

Café del Sol

VAL DE VIE ESTATE

Breakfast

SERVED UNTIL 11:30AM

HEALTH

SEASONAL GRANOLA BOWL R 120

Natural Yoghurt | Seasonal Fruit | Honey drizzle

OVERNIGHT OATS R 105

Chia seeds | Peanut Butter | Banana Caramel

*Add Vanilla Whey - R 30

*Add Salted Caramel Whey - R 30

SMASHED AVO ON TOAST

ONE SLICE

R 75

Sourdough Toast | smashed Avo | Free range

Poached Egg | dusted with Dukkha spice

TWO SLICES

R 120

CLASSICS

BREAKFAST CORNETTO R 95

Fresh Croissant | Ham | Melted Cheese

*Add free range Egg - R 15

CLASSIC R 95

One slice of toasted Sourdough | Two free range Eggs

| Two slices of Bacon | Roasted Cherry Tomatoes

GRAND CLASSIC R 150

Two free range Eggs | Three slices of Bacon |

Roasted Cherry Tomatoes | Mushrooms |

Boerewors | a slice of Sourdough toast

EGGS BENEDICTS R 150

Toasted English Muffin | Avocado | Two free

range Poached Eggs | Bacon | Hollandaise sauce

MUSHROOMS ON TOAST

ONE SLICE

R 75

Sautéed Mushrooms in a Parmesan Thyme

Cream | Truffle Oil

*Add free range Poached Egg - R15

TWO SLICES

R 120

OMELETTE R 70

Free-range Three Egg Omelette with

Sourdough toast

Additional Toppings

*Tomato | Cheese R 15

*Ham | Feta | Baby Spinach | Mushrooms R 30

*Bacon | Avocado | Chorizo R40

*Smoked Trout R 95

TOASTIES

Served on your choice of
Sourdough **OR** Tramezzino
Add Chips - R 40

CAPRESE R 90

Tomato | Mozzarella | Basil Pesto

FAB R 110

Bacon | Avo | Feta

CHICKEN MAYO R 98

Free range Chicken & Mayo

HAM, CHEESE & TOMATO R 105

BACON, EGG & CHEESE R 110

SWEET

ENGLISH SCONE R 65

Freshly Whipped Cream | Strawberry Jam

*Add Cheese - R15

FLAPJACKS R 105

Bacon | Banana | Maple Syrup

KIDDIES

SEASONAL FRUIT & YOGHURT R 80

SCRAMBLED EGGS & SOLDIERS R 65

FRESHLY BAKED PASTRIES

enquire with your waitron on our daily selection

All substitutions will be charged for
A gratuity of 12% will be added to tables of 10 or more

Café del Sol

VAL DE VIE ESTATE

Brewed & Chilled

HOT DRINKS

ESPRESSO	S 27 D 30
60ml concentrated Coffee	
CORTADO	36
1:1 Espresso & Milk	
AMERICANO	S 34 L 36
Espresso diluted in hot water	
CAPPUCCINO	S 38 L 45
Single shot Espresso with micro textured Milk	
FLAT WHITE	S 38 L 45
Double shot Espresso with micro textured Milk	
RED CAPPUCCINO	S 38 L 45
Red Espresso with micro textured Milk	
CAFE LATTE RED LATTE	46
Single Espresso Red Espresso with micro textured Milk	
HOT CHOCOLATE	46
CAFE MOCHA	55
Hot Chocolate with a double Espresso shot	
DIRTY CHAI	50
Chai Latte with a double Espresso shot	
TEA	35
Ceylon Rooibos Ginger Earl Grey Chamomile Green tea Vanilla Chai	
MATCHA	70
Highest quality Ceremonial grade Matcha with micro textured Almond or Oat Milk and a dash of Hazelnut or Vanilla Syrup	

SMOOTHIES

PROTEIN POWA	80
Peanut Butter Honey Protein Powder Banana Almond Milk	
THE HULK	75
Cucumber Apple Ginger Chia seeds Banana Almond Milk	
PINK PANTHER	78
Mixed Berries Banana Honey Almond Milk	
MOCHA MAGIC	85
Espresso Cocoa Protein Powder Yoghurt Milk	

