



bah
PARRILLA

CÓCTELES

COCKTAILS

* SIGNATURE *

Mango Aperol Sour	85
Aperol, Belvedere Vodka, Lemon, Mango	
Aceituna (Gin or Vodka)	95
Gordal Olive, Olive Juice, Malfy Con Limone, Martini Bianco	
Brandy Sour	120
Van Ryn's, Aquafaba, Lemon, Cherry	
Frenchie	145
Hendrick's Gin, Plaisir Brut, Grapefruit, St Germain (Elderflower)	

TEQUILA BASED

Paloma	105
El Jimador Blanco Tequila	
Margherita	125
El Jimador Blanco Tequila, Lime, Salt	
Mezcalita	160
Passionfruit, Montelobos Mezcal, Triple Sec, Lime	
Spicy Margherita	180
Jalapeño, Casamigos Tequila, Cucumber, Lime, Salt	
Paloma Sunrise	200
Don Julio Blanco Tequila, Lime, Grapefruit, Salt, Soda	

VODKA BASED

Café Martini (Espresso Martini)	80
Absolut Vodka, Kahlua, Espresso, Cacao	
Moscow Mule	90
Absolut Vodka, Bitters, Mint, Ginger Beer, Lime	
Cosmopolitan	95
Belvedere Vodka, Cranberry, Lime, Triple Sec	

DESSERT WINES



Zandvliet Muscat	210
Paarl	
Blossom, ripe peach, warm sweetness.	
Pairing: Camembert from Charcuteria y Queso, dessert finish.	
Mullineux Straw Wine	420 1440
Swartland	
Marmalade, honeyed, concentrated.	
Pairing: Aged blue cheese from Charcuteria, Camembert, dark chocolate.	

HOT DRINKS

Tea	25
Espresso	28
Double Espresso	36
Americano	38
Cortado	38
Café Latte	42
Cappuccino	45

COLD DRINKS

Dry Lemon	27
Tonic / Sugar Free / Pink	27
Lemonade	27
Soda Water	27
Crème Soda 300ml	28
Sprite / Zero 300ml	28
Stoney 300ml	30
Coke / Zero 300ml	30
Red Bull SF / Watermelon / Apricot	48
Grapetizer & Appletizer	48
Sanpellegrino Sparkling Water	95
Acqua Panna Still Water	95



COGNAC

Martell VS	50
Hennessy V.S	50
Martell Blue Swift	95
Hennessy V.S.O.P	120
Hennessy X.0	290

POTSTILL BRANDIES

Boschendal XO Franschhoek Warm spice, nutmeg, dried apricot. Pairing: Almond biscotti, apple tart, dessert finish.	65
Tokara XO Stellenbosch Vanilla, dried fruit, oak. Pairing: Camembert from Charcuteria, crème brûlée.	90
Rust en Vrede Cabernet Potstill Brandy Stellenbosch Rich oak, dark fruit, spice. Pairing: Dark chocolate, nuts, cigar – pair with a Tomahawk finish.	95

WHISKEY

Ballantines	25
Johnnie Walker Red	30
Bains	30
Jack Daniels No.7	30
Tullamore Dew	30
Johnnie Walker Blonde	33
Jameson	35
Jack Daniels Fire / Honey / Apple	35
Ballantines 7yr	40
Jack Daniels Gentleman Jack	40
Woodford Reserve	45
Johnnie Walker Black	49
Benriach 12yr	50
Jameson Select	50
Monkey Shoulder	50
Glenmorangie La Santa	60
Johnnie Walker Double Black	64
Glenmorangie The Original 12yr	65
The Glenlivet 12yr	65
Singleton 12yr	67
Ardbeg An OA	75
Johnnie Walker Gold Reserve	75
Glenmorangie Quinta Ruban	75
Chivas Regal XV	90
Glenmorangie Nectar D'OR	110
The Glenlivet 15yr	110
Talisker 10	111
Johnnie Walker Green	116
Singleton 15yr	118
Macallan 12yr	125
Glenmorangie 18yr	165
Chivas Regal 18yr	170
Jameson 18yr	190
Johnnie Walker 18	191
Lagavulin 16	193
The Glenlivet 18yr	195
Johnnie Walker Blue	365

