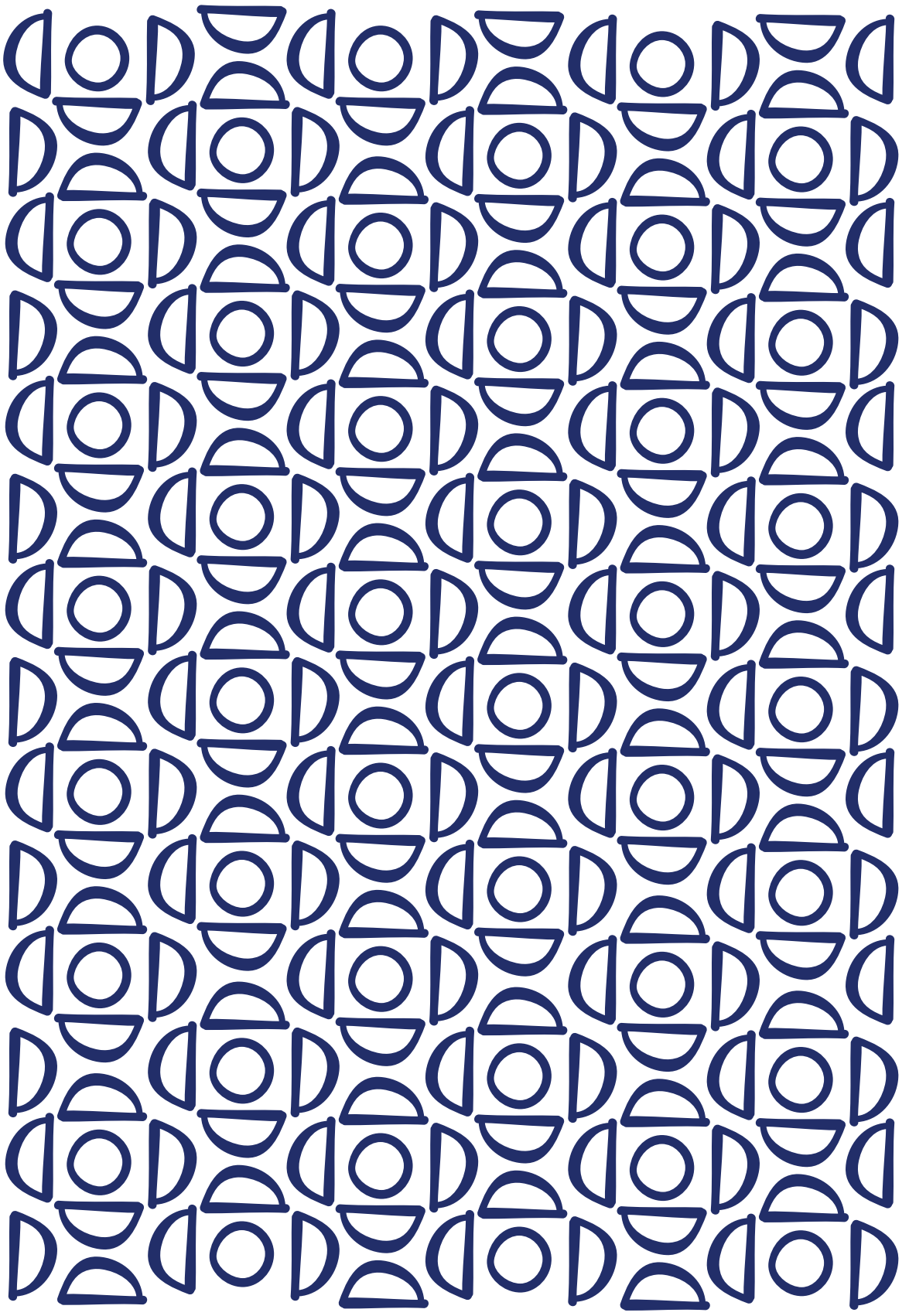


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## Breads & Dip Platter

### Bread Basket/Pita Bread/Flat Focaccia (Herbed/Garlic) 125

Our Breads are Served with a Choice of 3 Dips:

