMP TEMPURA ROLL 4pc 154 | 8pc 194
Hot & spicy maki roll topped with rock shrimp tempura & spicy mayo

4 X 4 8pc 179
4 x Rainbow roll reloaded
4 x Salmon California roll with creamy shrimp tempura

RAINBOW RELOADED 4pc 129 | 8pc 159
Rainbow roll dressed with teriyaki, mayo & caviar

PHILADELPHIA ROLL 8pc 164
Cream cheese, rock shrimp prawn, avo, teriyaki, crunchy garlic flakes & sweet chilli

Classic Sushi

CALIFORNIA ROLL 8pc
Salmon 115
Tuna 115
Prawn 129
Tempura prawn 135
Cucumber 89

ROSES 3pc
Salmon 109

FASHION SANDWICHES 8pc
Salmon 129
Salmon, avo & cream cheese 130
Tuna 125
Prawn 139
Cucumber 79

SASHIMI 4pc
Raw or Seared
Salmon 145
Tuna 129
2 x Salmon & 2 x Tuna 145

HAND ROLL 1pc
Salmon 89
Spicy tuna 95
Prawn 95
Tempura prawn 99
Cucumber 64

NIGIRI 2pc
Salmon 75
Tuna 75
Prawn 79
Avo 55

MAKI ROLL 6pc
Salmon 75
Tuna 79
Prawn 95
Avo 64
Cucumber 64



Signature Sushi



Classic Sushi

Dessert *Glika*

Kiddies

ICE CREAM & BAR-ONE® SAUCE 75

RIZOGALO 75

Traditional Greek rice pudding sprinkled with ground cinnamon, served either cold or warm

LOUKOUMADES 85

Greek doughnuts drizzled with honey, topped with pecan nuts & cinnamon, served with vanilla ice cream

FROZEN GREEK YOGHURT 85

Topped with baklava

PORTOKALOPITA 85

Traditional Greek orange cake, served with a scoop of vanilla ice cream or frozen Greek yoghurt

EKMEK KATAIFI 85

A base made of kataifi pastry, walnuts & almonds, topped with layers of homemade custard & whipped cream, sprinkled with nuts

NEW

BAKLAVA ROSES 105

Crispy layered phyllo pastry rolled into delicate rosebuds, filled with chopped nuts & drenched in syrup, served with vanilla ice cream

BAKLAVA CHEESECAKE 109

Baked cheesecake topped with phyllo pastry, pecan nuts, cinnamon & syrup

CHICKEN SOUVLAKI & CHIPS 69

CRUMBED CHICKEN STRIPS & CHIPS 69

GREEK SPAGHETTI BOLOGNESE 75

MINI IN PITA & CHIPS 75

CHICKEN

BEEF

HALLOUMI 

MARGHERITA PIZZA 49

Tomato base, mozzarella & herbs

TROPICALE PIZZA 65

Ham & pineapple

VANILLA ICE CREAM WITH SMARTIES® OR JELLY TOTS® 55



Loukoumades



Baklava Roses



Portokalopita

Beverages

Hot Beverages

TRADITIONAL GREEK COFFEE
SINGLE 35 | DOUBLE 42

CAPPUCCINO 39

ESPRESSO
SINGLE 29 | DOUBLE 36

CAFFÉ LATTE 40

AMERICANO 30

MOCHACCINO LATTE 42

HOT CHOCOLATE 40

ROOIBOS TEA 28

FIVE ROSES® TEA 27

Iced Coffees

- FRAPPÉ** 30
Smooth & foamy traditional Greek iced coffee

FREDDO ESPRESSO 34
Double-shot espresso chilled over ice

FREDDO CAPPUCCINO 49
Double-shot espresso chilled over ice & capped with creamy milk foam

