

# T I D E S

## VALENTINE'S DINNER

14.02.2019

All sharing plates for 2

### SUSHI

8 salmon roses with dollop of kewpie mayonnaise and roe, 4 piece Salmon sashimi with pickled ginger, wasabi and soya dipping.

R180

### TATAKI

Light sear of tuna in sesame crumb with spring onions  
Fillet of beef with wild rocket marinated belle tomatoes and parmesan.

R195

Variety of sauces and dipping accompaniments.

### SOUP

Tasting espresso cups;  
Green pea with a little spice and the classic bisque with prawn taste.

R85

### MEZE

Toasted pita bread with traditional dips to include; hummus, olive tapenade, tzatziki, basil pesto, Peppadews, marinated olives, artichoke hearts, herb feta, balsamic marinated bocconcini and baby tomatoes and crunchy summer light crudités.

R120

### OYSTERS

Rockefeller – spinach, garlic and hollandaise gratin  
Chiquila oysters – onion, tequila, jalapeno mayo, cucumber and trout roe.

R125

Classic – citrus, cracked pepper and Tabasco hot sauce.

## PLATTER OF YOUR CREATION

Select 4 of the following:

Bolognaise polenta bite

Crisp polenta cake with braised shredded beef ragu and parmesan crisp.

R95

Spiced-fried calamari

Frito misto style Pota tubes with lime aioli, caper berries and pass tomatoes.

R100

Croquetas

Spinach and Salmon fried tube in fresh bread crumb with smoked paprika and garlic, lime aioli.

R100

Citrus fish cake

Flaked fish fillet with flavours of coriander and hint of red chilli, refreshing mango salsa.

R130

Summer halloumi

Chargrilled pave slices topped with seared nectarines wrapped in prosciutto.

R115

Chicken lolly

Tender fried - on cauliflower puree and braised red cabbage.

R95

Empanadas

Chicken and chorizo speciality mini pies with piquant tomato relish.

R100

Moroccan pastilla

Langoustine, scallion, pepper-dew filled crispy pastry with sauce remoulade.

R160

Albondigas

Spanish style Lamb meat balls in rich caponata ragu.

R115

## FINALE POSTRE

Crème catalana

Chocolate, pistachio Salami and wild berry jelly.

R75

Churros

With a dark chocolate sauce and Italian kisses.

R80

Cheese board

Savoury cheese variety with water biscuits and crackers, fig preserve and grapes.

R135