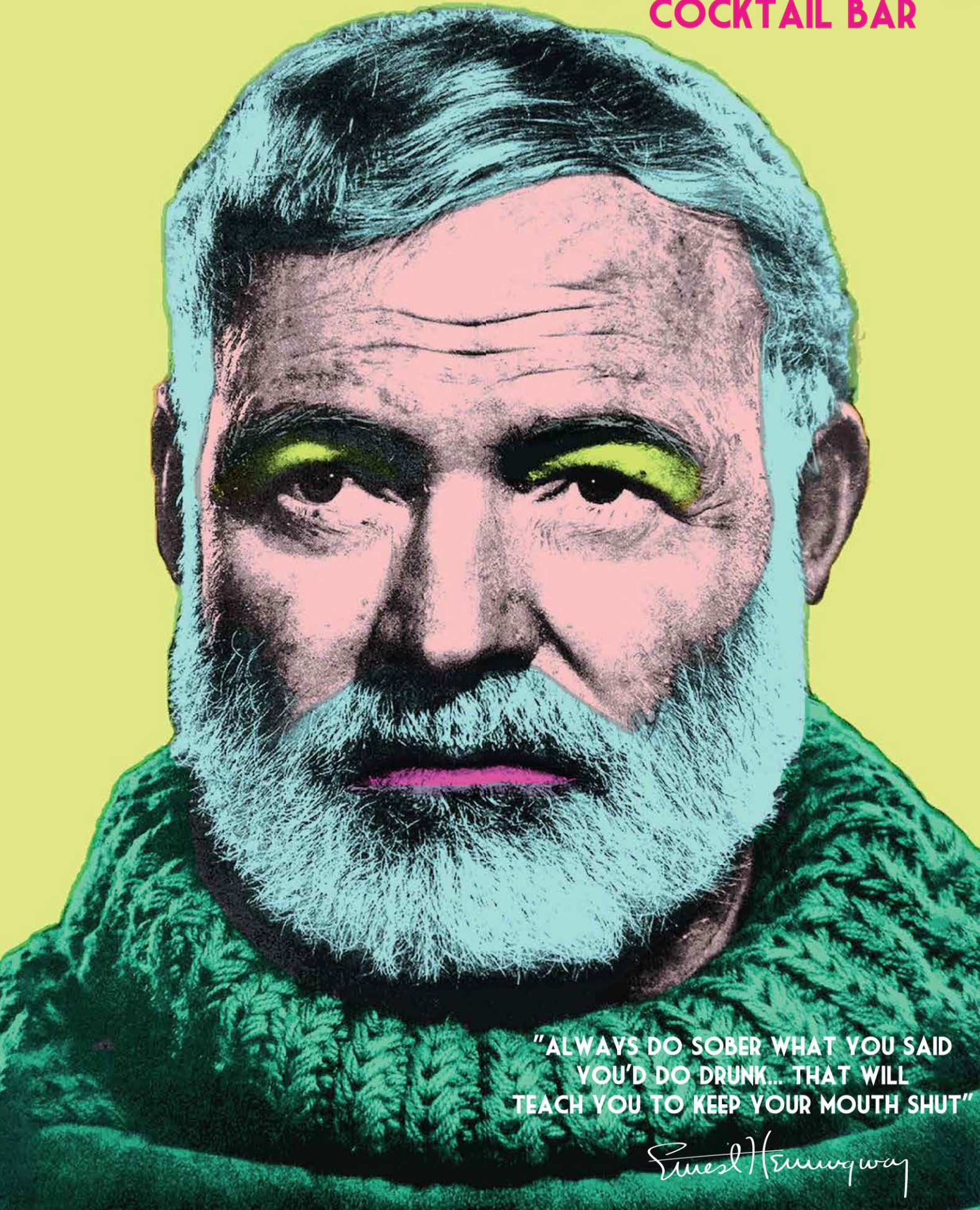


Hemingway

COCKTAIL BAR



"ALWAYS DO SOBER WHAT YOU SAID
YOU'D DO DRUNK... THAT WILL
TEACH YOU TO KEEP YOUR MOUTH SHUT"

Ernest Hemingway

HEMINGWAY MENU

BURGERS

- Beef Burger** R125
Pure Sirloin Beef Patty served on a toasted bun with Chips
- Chicken Burger** R125
Grilled Free Range Chicken Breast served on a toasted bun with Chips
- Diablo Rum Burger** R185
2 Pure Sirloin Beef Patties topped with Jalapenos, Emmenthal & Bacon, served on a toasted bun with Rum Sauce and Chips
- Vegetarian Burger** (V) R95
Butternut based patty served on a toasted bun with Chips

