

Breakfast

Salmon Scramble

Smoked Salmon & scrambled eggs

89.00

Omelette (Build your own) - 3 Eggs

45.00

Additions:

Mushroom, chilli, peppers, sun-dried tomatoes, basil, baby spinach,
avocado (seasonal)

8.00

Cheese

5Q

Macon

12.00

16.00

English Breakfast

Eggs, spicy baked beans, grilled tomato, roast potato, macon, 2 beef sausages with toasted bread

95.00

Eggs Benedict

English muffin with a choice of beef sausage or grilled chicken, topped with poached eggs &
Hollandaise sauce

85.00

Eggs Benedict - Salmon

English muffin with smoked salmon topped with poached eggs and Hollandaise sauce

99.00

Turkish Eggs

Cilbir poached eggs nestled on a garlic flavoured Greek yogurt and finished
with spiced butter sauce served with Ciabata.

70.00

Shakshuka

Poached or fried eggs in a tomato, chilli pepper, onion and cumin sauce

65.00

French Toast

French Toast with creamy mushroom and Parmesan cheese

72.00

Cornflakes and Oats crumbed French Toast topped with grilled banana syrup
and seasonal fruits served with a scoop of Mascarpone or Cream Cheese

76.00

Crumpets

Stack of crumpets with seasonal berries, honey/maple syrup or chocolate
sauce served with cream or ice-cream

60.00

Yogurt Breakfast Bowls

Pina Colada - Vanilla Greek Yogurt & fresh pineapple, toasted coconut & hazel nuts\

65.00

Berry Super Power - Vanilla Greek Yogurt, Berries, Granola and Honey

Fruit Salad Bowl

Add Yogurt

50.00

Add Muesli

10.00

10.00

Avocado Toast

Rye bread toast with avocado slices, cream cheese and chilli flakes

65.00

Banana, Peanut Butter & Avo Toast

65.00

NB: Requests for variations may result in price changes. Good food takes reasonable time to prepare. Please be patient.

Toasted Sandwiches Served with Fries

Toasted Cheese	42.00
Toasted Cheese & Tomato	45.00
Toasted Fried Egg and Macon (Add Avocado R 12)	55.00
Toasted Chicken Mayo	48.00
Toasted Steak	70.00
Toasted Aloo Sandwich	65.00

Salads

Small Pearfection

Poached pear stuffed with a Danish combo cheese, caramelised nuts, dates and fig (seasonal) on a bed of lettuce and drizzled with honey	95.00
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Small Greek Salad

Mixed greens, cucumber, cherry tomatoes, red onion, olives and feta with Greek dressing	85.00
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Large Greek Salad Serves 2 people

Mixed greens, cucumber, cherry tomatoes, red onion, olives and feta with Greek dressing	165.00
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Rooftop Caesar Salad

Chicken strips, boiled egg, macon, mixed greens, sesame seeds, avocado, croutons and parmesan dressing	95.00
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Poke Bowl

Chicken - Chicken Fillet, spring onion, cucumber, red cabbage, egg and sesame seeds, served with rice or couscous	75.00
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Shrimp - Shrimp, red peppers, carrots, olive oil, spring onion, red cabbage, avo, preserved ginger, finished with sriracha and served with rice or couscous	110.00
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Mediterranean - Couscous, coriander, cucumber, onion, tomato, olives, chick peas, hummus served with tzatziki and ezme	60.00
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Pickers Board

Sausage bites, wings, boneless chicken thighs, meatballs, halloumi strips, corn, wedges, salad, tzatziki, ezme

Small - serves 1 - 2	175.00
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Large - serves 3 - 4	339.00
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Meze Platter

Beef Kebab / Shish Tawook

Dips and salad - Baba ganoush, tzatziki, spicy harissa, hummus, ezme, red onion, tomatoes, cucumber and olives

Bread: Lavash / Zaater

Medium - serves 2-3	275.00
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Large - serves 5-6	549.00
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Starters

Soup of the Day

75.00

Nachos

Cherry tomatoes and rocket, layered with guacamole, sour cream, salsa, jalapenos, chilli flakes and nachos

85.00

Jalapeno Poppers

Jalapeno peppers stuffed with cheddar, mozzarella and cream cheese mixture, battered in a panko coating and deep fried, served with tzatziki or baba ganoush

