

SNACKS

Gordal Olives	80
Vinegar and olive oil marinated olives, lemon rind, chilli, bay leaf	
Croquettes	105
Beef & potato croquettes, sweet mustard aioli	
Tuétano con Pan	120
Roasted bone marrow, garlic butter, grilled sourdough	
 Storm Vrede Pinot Noir	100/glass
Pan-Fried Biltong & Cheese	185
Pan-seared biltong, SSS sauce, baked camembert, toasted bruschetta and rosemary smoke	
 Rijks Pinotage	115/glass

ENTRADAS FRÍAS
(Cold Tapas)

Carne Tartaro	110
Beef tartare, brioche, black garlic, truffle aioli, jalapeño	
 Stellenbosch Kweekskool Merlot	120/glass
Ensalada de Gambas	195
Sweet prawn, baby spinach, grana padano, truffle dressing	
 Springfield Albariño	100/glass
Capri Parrilla	160
Fior di latte, tomato, basil, EVO, aged balsamic, bruschetta	
 Rijks Chenin Blanc	90/glass
Ostra Criolla	135
Fresh oyster, salsa criolla	
 Simonsig Kaapse Vonkel MCC	85/glass
Ceviche	185
Salmon, aji, avocado, sesame, cucumber, spring onion	
 La Brune Sauvignon Blanc	90/glass
Charcutería y Queso (Charcuterie Board)	295
Coppa ham, salami, morcilla, mortadella, chevre, gruyere, dulce latte, camembert,ciabatta, mustard, pickles, preserves	
 Keermont Terrasse	165/glass
Bife Carpaccio	185
Thinly sliced raw beef fillet, arugula, mushroom, grana padano, house ranch, lemon, EVO, capers	
 Stellenbosch Cinsault	120/glass

To maintain the chef’s intent and quality, no substitutions or half-size and Our steaks taste best rare to medium, well-done is available but ordered at your own risk due to wood-fire cooking.

If you have any allergies or dietary requirements, please let your waitron know.

ENTRADAS CALIENTES

(Hot Tapas)

Calamares	175
Fried tubes & tentacles, sauce limone, prego-ponzu	
 Simonsig Kaapse Vonkel MCC	85/glass
Mejillones	175
Fire roasted mussels, pancetta, rojo, crème fraîche	
 Cavalli Chardonnay	135/glass
Pollo Frito	160
Crispy chicken, chipotle, ranch, green aioli	
 Stellenbosch Stadsaal Cinsault	120/glass
Gambas Al Carbon	165
Shell-on prawns grilled over hardwood coals, smoked butter, chilli emulsion lemon and parsley, on Rojo	
 Springfield Albariño	100/glass
Choripán Mixto	165
Grilled ciabatta, wood-fired chorizo & beef mix, chimichurri verde, salsa criolla, rocket, cheese smothered	
 Stellenbosch Cinsault	120/glass



BURGERS A LA PARRILLA

All burgers served with chipeligas and spicy ketchup

BAH Burger	195
250g parrilla beef patty, smoked bacon, grilled onion, provolone, chimichurri mayo and rocket	
 Rijks Pinotage	115/glass
Pollo Burger	175
Crumbed chicken breast, avocado crema, jalapeño, lettuce and lime aioli	
 Babylonstoren Viognier	100/glass
Gaucha Burger	195
250g parrilla beef patty, fried egg, chimichurri, grilled onion and provolone	
 Rust & Vrede Estate Red	240/glass

PARRILLA SIGNATURES

Lamb Riblets	180
Grilled ribs, roasted pepper dressing, charred spring onion	
 Rijks Pinotage	115/glass
Coal-Fired Pork Chop	275
Apple purée, celery salad, mustard	
 Stellenbosch Kweekskool Merlot	120/glass
Pescado a la Parrilla 450g	395
Fire Roasted Baby Kingklip, Peri Lemon Butter Monty, Herbs, Served with a Fresh Salad	
 Springfield Albariño	100/glass
Lamb Loin Chops	425
Roasted garlic lamb chops, caramelised shallot purée, Pimientos Asados	
 Rust & Vrede Estate Red	240/glass
Oxtail (to share)	385
Slow Cooked and Finished on the Wood Fired Parrilla Grill, topped with our Home-made Teriyaki Sauce and Rojo	
Peri Peri Chicken Thighs 250g	215
Peri Peri Chicken Thighs, Sundried Tomato, Lemon Spinach, Baby Potato & Onion, Fresh Herbs	
Risotto Parmesano (V)	185
Tomato Reduction, Black Garlic, Smoked Tomato, Olives, Porcini Caramel	

SIDES

Chipeligas	35
Fries, spicy ketchup, aioli	
Parrilla Mash	45
Smoked butter, provolone, garlic	
Fire Roasted Vegetables	45
Butternut, sweet potato, baby marrow, red onion	
Corn Ribs	70
Smoked paprika, garlic, herbs	
Ensalada	35
Tomato, cucumber, olives, feta, lemon dressing	
Champiñones a la Parrilla	85
Grilled mushrooms, garlic butter, herbs, smoked salt	

SAUCES

All sauces 48

Chimichurri | Peppercorn & Brandy | Aji
Lamb Drippings | Beef drippings | Anticucho
Cheese Sauce | Hot Honey & Garlic

BUTTERS

All Butters 45

Lime & Ancho Chile | Hot Honey Garlic
Truffle | Roasted Garlic & Herb

BIFE

(Beef)

Only AAA-grade, Grain-fed Beef. Expertly-aged 28 days and grilled on our wood-fired parrilla for a smokey aroma, charred crust and full flavour. All Beef Steaks are served with Fresh Green Salad or Crisps.

Fillet	255	345
Garlic, Thyme, Butter, Maldon Salt, Pepper	250g	350g
 Rust & Vrede Cabernet	250/glass	
Sirloin	215	285
Chimichurri Rojo & Chimichurri Verde	250g	350g
 Rijks Pinotage	115/glass	
Ribeye	395	
Fragrant Peppercorn & Brandy Reduction, Portobello Mushroom, Charred Spring Onion		
 The Bernard Series Pinotage	170/glass	
Tomahawk (to share)	850	
Black Garlic, Puré de Patatas, Truffle Butter. Best when done Medium Or Medium Rare		
 Rust & Vrede Estate Red	240/glass	
Picanha	325	
Corn Caponata, Chimichurri, Lemon dressed Herbs		
 Beaumont Dangerfield Shiraz	240/glass	

PRIME CUTS

Inquire with the waiter to show you our selection All served with Cryo fries OR Ensalada OR Smoked Vegetables OR Parrilla Mash

Pistola (Sirloin on the Bone)	650g	SQ
Bone-in sirloin grilled over the parrilla, delivering bold beef flavour with a juicy centre and charred crust		
 Rijks Pinotage	115/glass	
Côte de Boeuf 800g		SQ
Bone-in ribeye, deeply marbled and grilled over the parrilla for exceptional flavour and tenderness		
 Rust & Vrede Cabernet Sauvignon	250/glass	
Prime Rib 700g		SQ
Slow-roasted and finished over the parrilla, delivering a juicy centre with a caramelised crust		
 Rust & Vrede Estate Red Blend	240/glass	

bah

PARRILLA

FINESSE • FIRE • FLAVOUR
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