**Tzatziki:** Greek Yoghurt, Garlic, Mint & Cucumber

**Hummus:** Chickpeas, Garlic, Tahini & Lemon Juice

**Sun-Dried Tomato:** Soaked Sun-Dried Tomatoes, Garlic & Olive Oil

**Olive Tapenade:** A Rich Olive Paste Made with Kalamata Olives

**Feta & Herbs:** Blend of Fresh Herbs with Feta & Olive Oil

**Basil Pesto:** Fusion of Basil & Olive Oil, Parmesan Cheese, Pine Kernels & Garlic

## Sharing Boards for Two

### Antipasti Board 220

Rutland Charcuterie Cured Meats, Red Pepper Hummus & Basil Marinated Olives & Mixed Pickles

### Mezze Board 230

Basil Dressed Heritage Pickled Tomatoes, Buffalo Mozzarella, Red Pepper Hummus, Olives & Mixed Pickles

### Hot Mezze Platter 235

Grilled Beef Souvlaki, Chicken Souvlaki, Chicken Livers, Halloumi Cheese, Spanakopita, Squid Head, Calamari & Pita Bread



## Salads

### **Bocado Garden Salad** 40

Mixed Lettuce, Cucumber, Tomato, Onion, Bell Peppers, Olives, Feta & Herb Vinaigrette

### **Basil Dressed Plum Tomato & Mozzarella Salad (V)** 55

Fresh Rocket, Basil Pesto & Aged Balsamic Reduction

### **Grilled Halloumi Salad (V)** 90

Mixed Lettuce, Cucumber, Roasted Peppers, Grilled Halloumi & Citrus Vinaigrette

### **Tabbouleh Salad (V)** 80

Traditional Mediterranean Lebanese Salad, Cous Cous, Baby Marrow, Aubergine, Fresh Mint, Parsley, Tomato, Red Onion, Lemon Juice & Olive Oil

## Starters

### **Soup of The Day** 55

### **Squid Head** 80

Dusted in Flour & Exotic Mediterranean Spices, Served with Tartar Sauce

### **Grilled Calamari** 80

Prego Lemon Butter Sauce Topped with Crispy Squid Pickled Fennel

### **Herb Smoked Salmon Gravlax** 95

Beetroot, Pickled Fennel, Shoots, Balsamic Syrup & Lemon Pea Mayonnaise

### **Peri-Peri Chicken Livers** 60

Served with Toasted Brioche & Chilli

### **Grilled Halloumi (V)** 90

Dressed Rocket, Toasted Pine Kernels & Tzatziki or Sweet Chilli Sauce

### **Spanakopita** 65

Pocketed Phyllo Pastry with Wilted Spinach & Feta, Tzatziki & Lemon Mayonnaise

### **Fresh Oysters**

Served with Traditional Condiments

**Three** 85

**Half a Dozen** 155

**A Dozen** 280



# Mains

(All Mains Served with a Choice of One Side)

## Seafood

**Grilled Salmon** 260  
Lemon & Dill Butter

**Battered Hake & Chips** 95  
Served with Tartar Sauce

## Grilled Shellfish

**Grilled Prawns**  
Jewel Rice, Lemon Butter & Spicy  
Lemon Butter  
**Queen x6** 240  
**King x6** 290

**Seafood Paella** 125  
Prawns, Linefish & Calamari &  
Mussels in an Infused Saffron Rice

**Seafood Platter** 235  
Prawns, Linefish, Grilled or Fried  
Calamari & Mussel Pot with Jewel  
Rice & Lemon Prego Sauce



# Meat & Poultry



**Grilled Baby Chicken** 145  
Lemon & Herb or Peri-Peri

**15-Day Aged Beef Fillet 250g** 235  
Stuffed with Cream Cheese, Herbs &  
Mushrooms, Tarragon Butter & Red  
Wine Jus

**15-Day T-Bone 500g** 255  
Served with a Choice of Sauce  
& Side

**15-Day Rump 300g** 140  
Served with a Choice of Sauce  
& Side

**Lamb Chops** 255  
Marinated with Garlic & Herbs, Grilled  
Served with Mint Jus

**Pork Ribs** 165  
Basted & Grilled with a Choice  
of Side

## Speciality Dishes

**Crusted Chicken Breast** 120  
Stuffed with Cream Cheese, Herbed  
Button Mushroom Truffle Oil,  
Crumbed with Panko Bread Crumbs  
& Topped with Mushrooms

**Braised Lamb Shank** 195  
Baby Vegetables, Mash & a Rich  
Marrow Jus

**Prawn & Chicken Pasta  
(Penne/Fettuccini)** 150  
Creamy Parmesan Sauce, Tomato,  
Mushrooms & Fresh Rocket

**Vegetable Risotto (V)** 145  
Carrots, Courgettes, Mushrooms,  
Broccoli, Cauliflower, Lemon & Basil  
Crumbled Feta Cheese



