A FOOD A GAM ROCKETS It's a Lifestyle

TAPAS

CHICKEN LIVERS PERI PERI

70

CHICKEN LIVERS SERVED IN CREAMY PERI PERI SAUCE WITH DIPPING ROLLS.

HONEY CHICKEN

100

SWEET SOY AND HONEY GLAZED CHICKEN THIGH WITH A NUT 95
BRITTLE, DEEP FRIED SPRING ONION AND A CARROT AND ORANGE SALSA.

SZECHUAN CURED SALMON 155

ORANGE AND SZECHUAN CURED SALMON WITH HORSE RADISH 145 CREAM, CRISPY SKIN AND FRIED LEEKS.

SALMON CANNELLONI

105

SMOKED SALMON ROLL FILLED WITH CREME FRAICHE, PRAWN MEAT, TOMATO CONCASSE AND ONION, SERVED ON A COMPRESSED CUCUMBER CARPACCIO ACCOMPANIED BY LIME CREME FRAICHE AND PARMESAN CROUTON.

FOCACCIA

55

THIN BASED PIZZA TOPPED WITH A SELECTION OF ITALIAN HERBS, EXTRA VIRGIN OIL & FRESHLY CRUSHED GARLIC.

NACHOS MEXICANA

155

CRISPY TORTILLA CHIPS TOPPED WITH SLICED JALAPENOS, MOZZARELLA AND MONTEREY JACK CHEDDAR, SERVED WITH HOMEMADE GUACAMOLE, SOUR CREAM AND RANCHEROS SALSA.

PULLED PORK SLIDERS

78

THREE JUICY PULLED PORK
SLIDERS TOPPED WITH EMMENTAL
CHEESE AND A SPICY TOMATO JAM.

CALAMARI & CHICKEN LIVER FUSION 80

CALAMARI TUBES & CHICKEN LIVERS
SIMMERED IN ROCKETS SIGNATURE PERI PERI
SAUCE, ACCOMPANIED WITH A MINI
PORTUGUESE ROLL.

TAPAS cont.

ROCKETS HOT WINGS	120	THAI SATAY SKEWERS	70
ULTRA HOT!!! HABANERO BASTED AND DEEF FRIED WINGS SERVED WITH ROCKETS BLUE CHEESE AIOLI AND CELERY BATONS.		GRILLED TENDER CHICKEN SKEWERS, WITH ROCKETS PEANUT SATAY DIPPING SAUCE, SPRING ONION AND CHILLI SHAVINGS.	
BEEF KOFTA	65	SALT & PEPPER CALAMARI	75
FRAGRANT MOROCCAN SPICED BEEF MINCE KOFTA SERVED WITH A COOLING MINT TZATZIKI AND GARLIC FOCACCIA.		SALT & PEPPER DUSTED PATAGONIAN SQUID EXPERTLY FRIED AND SERVED WITH A PREGO PONZU AND GARLIC AIOLI DIPPING SAUCE TOPPED WITH SLIVERS OF JALAPENO.	
COCKTAIL RIBS	125	CAJUNN CALAMARI	125
JUICY BEEF RIBS MARINATED IN OUR RICH SMOKEY BBQ SAUCE SERVED WITH ROCKETS MINI PREGO ROLLS.		TENDER CALAMARI TUBES SIMMERED IN A DEEP SOUTH CAJUN CREAM SERVED WITH GARLIC FOCACCIA.	
GOLDEN FRIED HALLOUMI	65	PARMESAN & LEMON CALAMARI	125
HALLOUMI FINGERS LIGHTLY FRIED AND SERVED WITH TANGY LEMON AND ROCKETS SWEET CHILLI SAUCE.		TENDER CALAMARI TUBES SIMMERED IN A PARMESAN LEMON CREAM VELOUTé, SERVED WITH GARLIC FOCACCIA.	
CHILLI SAUCL.		CHIPOTLE CHICKEN QUESADILLA	95
VEG SPRINGROLLS	55	SMOKED CHIPOTLE CHICKEN TOPPED	
SPRING ROLLS FILLED WITH ONIONS, SWEET CABBAGE, CARROTS & ZUCCHINI. SERVED WITH ROCKETS SWEET CHILLI SAUCE.		WITH A MELTED CHEDDAR & MOZZARELLA CHEESE COMBO IN A FOLDED TORTILLA AND FINISHED WITH GUACAMOLE AND RANCHEROS SALSA.	
		MAGIC MUSHROOMS	65
		GOLDEN BROWN PANKO CRUSTED	

MUSHROOMS FILLED WITH A

COMBINATION OF FETA, PEPPERDEW AND ORIGANUM AND SERVED WITH ROCKETS CRANBERRY COULIS.