COLD DRINKS

FREEZOCHINO	60
ICED COFFEE	55
ICED MATCHA	70
Highest quality Ceremonial grade Matcha with Almond or Oat Milk and a dash of Vanilla or Hazelnut Syrup	
FRESH ORANGE JUICE	50
BABYLONSTOREN FRESH JUICES	48
Green Orange Red	
BOS ICE TEA	42
Lemon Peach	
TIZERS	40
Appletizer Grapetizer	
WATER STILL SPARKLING	S 32 L 55
SODAS	35
Coke Fanta Sprite Zero	
RED BULL	55
Original Sugar Free	
FITCH & LEEDS MIXERS	30
CORDIALS	15
Double shot Passion fruit Lime Kola Tonic	

MILKSHAKES

SHAKES	68
Strawberry Chocolate Vanilla	
SIGNATURE SHAKES	75
Salted Caramel Oreo Marshmallow	
KIDDIES SHAKES	60
Strawberry Chocolate Vanilla	
BABYCHINO	10

ADDITIONS

MILK ALTERNATIVE	10
Almond Oat Coconut	
FLAVOURED SYRUPS	10
Caramel Vanilla Hazelnut	
WHEY PROTEIN SCOOP	30

Café del Sol

VAL DE VIE ESTATE

Piatti Vegetariani

ANTIPASTI

BURRATA <i>Imported Sicilian Burrata Balsamic roasted Tomatoes Fresh Basil Sourdough Bruschetta</i>	150
BEETROOT CARPACCIO <i>Thinly sliced cooked Beetroot Gorgonzola Dolce Latte Wild Rocket</i>	130

COLOURFUL SALADS

HOUSE SALAD <i>Hydroponic Italian greens Pickled Red Onion Parmesan shavings</i>	95
ITALIAN STYLE WALDORF <i>Hydroponic Italian greens Crème Fraiche Apple Celery Avocado Red Onion Toasted Pecan nuts</i>	120
PAESANO SALAD <i>Feta Cheese Cucumber Heirloom Tomatoes Pickled Red Onion Micro shoots Wild Rocket Nut sprinkle</i>	135

Traditional Neapolitan pizza (48 hour fermentation) | Crafted with imported Caputo Italian flour & imported fior di latte Mozzarella. Drizzled with extra virgin olive oil to ensure Authentic taste.

Fresh house made Tagliatelle | Crafted with 30 free range eggs & imported Caputo pasta flour to ensure rich, delicate flavour. All of our pasta is cooked Al dente (slightly chewy) the traditional Italian way. Cooked in imported Olive oil and served with imported Parmigiano.

*Choose between

Home made Tagliatelle | Spaghetti | Penne

*Gluten free options **Spaghetti | Penne - R45**

Our vegetarian offerings are thoughtfully curated from our regular menu to celebrate the richness of plant-based Italian cuisine, ensuring no compromise on flavour or authenticity.

PIZZA & PASTA

HERB FOCACCIA <i>Herbs Garlic Imported extra Virgin Olive oil</i>	80
MARGHERITA <i>Tomato Mozzarella Fior di Latte Fresh Basil</i>	125
ITALIAN SIN <i>Mushrooms Jalapeno Hot Honey Fresh Pineapple</i>	175
THE KING <i>Olives Charred Mushroom</i>	165
NONNA RITA <i>Asiago Artichoke Green olives Charred Mushroom Roasted Peppers Red Onion</i>	175
SILK & SPICE - SHROOMS <i>Mushrooms Peppadews Spring Onion Avo Feta crumble</i>	185
NAPOLETANA <i>Tomato sauce Fresh Basil</i>	105
HOUSE MADE RAVIOLI <i>Enquire from your waitron our Ravioli filling of the day</i>	180
PORCINI & PEA RISOTTO <i>Porcini Peas Truffle oil White Wine Parmesan</i>	190
PESTO PORCINI <i>Mushroom Basil Pesto touch of Cream Dash of Lemon</i>	195
FUNGHI PICCANTE <i>Mushrooms Kalamata Olives Red Pepper Garlic Chilli Basil Napoletana sauce</i>	245
GORGONZOLA GNOCCHI <i>Cream Gorgonzola Dolce Latte Umami Marmalade Walnuts</i>	180
AURORA GNOCCHI <i>Napolitana Base with a touch of Cream Fresh Basil</i>	195
AGLIO OLIO PORCINI <i>Olive Oil Chilli Garlic Locally grown Porcini Mushrooms</i>	195