## Pizza

(Homemade Thin Pizza Bases)

### Margarita 80

Tomato Garlic & Mozzarella Cheese

### Karoo Lamb 135

Pulled Leg of Lamb, Cumin Onions, Peppadew, Feta & Avocado

### Beef Fillet 140

Thinly Sliced Beef Strips, Peppadew, Mushrooms & Basil Pesto

### Chicken 125

Cajun Chicken Strips with Avocado, Onion Rings & Mixed Peppers

### Hawaiian 105

Pineapple Pieces, Ham or Bacon & Mixed Herbs

### Regina 105

Ham, Mushrooms & Mozzarella

### Vegetables 125

Courgettes, Feta, Bell Peppers, Cherry Tomato, Mushrooms, Olives, Rocket & Basil Pesto

## Sides

### Ratatouille Vegetables 35

Bocado Garden Salad  
Double Cream Mashed Potato  
Buttered New Potatoes  
Creamed Spinach  
Roasted Butternut  
Rustic Chips  
Oven Roasted  
Seasonal Vegetables  
Stir-Fry Vegetables  
Herb Rice

## Sauces

### Mushroom Pepper 25

Three Cheese  
Prego Peri-Peri  
Garlic  
Red Wine

## Desserts

### Rose Flavoured Crème Brûlée 45

### Tiramisu 45

### Traditional Baklava 50

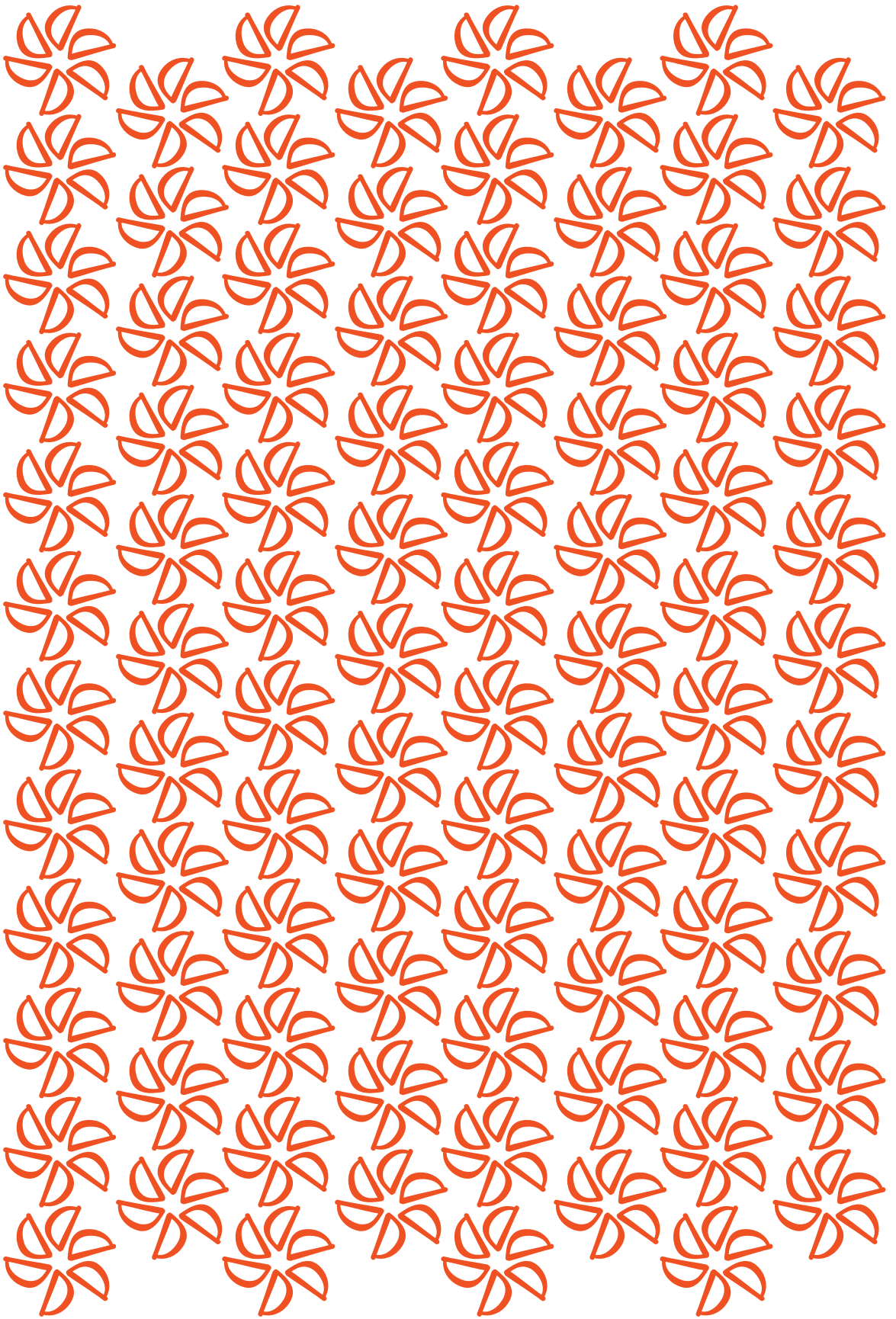
### Strawberry Panna Cotta 50

### Smoked Dark Chocolate Mousse 45

### Selection of Homemade Ice Cream 30



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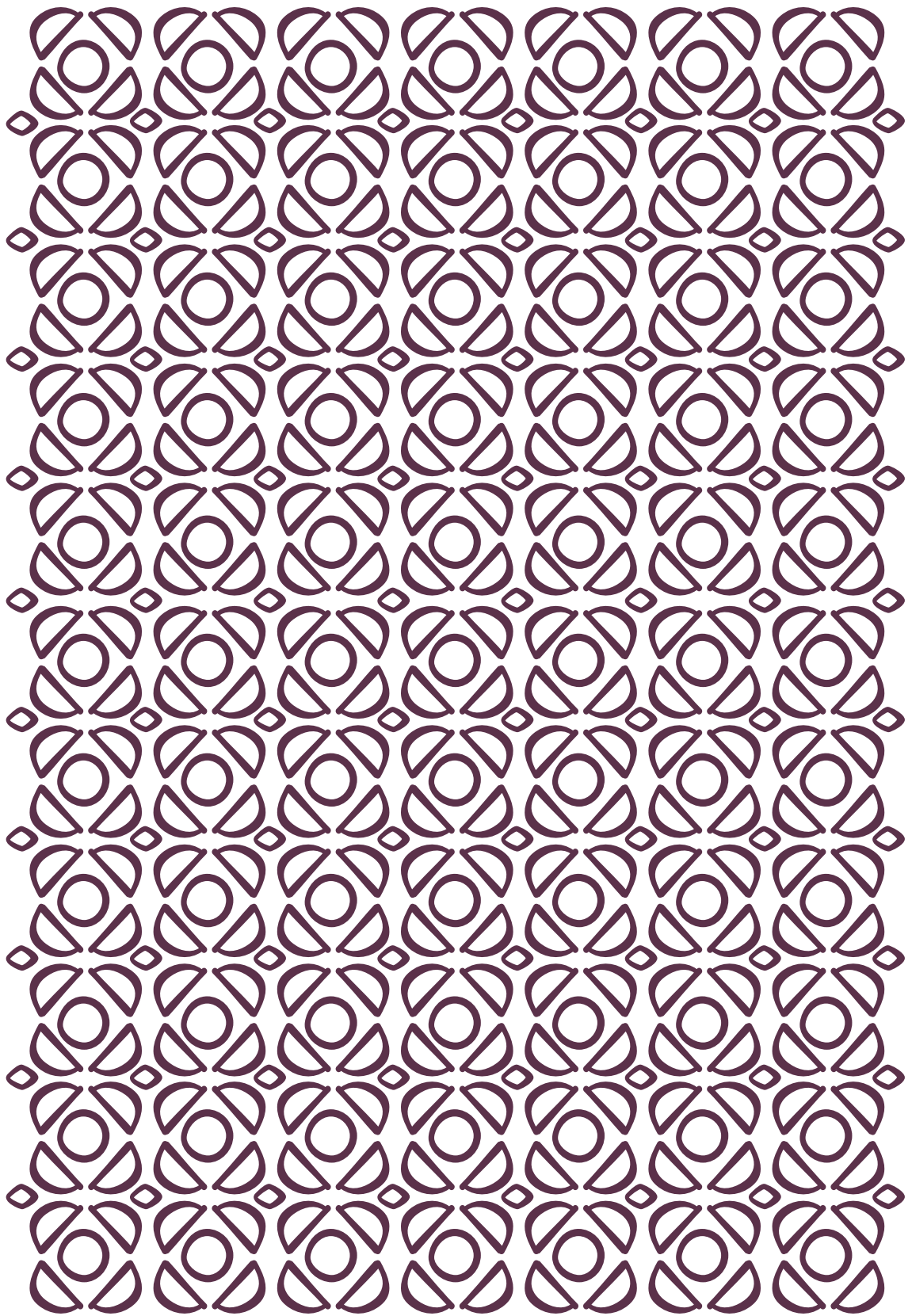


