



PARA LA MESA

Quintessentials for the table

SALSAS FRESCO - R19 ea ^V

Daily Selection From

Salsa Tomate Asado
Salsa Verde Tomatillo

Salsa Pico de Gallo
Salsa Chipotle

Salsa Taqueria
Salsa Paprika

Salsa Habanero
Salsa Serano

Salsa Morita
Salsa Jalapenos

GUACAMOLE ^V

Avocado, Tomatillo, Onion, Green Chili,
Lime, Coriander and Guajillo Oil - R59

QUESO FUNDIDO ^V

Three Cheeses, Red Beans
and Jalapeño - R84 [Beef - R99]

CHILI CON CARNE

Beef and Beans slow cooked with
Chili and Tomatoes - R84

Handmade Corn Tortilla Chips - R19.

ANTOJITOS

"Little Cravings" - Street Food

CEVICHE DE PESCADO

linefish with Leche de Tigre - R99
classic or fiery chipotle

TOSTADA DE PESCADO

Soya, Sesame and Chili marinated
Tuna on Corn Tostada - R84

ENSALADA DE FRIJOLIS ^V

Lime Dressing with Beans, Corn, Cheddar,
Guacamole, Coriander Cream Cheese
on Shredded Lettuce - R79

SOPA DE TORTILLA

Tomato Soup with Pasila Chilies,
Cream and Tortillas - R64

TAMAL CAMARONES

Steamed Masa Parcels with Prawns and
Tomatillo Sauce - R114 [^V - R84]

CHILAQUILES MOLE VERDE

Chicken and Tortillas with Green Tomatillo
and Pumpkin Seed Sauce - R89 [^V - R84]

ENCHILADAS

with Chicken Tinga & Tomatillo Sauce - R 79
or Mexican style with Mole Poblano

CARNITAS DE ATÚN

Tuna cooked crisp and
served with Guacamole - R89

TLAYUDA CAMARONES

Fresh Masa Flat Bread with Beans,
Cheese and Prawns - R114 [^V - R84]

TAQUITO POLLO

Crisp Fried Tortillas stuffed with Chicken
Tinga and Ranchero Sauce - R89 [^V - R84]

QUESADILLA CHORIZO ^P

Flour Tortillas with Mexican Pork Chorizo
and Cheese - R114 [^V - R89]

PANCITA DE PUERCO ^P

Pork Belly with Chipotle and
Jalapeño Glaze - R114

CHILE RELLENOS ^V

Batter Fried Jalapenos filled with Cheese in
Ranchero Sauce - R89

POPPER CHILE ^V

Jalapenos and Cheese
Croquettes - R74

NACHOS ^V

Cheese, Guacamole and
Salsa - R84 [Beef - R99]





TACOS

Served as Starter, or add R34 to make Light Meal with Rice, Beans, Salsa & Guacamole

TACOS DE PESCADO

Traditional Batter Fried Fish
Tacos - R94

CHILORIO DE CARNE

Pulled Beef with Spicy Red
Chili Sauce - R74

BIRRIA BORREGO

Spicy Lamb stewed with
Adobo - R99

COCHINATA PIBIL[®]

Slow cooked Pork Shoulder - R74

CARNITAS DE PUERCO[®]

Slow cooked Pork Confit - R74

POLLO LOCCO

Chicken Strips marinated with
Chili and Pineapple - R 79

TORTAS & HAMBURGUESA

Served with Chilli Truffle Fries

QUESO FONDITO HAMBURGUESA

Crumbed Chicken Breast with Queso
Fondito Cheese Fondu, Escabeche R124

TEQUILA BLUE CHEESE

Grilled Beef Patty with Tequila Blue Cheese
& Shimiji Mushroom, R124

GUACAMOLE BACON HAMBURGUESA[®]

Grilled Beef Patty with Bacon, Guacamole,
Pico de Galo, Miso Mayonaise R124

TORTAS DE CARNE

Pulled Beef Chilorio with Cheese
& Caramelised Onions R124

TORTAS DE PUERCO

Pulled Pork Pibil with
Escabeche R124

TORTAS DE POLLO

Grilled Cascabel Chicken, with Black
Beans, Guacamole, Pico de Galo R124

FAJITAS

Served with flour tortillas, salsa & guacamole

FAJITAS DE POLLO

Grilled Chicken Leg marinated with
Chipotle, Salsa Morita - R164

FAJITAS CARNE ASADA

Grilled Beef Rib Eye with Roasted Chilies
and Spring Onions, Salsa Chipotle - R224

FAJITAS VERDURAS[®]

Mushroom and Zucchini Fajitas,
Salsa Taqueria - R144





PLATOS PRINCIPALES

PESCADO AL PIPIAN VERDE

Line Fish with Green Pumpkin Seed Sauce, with Aroz Rojo - R194

SALMON ACHOTE

Grilled Salmon marinated with Achote and Chilies, with Aroz Ponlano - R224

MARICOS VERACRUZ

Prawns, Calamari and Fish with Tomatoes, Olives and Capers, with Aroz Poblano - R224