Cold Beverages

- BOTTLED MINERAL WATER** 55
Sparkling or still 750ml

MIXERS 28

SODAS 36

APPLETIZER® OR GRAPETIZER® 47

RED BULL® OR RED BULL® XERO 47

Speciality & Dessert Beverage

IRISH COFFEE 70
Made with a single shot of whiskey

DOM PEDRO 75
Made with a double shot of your preferred liqueur



Espresso

Wine *Krasi*

Bubbly

VALDO GARDA BRUT

glass **85** bottle **339**

Italy | Intense & fragrant with delicate floral & white-fleshed fruit hints with a pleasantly dry & savoury taste

DURBANVILLE HILLS

SPARKLING SAUVIGNON BLANC

bottle **255**

A full-bodied wine that dazzles with its grassy bouquet, while tropical fruit combines with subtle gooseberry on the palate

KRONE NIGHT NECTAR DEMI-SEC

bottle **485**

Tulbagh | A light & bright bouquet of honeysuckle, apple blossom & jasmine intermingled with the scent of baking golden apples & nuances of ginger spice

BOSCHENDAL BRUT

bottle **495**

Western Cape | Pale gold with a flourish of delicate bubbles & enticing lemon cream & almond biscotti

Champagne

MOËT & CHANDON BRUT IMPÉRIAL

bottle **1250**

France | A unique champagne distinguished by its bright fruitiness, seductive palate & elegant maturity, with a highly nuanced gooseberry, pear & apple flavour

VEUVE CLICQUOT YELLOW LABEL

bottle **1450**

France | Pinot noir provides the structure, chardonnay the elegance & a touch of Meunier rounds out the blend

White Blends

HAUTE CABIÈRE CHARDONNAY PINOT NOIR

bottle **275**

Western Cape | An abundance of zesty fruit, most notably white peach, litchi & red fruit with a delectably full mouthfeel & balance

BUITENVERWACHTING BUITEN BLANC

glass **65** bottle **205**

Western Cape | A full bodied Sauvignon Blanc based blend with a variation of fruit characters including ripe gooseberry, green peppers, green melon & hints of tropical fruit

VILLIERA JASMINE

bottle **225**

Stellenbosch | A floral, slightly spicy blend of Muscat, Gewurztraminer & Riesling, which is fresh, light & slightly sweet

Chardonnay

DURBANVILLE HILLS

glass **65** bottle **209**

Durbanville | Bold pear aromas on the nose precede a fusion of creamy, sweet ripe citrus & banana flavours on the palate

FAT BASTARD

bottle **265**

Robertson | The wine shows classic ripe, rich butter & tropical fruit on the nose & soft, well-integrated vanilla on the palate

WARWICK THE FIRST LADY

bottle **275**

Western Cape | Yellow apples, white peach & tropical fruits on the nose lead into pineapple, lime & baked apple on the palate – a light & crispy wine supported well by the midpalate, with a lovely, long & dry finish with a lingering, lovely, fresh acidity

Sauvignon Blanc

MYTHOS SAUVIGNON BLANC

glass **59** bottle **185**

Fairview | Intensely aromatic with aromas of figs, granadilla & grapefruit, fresh tropical fruits & zesty citrus flavours on the palate with a crisp, lingering finish

DARLING CELLARS BUSHVINE

glass **57** bottle **175**

Darling | Hints of nettle with lots of passion fruit & grassy flavours on the nose, which follow through on the palate

SPIER SIGNATURE SAUVIGNON BLANC

glass **65** bottle **199**

Western Cape | Upfront aromas of passion fruit, gooseberries, green & yellow peppers that perform with beautiful finesse on the nose & palate

DIEMERSDAL

bottle **235**

Durbanville | The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish

DE GRENDAL

bottle **289**

Western Cape | Vibrant aromas of lime zest & green apple, intertwined with a hint of salinity that culminates in a refreshing, clean finish

SPRINGFIELD LIFE FROM STONE

bottle **355**

Robertson | Highly concentrated, powerful wine with a flinty, mineral character true to the quartz rock in which it is grown