## Kiddies

<b>Beef Burger &amp; Chips</b>	<b>60</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>55</b>
<b>Penne Alfredo</b>	<b>45</b>
<b>Margarita Pizza</b>	<b>45</b>
<b>Additional Toppings</b>	
Ham, Chicken, Beef or Lamb	<b>25</b>
Feta, Olives, Avocado, Pineapple, Mushrooms or Peppadew	<b>15</b>







# Champagne

## G.H. Mumm Brut

This Champagne is Brightly Sparkling, Light Golden Yellow Liquid with An Abundance of Fine & Elegant Bubbles. An Explosion of Freshness in The Mouth, Followed by Strong Persistence. The Complex Aromas of Fresh Fruit & Caramel Perpetuate the Intensity.

1700

## G.H. Mumm Ros

This Champagne Has a Relatively Pale Salmon Pink Colour with Light Orange Highlights & Abundant Bubbles That Explode to Create a Fine & Lively Head. A Lively, Dynamic Attack Reminiscent of Fruits of the Forest & a Freshness That is Elegant, Fine & Subtle.

1950

## G.H. Mumm Demi-Sec

A Deep Colour with Golden Yellow & Amber Glints. It Has an Abundance of Lively Bubbles. Very Round, Smooth & Sweet with Hints of Honey Candy. Mumm Demi-Sec Combines This Sweetness with a Distinctive Freshness in the Finish. After Cellar-Ageing for Several Years its Notes of Dry Fruit Become More Definite.

1750

# Sparkling Wine

## Graham Beck Brut

This Delightful Sparkling Wine Exudes Light Yeasty Aromas, Limey Fresh Fruit on the Nose & Rich Creamy Complexity on the Palate.

420

## Pongracz Desiderius

Alluring with a Rich Complexity & a Slight Green Tint That Teems with Lively Bubbles. Nuances of Fresh Fruit, Almonds & Rich Buttery Bread, Delight the Senses.

420

# Sparkling Ros

## Graham Beck Brut

This Wine Has a Unique Pale Silver-Pink Hue. Aromas of Raspberries, Cherries & A Few Secondary Whiffs of Minerality. A Lively Mousse, But Fine in The Mouth, with Subtle Red Berry Flavours Enlivened by Bright Acidity. Brisk, Yet Delicate on the Palate, Bursting with Flavours of Freshly Crushed Berries & Hints of Oyster Shell.

450

# Sauvignon Blanc

## Laborie

This Full Flavoured Wine Has Aromas of Bell Pepper, Fig & Gooseberry, Complimented by Fresh Minerality & Hints of Passion Fruit. On the Palate the Wine is Fresh, Well Balanced & Concentrated with a Crisp, Lingering Finish.

155

## Boschendal 1685

Flavours of Tropical Fruits & Asparagus are Complemented by a Steely Raciness – Characteristics of a Multi-Dimensional Wine Reflecting Superior Fruit Quality.

250

## KWV

This Elegant & Refreshing Sauvignon Blanc Shows Aromas of Citrus, Delicate Floral, Herbs & Ripe Stone Fruit. The Easy Drinking Palate is Soft, Fleshy & Juicy with Hints of Limes & a Chalky Minerality with a Balanced & Seamless Finish.

205

## La Motte

An Attractive Straw Colour with a Green Tint. The Young Wine Shows Typical Green Apple & Green Bean Flavours, Supported by Wild Grass Flavours, with Underlying Tropical Sweet Melon Flavours. The Wine Has a Fresh, Lively Style with a Slight Flinty Character.

250

# Chardonnay

## Nederburg

190

Lime & Apricot Aromas with a Touch of Vanilla Oak. Fresh & Aromatic with a Creamy Texture & Very Pleasant, Rounded Mouthfeel.