CAMARONES CON RAJAS

Prawns and Jalapeño sautéed with Garlic, with Arooz Rojo - R279

CALAMARES AL AJILLO

Calamari pan fried with Garlic and Chilies, with Aroz Poblano - R174

PAELLA

Prawns, Calamari and Fish cooked with Veg and Saffron Rice - R224

RIB EYE CON HONGOS

Beef Rib Eye with Mushroom Tequila sauce, with Papas Fritas - R224

RIB EYE ADOBADA

Beef Rib Eye with Cascabel Adobo, with Papas Fritas - R224

BARBACOA

Slow Roasted Lamb, Salsa Serano & Salsa Chipotle, with Tortillas de Maiz - R214

ALMIDONES^v

ARROZ ROJO

Rice cooked with Tomatoes - R34

ARROZ POBLANO

Rice cooked with Mild Green Chilies - R34

PAPAS FRITAS

French Fries with Chili and Truffle Oil - R34

TORTILLAS DE MAIZ

Handmade Corn Tortillas - R34

TORTILLAS DE HARINA

Tortillas with Wheat Flour - R34

VERDURAS ASADOS

Roasted Vegetables - R34

FRIJOLES NERO

Black Beans with Epazote - R24

FRIJOLES ROJOS

Creamy Red Beans - R24

ESQUITES

Roasted Spicy Corn Kernels - R24



POSTRES^v

CHURROS

with Chocolate and Dolce De Leche Sauce - R64

FLAN

Mexican Cheese Cake with Caramel - R64

HELADO

Coconut or Mango Ice Cream - R49

CHOCOLATE

Chocolate Fondant and Ice Cream - R69

COCTELES

MARGARITA

Tequila, Triple Sec
and Lime - R64

POMEGRANATE MARGARITA

Pomegranate, Tequila, Triple Sec
and Lime - R74

FROZEN MARGARITA

Tequila, Triple Sec
and Lime - R69

MARGARITA REPOSADO

Reposado Tequila,
Contreau and Lime - R84

CADILAC MARGARITA

Reposado Tequila, Grand
Marnier and Lime - R99

PATRON MARGARITA

Patron Tequila, Patron
Citron and Lime - R114

MOJITO

White Rum, Mint
Leaves and Lime - R69

CAIPIRINHA

Cachaca and
Fresh Lime - R69

INVERROCHE TONIC

Inverroche Amber Gin
and Tonic - R69

CERVEZAS

Corona - R44

Windhoek Lager - R32
Windhoek Light - R32

Jack Black Lager - R39

Barking Dog Fetch Lager - R54
Darling Brew Slow Beer - R59

TEQUILAS

El Jimador Blanco - R34
El Jimador Reposado - R34
Jose Cuervo Classico - R34
Jose Cuervo Especial - R34

Olmeca Altos Blanco - R44
Olmeca Altos Reposada - R49
Don Julio Reposado - R64

Patron Silver - R59
Patrón Reposado - R74
Patrón Anejo Blanco - R89

VINOS

CHARDONNAY

Durbanville Hills - R169 (R49/glass)
Glen Carlou - R299
Hamilton Russell - R884

SAUVIGNON BLANC

Ken Forrester Reserve - R214
Thelema - R234 (R64/glass)
Iona - R384

ESPUMOSO

Graham Beck Brut - R414
Steenberg Pinot Noir MCC - R484
Moët & Chandon Imperial - R1394
Veuve Clicquot Brut Yellow Label - R1494

OTROS BLANCOS

Wolftrap White - R139
Mulderbosch Chenin Blanc - R179
Cederberg Bukketraube - R219
Hermanuspietersfontein Rose - R239
Vergelegen White - R894

CABERNET SAUVIGNON

Backsberg - R 299 (R79/glass)
Thelema - R579
Vergelegen - R749
Boekenhoutskloof - R994

MERLOT

Fleur du Cap - R234
Saxenberg - R449
Eagles Nest - R459

SHIRAZ

Kleine Zalze Vineyard - R344
Kevin Arnold - R584
Radefard Dale - R594
Boekenhoutskloof - R994

PINOTAGE

Beyerskloof - R199 (R54/glass)
Diemersdal - R274
Kanonkop - R884

PINOT NOIR

Newton Johnson Walker Bay - R519
Bouchard Finlayson - R789
Hamilton Russell - R984

OTROS ROJOS

Rupert & Rothschild Classique - R424
Rustenberg John X Meriman - R469
Boekenhoutskloof Chocolate Block - R544
Meerlust Rubicon - R884
Waterford Jem - R1449



DEL MAR
MODERN MEXICAN

TASTING MENU

R 399 pp

Items may be substituted due to availability.

Salsas & Tortilla Chips

TACOS DE PESCADO

Traditional Batter Fried Fish Tacos

BIRRIA BORREGO

Spicy Lamb stewed with Adobo

CARNITAS DE PUERCO

Slow cooked Pork Confit

FAJITAS DE POLLO

Grilled Chicken Leg marinated with
Chipotle, Salsa Morita

FAJITAS CARNE ASADA

Grilled Beef Rib Eye with Roasted Chilies
and Spring Onions, Salsa Chipotle

with Guacamole, Queso Fundido, Frijoles, Esquites & Arroz

CHURROS

with Chocolate and Dolce
De Leche Sauce

HELADO

Coconut or Mango
Ice Cream