All substitutions will be charged for
A gratuity of 12% will be added to tables of 10 or more

Café del Sol

VAL DE VIE ESTATE

Piatti Vegani

ANTIPASTI

BEETROOT CARPACCIO 130

Thinly sliced cooked Beetroot | Vegan Cheese | Wild Rocket

HOUSE SALAD 95

Hydroponic Italian greens | Pickled Red Onion | Vegan Cheese shavings

ITALIAN STYLE WALDORF 130

Hydroponic Italian greens | Apple | Celery | Avocado | Red Onion | Toasted Pecan Nuts | Vegan Cheese Shavings

PAESANO SALAD 145

Vegan Cheese | Cucumber | Heirloom Tomatoes | Pickled Red Onion | Micro shoots | Wild Rocket | Nut sprinkle

Traditional Neapolitan Pizza (48 hour fermentation) | Crafted with imported Caputo Italian flour and drizzled with extra virgin olive oil to ensure Authentic taste.

*Choose between **Spaghetti or Penne**

*Gluten free options **Spaghetti or Penne - R45**

Dedicated Vegan Selections: This section is the result of a careful, dedicated process to adapt our authentic Italian recipes. We ensure every dish is 100% plant-based, crafted with the same premium imported ingredients, so you don't miss out on the true Italian dining experience.

NEAPOLITAN PIZZA

HERB FOCACCIA 80

Herbs | Garlic | Imported extra Virgin Olive oil

MARGHERITA 135

Tomato | Vegan Mozzarella | Basil

ITALIAN SIN 195

Mushrooms | Jalapeno | Hot Honey | Fresh Pineapple

THE KING 185

Olives | Charred Mushroom

NONNA RITA 185

Asiago | Artichoke | Green Olives | Charred Mushroom | Roasted Peppers | Red Onion

SILK & SPICE - SHROOMS 195

Mushrooms | Peppadews | Spring onion | Avo

HEARTY PASTA

NAPOLETANA 130

Tomato sauce | Fresh Basil

PORCINI & PEA RISOTTO 195

Porcini | Peas | Truffle oil | White Wine

PESTO PORCINI 195

Mushroom | Basil Pesto | Dash of Lemon

FUNGHI PICCANTE 250

Mushrooms | Kalamata Olives | Red Pepper | Garlic | Chilli | Basil | Neapolitana sauce

AGLIO OLIO PORCINI 200

Olive Oil | Chilli | Garlic | Locally grown Porcini Mushrooms

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A stylized illustration of an olive branch with several olives and leaves, rendered in a light gold color. The branch enters from the left and extends towards the right, with olives hanging from it. The leaves are elongated and pointed.

Café del Sol

VAL DE VIE ESTATE

ANTIPASTI

BEEF FILLET CARPACCIO R 135

Beef Fillet | Mushroom | Parmesan shavings | Wild Rocket | Horseradish Crème Fraiche | Balsamic drizzle

FRITTO MISTO R 145

Falkland's Calamari Tubes & Tentacles | Sriracha Mayo | Chives | Charred Lime

BURRATA R 150

Imported Sicilian Burrata | Balsamic roasted Tomatoes | Fresh Basil | Sourdough Bruschetta

ARANCINI R 130

Oxtail | Parmesan Emulsion | Umami Onion Jam | Aged Balsamic

SPRING ROLLS R 130

Smoked Mozzarella | Parma Ham | Wild Rocket | Parmesan Emulsion | Aged Balsamic

ITALIAN STYLE CHICKEN LIVERS R 130

Free range Chicken Livers | Sage & Chili cream | Aged Balsamic sauce | Crispy Onion Rings | Bruschetta