## De Wetshof Bon Vallon

300

An Unwooded Wine, Bon Vallon Has a Brisk & Clean Freshness Leading into a Wide Spectrum of Classic Flavours Including Citrus, Wild Flowers & Grilled Nuts, with a Nuanced Minerality on the Aftertaste.

# Chenin Blanc

## Spier

150

Pale Straw in Colour with a Green Hue, the Wine Shows Aromas of Lime & Winter Melon that Follow Through to a Lingering Sweet & Sour Palate.

## Graham Beck 'The Game Reserve'

185

Expect Rich Rewarding Flavours of Ripe Tropical Fruit & Luscious Aromas. Aromatic, Fruity & Well-Rounded - an Elegant Wine with a Soft Silky Texture & Vibrant Fresh Finish.

# Other White Wines

## Haute Cabrière Chardonnay Pinot Noir

275

Chardonnay Contributes Elegance, Pinot Noir Intensifies Richness. This Unique Blend Has Both Character & Finesse. The Healthy Fruit is Depicted Clearly in the Vital Intensity of This Wine with a Slightly Leading Acidity; This Performs in Balance with the Remaining Impact of the Vintage's Components.

# Ros

## Boschendal Blanc De Noir

150

With Juice Gently Extracted from Quality Red Grapes to Leave a Sensual Salmon Coloured Wine, the Flavours are Diverse & Complex. From Red Berries to Floral Hints are Found in this Wine That Tingles, Titillates & Warms any Wine Lover's Heart.

## Nederburg

130

Pale Rose Colour. Aromas of Candy Floss, Strawberries & Dried Herbs. Clean Fruity & Refreshing Flavours with a Good Acid Structure.

# Cabernet Sauvignon

## KWV

285

This Dry Wine Shows Good Variety Characteristics with Cherry Fruit in Perfect Balance with Oak & Vanilla Flavours.

## Laborie

180

This Medium to Full-Bodied Wine Has Typical Cabernet Characteristics of Blackcurrants & Blackberries. The Intense Fruits are Complemented by Dark Chocolate, Almond & White Pepper Spices.

## Graham Beck

260

The Cabernet Sauvignon Has a Deep Purple Colour, with Complex Berry Fruit & Mint on the Nose Joined by Mulberry on The Palate. Firm Tannins & a Balanced Mouthfeel Ensure a Long Finish.



## Shiraz

### Durbanville Hills

The Spicy Pepper & Nutmeg Flavours of This Wine Combine Well with the Abundance of Prunes.

220

### Boschendal 1685

The Style is Classic, with the Wine Maturing in French Oak for 14 Months. The Result is a Wine with Black Fruit Flavours, an Elegant Structure & Notes of Exotic Spice.

295

## Merlot

### Villiera

The Colour of the Wine is a Brilliant Red. The Aroma Shows Hints of Cedar Wood & Vanilla with Attractive Dark Berry Fruit. On the Palate the Wine is Rich & Full with Soft Tannins & Good Acidity.

230

### Laborie

This Generous & Vibrant Merlot Shows Prominent Aromas of Strawberry, Sour Cherry & Pomegranate with Nuances of Herbs & Cedary Oak. The Palate is Accessible with Indulgent Tannins & a Seamless Finish.

165



## Pinotage

### Villiera

A New Style of Pinotage with Subtle Oak Spice, Plums, Vanilla & a Slight Smokiness on the Nose. On the Palate it is Soft but Well-Structured with Good Length.

225

### Beyerskloof

A Medium to Full-Bodied Pinotage with Deep Red Colour. A Complex Wine with Plum & Red Berry Flavours Well Integrated with Oak Aromas. Ideal with Pasta Dishes & Venison.

225

## Red Blends

### Meerlust Rubicon

Very Deep, Youthful Colour & Intense Almost Purple Hue. Very Classic Rubicon Nose with Violets, Ripe Plum, Cedar Wood & Intense Spiciness. Still Young & Still Intense, Promising Further Maturation Potential. The Palate is Full-Bodied, Structured but Packed with Fresh Dark Fruit & Rounded, Linear Tannins.

950

### Boschendal '1685' Cabernet Sauvignon

Made in the Classic Style & Using French Oak for Maturation, the Boschendal Shiraz-Cabernet Sauvignon Brings the Best Characteristics of the Two Varietals to the Fore. The Cabernet Sauvignon's Meaty Depth & Firm Tannins Are Offset by the Shiraz's Lingering Spice & Black Fruit. A Very Easy Wine to Drink.

285