MAINS

RIBEYE BEARNAISE LAMB ASSIETTE 360 255 500G RIBEYE STEAK WITH BEARNAISE SAUCE. PAN- SEARED LAMB NECK, LAMB PITHIVIER, CONFIT MUSHROOM AND TOMATO AND DEEP-LAMB CUTLET, GARLIC NUGGETS & FRIED MISO FRITO RATATOUILLE, ON A BED OF CAULIFLOWER PUREE, ACCOMPANIED WITH A SELECTION OF BABY VEGETABLES, GOLDEN FIRED MERLOT & MUSHROOM FILLET 240 POTATO FONDANTS & FINISHED WITH JUS 250G SEARED BEEF FILLET, TOPPED WITH OF FORGOTTEN HERBS. EMMENTAL CHEESE AND FINISHED WITH A MERLOT, MUSHROOM AND CREAM SAUCE. **ROCKETS ROSTI** SERVED ONA BED OF HOMEMADE MASH HOMEMADE SWEET POTATO ROSTI TOPPED POTATO AND WILDROCKET. WITH DANISH FETA, CRISP ROCKET AND FRESH CUT TOMATO WEDGES, ACCOMPANIED WITH LEMON INFUSED SOUR STICKY BBQ RIBS 250 CREAM AND HOMEMADE SWEET CHILLI 500G OF SUCCULENT BEEF RIBS MARINATED SAUCE. IN OUR RICH SMOKY BBQ SAUCE SERVED WITH CHIPS. 135 GRILLED TENDER CHICKEN BREAST GRILLED 195 FILLET STEAK(150G) PEPPERCORN & FETA SIRLOIN 215 250G TENDER CUT SIRLOIN, TOPPED WITH A SMOKED SLAMON 195 CREAMED GREEN PEPPERCORN AND FETA SAUCE. SERVED ON A BED OF HOMEMADE RED CURRIED PRAWNS MASH POTATO AND WILD ROCKET. 154 PRAWNS SIMMERED IN A RED CURRY SAUCE FLAVOURED WITH COCONUT, BEEF & REEF 255 LEMON GRASS AND A HINT OF PAPRIKA 50G TENDER CUT SIRLOIN TOPPED WITH ACCOMPANIED BY BASMATI RICE. MUSSELS IN CREAMY GARLIC SAUCE AND PERI PERI GRILLED PRAWNS. THAI GREEN CURRY 195

CHICKEN STRIPS AND FRESH RAINBOW
PEPPERS SIMMERED IN A CORIANDER AND
GINGER SCENTED THAI GREEN CURRY
SAUCE ACCOMPANIED BY JASMINE

SCENTED RICE.

MAINS cont.

BOSCAIOLA CHICKEN	150	MEDITERRANEAN LAMB	395
CHICKEN BREAST SAUTÉED IN A RICH BOSCAI SAUCE OF CREAMY BACON, MUSHROOM, DIJO AND CELERY. SERVED WITH HOMEMADE MAS POTATO AND WILD ROCKET.	N	SUCCLENT SLOW BRAISED LAMB SHANK SERVED WITH A GARLIC POTATO MOUSSE.	
PRAWN & CHORIZO PASTA	205	1/2 PERI PERI CHICKEN	155
MOZAMBICAN PRAWNS AND SPICY CHORIZO IN PENNE PASTA. SERVED WITH CHILLI AND CREAMY PARMESAN, ACCOMPANIED WITH GARLIC BRUSCHETTA.		HALF DEBONED PERI PERI CHICKEN SERVED WITH SWEETCORN PUREE, ROASTED BABY CARROTS AND FRAGRANT COCONUT RICE.	
CHICKEN PESTO PASTA	170	KINGKLIP LINGUINE	215
TENDER CHICKEN STRIPS TOSSED IN A HOMEMADE BASIL PESTO, FINISHED WITH CRISPY BACON LARDONS, ROSA TOMATOES AND DANISH FETA. (CONTAINS NUTS)		PAN-SEARED KINGKLIP WITH PARMESAN CREAM AND CHILLI LINGUINE, TOPPED WITH A HOMEMADE SWEET TOMATO JAM AND LEMON GRASS VELOUTé.	
CREAMY FILLET PASTA	190	LINE FISH	150
TENDER FILLET STRIPS, MUSHROOMS, JULIENNED PEPPERS, PAPPARDELLE PASTA IN A CREAMY PAPRIKA SAUCE FINISHED WITH DILL PICKLES.		FRESH LINE FISH, SAFFRON INFUSED CREAM, MUSSELS, BAK CHOY FINISHED WITH A VANILLA FOAM.	
SEARED SALMON	300	PORK BELLY	235
SALMON FILLET SEARED AND TOPPED WITH A SWEET GOOSEBERRY COMPOTE, DRIZZLED WITH PORT & BALSAMIC REDUCTION AND SERVED WITH A SELECTION OF SWEET		SLOW BRAISED PORK BELLY TOPPED WITH A HONEY SOYA GLAZE AND SERVED ON A BED OF POTATO MASH & BUTTERNUT MASH.	
POTATO FONDANTS.		SEAFOOD PASTA	215