WHISKEY BASED

Anticuario (Old Fashioned) Woodford Reserve, Smoke, Orange, Bitters	115
Johnnie Walker Sabrina Johnnie Black, Ginger Ale, Sour Cherry Juice, Cherry	120
Whisky Agrio (Whisky Sour) Monkey Shoulder, Aquafaba, Lemon, Cherry	125
Padrino Glenmorangie The Original 12YR, Disaronno Amaretto, Drambuie, Orange	135
Manhattan Singleton 12YR, Vermouth, Orange Liqueur, Bitters, Cherry	175
100yr Old Cigar Ardbeg An OA, Bitters, Benedictine, Cynar, Don Papa, Absinthe	220

GIN BASED

Negroni Beefeater Gin, Martini Rosso, Campari, Orange	85
Strawberry Negroni Sour Strawberries, Tanqueray Gin, Martini Rosso, Campari, Lemon	140

RUM BASED

Caipirinha Cachaça Rum, Lime, Sugar	80
Mojito Bacardi Rum, Mint, Lemon Verbena, Soda	100

STAPLES

Aperol Spritz (Frozen or Normal) Aperol, Soda, Prosecco, Orange	95
Margarita (Frozen) El Jimador Blanco Tequila, Lime, Salt	135
Long Island Ice Tea Absolut, El Jimador, Bacardi, Beef-eater, Triple Sec, Cola	135

SPARKLING / MCC



Mimosa		85
Classic, fresh orange juice, MCC. Pairing: Brunch service, Pollo Frito, Croquettes.		
Simonsig Kaapse Vonkel Stellenbosch	85	410
Green apple, pear, white flowers, lees-driven toastiness with baked apple and citrus blossom. Pairing: Ostra Criolla, Calamares, Gambas Al Carbon.		
Silverthorn River Dragon Stellenbosch		515
Crisp citrus, light brioche, lemon zest, delicate minerality. Pairing: Ostra Criolla, Calamares, Gambas Al Carbon.		
Colmant Brut Rosé Franschhoek		785
Wild strawberry and redcurrants brushed with a light floral note. Pairing: Ensalada de Gambas, Carne Tartaro, Charcuteria y Queso.		
Babylonstoren Sprankel Simonsberg-Paarl		1495
Lime-citrus sparkle, subtle floral and mineral nuance. Pairing: Ostra Criolla, Ceviche, Charcuteria y Queso.		
Pongrácz Noble Nectar Stellenbosch	90	425
Honeyed peach and ripe apricot with hints of brioche, soft creamy mousse. Pairing: Ceviche, Capri Parrilla, Pollo Frito.		
Pongrácz Classic Rosé Stellenbosch	90	425
Fresh strawberry and raspberry with a delicate rose petal lift, fine persistent bubbles. Pairing: Ensalada de Gambas, Charcuteria y Queso, Lamb Riblets.		

CHAMPAGNE



Moët & Chandon Brut Impérial Epernay, Champagne	320	1670
Apple, pear, brioche, toasted almond; crisp and refreshing. Pairing: Ceviche, Ensalada de Gambas, Pollo Frito.		
Veuve Clicquot Yellow Label Reims		1880
Citrus, golden apple, biscuit, and toasted hazelnut; round and structured. Pairing: Ostra Criolla, Calamares, Pescado a la Parrilla.		
GH Mumm Demi-Sec Reims, Champagne		2040
Honeyed stone fruit, ripe pear, brioche; luscious yet with a vibrant finish. Pairing: Mullineux Straw companion, Ceviche, Crème de fruits.		
Dom Pérignon Vintage Champagne, France		9690
Almond, white peach, dried apricot, chalky minerality; rich yet poised. Pairing: Côte de Boeuf, Ostra Criolla, Bife Carpaccio.		
Louis Roederer Cristal Reims		15120
White fruits, citrus peel, marzipan, flint; seamless, layered. Pairing: Tomahawk to share, Ostra Criolla, Bife Carpaccio.		