COLOURFUL SALADS

HOUSE SALAD R 95

Hydroponic Italian Greens | Pickled Red Onion | Parmesan shavings

ITALIAN STYLE WALDORF R 145

Hydroponic Italian greens | Crème fraiche | Apple | Celery | Avocado | Red Onion | Toasted Pecan nuts
*Add Salmon - R 95

CAESAR SALAD R 195

Bacon crumb | Caesar dressing | Parmesan shavings | Sundried Tomato | Chicken supreme | Avocado purée

PAESANO SALAD R 160

Feta Cheese | Cucumber | Heirloom Tomatoes | Pickled Red Onion | Micro shoots | Wild Rocket | Nut sprinkle



NEAPOLITAN PIZZA

Traditional Neapolitan Pizza (48 hour fermentation) | Crafted with Imported Caputo Italian flour & imported Fior di Latte Mozzarella | Drizzled with extra virgin olive oil to ensure Authentic taste

*Add Vegan Mozzarella - R 25

HERB FOCACCIA R 80

Herbs | Garlic | Extra Virgin Olive oil

MARGHERITA R 135

Tomato base | Mozzarella Fior di Latte | Fresh Basil
*Add Parma Ham & Wild Rocket - R 55

ITALIAN SIN R 185

Crispy Bacon | Jalapeno | Hot Honey | Fresh Pineapple

THE QUEEN R 180

Cooked Ham | Charred Mushroom

NONNA RITA R 185

Asiago | Artichoke | Green Olives | Charred Mushroom | Roasted Peppers | Red Onion
*Add Gypsy Ham - R 25

SALAMI PICCANTE R 180

Imported spicy Salami | Tangy Kalamata Olives | Sriracha drizzle

SILK & SPICE - CHICKEN R 190

Free range Chicken | Peppadews | Spring Onion | Avo | Feta crumble

SILK & SPICE - CHORIZO R 190

Chorizo | Peppadews | Spring Onion | Avo | Feta crumble

SICILIANA R 185

Anchovies | Capers | Olives

BOLOGNA R 180

No Tomato base | Nonna's Beef & Pork Ragu



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HEARTY PASTA

Fresh house made Tagliatelle | Crafted with 30 free range eggs & imported Caputo pasta flour to ensure rich, delicate flavour. All our pasta is cooked Al dente (slightly chewy) the traditional Italian way. Cooked in imported Olive oil and served with imported Parmigiano.

**Choose between:*

House made Tagliatelle | Spaghetti | Penne

**Gluten free options Spaghetti | Penne - R45*

NAPOLETANA R 130

Tomato sauce | Fresh Basil

NONNA'S BOLOGNAISE R 195

Slow cooked Beef & Pork Ragu

MARINARA R 285

Napoletana sauce | Prawn Bisque | White Wine | Falkland's Calamari | Queen Prawns | Fresh Mussels

AMATRICIANA R 195

Streaky Bacon **or** Calamari | Vodka
Napolitana sauce | Bacon oil | Basil | Chilli

PESTO POLLO R 195

Chicken | Basil Pesto | touch of Cream | Dash of Lemon

ALFREDO R 195

Cream | Portobellini Mushrooms | Gypsy Ham

FILETTO PICCANTE R 260

Beef Fillet cubes | Kalamata Olives | Red Pepper | Garlic | Chilli | Basil | Napoletana sauce

HOUSE MADE RAVIOLI R 195

Enquire from your waitron our Ravioli filling of the day

GORGONZOLA GNOCCHI R 195

Cream | Gorgonzola Dolce Latte | Umami Marmalade | Walnuts

AURORA GNOCCHI R 180

Napolitana Base with a touch of Cream | Fresh Basil

PORCINI & PEA RISOTTO R 195

Porcini | Peas | Truffle oil | White Wine | Parmesan

SEAFOOD RISOTTO R 285

Turmeric infused broth | Garlic | White Wine | Mushrooms | Cherry Tomatoes | Red Pepper | Falklands Calamari | Queen Prawns | Smoked Salmon Trout



DECADENT MAINS

All of our meats are Chargrilled to ensure unparalleled, aromatic flavour.