TENDER CALAMARI, MUSSELS, MOZAMBIQUE PRAWNS, KINGKLIP, LINGUINE IN A SEAFOOD

BISQUE.

BURGERS

CLASSIC CHICKEN PREGO

125

TENDER DOUBLE-BREASTED CHICKEN
GRILLED AND SMOTHERED IN OUR
AUTHENTIC SPICY PREGO SAUCE IN A
CLASSIC TOASTED PORTUGUESE ROLL.

CLASSIC BEEF PREGO

150

150G TENDER BEEF FILLET GRILLED AND SMOTHERED IN OUR AUTHENTIC SPICY PREGO SAUCE IN A CLASSIC TOASTED PORTUGUESE ROLL..

THE SPECIALIST

140

300G TENDER HOMEMADE BEEF PATTY SERVED WITH CARAMELISED ONIONS, LETTUCE, TOMATO & BABY GHERKINS, TOPPED WITH MELTED CHEDDAR CHEESE AND A MAYONNAISE ROYALE.

BACON & BLUE BURGER

145

300G TENDER HOMEMADE BEEF PATTY, TOPPED WITH CARAMELISED ONIONS & BACON FINISHED WITH A BLUE CHEESE SAUCE

THE EL BACHO

150

300G TENDER HOMEMADE BEEF PATTY,
TOPPED WITH CRISP NACHO CHIPS, CREAM
CHEESE, FRESH GUACAMOLE SPICY JALAPENO
RELISH AND MELTED MATURE CHEDDAR.

THE RIB BURGER

145

SUCCULENT DEBONED BBQ RIB PATTIES,
CARAMELISED ONIONS TOPPED OFF WITH
MELTED CHEDDAR CHEESE.

THE CARB FREE BURGER

155

300G TENDER HOMEMADE BEEF PATTY, ON A CAULIFLOWER STEAK WITH A SPICY TOMATO RELISH TOPPED WITH FRESHLY SLICED AVOCADO.

SALADS

CLASSIC GREEK SALAD

85

FARM FRESH PRODUCE CUCUMBER, RED ONION, OLIVES, FETA, TOMATOES TOPPED WITH BEEFTOPPER OR CHICKEN.

ADD:

CHICKEN

120

BEEF FILLET

140

HALLOUMI & BACON SALAD

145

CRISPY SMOKED BACON AND GRILLED HALLOUMI SERVED ON A GARDEN SALAD, TOPPED WITH AVOCADO, ROSA TOMATOES, CUCUMBER AND DRESSED WITH A CITRUS MAYONNAISE.

ROCKETS FAMOUS CHICKEN SALAD 120

FRESH CRISP BABY LETTUCE TOPPED WITH DANISH FETA, BACON, AVOCADO SLICES, CARROTS, ALLUMETTE, THINLY SLICED BELL PEPPERS AND DIJON MUSTARD CHICKEN STRIPS, DRIZZLED WITH A SPRING ONION AND BALSAMIC VINAIGRETTE

PROSCITTO & PEACH SALAD

160

ITALIAN CURED HAM, FRESH SWEET
PEACHES, CRISP LETTUCE SERVED WITH A
BURNT ORANGE DRESSING.