VODKA

Red Square	15
Absolut Watermelon	25
SKYY Original	28
SKYY Strawberry	30
Cruz Vintage Black	30
Absolut Original	30
Belvedere	50

GIN

Beefeater Dry / Pink / Blood Orange	30
Tanqueray Sevilla	34
Tanqueray Blackcurrant Royale	34
Tanqueray	34
Bombay Sapphire	35
Malfy Con Limone / Arancia / Rosa	40
Inverroche Amber / Verdant	45
Hendrick's	45
Tanqueray 10	56

TEQUILA

Olmea Blanco / Reposado	35
El Jimador Blanco	35
El Jimador Reposado	35
Espolón Añejo	35
Espolón Reposado	65
Herencia Añejo	65
Herencia Reposado	65
Casamigos Blanco	71
Herradura Reposado / Añejo	85
Volcan Reposado	85
Don Julio Blanco	91
Casamigos Reposado	99
Don Julio Reposado	120
Casamigos Añejo	134
Don Julio Añejo	163
Herradura Selección Suprema	355
Clase Azul	380
Don Julio 1942	571

RUM

Malibu	20
1000 Pounder	25
Havana 3 Años	25
Captain Morgan Dark / Spiced	25
Bacardi Carta Blanca	25
Havana 7 Años	35
Bumbu	55

BRANDY

Richelieu	25
Klipdrift Premium	28
1920	40
Van Ryn's 12yr	50

BEERS ON TAP

CBL 300ml	35
Castle Lite Drght 300ml	35
Stella Artois 300ml	40
CBL 500ml	45
Castle Lite Drght 500ml	45
Leffe 300ml	50
Stella Artois 500ml	65
Leffe 500ml	80

BEER DUMPIES

Castle Lite	35
Black Label Dumpy	35
Castle Dumpy	35
Castle Dbl Malt	35
Heineken 0.0	40
Heineken	40
Heineken Silver	40
Stella Artois Dumpy	40
Devils Peak Lager	40
Windhoek Draught	45
Corona Cero	48
Corona	48
Guinness (CAN)	60

CIDERS & COOLERS

Flying Fish Lemon	45
Brutal Fruit Ruby Apple	45
Brutal Fruit Ruby Litchi	45
Brutal Fruit Strawberry	45
Savana Light	45
Hunters Dry	45
Brutel Fruit L'Orange Rossa	45
Savana Dry	48
Black Crown Marula	50
Red Square Energiser	50
Hunters Extreme	50
Savanna Zero	52

LIQUEURS & SHOOTERS

Stawberry Lips	20
Amarula	20
Jagermeister	25
Kahlua	30
Shankys Whip	35
Disaronno Amaretto	40
Grappa	50
Kleine Keiler	50
Jagermeister 20ml	65

SAUVIGNON BLANC

		
La Motte Franschhoek Lime, gooseberry, crisp backbone. Pairing: Ensalada, Capri Parrilla, Pollo Frito.	65	245
Tokara Stellenbosch Tropical fruit layers, crisp chalky finish. Pairing: Ostra Criolla, Mejillones, Calamares.	70	270
La Brune - The Valley Sauvignon Blanc Elgin Citrus, green-fresh notes, elegant minerality. Pairing: Ostra Criolla, Ceviche, Calamares.	80	315
Warwick Professor Black Stellenbosch Rich citrus, grassy notes, earthy undertones. Pairing: Gambas Al Carbon, Capri Parrilla, Pescado a la Parrilla.	100	395
Arendsig Sauvignon Blanc Robertson Crisp tropical fruit, zesty acidity, dry finish. Pairing: Calamares, Pollo Frito, Ensalada.	110	420
Iona Wild Ferment Sauvignon Blanc Elgin Layered citrus, flinty minerality, partial wild-yeast ferment. Pairing: Pescado a la Parrilla, Ceviche, Mejillones.	180	725
Jordan Timepiece Stellenbosch Passionfruit, herbal tones, refreshing clarity. Pairing: Pescado a la Parrilla, Ensalada de Gambas, Ceviche.	395	1570