65.00

Fish Cakes

Homemade fish pattie crumbed, fried and served with tartar sauce

70.00

Calamari

Calamari tubes grilled in peri-peri or lemon butter sauce

90.00

Chicken Strips

Crispy fried chicken strips served with a sweet-chilli sauce

65.00

Chicken Wings

Sticky BBQ wings, in a fusion of secret spices served with our house or dipping sauce

72.00

Halloumi Nests

Deep fried halloumi wrapped in kataifi pastry served with sweet-chilli

75.00

Beef Kebabs

Spicy beef kebabs served with mint, turkish salad, tzatziki or hummus

85.00

Prawn Kataifi

Prawns (small) wrapped in a kataifi pastry served on a bed of guacamole salsa

120.00

Dynamite Prawns

Golden fried prawns, coated in creamy spicy and tangy sriracha sauce

95.00

Prawn Skewers

Spicy sweet sour grilled prawns served with a pineapple salsa and fried noodles

135.00

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Light Meals

Fajitas Grilled peppers, red onion, avocado and cheddar cheese (V) **60.00**

Add Chicken **15.00**

Add Beef **25.00**

Boerewors Roll

Open flame grilled wors on a bed of Caramelised onion and shredded gherkins served on a roll **59.00**

Prego Roll

Succulent steak in our homemade prego sauce served on a Portuguese roll **90.00**

Vegetarian burger

Plant based burger layered with gherkins, lettuce and Tomatoes **55.00**

Chicken Burger Served with Chips

Baby chicken fillet or golden strips layered with crisp lettuce, gherkins, red onion, tomato & cheese **65.00**

Classic Beef Burger Served with Chips

Char-grilled prime beef fillet steak layered with gherkins, red onion, tomato and cheese **75.00**

Nacho Beef Burger

Nacho crisps, guacamole, sour cream, salsa and chilli flakes **95.00**

Buffalo Wings

Sticky BBQ wings, in a fusion of secret spices, served with our house dipping sauce **72.00**

Half Chicken

Flame Grilled Per-peri Portuguese free range chicken, served with chips or potato wedges **89.00**

Beef Ribs

Premium Beef ribs basted with our sticky house sauce, served with chips and onion rings **159.00**

Fish & Chips

Fresh crisp battered hake served with chips and tartar sauce **125.00**

Petite Rainbow Salad Bowl

Mix Greens, carrots, cherry tomatoes, cucumber, red onion, red and green peppers sprinkled with olive oil **55.00**

Wors & Pap

Prime grade wors, flame grilled, served with pap, gravy and Chakalaka **59.00**

Kiddies Menu NB: Not available for adults

Chicken Strips with chips **60.00**

Kiddies Chicken Burger **55.00**

Kiddies Beef Burger **65.00**

Kiddies Chicken Pasta **69.00**

Mains - Meat & Poultry

Rooftop Fillet

300g Beef fillet prepared in our signature basting sauce served on a bed of creamed peas and fluffy mashed potatoes

245.00

Fillet Mignon Mushroom

300g Fillet Mignon nestled on a bed of a creamy mushroom and potato fondant

245.00

Surf & Turf

300g Succulent beef fillet with a spicy grilled prawn shield, served with steamed vegetables and potato fondant

265.00

Lamb Chops

Served with fries and steamed mix vegetables

220.00

Beef Ribs

Premium beef ribs basted with our sticky house sauce served with chips & onion rings

320.00

Grilled Chicken Breast

Peri-peri, lemon & herb or Cajun, served with sautéed vegetables, hassle-back potatoes & spicy pineapple puree

155.00

Butter Chicken

Cubed tender chicken fillet cooked in a creamy butter and garlic paste with exotic Indian spices, Served with naan.

165.00

Chicken Tandoori

300g chicken fillet marinated in a spicy homemade tandoori paste, flame grilled & served with French fries

155.00

The Rooftop Peri-peri Chicken

Flame grilled Peri-Peri Portuguese chicken served with chips or potato wedges

165.00

Rooftop Meat Eater - serves 3 to 5 people

6 x Lamb cutlets, 300g beef fillet, 200g Chicken breast, 1 x 200g beef skewer, 200g Chicken skewer. Served with vegetable and a choice of starch

SQ

Rooftop Meat Fusion - serves 4 to 5 people

4 x Lamb cutlets, 300g Beef fillet, Peri- Peri baby chicken, ribs and wors, served with corn and a choice of starch, pap or chips

SQ

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Seafood

Calamari

Grilled lemon butter / peri-peri calamari tubes served with seasonal vegetables & rice **175.00**