Wine *Krasi*

Blush & Rosé

MYTHOS ROSÉ

glass 59 bottle 185

Fairview | Pretty pink in the glass with pomegranates, fresh summer berries & white rose petals on the nose, daisy fresh on the palate with layered flavours of strawberries & raspberries with a lingering mineral finish

BOSCHENDAL BLANC DE NOIR

glass 65 bottle 199

Franschhoek | An appealing pale salmon colour leads to bright red fruit, strawberry & red berries, crispy & dry but with a pleasant hint of fruit sweetness

PROTEA BY ANTHONIJ RUPERT

glass 65 bottle 199

Western Cape | Appealing pale coral hue, with tempting aromas of raspberry, strawberry & ripe red cherries & a palette delivering what the nose promises – ripe, bright red berry fruit, leaving a lingering fruit memory

Chenin Blanc

DARLING CELLARS RESERVE CHENIN BLANC

glass 62 bottle 199

Darling | Elegant & well-balanced structure with loads of tropical fruit on the palate & a fresh, crisp acidity followed by a lingering aftertaste

KLEINE ZALZE CELLAR SELECTION

BUSH VINES CHENIN BLANC

glass 69 bottle 209

Coastal Region | Initial aromas of lime & citrus zest are beautifully intertwined with a virtual 'fruit salad' of tropical fruits

BABYLONSTOREN

bottle 309

Western Cape | A light, crisp, dry wine that is fruit-driven & juicy, unwooded & refreshing with lovely guava, pineapple & winter melon flavours rounded off with a hint of fresh green figs & Packham pear undertones

Pinot Noir

HAUTE CABRIÈRE

bottle 275

Franschhoek | Elegant, yet bold, flavours of plums & red cherries are followed by subtle earthy notes

Cabernet Sauvignon

WARWICK THE FIRST LADY

bottle 305

Stellenbosch | Deep dark fruits dominate with blackberry compote & black plum complimented with spicy aromatics of clove & cinnamon & a lovely hint of dried herbs

KLEINE ZALZE CELLAR SELECTION

glass 72 bottle 225

Western Cape | Ripe & crunchy cherry flavours, dried tobacco leaf with a hint of graphite on the bouquet

DIEMERSDAL

bottle 325

Durbanville | Blackberry, cedar & cigar box flavours with hints of spiciness, blackcurrant follows through onto the palate with a delicate finish

Merlot

MYTHOS MERLOT

glass 59 bottle 185

Fairview | Aromas of red currants, sweet plums & a hint of mocha with juicy tannins & a classic red berry fruit character

PORCUPINE RIDGE

glass 59 bottle 185

Coastal Region | Lithe & elegant with a smooth midpalate & plush, silky texture, showing darker berry fruit flavours with integrated tannins & balanced acidity, subtle hints of mocha & dark milk chocolate

DURBANVILLE HILLS

glass 65 bottle 199

Western Cape | Medium-bodied & fruity wine with ripe berry & dark chocolate character

DIEMERSDAL

bottle 325

Durbanville | The nose is seduced with ripe blackberry, dried fruit aromas & spicy undertones, with elegance & mouth-filling fruit flavours with hints of cedarwood, mint & spice flavours following through on the palate

Shiraz

SPIER SIGNATURE SHIRAZ

glass 69 bottle 215

Western Cape | Rich ruby red colour, light in style for early enjoyment, with flavours of spice & ripe plums on the nose & palate with an undertone of bruléed sugar

SARONSBURG PROVENANCE SHIRAZ

bottle 315

Tulbagh | A full-bodied mouthfeel & silken finish lends itself as a platform to heady mix of red berry & black fruit flavours combined with floral notes & fynbos nuances

Wine *Krasi*

Red Blends

THE WOLFTRAP RED

glass 55 bottle 175

Western Cape | A light Rhône-style blend of shiraz, with added Mourvèdre & Viognier offers a delightfully fruity aroma of black fruits & a mix of black & red berries