CHARDONNAY

		
Boschendal 1685 Franschhoek Passionfruit, herbal tones, refreshing. Pairing: Capri Parrilla, Pollo Burger, Croquettes.	85	320
Cavalli Stellenbosch Rich and creamy with oak, melon and apple. Pairing: Pescado a la Parrilla, Mejillones, Coal-Fired Pork Chop.	120	475
Newton Johnson South End Upper Hemel-en-Aarde Valley Cool fruit, citrus, cream and nougat. Pairing: Pescado a la Parrilla, Mejillones, Peri Peri Chicken.	170	670
Babylonstoren Chardonnay Simonsberg-Paarl Wooded; rich citrus, white peach, restrained oak with creamy texture. Pairing: Peri Peri Chicken Thighs, Champinones a la Parrilla, Pollo Burger.	195	780
Tesselaarsdal Chardonnay Hemel-en-Aarde Ridge Amphorae and neutral oak ageing; round with crisp acidity, white pear, lemon toast and lime blossom - silky, fresh, elegant long finish. Pairing: Pescado a la Parrilla, Gambas Al Carbon, Coal-Fired Pork Chop.	200	800
Iona Chardonnay Elgin Citrus, white peach, restrained oak, cool-climate elegance. Pairing: Peri Peri Chicken Thighs, Pescado a la Parrilla, Gambas Al Carbon.	265	1050

Kershaw Lower Duivenshok Chardonnay (GPS) Cape South Coast Lemon zest, hazelnut, bright minerality. Pairing: Pescado a la Parrilla, Gambas Al Carbon, Tuétano con Pan.	465	1850
Leeu Passant Franschhoek Mineral-driven, bright citrus, white peach. Pairing: Pescado a la Parrilla, Tuétano con Pan, Gambas Al Carbon.	510	2030

VIOGNIER

		
Babylonstoren Viognier Simonsberg-Paarl Apricot, orange blossom; rich yet elegant. Pairing: Coal-Fired Pork Chop, Pollo Burger, Gambas Al Carbon.	90	355

ALBARIÑO

Springfield Robertson			90 350
Citrus, green apple, saline minerality. Pairing: Ostra Criolla, Ceviche, Gambas Al Carbon.			
Newton Johnson			170 670
Upper Hemel-en-Aarde Valley Petrichor, jasmine, pear and apricot. Pairing: Ostra Criolla, Pescado a la Parrilla, Mejillones.			

CHENIN BLANC

Babylonstoren Chenin Blanc			80 310
Simonsberg-Paarl Fruit, honeyed undertones, bright acidity. Pairing: Peri Peri Chicken Thighs, Coal-Fired Pork Chop, Croquettes.			
Rijk's Family Vineyards			80 310
Stellenbosch Green apple, honeycomb, lanolin textures. Pairing: Coal-Fired Pork Chop, Pollo Frito, Peri Peri Chicken.			
Danie Junior Bush Vine			85 340
Stellenbosch Ripe quince, pineapple and beautifully ripened stone fruit. Pairing: Ceviche, Capri Parrilla, Pollo Burger.			
Arendsig Chenin Blanc			150 590
Robertson Pear, quince, bright crisp acidity. Pairing: Pollo Frito, Pollo Burger, Capri Parrilla.			
Zevenwacht Z Collection			165 655
Stellenbosch Mandarin, lime, nectarine, subtle oak spice; tight mineral, saline finish. Pairing: Gambas Al Carbon, Pescado a la Parrilla, Pollo Frito.			
Donkiesbaai Steen			185 735
Swellendam Zesty citrus, floral notes, crisp finish. Pairing: Mejillones, Calamares, Gambas Al Carbon.			
Keermont Riverside Chenin Blanc			315 1245
Stellenbosch (Old Vine Project, planted 1971) From the oldest Chenin block on the estate. White flowers, ripe stone fruit, marzipan, light citrus rind; gentle natural acidity and buttery texture. Pairing: Coal-Fired Pork Chop, Pescado a la Parrilla, Charcuteria y Queso.			

RIESLING

Sutherland Riesling		320
Elgin Aromas of orange blossom and lime; the palate shows flavours of white peach. Pairing: Peri Peri Chicken Thighs, Pollo Frito, Pescado a la Parrilla.		