Kingklip Fillet

Kingklip with Pilaf rice served with steamed vegetable and creamy lemon butter sauce **195.00**

Sea Bass

Sea Bass with Pilaf rice served with steamed vegetable and creamy lemon butter sauce **190.00**

Salmon Fillet

Salmon fillet served with rice and seasonal vegetables **235.00**

Prawn Curry

Prawns in a rich creamy classic Indian spice infused gravy served with, sambals, poppadum & basmati rice **265.00**

Prawns*

6 Grilled Queen Prawns in Garlic peri-peri **265.00**

The Rooftop Platter* - Serves 3 to 4 people

Lobster tail, 12 Queen Prawns, 200g Fish. 8 Mussels and 110g Calamari **SQ**

Platter for One *

6 Queen Prawns, 100g Fish and 3 mussels with 110g Calamari **339.00**

Platter for Two *

12 Queen Prawns, 200g Fish, 200g Calamari and 6 Mussels **SQ**

**served with sauteed Vegetables & Fries*

Pasta

Penne Pasta Napolitana

penne pasta with a classic Italian Napolitana sauce **85.00**

Penne Arrabiata

Penne Pasta with a classic Italian Napolitana sauce, chillies and a touch of cream **90.00**

Vegetable Pasta

Grilled peppers, zucchini, mushroom and olives **105.00**

Creamy Mushroom Pasta

Penne Pasta with creamy mushrooms, garlic, spring onion and a hint of chilli **125.00**

Rooftop Chicken Pasta

Pan fried chicken strips, garlic, sun-dried tomato, onion & jalapeno cooked in a Napolitana sauce with a touch of fresh cream **135.00**

Dessert

Parlora

Crisp delicate meringue served with berry coulis, mixed seasonal berries & cream

85.00

Chocolate Brownies

Chocolate brownie coated in a nutty chocolate glaze with a scoop of vanilla ice-cream

95.00

Banana Tart

Crunch biscuit crust layered with fresh banana, homemade pudding, topped with fresh cream and berry coulis

85.00

Chocolate Fondant

Chocolate cake with a melting molten centre, served with ice-cream

95.00

Chai Tea Semifreddo

Light textured semi-frozen chai tea cream with a dulce sauce

85.00

Malva Pudding

Drizzled with caramel sauce, served with fruit salsa and ice cream

85.00

Crème Brulee

Vanilla flavoured duo of crème brulee served with a side fruit salsa

85.00

Tiramisu

Frozen, Fridge baked Coffee Viennese biscuit, crunchy dulcety, coffee infused sponge served with mascarpone or cream

85.00

Peppermint Caramel Pudding

Crunchy decadent biscuit, caramel mousse delicately layered with smooth peppermint chocolate

85.00

Sides

Fries Small

40.00

Large

60.00

Mash

45.00

Rice

40.00

Butter naan

30.00

Onions Rings

35.00

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Drinks Menu

Soft Drinks	R26
Appletizer	R32
Grapetizer	R32
Iced Tea	R30
Energy Drink	R44

Milkshakes

Vanilla / Chocolate / Strawberry/ bubble-gum / lime	R39
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Fruit Juices

Orange	R30
Apple	R30
Fruit Cocktail	R30
Cranberry	R30

Freshly Squeezed Juices

Pineapple	R55
Carrot	R47
Carrot / Apple / Ginger	R55
Apple / Pear / Ginger	R55

Virgin Cocktails

Mojito	R60
Strawberry Daiquiri	R60
Pina Colada	R60
Caribbean	R60
Tic-Tac	R60
Lemon / Mint Crush	R60
Mint / Ginger / Honey	R60

Hot Beverages

Ceylon Tea	R21
Rooibos Tea	R21
Green Tea	R24
Turkish Tea	R28
Masala Tea	R30
Camomile Tea	R26
Earl Grey Tea	R26
English Breakfast Tea	R26
Espresso – Single	R18
Espresso – Double	R28
Cappuccino / Decaf	R32
Latté	R32
Americano	R26
Hot Chocolate	R34
White Hot Chocolate	R42
Golden Latté (turmeric, cinnamon, ginger & honey with hot milk)	R42
Iced Mocha	R38
Iced Coffee	R38
Iced Chocolate	R38

WATER

Still 500ml	R28
Sparkling 500ml	R28
Still 750ml	R59
Sparkling 750ml	R59