LAMB RACK (400G) R 435

Porcini & Pea Risotto | Lamb Jus | Garlic Green Beans | Parsley Butter | Pea Purée

ROASTED CHICKEN SUPREME R 255

Porcini & Pea Risotto | Porcini Cream | Porcini dust | Parmesan Cauliflower florets
*Add extra Supreme Breast R 50

GRILLED FRESH SEABASS (200G) R 275

Lemon Cream | Edamame Beans | Sweet Soy Exotic Mushrooms | Blistered Cherry Tomatoes | Buttery mashed Potato

STUFFED CALAMARI R 235

Olive, Ricotta, Caper & Red Pepper stuffing | Capellini Pasta | Beurre Blanc sauce | Julienne Veg

PRIME CUT SQ

Chargrilled Beef special | Truffle **OR** Garlic & Parsley compound Butter | Bone marrow | Silky Mushroom **OR** Pepper sauce

BALSAMICO FILLET R 340

250g Beef Fillet | Aged Balsamic | Buttery mashed Potato | Wild Rocket & Parmesan Salad | Cherry Tomatoes

WAGYU BEEF BURGER R 195

Wagyu Beef Patty | Brioche Bun | Melted Cheddar cheese | Pickles | Lettuce | Fries

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LA DOLCE VITA

Indulge in the Italian art of dessert. Each creation is a sweet ending that transports you to the heart of Italy.

VANILLA PANNA COTTA R 95

Seasonal Berries | Berry Coulis | Refreshing Mint

BERRY PAVLOVA R 125

Chantilly Cream | Seasonal Berries | Berry Coulis

TIRAMISU SEMIFREDDO R 125

Semi-frozen Tiramisu | Finger Biscuits | Kahlua Liqueur | Italian Espresso

AFFOGATO R 95

Italian Espresso | House made Gelato | Almond Brittle | Amaretti Biscuit

DOM PEDRO R 90

House made Gelato | Kahlua Liqueur

IRISH COFFEE R 90

Americano Coffee | Irish Whiskey | Whiskey infused Chantilly Cream

FRESH BAKED CAKES R 99

Enquire from your waitron on our Cake selection of the day



BAMBINO'S

Smaller portions made with Love for kids 12 and under

CRUMBED CHICKEN STRIPS R 95

Crumbed free range Chicken Strips & Chips served with Mayonaise

CALAMARI PLATE R 115

Fried Calamari Tubes | Tartar Mayonaise | Chips

CHEESE BURGER R 105

House made Beef Patty | Brioche Bun | Cheese | Fries

PASTA

Choose between Spaghetti | Penne
*Gluten free Spaghetti | Penne - R35

BOLOGNAISE R 95

Slow cooked Beef & Pork Ragu

BURRO R 70

Served with Butter

NAPOLETANA R 80

Tomato sauce | Fresh Basil

PIZZA

MARGHERITA R 80

Tomato base | Mozzarella Fior di Latte | Fresh Basil

HAWAIIAN R 90

Ham | Pineapple

QUEEN R 95

Ham | Mushrooms

KIDDIES DIY PIZZA EXPERIENCE R 95

Choose any two toppings & make your own Pizza

DOLCE

Ice cream | Chocolate sauce R 60

MILKSHAKES

Vanilla | Chocolate | Strawberry R 60



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Cafè del Sol

Val de Vie Estate



Wine List

**“Wine is inspiring and adds greatly to
the joy of living”
- Napoleon**

T's & C's: Corkage accepted on wines not already in stock

Wine Corkage ~ R85 p/b | **Local Bubbles corkage** ~ R130 p/b | **International Bubbles corkage** ~ R480 p/b

Restriction ~ max 2 bottles, residents unlimited

White Wines

Niche White Varietals

Terra del Capo Pinot Grigio	Bottle	245	Glass
Babylonstoren ~ Viognier	Bottle	405	

Chenin Blanc

Vondeling Petit	245	65
Kleine Zalze VS	405	
Val de Vie Perfect Host	305	
Beaumont Unwooded	360	
Nederburg Classic	255	65