PIZZA

ROCKETS CLASSIC MARGARITA 85 ANGRY BIRDS 160 TRADITIONAL THIN BASED PIZZA WITH AN HABANERO CHICKEN STRIPS, BLUE CHEESE CRUMBS, SALSA AND BLUE CHEESE DRESSING. ITALIAN HERB INFUSED TOMATO SAUCE, TOMATO FONDUE & MOZZARELLA CHEESE. **CHEEKY THIEF** 145 120 JOHNNY BRAVO SWEET CHILLI CHICKEN STRIPS, PAN FRIED CHICKEN STRIPS, CARAMELISED ONIONS, MUSHROOMS, CRISPY PANCETTA, SUNDRIED CALAMATA OLIVES, FRESH ROCKET, ON A CLASSIC MARGHERITA BASEFINISHED WITH A TOMATOES TOPPED WITH FRESH HOMEMADE GUACAMOLE. BALSAMIC REDUCTION DRIZZLE. 115 BENFICA 120 EL VEGETARIAN LOCO SPICY CHORIZO, SUN-DRIED TOMATOES, ASPARAGUS, BASIL, CHERRY TOMATOES, DANISH FETA & AVOCADO SLICES ON A MUSHROOMS, OLIVES, MOZZARELLA BARBEQUE & MOZZARELLA MARGHERITA CHEESE, ONIONS, PEPPERS & AIOLI ON TOP BASE. OF A BUTTER NUT PUREE. THE BULL FIGHTS BACK RIBSTER 135 165 SMOKEY BBQ BEEF RIB, FRESH SALSA AND BBQ PAN FRIED TENDER CHICKEN STRIPS, BASIL SAUCE, DANISH FETA AND FRESH AVO. PESTO, SPINACH, SLIVERED ROSA TOMATOES, CREAMY DANISH FETA AND CALAMATA OLIVES MARY HAD A LITTLE LAMB 155 ON A MARGHERITA BASE. TENDER ROASTED LAMB NECK PEPPADEWS. SEVILLA CHERRY TOMATO, BABY SPINACH AND A 160

TRADITIONAL MARGARITA TOPPED WITH CHICKEN, BACON, CHERRY TOMATOES,

SLICES.

CREAMY DANISH FETA AND FRESH AVOCADO

TZATZIKI DRIZZLE

DESSERT

MILO CHEESE CAKE

65

DECADENT MILO RICH CHEESE CAKE
ACCOMPANIED BY CHOCOLATE MOUSSE AND
MILO DUSTING.

CRÈME BURLEE

65

79

CRèME BRULEE CUSTARD WITH CARAMEL SPHERES AND VANILLA ICE CREAM.

BELGIAN WAFFLES

SMORES PIE

70

BELGIAN WAFFLE, SERVED WITH NUTELLA, HOMEMADE VANILLA BEAN ICE CREAM AND CHOCOLATE DIPPED STRAWBERRIES.

CLOUD 9

75

CLASSIC BRULEE ITALIAN MERINGUE,
PISTACHIO ICE CREAM CENTRE ON A
VANILLA BEAN SPONGE, WITH BRANDY.

A TWIST ON THE CAMP FIRE FAVOURITE

MARSHMALLOW, CHOCOLATE CREAM FILLING WITH

A GRAHAM CRACKER CRUST FINISHED WITH A

CAKE OF THE DAY

MIRROR DIAMOND GLAZE.

70

A SLICE OF PURE INDULGENCE BAKED FRESH EVERY DAY.