OTHER WHITE VARIETALS

Babylonstoren Semillon			115 450
Simonsberg-Paarl Rich texture, lemon curd, beeswax and white blossom; subtle oak frame. Pairing: Pescado a la Parrilla, Coal-Fired Pork Chop, Charcuteria y Queso.			
BlankBottle Kortpad Kaaptoe Fernão Peres			145 580
Swartland Creamy texture, chamomile tea, apricot and citrus. Pairing: Pollo Frito, Mejillones, Calamares.			
Jordan Assyrtiko			175 700
Stellenbosch Mineral-citrus, crisp salty edge. Pairing: Calamares, Pescado a la Parrilla, Mejillones.			

RED BLENDS

Danie Junior Red			70 250
Stellenbosch Bold red fruit, beautiful earthiness. Pairing: Sirloin, Ribeye, Tomahawk.			
Beaumont Raoul's Red			110 425
Bot River Walker Bay Bramble, plum, spice; smooth, Shiraz-led blend. Pairing: BAH Burger, Choripán Mixto, Champiñones.			
Stellenbosch Reserve Van Der Stel			125 490
Stellenbosch Cassis & blueberry, tobacco leaf, spices & mocha. Pairing: BAH Burger, Choripán Mixto, Lamb Riblets.			
Babylonstoren Babel			135 525
Simonsberg-Paarl Mulberry, plum, spice, vanilla, dark chocolate. Pairing: Sirloin, BAH Burger, Choripán Mixto.			
Afrikaans Red Blend			140 560
Stellenbosch Red currant, dark chocolate, black cherry, pepper and tobacco leaf. Pairing: BAH Burger, Choripán Mixto, Lamb Riblets.			
Saint Cosme Côtes du Rhône			145 575
France Garrigue, red fruit, spice. Pairing: Lamb Riblets, Choripán Mixto, Picanha.			
Doolhof Bloedklip Limietberg Blend			155 620
Wellington (Limietberg) Bordeaux-style blend; cassis, dark plum, cedar, firm tannin. Pairing: Sirloin, Lamb Riblets, BAH Burger.			
Cavalli Warlord			165 660
Stellenbosch Plum and blackcurrant with spice & chocolate. Pairing: Sirloin, Lamb Riblets, BAH Burger.			
Donkiesbaai Suiderkruis			185 735
Swellendam Smoked meat, spices, chocolate, pepper, forest floor. Pairing: Choripán Mixto, Picanha, BAH Burger.			
Anthonij Rupert Optima			195 790
Franschhoek Dark fruitcake, black cherry, baking spice. Pairing: Lamb Loin Chops, Côte de Boeuf, Tomahawk.			
Iona One Man Band			200 790
Elgin Syrah-led blend; dark fruit, cured meat, organic / biodynamic by Rozy Gunn. Pairing: Ribeye, Picanha, Choripán Mixto.			
Rust en Vrede Estate			210 825
Stellenbosch Rich cassis, cherry, spice and chocolate. Smooth, refined, well balanced. Pairing: Picanha, Ribeye, Pistola.			
Neil Ellis Rodanos			255 1015
Stellenbosch Dark fruit, spice, structured. Pairing: Ribeye, Lamb Riblets, Oxtail.			
Boschendal Black Angus			310 1230
Stellenbosch Blackcurrant & dark berry, cedar spice, oak. Pairing: Fillet, Pistola, Tomahawk.			
Babylonstoren Nebukadnesar			435 1730
Simonsberg-Paarl Flagship Bordeaux blend (Cab Sauv, Merlot, Cab Franc, Petit Verdot, Malbec); black-currant, tobacco, intense undertones – 18 months in oak. Pairing: Tomahawk, Côte de Boeuf, Prime Rib.			
De Toren Fusion V			450 1790
Stellenbosch Dark cherry, plum, cedar, spice & silky tannins. Pairing: Côte de Boeuf, Tomahawk, Picanha.			
Eisen & Viljoen Red Blend			520 2074
Franschhoek Polished red blend; ripe black cherry, spice, smooth oak. Pairing: Lamb Loin Chops, Côte de Boeuf, Charcuteria y Queso.			
MR de Compostella			4300
Stellenbosch Premium Bordeaux-style blend; black fruit, espresso, layered tannins. Pairing: Tomahawk, Côte de Boeuf, Prime Rib.			
De Toren Book XVII			12250
Stellenbosch Cherry, blackberry, tobacco, nutmeg & vanilla. Pairing: Tomahawk to share, Côte de Boeuf, Prime Rib.			