Chardonnay

Diemersdal Unwooded	265	70
Boschendal 1685	345	
Nederburg The Winemasters	327	85

Sauvignon Blanc

Allee Bleue	295	
Vrede en Lust	270	
Polo Club	205	60
Nederburg Classic	255	65
Durbanville Hills	297	75
HPF Kaalvoet meisie	350	

Rosé Wines

Nederburg Grenache Carignan	327	85
Durbanville Hills Merlot Rosé	297	75
Polo Club	205	60

Champagne

Moët & Chandon Brut Imperial	1890	
Moët & Chandon Ice	1890	
Veuve Clicquot Brut Rosé	1820	
Veuve Clicquot Yellow Label Brut	1820	

Sparkling Wine

Nederburg Première Cuvée Brut	365	70
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MCC

Laborie Brut Rosé	510	85
Lórmars Brut	510	
La Motte Methode Cap Classique	780	
Boschendal Brut	510	
Pongrácz	535	

Italian Wines

Fantini Pinot Grigio 2023	580	
Bolla Soave Classico 2023	440	
Medici "I Quercioli" Lambrusco Rosso Dolce NV	430	
Medici Sangiovese Rubicone NV	320	
Renzo Masi Chianti Riserva 2022	550	
Tagaro Zinfandel Mastro	480	

Red Wines

Pinotage

Diemersdal	Bottle	325	Glass
Alle Bleue	Bottle	455	
Durbanville Hills	Bottle	297	75

Pinot Noir

Creation Pinot Noir	630	
Hamilton Russel Pinot Noir	1230	

Shiraz | Syrah

La Motte Syrah	455	
Saronsberg Provenance Syrah	350	
Cape of Good Hope Riebeeksrivier	370	
Vrede en Lust Lady J Syrah 2020	385	

Merlot

Thelema Merlot	560	
Polo Club	220	60
Nederburg Classic	255	65
Durbanville Hills	297	75
HPF Posmeester	465	

Cabernet Sauvignon

Kanonkop Kadette	400	
Spier Seaward	385	
Kleine Zalze Vinyard selection	510	
Bosman Generation 8	255	
Nederburg The Winemasters	405	

Niche Red Varietals

Terra del Capo Sangiovese	295	80
Anura Malbec Reserve limited	520	

Red Blends | Cape Bordeaux style

Anthonij Rupert Optima	575	
Delaire Graff Botmanskop	885	
Val de Vie Valley of Life	405	
Vilafonte Seriously Old Dirt	625	

Red Blends | Other Styles

Rust en Vrede Estate	1225	
Vrede en Lust ~ Ella	370	
Boschendal ~ Nicolas	520	
Babylonstoren ~ Babel	510	
Nederburg Baronne	297	75

Cellar Selection

De Toren ~ Fusion 2019	1495	
Vrede en Lust Boet Erasmus 2017	510	
The Mentors Pinotage 2019	680	
The Mentors Perold 2018	1695	

We have taken great care in selecting a wide variety of outstanding wines for your drinking pleasure, from family operated farms & boutique wineries to your firm mainstream favourites.

All these wines have been tried and tested, & enjoyed with our food or simply sipping & savouring over great conversation. Pairing suggestions are there as a guideline, wine is subjective & can be enjoyed in whatever combination you find satisfying.

Enjoy!!

by the glass | wine  185 ml | bubbles  150 ml

Cocktails

Aperol Spritz	99
Blueberry & Basil Daquiri	99
Strawberry Daquiri	99
Burnt Orange Old Fashion	99
Long Island Ice Tea	110
Mimosa	95
Mojito	95
Dom Pedro	85
Whiskey Sours	95
White Chilli Margarita	110
Margarita	100
Bloody Mary	110
Irish Coffee	85
Espresso Martini	115
Rooibos Martini	120
Martini	95
Hendrick's Spritz	99