COCKTAIL EMAN ROCKETS It's A Lifestyle

COCKTAILS

PINA COLADA	80	ELDERFLOWER & APPLE MOJITO	80
HAVANA, PINA COLADA SYRUP, COCONUT CREAM, PINEAPPLE JUICE GARNISHED WITH A PINEAPPLE PIECE.		HAVANA, MONIN MINT, MONIN ELDERFLOWER WITH A MIX OF LIME WEDGES AND MINT LEAVES FINISHED OFF WITH SODA WATER.	
LONG ISLAND ICED TEA	85	STRAWBERRY DAQUIRI	75
SMIRNOFF VODKA, KETTLE ONE GIN, HAVANA, DON JULIO TEQUILA, LEMON JUICE, GOMME SYRUP TOPPED WITH COKE AND GARNISHED WITH A LEMON SLICE.		HAVANA, BUTLERS STRAWBERRY, MONIN STRAWBERRY SYRUP FINISHED WITH STRAWBERRY JUICE GARNISHED WITH A STRAWBERRY.	
		GRANADILLA DAQUIRI	85
COSMOPOLITAN SMIRNOFF VODKA, TRIPLE SEC, LIME CORDIAL AND CRANBERRY JUICE GARNISHED WITH AN ORANGE ZEST PEEL AND MARASCHINO	55	THIS COCKTAIL HAS HAD THE PASSION PUT RIGHT BACK INTO THE DAQUIRI WITH ITS EXTRA UNIQUE FLAVOUR, MADE RIGHT INTHE HEART OF ROCKETS!	
CHERRY.		MIAMI VICE	85
SMIRNOFF VODKA, TOMATO COCKTAIL JUICE WITH A DASH OF WORCESTER AND TABASCO SAUCE GARNISHED WITH A CELERY STICK.	85	A FROZEN SENSATION SPLICED WITH TWO DIFFERENT FROZEN BLENDS, THE STRAWBERY DAIQUIRI AND PINA COLADA POURED SEPARATELY INTO ONE GLASS IS A ROCKETS SIGNATURE BLENDED COCKTAIL.	Y
TEQUILA SUNRISE	65	MAGARITA	75
DON JULIO TEQUILA, SMIRNOFF VODKA, 58 GRENADINE TOPPED WITH ORANGE JUICE.		ORIGINAL FLAVOUR SHAKEN OR FROZEN THIS DON JULIO TEQUILA COCKTAIL ALWAYS GETS THE PARTY STARTED!	75
OLD FASHIONED	95	WATERMELON MAGARITA	90
MAKERS MARK BOURBON, BROWN GOMME 86 SYRUP WITH A DASH OF BITTERS AND CHERRY JUICE.		THIS SWEET VERSION OF THIS FROZEN TEQUILA COCK TAIL IS A NICE CHANGE FOR THE LADIES AND PUTS A HUGE SMILE FROM EAR TO EAR!	
MOJITO	80	ROCO RITA	70
MIXTURE OF LIME WEDGES AND MINT LEAVES HAVANA, MONIN MINT TOPPED WITH SODA		DON'T BE FOOLED BY YOUR THOUGHT THIS DRINK COMBINATION IS AAAAMAAAZING!!!!	

COCKTAILS cont.

		65	
ROCKETS CHAMBORD BELLINI	90	ROCKETS STARBURST	70
THE TASTY BLACK CURRANT FLAVOUR ADDED TO THIS SPARKLING SENSATION GETS YOU NOT-SO-CIVILISED.		THIS IS OUR BEST SIGNATURE COCKTAIL, AND HAS BEEN OUR BEST SELLER FOR THE BETTER PART OF 8 YEARS!!! THE FUSION OF BACARDI, VODKA, BUBBLEGUM AND ORANGE IS ONE TO	
BONNIE PRINCE CHARLIE	85	DIE FOR!	
WITH ITS UNUSUAL FLAVOUR THAT SURPRISES THE MOST INQUISITIVE MINDS!	120	SILK PANTIES WITH SMIRNOFF VODKA, PEACH SCHNAPPS AND CHAMBORD SHAKEN AND STRAINED OVER CRUSHED ICE AND CHARGED WITH GINGER ALE	110
APEROL SPRITZ	120	IS SUPERSMOOTH LIKE SILK PANTIES!!	
FINE SPARKLING COCKTAIL THAT INFUSES THE SENSES WITH ITS WONDERFUL ORANGE		IRISH TRASHCAN	110
AROMA.		A DRINK TO MATCH THE IRISH KIND OF TIPSY, WITH SIX DIFFERENT ALCOHOLS; SMIRNOFF	
VODKA MARTINI	55	VODKA, KETTLE ONE GIN, WHITE RUM, PEACH	
A CLASSIC WITH SMIRNOFF VODKA THAT TAKES YOU BACK TO THE 60'S		SCHNAPPS, DON JULIO TEQUILA AND BLUE CURAÇAO, FRESH FRUIT BITS AND BEING CHARGEI WITH RED BULL HAS YOU SPINNING FOR MORE!!)
GIN MATINI	55	ENIGMA	65
SIP THIS CLASSIC AS IF YOU ARE 007 WITH KETTLE ONE GIN, SHAKEN NOT STIRRED!		THE RUM, SMIRNOFF VODKA, AMARETTO AND SOUTHERN COMFORT MIXED WITH ITS CRANBERRY AND ORANGE FLAVOURS MAKE THIS	
CAIPARINA	80	THE ENIGMA OF ALL COCKTAILS, MAKING IT SUCH A MASTERPIECE!	
THE BRAZILIAN CLASSIC WITH ITS LEMON, LIME AND SUGAR ADD MUCH DELIGHT TO ITS		ROCKETS MAI TAI	65
PINEAPPLE RUM BASE.	85	THIS CUBAN RUM AND MAI TAI MIX IS OUR OWN HOMEMADE VERSION.	
KIWI CAIPARINA		SEX ON 4TH AVE BEACH	75
THE BRAZILIAN CLASSIC WITH THE FRUITY INFUSION OF KIWI ADDS TO AN EXPLOSIVE TASTE.		TAKING YOU TO THE 90'S, THIS SMIRNOFF VODKA & PEACH COMBINATION LEAVES YOU SUPER CHILLED!!!	
A.M.F YOYO	105	OSCAR WINNER	90
THE LONG ISLANDS OLDER MORE HECTIC VERSION, LEAVES THE NORMAL BORING RUM		SSE/IR WINNER	,0