PINOT NOIR



La Brune Sense of Place Elgin Raspberry, cherry, earthy herbal undertones. Pairing: Pescado a la Parrilla, Champiñones, Peri Peri Chicken.	300 1180
Restless River Klein Hemel Upper Hemel-en-Aarde Plum, wild strawberry, rose petal and subtle wood spice. Pairing: Champiñones a la Parrilla, Pescado a la Parrilla, Peri Peri Chicken.	325 1300
Tesselaarsdal Pinot Noir Hemel-en-Aarde Ridge Sour cherry, raspberry, cloves and baking spice; an elegant, age-worthy expression of the Ridge – 10th vintage. Pairing: Champiñones a la Parrilla, Peri Peri Chicken, Pescado a la Parrilla.	405 1630
Cirrus Hemel-en-Aarde Raspberry, strawberry, fennel, white pepper, forest floor. Pairing: Champiñones a la Parrilla, Peri Peri Chicken, Pescado a la Parrilla.	410 1650
Storm Vrede Elgin Earthy elegance with bright red fruit and floral lift. Pairing: Pescado a la Parrilla, Champiñones a la Parrilla, Peri Peri Chicken.	410 1650

GRENACHE, CINSAULT & MOUVEDRE

Stellenbosch Reserve Stadsaal Cinsault Stellenbosch Fresh red fruit, floral. Pairing: Pollo Burger, Capri Parrilla, Pollo Frito.	105 415
Donkiesbaai Cinsault Swellendam Bright red fruit with floral lift. Pairing: Pollo Frito, Capri Parrilla, Pollo Burger.	180 705
Donkiesbaai Grenache Noir Swellendam Sour cherry, fynbos, sweet liquorice, strawberry, cranberry and cinnamon. Pairing: Lamb Riblets, Pollo Burger, Choripán Mixto.	190 750
Sutherland Lisa Grenache Swartland Roses, ripe raspberries, cinnamon, nutmeg. Pairing: Coal-Fired Pork Chop, Lamb Riblets, Choripán Mixto.	195 755

CABERNET FRANC & PETIT VERDOT

Beaumont Ariane Cabernet Franc Bot River, Walker Bay Medium weight, fine grain tannins, black fruit & spice perfume. Pairing: Fillet, Lamb Loin Chops, Sirloin.	190 740
Sutherland Emily Petit Verdot Swartland Bold dark fruit, spice. Pairing: Tomahawk, Côte de Boeuf, Lamb Loin Chops.	240 940
Keermont Pondokrug Cabernet Franc Stellenbosch (Single Vineyard, 380m elevation) Bright red cherry fruit, cloves and classic bell pepper character; tight chalky tannins and a long, succulent, dry finish. Pairing: Fillet, Lamb Loin Chops, Côte de Boeuf.	315 1245

NOTEWORTHY WHITE BLENDS



Neil Ellis Op sy Moer Stellenbosch Citrus zest, quince, apple; creamy finish. Pairing: Coal-Fired Pork Chop, Pollo Burger, Champiñones a la Parrilla.	435
Keermont Terrasse Stellenbosch Spring flowers, ripe apricot, citrus, barley hints. Pairing: Charcuteria y Queso, Peri Peri Chicken, Pollo Burger.	150 590
BlankBottle Moment of Silence Wellington Stone fruit, poached pear, quince and ginger with a mineral core. Pairing: Coal-Fired Pork Chop, Charcuteria y Queso, Champiñones.	230 920
Beaumont Family Wines New Baby Bot River, Walker Bay Chenin, SB, Colombar blend; barrel-matured, creamy texture. Pairing: Pescado a la Parrilla, Peri Peri Chicken, Coal-Fired Pork Chop.	265 1045