ENSALADA

- Maple Bacon & Butternut Salad** R148
With Rocket & Baby Leaves, Smoked Cherry Tomatoes, Toasted Almonds, Toasted Pumpkin seeds, Goats Cheese, Dukkha, drizzled With Orange, Honey & Mustard Dressing
- Plantation Salad** (V) R145
Smoked Pineapple, peppers, Coriander, Strawberries, Corn, Peppadews & Red Onion on a bed of Baby Leaves drizzled with Honey & Mustard Dressing
- Add Feta R22
- Smoked Salmon Trout Salad** R178
With Pickled Cucumbers, Cream Cheese Ball, Radish, Crispy Capers, Peppadews, Spring Onion & Melba Toast. Drizzled with Asian Dressing

FROM THE SMOKE HOUSE

- Cuban Pulled Beef Baguette** R165
Toasted, served with Emmenthal, pickles, Coleslaw & Chips
- Mojo Pulled Pork Baguette** R165
Slow smoked pork with Mojo sauce, Emmenthal, Pickles, Coleslaw & Chips on a Toasted Baguette
- Smoke House Platter for Two** R875
A feast of Smoked Brisket, Pork Belly Ribs, Mojo Pulled Pork, Miso Smoked Chicken, Smokey Frijoles Refritos, Cuban Breads, Chips & Coleslaw

SEAFOOD

- Paella for One** R225
Calamari, Line Fish, Prawns, Mussels, Chicken, Chorizo and Peas, tossed in Spiced Rice & squid Tentacles
- Cape Calamari** R178
Deep Fried Calamari, Served with Chips or Rice & a Tartare Sauce
- Hemingway Platter for Two** R1485
Mussels, Crayfish, Prawns, Calamari, Line Fish, Paella & Salad
- Without Crayfish R950
- 12 Grilled Prawns** R328
Served on a Skewer & drenched in Lemon Butter Sauce Served with Chips or Rice

PLATA DE TAPAS

- Cuban Breads** R65
Served with Salsa & Lime Mayo
- Mussels** R72
In a Creamy White Wine & Garlic Sauce Served with Cuban Bread
- Soul in a Bowl** R75
Peri-Peri Chicken Livers Served with Cuban Bread
- Nachos Tradicionales** R78
Classic Cheesy Nachos Served with Avo & Salsa
- Add Extra Chicken R50
- Chilli Poppers** R76
Jalapenos Stuffed with Cheese & Sweet Chilli Sauce
- Portuguese Sardines** R72
served on a Cuban Flatbread drizzled with Salsa Verde with Salsa
- Riblets** R89
Succulent Pork Belly Ribs Smothered in a Honey, Soy and Ginger Sauce.
- Roasted Vegetable Platter** (V) R295
Baba Ghanoush filled Roasted Peppers, Spring Rolls, Smoked Brinjals & Roasted Baby Onions, topped with Basil oil
- Add Extra Chips R45
- Add Cajun Chicken R50

WHITE WINES

	Glass	Bottle
Steenberg Sauvignon Blanc	78	335
Franschhoek Cellars Sauvignon Blanc		225
Boschendal 1685 Chardonnay	70	285
Haute Cabriere Unwooded Chardonnay		195
Franschhoek Cellars Chenin Blanc	65	225
Spier Signature Chenin Blanc		195
Spier Good Natured Organic Sauvignon Blanc		275

RED WINES

Franschhoek Cellars Merlot	70	245
Steenberg Merlot		485
David Finlayson Berry Box Merlot		265
Zandvliet Shiraz	75	305
Spier Signature Cabernet Sauvignon	65	268
Brampton Cabernet Sauvignon		205
Steenberg Five Lives Blend		465
Spier Good Natured Organic Cabernet/Shiraz		275

BLUSH WINES

Gorgeous Chardonnay/Pinot Noir	60	235
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MCC & CHAMPAGNE

Baglietti no7 Organic Prosecco Rose	82	375
Steenberg Sparkling Sauvignon Blanc		395
Boschendal Brut NV		365
Steenberg 1682 Chardonnay MCC 1500ml		890
Moet & Chandon		1550
Louis Roederer Christal 2014		18500

RUM

Havana 3 Year	25
Havana Especial 5 Year	28
Havana 7 Year	34
Don Papa	45
Red Heart Rum	22
Cachaca 51	45
Stroh Rum	45