AT HOME AND BRINGS ALONG ITS MORE

POWERFUL COUSIN STROH!!!

WINELIST EMAN R@CKETS It's A Lifestyle

CHAMPAGNE & MCC

CHAMPAGNE



ACES "BRUT" GOLD	10 500
ACES "BRUT" ROSE	16 000
ACES PLATINUM BDB	26 000
ACES DEMI SEC	13 000
DOM PERIGNON LUMINOUS	6 500
DOM PERIGNON BLANC	6 000
DOM PERIGNON ROSE	9 500
LAURENT PERRIER BRUT NV	1 450
MOET BRUT NV	1 690
MOET ICE	2 250
MOET NECTAR DEMI	1 950
MOET NECTAR DEMI LUMINOUS	2 250
MOET NECTAR ROSE	2 000
MOET NECTAR ROSE LUMINOUS	2 300
VEUVE CLIEQUOT RICH NV (DEMI)	2 550
VEUVE CLIEQUOT RICH ROSE	2 650

VEUVE CLIEQUOT ROSE	2 300
VEUVE CLIEQUOT YELLOW LABEL	1 850
VEUVE MAGNUM "NGUDU	3 900

PROSECCO



建筑的现在分词的现在分词	
BOTTEGA GOLD PROSSECO	1 250
BOTTEGA ROSE	1 250
BOTTEGA STAR	500
VALDO PROSECCO DOC NV EXTRA DRY	490
VALDO ROSE FLORAL	650
VALDO ICE	650

SPARKLING WINE



KRONE NIGHT NECTAR DEMI SEC	480	80
KRONE NIGHT NECTAR ROSE DEMI SEC	480	80
KRONE BOREALIS BRUT	480	80
SDIED SECDET	750	70

WHITE WINE

BLENDS





HAUTE CABRIERE

190

BUITENVERWACHTING "BUITEN BLANC"

240

CHARDONNAY

FAT BASTARD 250 80

BOSHENDAL 1685 250 80

TOKARA 275

MOSCATO

DE KRANS 190 75

CHENIN BLANC

MULDERBOSCH "STEEP OP HOUT" 230

REYNEKE ORGANIC 220

SAUV BLANC



SPIER "SIGNATURE"

190 75

LA MOTTE

240

BOUCHARD FINLAYSON

240 80

SPRINGFIELD L.F.S.