ROSÉ



Zandvliet Syrah Rosé Paarl Red berry, salmon-pink, herbal lift. Pairing: Choripán Mixto, Lamb Riblets, Pollo Burger.	215
Jordan Dry Rosé Stellenbosch Strawberry-driven, crisp, dry. Pairing: Charcuteria y Queso, Gambas Al Carbon, Capri Parrilla.	85 320
Babylonstoren Mourvèdre Rosé Simónsberg-Paarl Salmon-pink; rose petals, pomegranate, watermelon, fresh raspberry. Official Rosé of the RHS Chelsea Flower Show. Pairing: Capri Parrilla, Ensalada de Gambas, Calamares.	110 420
Minuty M Rosé Provence France Yellow grapefruit, white currant, blood orange, fresh raspberry, hints of orange blossom and honeysuckle. Pairing: Capri Parrilla, Ensalada de Gambas, Pollo Burger.	175 700
Clos Cantenac L'Exuberance Merlot Rosé Bordeaux, France Lemon, raspberry, crisp and refreshing. Pairing: Ensalada de Gambas, Capri Parrilla, Calamares.	215 845

RED WINE

TEMPRANILLO



Baleia Tempranillo Cape South Coast Cherry, leather, spice. Pairing: Choripán Mixto, Lamb Loin Chops, Picanha.	205 805
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CABERNET SAUVIGNON

Boschendal Stellenbosch Ripe black cherry, cassis, cigar box, spices. Pairing: Sirloin, BAH Burger, Lamb Riblets.	 	165 650
Babylonstoren Cabernet Sauvignon Simonsberg-Paarl Blackcurrant, new leather, wood spice and white pepper; velvety mouth-feel and long finish. Pairing: Sirloin, Ribeye, Lamb Loin Chops.		175 695
Rust en Vrede Estate Stellenbosch Black cherry, cassis, blueberry, liquorice, sandalwood, structured tannins. Pairing: Ribeye, Pistola, Lamb Loin Chops.		215 850
Leeu Passant Franschhoek Blackberries, mulberry leaf, dried thyme. Pairing: Lamb Loin Chops, Fillet, Ribeye.		1030
Boekenhoutskloof Franschhoek Brambles, mulberries, dark cherries, cassis. Pairing: Tomahawk, Prime Rib, Lamb Loin Chops.		300 1195
Rust en Vrede (Magnum) Stellenbosch Black cherry, cassis, blueberry, liquorice, sandalwood, tobacco and nutmeg. Pairing: Tomahawk to share, Côte de Boeuf, Prime Rib.		1405
Stark Condé Stellenbosch Stellenbosch Cassis, graphite, structured tannins. Pairing: Côte de Boeuf, Tomahawk, Lamb Loin Chops.		475 1890

PINOTAGE

Doolhof Mountain Range Wellington (Limietberg) Dark chocolate; rich black fruit, almonds, and black cherries. Pairing: BAH Burger, Choripán Mixto, Pollo Frito.	 	305
Rijk's Family Vineyards Stellenbosch Cherries, plums, blackberries, spice. Pairing: Lamb Riblets, Choripán Mixto, BAH Burger.		95 385
Olifantsberg Bredekloof Plum, strawberry, spice, dark cherry, mulberry & vanilla. Pairing: Oxtail, Coal-Fired Pork Chop, Lamb Riblets.		140 550
Arendsig Pinotage Robertson Mulberry, smoky spice, soft red fruit. Pairing: Choripán Mixto, BAH Burger, Lamb Riblets.		145 570
The Bernard Series Bush Vine Stellenbosch Black fruit, smoked meat, truffle hint. Pairing: Ribeye, Pistola, Champiñones a la Parrilla.		145 580
Beaumont Jackal's River Bot River, Walker Bay Red berries, plums, mulberries with spice, fine tannins; medium-bodied, elegant, balanced. Pairing: Picanha, Lamb Riblets, BAH Burger.		165 650
Steytler Paarl Plum, blackberry, cherry, mocha, chocolate, spice. Pairing: Oxtail, Picanha, Lamb Loin Chops.		360 1430
Beyerskloof Diesel Stellenbosch Intense dark fruit, chocolate hints. Pairing: Tomahawk, Côte de Boeuf, Picanha.		845 3375