NEDERBURG BARONNE

glass 65 bottle 209

Western Cape | Cabernet sauvignon & shiraz with alluring aromas of spicy dark blue & black berry fruit

KLEINE ZALZE CELLAR SELECTION CABERNET SAUVIGNON MERLOT

bottle 225

Western Cape | Two varieties carefully blended to highlight the ripe dark plum cabernet fruit on the nose & palate, with merlot contributing savoury characters & velvety tannins on the palate

DAVID FINLAYSON THE PEPPER POT

bottle 265

Western Cape | Syrah, Grenache, Mourvèdre & Tannat, created to show the fresh, fruity & spice-driven flavours of these Rhône varietals, with a nose of crushed black pepper, dark mulberry & mixed berry coulis & pure clean, dark red berry flavours flowing onto a smooth palate

KANONKOP KADETTE CAPE BLEND

bottle 329

Stellenbosch | Cabernet sauvignon, pinotage & merlot with a good balance between fruit & oak

RUPERT & ROTHSCHILD CLASSIQUE

bottle 539

Franschhoek | Prominent aromas of red plum, raspberries & cherries, layered with forest floor & oakspice expressed as toasted caramel & walnut, with a core palate of fresh red fruit & soft-textured tannins & good persistence

Pinotage

KEN FORRESTER PETIT

glass 59 bottle 189

Stellenbosch | Aromas of spicy mulberries, plum pudding & cherries, supported by smoky meat nuances, juicy & accessible with a soft palate & delicious fruit concentration

BEYERSKLOOF

glass 85 bottle 269

Stellenbosch | Strong red berry & plum flavours with elegant tannins

KANONKOP KADETTE

bottle 349

Western Cape | A complex wine with hints of red fruit & mocha flavours, elegant tannins, good length & a dry finish



Mythos
Sauvignon Blanc

Mythos Merlot

Mythos Rosé

Beer & Cider

Beer

- CARLING BLACK LABEL 40
- CASTLE LAGER 39
- CASTLE LITE 42
- STELLA ARTOIS 45
- WINDHOEK LAGER 42
- HEINEKEN 47
- HEINEKEN SILVER 47
- CORONA 50

Draught Beer

- CASTLE LITE
300ml 35 500ml 55
 - STELLA ARTOIS*
300ml 38 500ml 65
 - HEINEKEN DRAUGHT*
300ml 40 500ml 67
- *Subject to availability

Cider

- HUNTER'S DRY 46
- SAVANNA DRY 52
- SAVANNA LIGHT 52

Non-alcoholic

- HEINEKEN 0.0 47
- SAVANNA 0.0 52
- NEW CORONA CERO 50

Spirits

Whiskey

NEW

- J&B 25
- BELLS 30
- BAINS 36
- JAMESONS 42
- JACK DANIEL'S OLD NO.7 36
- JOHNNIE BLACK 50
- JACK DANIEL'S TENNESSEE HONEY 36
- GENTLEMAN JACK 45
- WOODFORD RESERVE 55
- TULLAMORE DEW 45
- GLENMORANGIE ORIGINAL 12YR 70
- MONKEY SHOULDER 50

Vodka

- SMIRNOFF 25
- SKYY® VODKA 36
- BELVEDERE 56
- GREY GOOSE 60

Gin

- GORDON'S 24
- TANQUERAY 34
- HENDRICK'S ORIGINAL 52
- BOMBAY® SAPPHIRE 35

Tequila

- NEW CACTUS JACK 25
- JOSE GOLD 37
- EL JIMADOR BLANCO 38
- EL JIMADOR REPOSADO 40
- ESPOLON REPOSADO 58
- VOLCAN REPOSADO 92
- DON JULIO 110