330

CELLAR SELECTION



SPIER 21 GABLES CABERNET SAUVIGNON 830

950

MEERLUST RUBICON

950

1050

1250

SHANNON MOUNT BULLET MERLOT

KEN FORRESTER "THE GYPSY"

FRANS K SMIT

DE TOREN Z

2150

VILAFONTE SERIES C

2950

WATERFORD "THE JEM"

2950

RED WINE

BLENDS		MERLOT		
LE RICHE RICHNESS	440	KLEIN ZALZE	230	80
CHOCOLATE BLOCK	550	BOSCHKLOOF	475	
KANONKOP KADETTE "CAPE BLEND"	290	SPIER SIGNATURE	210	75
KLEIN ZALZE CELLAR SELECTION CAB/MERLOT	230 8	PINOT NOIR		
RUPERT & ROTHSCHILD "CLASSIQUE"	475	THOTHOR		
The state of the s		IONA MR P	390	
BLUSH		CREATION	520	
SOPHIE LE ROSÉ	260	SHIRAZ		
LANZERAC PINOTAGE ROSE	230 8	DARLING CELLARS "BLACK RESERVE"	190	75
CAB SAUV		THLEMA	450	
ERNIE ELS "BIG EASY"	275	90 PINOTAGE		
SPIER SIGNATURE	210	80 BEYERSKLOOF	230	85
WARWICK FIRST LADY	270	MIDDELVLEI	365	

CIGAR MENU

OLIVIA SERIE O ROBUST

SMOOTH NOTES OF BLACK PEPPER, SOFT CEDAR, RICH MOROCCAN LEATHER, OR CHOCOLATE WITH A WHISPER OF SPICE.

PARTAGAS DNO4

THIS CIGAR IS WOODY, WITH SOME SPICY NOTES AND RARE HINTS OF NUTMEG. HOT, SPICY AND DRY, WITH HINTS OF BLACK PEPPER.

NUB CAMEROON

NUB CAMEROON BURNS COOL, SMOKES WELL AND DELIVERS LOADS OF NUTTY, EARTHY FLAVOR.

NUB CONNECTICUT

TASTING NOTES OF COCONUT,
VANILLA, NUTS, AND CEDAR EMERGE.
AS THE CIGAR NEARS THE LAST INCH,
THE TASTING NOTES MERGE IN AN
INCREDIBLY EVEN AND CREAMY
FINISH.

NUM MADURO

PRODUCES AROMAS OF ROASTED
COFFEE BEANS AND DARK
CHOCOLATE. THIS BLEND OF
FLAVOURS MAKES IT VERY GOURMAND
AND ENTICING.

COHIBA SIGLO 1

GLEAMING WITH A GOLDEN-BROWN
WRAPPER, THIS LITTLE CORONA
STARTS OUT WOODY AND MINTY BUT
WARMS TO SHOW A WARM WALNUT
CHARACTER THAT LEADS TO A MINTCHOCOLATE FINISH.

PARTAGAS DO 6

FLAVOURS OF DRY WOOD AND SAWDUST WITH A BIT OF SWEETNESS PEEPING THROUGH. SPICINESS OF BLACK AND CAYENNE PEPPERS ARE THE DOMINANT

HUBBLY MENU

STANDARD	1 PIPE	2 PIPE	RE-RACK
GUM & MINT MINT CREAM MINT BLUE MIX LEMON MINT WATERMELON MINT RASPBERRY MINT GRAPE MINT CHERRY ORANGE MINT SUPER LITCHI	R550 R550 R550 R550 R550 R550 R550 R550	R650 R650 R650 R650 R650 R650 R650 R650	R150 R150 R150 R150 R150 R150 R150 R150
PREMIUM	1 PIPE	2 PIPE	RE-RACK
PREMIUM MIX 1 (HONEY DEW MELON, ,MANGO, WILDBERRY & WITH MINT)	R550	R650	R150
PREMIUM MIX 2 (MANGO & PINEAPPLE WITH A HINT OF BANANA, OVER ICE WITH MINT)	R550	R650	R150
PREMIUM MIX 3 (PINEAPPLE & MANGO ON ICE WITH A HINT OF MINT)	R550	R650	R150
PREMIUM MIX 4 (WATERMELON & STRAWBERRY ON ICE)	R550	R650	R150
PREMIUM MIX 5 (MANGO & PASSIONFRUIT BLENDED OVER ICE)	R550	R650	R150

ALL SHISHA'S ARE SERVED IN KHALIL MAMOON PIPES, IMPORTED FROM EGYPT.

WE PREP OUR SHISHA'S USING THE KHALOUD LOTUS BOWL, HEAT MANAGEMENT UNIT AND SERVE WITH COCONUT CHARCOAL

PLEASE ALLOW +- 5 MINUTES FOR YOUR SHISHA TO REACH OPTIMUM HEAT

THESE STEPS ARE TAKEN TO ENSURE THE BEST SMOKING EXPERIENCE