

TOBAGO'S

Light and Bright

Cobb Salad

Famous Tobago's open delight
grilled chicken, crispy bacon, tomatoes, egg, avocado, spring onion,
herb baby leaves, creamy tomato dressing

95

Crimson Flame Salad

Pink grapes, strawberries, dressed arugula leaves, cocktail tomatoes, cucumber,
toasted sunflower seeds and pamesan shards

75

Peppered Chicken Salad

Pepper crusted chicken breast, baby gem lettuce, tomato, green beans,
crispy anchovy fillets, olive and basil dressing

85

Wedge Salad

Cajun roasted chicken, blue cheese, bacon, crispy iceberg, tomatoes,
red onions and blue cheese dressing

85

Caesar Salad

Romaine lettuce dressed, filleted anchovies, rustic garlic croutons,
pamesan with the classic creamy dressing and a poached egg

80

Extra add on grilled chicken breast

105

Open Greek Salad

Calamata olives, feta, marinated tomatoes, cucumbers, Spanish onions,
baby leaves and garlic croutons

80

Warm and Comforting

Brie and Camembert Money Bag

Crispy baked phyllo pastry, calamata tapenade, aubergine caponata, pass dried
tomatoes with orange and honey mojo salsa

80

Nachos 'Pico de Gallo'

Braised ground beef, chunky cottage cheese, beans and cheddar,
On corn tortillas baked to perfection with a refreshing salsa of orange,
Spanish onions, bell peppers, Jalapenos and cucumber

95

Add on a side of guacamole – 15

TOBAGO'S

Sweet 'n Sour Glazed Sticky Wings

Skewered with cucumber raita, scallions and extra dipping sauce

75

Ham Hock Bubble and Squeak Potato Cake

Pulled eisbein, poached egg, coppa ham crisp, braised cabbage with light paprika sauerkraut with mustard hollandaise glazed baby apple

105

Lebanese Mezze

Calamata tapenade, humus, blended roasted eggplant, bulgur wheat tabouleh, tomato and green olive relish, minted tzatziki, fattoush salad and toasted bread

150

Calamari 3 Ways

Flash fried baby tubes with garlic beurre blanc

Griddle seared steaks with tomato and caper dressing

Japanese crumbed rings with wasabi mayonnaise

90

Soup

Chef's speciality of 3 varieties in espresso cups

75

Asparagus and spinach soup with ciabatta toast

85

Tomato and mozzarella soup with bruschetta

75

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Sandwiches

White, Brown, Whole Wheat or Rye Bread

Your choice, plain or toasted
served with potato skinny fries

- ~ BLT - bacon, lettuce and tomato 85
- ~ Ham, cheese and tomato 80
- ~ Chicken mayonnaise with avocado 80
- ~ Classic cheese and tomato 75

Big Tobago's Club

Chicken breast, bacon, avocado, cheddar cheese, egg, crispy lettuce on
3 layers of black olive ciabatta loaf, with side salad **or** skinny fries
120

Chicken Wrap

Sliced grilled chicken fillet, green onions, avocado, wild rocket, mango
salsa and sweet chilli aioli with side salad **or** skinny fries
105

Beef Burger

Classic 200g grilled patty, baby herb lettuce, cucumber, tomato and potato wedges
125
Extra add on onion marmalade, grilled bacon and cheese
150

Filled Ciabatta

Caramelized red onion, bacon, brie with wild peppery rocket with garlic aioli
90
Extra add on grilled chicken breast
115

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Biggy Mains

Seared Line Fish

Filleted catch of the day, olive oil and basil, steamed seasonal vegetables, sweet potato mash and light beurre blanc
175

King Prawns

Pan seared with a light cajun butter, steamed long grain rice, both a peri-peri and a lemon pernod beurre blanc, shavings of baby fennel
Half (6) – 225 Full (12) – 395

Local Malay Curry

Authentic Cape sweet 'n sour tumeric ragu, basmati long grain rice, sambals and home-made butter roti

Your choice of the following:

- ~ Chicken breast 165
- ~ Local landed fresh fish 145

Chalmar Beef Ribeye

300g flame grilled, biltong butter, crispy potato wedges and bone-marrow jus
225

Butter Chicken Supreme

Grilled chicken in a classic tomato and cashew nut braise, flavours of Kasturi Methi with basmati rice, condiments and roti
165

Lamb Rump Brassica

Orange infused Karoo lamb rump served pink, cauliflower puree, oven baked carrot and potato dauphinoise and light minted jus
185

Karoo Lamb Shank

Crushed baby potatoes, mélange of buttered vegetables and braised onion jus
235

The Seafood Gnocchi

Shelled mussels, calamari tubes, prawns and fresh line fish in a light creamy plum tomato ragu with pernod and fennel bulb crisp
185

Vegetarian Pasta's

Penne, Linguini, Gnocchi or Spaghetti

- ~ Italian pesto - traditional basil paste 115
- ~ Fiery arrabiata - calamata olives, chilli and tomato ragu 115
- ~ Plain napolitana - braised plum tomatoes 115

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Vegetarian Mains

Char-Grilled Baby Courgettes

Mushroom and dried tomato spring roll with tzatziki dipping sauce,
red tobacco onions, Israeli cous cous, feta cheese with abodo dressing,
baked moussaka with chimichurri and wild arugula

105

Zucchini Rollatini

Roasted baby marrow shaving wrapped around herbed ricotta in tomato ragu,
mushrooms, pine nuts, green olive and artichoke heart phyllo pastry parcel
Tian of eggplant, tomato and mozzarella with basil pesto and dressed carrot
ribbon salad

95

Sides

Bubble and Squeak

The "blind scouse" classic vegetable dish

35

Tarragon Infused carrots

35

Buttered Mash with Snipped Chives

35

Mélange of Local Vegetables

40

Potatoes

Skinny Fries, Baked New Potatoes or Wedges

35

TOBAGO'S

Decadent Delight

Cheese Board

Selection of cheeses served with grapes, preserves and water crackers
125

Apple and Pecan Nut Crumble

With vanilla ice-cream
80

Key Lime Cheese Cake

Vanilla butter crumble
75

The Radi Bombe

Dark chocolate bombe filled with baked mousse, caramel filled center
With blood orange ice-cream and pistachio crumble
80

Cherry Parfait

Filled with black cherries, scented with rose water and served with a macaroon
75

Strawberry and Macadamia Nut Mille Feuille

With strawberry sorbet and strawberry crisp
70

White Chocolate and Coconut Fondant

With pickled ginger ice-cream
80

Red Velvet Brownie

With cream cheese ice-cream and crispy brandy snap
75

Available daily from 12:00 – 15:00

For bookings please contact:

capetown.food&beverage@radissonblu.com