SNACKS

Lightly salted potato crisps - *35*

Imported Spanish Olives - *85*

Gilda Tapa - *95*

Charcuterie for two - *355*

Wine Gums - *40*

Real wine gums made with our house wine

APERITIF'S ESPRESSO BAR

Espresso - *36*

Americano - *40*

Cortado - *42*

Cappuccino - *44*

Hot Chocolate - *48*

Pot of tea (Rooibos, or Ceylon) - *40*

SANDOS

Made fresh to order with dough that has proofed for at least 78 hours.
Trust us, it's more than just your average sandwich.

Amalfi (v)
Filone mozzarella, tomato, fresh basil & a drizzle of olive oil - 75
Add Proscuitto +55

San Marco (v)
Oven roasted spicy aubergine, cream of truffle & fresh tomato - 95
Add Proscuitto +55

Firenze
Cremezola, chorizo, hot honey & fresh tomato - 125

Como
Mortadella, cream of pistachio, filone mozzarella & chopped pistachios - 120
Swap out filone for burrata +55

Cinque Terra
Prosciutto, semi-aged pecorino cheese, cream of truffle & rocket - 150

Sicily (v)
Roasted cherry tomatoes, basil pesto, roasted aubergine & rocket - 85
Add filone mozzarella +40

Napoli
Salami Napoli, stracciatella, rocket, cracked black pepper,
basil pesto & a sprinkle of Maldon salt - 140

SANDOS

Portobello Sando (v)

Portobello mushrooms roasted with thyme & garlic, oven-roasted cherry tomatoes, rocket, a sprinkle of Maldon salt & parmesan. Option to make it vegan by removing the parmesan - 105

Lamb Sando

Slow roast lamb, lemon preserve & tzatziki, served with fresh chili on the side - 155

The Steak Sando

Frankie Fenner rump steak cooked in butter, garlic & thyme, served with roasted cherry tomatoes, rocket, parmesan, homemade aioli & fresh chimmichuri - 145

The Bourdain Sando

Fried mortadella, provolone cheese, homemade aioli & Dijon mustard - 145

SALADS

Burrata Caprese Salad

Exotic heirloom tomatoes, burrata, fresh basil & a drizzle of olive oil - 175

Beef Tagliata

Thinly sliced rump steak served on a bed of rocket, with parmesan shavings, a sprinkle of maldon salt, black pepper & a drizzle of olive oil. Served cold - 165

BREE STREET



CAPE TOWN