SYRAH / SHIRAZ

Fairview Paarl Black pepper, red berries, plum. Pairing: BAH Burger, Choripán Mixto, Lamb Riblets.	 	325
Jordan Prospector Shiraz Stellenbosch Peppered charcuterie, chipotle, red fruits. Pairing: Choripán Mixto, BAH Burger, Peri Peri Chicken.		125 500
Arendsig Shiraz Robertson Black pepper, dark berries, savoury spice. Pairing: Choripán Mixto, BAH Burger, Lamb Riblets.		140 550
Beaumont Dangerfield Bot River, Walker Bay Spicy fruit and pepper on the nose; berry fruit flavours with fine ripe tannins; full yet elegant. Pairing: Choripán Mixto, Lamb Riblets, Picanha.		145 575
Babylonstoren Shiraz Simonsberg-Paarl Dusty blackberries, spiced plum, espresso bean and bramble fruit; black and red peppercorns with mineral lift. Pairing: Ribeye, Choripán Mixto, Picanha.		190 755
Baleia Limitados Amphora Cape South Coast Graphite, fynbos, blueberries. Pairing: Lamb Riblets, Picanha, Bife Carpaccio.		190 755
Rust en Vrede Syrah Stellenbosch Dark berries, violets, vanilla, dark chocolate. Pairing: Ribeye, Pistola, Oxtail.		230 915
Anthonij Rupert Syrah Franschhoek Fynbos, blackberry, plum, vanilla, violets. Pairing: Ribeye, Picanha, Lamb Loin Chops.		275 1080
Keermont Topside Syrah Stellenbosch (Single Vineyard, 350m, West-facing) Dark plums, cherries, wildflowers and white pepper; elegant tannin structure, ripe red fruit, wild herbs – a long, tight, dry finish. Pairing: Ribeye with Peppercorn & Brandy reduction, Côte de Boeuf, Lamb Loin Chops.		315 1245
Kershaw Elgin Syrah (Clonal Series) Elgin White pepper, blackberry, cool-climate finesse. Pairing: Ribeye with Peppercorn & Brandy reduction, Lamb Loin Chops, Côte de Boeuf.		450 1790

MERLOT

Bosman Generation Wellington Ripe cherries and mulberries, followed through with hints of earthiness and plums. Pairing: BAH Burger, Croquettes, Pollo Burger.	 	295
Stellenbosch Reserve Kweekskool Stellenbosch Plums, blackberries, mulberries, hints of rhubarb, rosemary. Pairing: Coal-Fired Pork Chop, Fillet, Champiñones a la Parrilla.		105 415
Thelema Stellenbosch Red cherries, luscious plum. Pairing: Fillet, Coal-Fired Pork Chop, Champiñones.		120 485
Keermont Merlot Stellenbosch Spicy red fruit, cinnamon, dried herbs and mixed berries; classical elegant palate of dark plum, cherry and vanilla – fine tannins and a long savoury finish. Pairing: Fillet, Coal-Fired Pork Chop, Champiñones a la Parrilla.		165 660

MALBEC

Pandemonium Dandelion Malbec Paardeberg Black cherry, ripe berry, plum, hints of olive; supple structure. Pairing: Prime Rib, Picanha, BAH Burger.	 	100 390
Paul Wallace Black Dog Malbec Elgin Plum, dark chocolate, supple tannins. Pairing: Sirloin, Picanha, BAH Burger.		160 630
BlankBottle Jaa-Bru Stellenbosch Red cherries, luscious plum, juicy, dark chocolate. Pairing: Picanha, Fillet, Pistola.		195 750
Doolhof Bloedklip Malbec Wellington (Limietberg) Rich, structured Malbec with dark fruit and elegance. Pairing: Tomahawk, Côte de Boeuf, Pistola.		2500