Brandy & Cognac

- RICHELIEU 26
- KLIPDRIFT 29
- KWV 10YR 45
- HENNESSY VS 60

Liqueur

- DISARONNO AMARETTO 37
- DISARONNO VELVET 37

Apéritif & Digestive

- JAGERMEISTER 35
- OUZO 38

Cocktails

Signature

WATERMELON GIN BULL 109

Bombay® gin, fresh lemon & ice, topped with Red Bull® Red Watermelon

GRAPEFRUIT G&T 109

Bombay® gin, pink grapefruit, Schweppes® tonic water & fresh lemon

ISLE OF MYTHOS 109

Bombay® gin, SKYY® vodka, Bacardi® Carta Blanca rum, Espolòn Reposado tequila, blue Curaçao, Schweppes® lemonade & fresh lime

NEW

TANGERINE ELDERBERRY FIZZ 99

SKYY® vodka infused with elderflower & strawberry syrup, poured over cubed ice with Schweppes® tangerine, fresh strawberry & topped with an edible flower

NEW

POMEGRANATE SMASH 109

Tanqueray gin, litchi & passion fruit syrup shaken & strained over ice with Schweppes® pomegranate, topped with foam & fresh basil

NEW

ISLAND SUNSET 105

Bacardi® Carta Blanca rum, Bacardi® Carta Negra rum with almond & sundried orange syrup, shaken with Schweppes® coconut pineapple, topped with fresh pineapple & maraschino cherry

BLUEBERRY & ROSEMARY G&T 109

Bombay® gin, blueberry purée & a lime wedge, topped with Schweppes® tonic water

MERMAID MULE 95

Smirnoff vodka infused with litchi, blue Curaçao, Schweppes® ginger ale & orange zest

Classics

COSMOPOLITAN 85

SKYY® vodka infused with sundried orange, lime, cranberry juice & zest of citrus

MOJITO 85

A classic Cuban blend of Bacardi® Carta Blanca rum, fresh lime & mint, shaken over crushed ice & Schweppes® soda water

LONG ISLAND ICED TEA 89

A mix of Bombay® gin, SKYY® vodka, Bacardi® Carta Blanca rum, El Jimador Blanco tequila, topped with Coca-Cola®, with a zest of citrus

APEROL SPRITZ 115

Aperol, bubbly, Schweppes® soda water & a fresh slice of orange

PALOMA 109

El Jimador Reposado tequila infused with grapefruit & pressed lime, served tall over cubed ice with Schweppes® soda water

SANGRIA

glass 59 jug 199
Red wine, Schweppes® lemonade & fruit

Frozen or Shaken

MARGARITA 99

Our take on the old classic with El Jimador Blanco tequila, shaken or frozen

STRAWBERRY DAIQUIRI 99

A frozen blend of light Bacardi® Carta Blanca rum with lime & fresh strawberry juice

PIÑA COLADA 99

A generous splash of Bacardi® Carta Blanca rum blended with pino coco & pineapple

Mocktails

NEW

TROPICAL BLOSSOM 69

STRAWBERRY DAIQUIRI 69

PIÑA COLADA 69

MOJITO 69

STRAWBERRY MOJITO 69

LULUDI 69

Elderflower & strawberry blended with ice

ROSE PETAL PUNCH SHARING CARAFE 109

Refreshing rose, lemon & cranberry spritzer



Pomegranate Smash

Island Sunset

Tangerine Elderberry Fizz

Terms & conditions apply. Menu items are available while stocks last and all prices include VAT. Ingredients may vary subject to availability and seasonality. Menu descriptors do not contain a full list of ingredients. Some products may contain traces of nuts. If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients and shared equipment in our kitchens, as well as some products that have been produced by suppliers. Due to this, we cannot guarantee that our food is completely free of allergens or traces of allergens. Portion weights are raw weights. Any change or addition to our original recipes will result in kilojoule count variations. All visuals are for descriptive purposes only and actual products served may vary. Background items serve as food-styling props only. Paper straws are available on request. We reserve the right to add a 10% service charge to tables of 8 or more.