Mocktails

Rock Shandy	65
Steelworks	65
Virgin Strawberry Daquiri	70
Virgin Mojito	60

Liqueur

Amarula cream	35
Campari	45
Frangelico	40
Kahlua	40
Peppermint Liqueur	28
Disaronno Amaretto	48
Jägermeister	40
Bicerin Originale	40

Tequila

Don Julio Reposado Tradicional	99
El Jimador Blanco	50
Jose Cuervo Silver Gold	45
Patron Silver XO	85
Ponchos Blanc Coffee	38

Martini

Martini Blanco extra Dry Rosso	28
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Grappa

Trie Riserva	80
Villa de Varda Pinot Nero	80

Ciders

Savanna Dry Light Non-Alcoholic	48
Bernini Blush	48
Hunters Dry	48

Spirits

Gin

Beefeater Pink Gin	40
Bombay Sapphire	45
Cruxland Black Truffle Kalahari Truffle	45
Malfy Arancia Rosa	45
Hendricks	55
Hendricks Another	55
Imagin Classic	35
Tanqueray	40
Tanqueray Sevilla	38

Vodka

Absolute Original	40
Smirnoff	35
Belvedere	65

Whiskey

Glenfiddich 12Yr 15 Yr	75 110
Glenmorangie 12Yr	65
J&B	35
Jack Daniels	40
Jameson	45
Johnnie Walker Black	50
Woodford Reserve	55
Monkey Shoulder	48
Bains	55

Brandy | Cognac

Hennessey Vs	70
KWV 3Yr 5Yr 10Yr	30 35 48
Invictus VSOP	70
Ballantines 7	35
Klipdrift Premium	40

Rum

Bacardi	35
Captain Morgan Spiced	35
Cachaca	40

Beers

Castle Lite	42
CBC Amber Weiss	65
CBC Lager on tap - 500ml	58
Corona	45
Heineken Non-Alcoholic	45
Stella Artois	45
Windhoek Lager Draught	50
Amstel	45

Cold Drinks

Freezochino	60
Iced Coffee	55
Iced Matcha	70
Highest quality Ceremonial grade Matcha with Almond or Oat Milk and a dash of Vanilla or Hazelnut Syrup	
Fresh Orange Juice	50
Babylonstoren Fresh Juices	48
Green Orange Red	
Bos Ice Tea	42
Lemon Peach	
Tizers	40
Appetizer Grapetizer	
Water Still Sparkling	s 32 l 55
Sodas	35
Coke Fanta Sprite Zero	
Red Bull	55
Original Sugar Free	
Fitch & Leeds mixers	30
Cordials	15
Double shot Passion fruit Lime Kola Tonic	

Milkshakes

Shakes	68
Strawberry Chocolate Vanilla	
Signature Shakes	75
Salted Caramel Oreo Marshmallow	
Kiddies Shakes	60
Strawberry Chocolate Vanilla	
Babychino	10

Smoothies

Protein Powa	80
Peanut Butter Honey Protein Powder Banana Almond Milk	
The Hulk	75
Cucumber Apple Ginger Chia seeds Banana Almond Milk	
Pink Panther	78
Mixed Berries Banana Honey Almond Milk	
Mocha Magic	85
Espresso Cocoa Protein Powder Yoghurt Milk	

Hot Drinks

Espresso	S 27 D 30
60ml concentrated Coffee	
Cortado	36
1:1 Espresso & Milk	
Americano	S 34 L 36
Espresso diluted in hot water	
Cappuccino	S 38 L 45
Single shot Espresso with micro textured Milk	
Flat White	S 38 L 45
Double shot Espresso with micro textured Milk	
Red Cappuccino	S 38 L 45
Red Espresso with micro textured Milk	
Cafe Latte Red Latte	46
Single Espresso Red Espresso with micro textured Milk	
Hot Chocolate	46
Cafe Mocha	55
Hot Chocolate with a double Espresso shot	
Dirty Chai	50
Chai Latte with a double Espresso shot	
Tea	35
Ceylon Rooibos Ginger Earl Grey Chamomile Green tea Vanilla Chai	
Matcha	70
Highest quality Ceremonial grade Matcha with micro textured Almond or Oat Milk and a dash of Hazelnut or Vanilla Syrup	