WHISKEY

Ballantines	24
The Glenlivet Founder's Reserve	49
Chivas Regal XV	52
Jameson	36
Jameson Caskmates Stout Edition	38
Bells	24
Jack Daniels	32
Woodford Reserve Bourbon	49
Woodford Reserve Rye	51
Southern Comfort Black	25

TEQUILA

Olmeca Altos Repasado	42
Avion Repasado	72
Olmeca Black Edition/Repasado	30
Rooster Rojo Repasado/Blanco	42
Olmeca Blanco	28

WHITE SPIRITS

Absolut Blue/Watermelon	30
Absolut Grapefruit	30
Inverroche Amber	45
Beefeater Dry	28
Beefeater Pink	28
Beefeater Blood Orange	28
Malfy Arancia	40
Stolichnaya Vanilla	26

APERITIFS

Campari	32
Aperol	35
Martini Dry/Rosso	18
Avena Amaro	36
Aperol Spiritz	125
Absinthe	65

COGNAC & BRANDY

Klipdrift	22
Martell VS	50
Hennessy VS	60
Buisquit Dubouche VSOP	75

BEERS AND CIDERS

Amstel Lager	36
Heineken	39
Windhoek Lager	38
Heineken Non-Alcoholic	39
Sol	42
Strongbow Gold	42
Strongbow Red	42
Hunters Dry	40
Hunters Chilled Non-Alcoholic	40
Savanna Dry	45
Savanna Light	45

BEERS ON TAP

	330ml	500ml
Amstel Lager	32	48
Heineken/Silver	38	54
Windhoek Lager	35	50
CBC Lager	32	47
CBC Amber Weiss	37	55
CBC Light Lager	32	47

COLD BEVERAGES

Coke, Coke Zero, Dry Lemon, Lemonade,Sodawater, Ginger Ale,	
Pink Tonic, Tonic Water	24
Tomato Cocktail	45
Still Water 750ml	35
Sparkling Water 750ml	35
Appletizer, Red Grapetizer	32
Red Bull, Red Bull Watermelon	45
Cordials	8
Juice Orange, Pineapple, Cranberry	35
Rock Shandy	42
Lipton Ice Tea	35

COCKTAILS

CLASSIC MOJITO

Havana Club Anejo 3 year old muddled with fresh lemon slices, pure cane sugar and torn mint leaves churned, unstrained with crushed ice and charged with soda

MARGARITA

Olmea Blanco, Butlers Triple Sec & Lime

LONG ISLAND ICED TEA

Olmea Blanco, Butlers Triple Sec, Havana Club Anejo 3, Vodka & Beefeater Gin

PINA COLADA

Havana Club Anejo 3. Pineapple juice & Coconut Cream

CAMOKIWI

Beefeater Gin, Kiwi & Mint

MANGO & CHILLI MOJITO

Havana Club Anejo 3, Mango, Chillies, Lemon & Mint

CAPE TO CUBA

Beefeater Gin, Butlers Blue Curacao, Peach Schnapps, Havana Anejo 3 & Pineapple Juice

STRAWBERRY DAIQUIRI

Havana Club Anejo 3, Strawberry Puree

CUBAN SUNRISE

Havana Club Anejo 3, Olmea Blanco, Peach Schnapps, Grenadine & Orange Juice

MAI TAI

Havana Club Anejo 7, Disaronno Amaretto, Butlers Triple Sec & Orange Juice

HIBISCUS & CRANBERRY MOJITO

Havana Club Anejo 3, Hibiscus, Mint, Lemon & Cranberry Juice

WOODFORD RESERVE RYE SOUR

Woodford Reserve Rye Whiskey, Butlers Triple Sec, Yuzu & Pineapple Juice

CAIPIRINHA

Cachaca 51, Limes, Brown Sugar & Lemon Juice

PEACHES & CREAM

Havana Club Anejo 3, Peach Schnapps, Peach Puree & Cream

CUBA LIBRE

Havana Club Especial Anejo 5, Limes & Cola

VOODOO

Vodka, Butlers Blue Curacao, Southern Comfort Black & Pineapple Juice

COSMOPOLITAN

Absolut Vodka, Butlers Triple Sec & Cranberry Juice

FRENCH 75

Hennessy Cognac, Butlers Triple Sec & Baglietti no 7 Prosecco Rose

CHERRY ON TOP

Butlers Cherry, Morello Cherry Syrup, Stolichnaya Vanilla & Cream

HAIL MARY

Vodka & Spicy Seasoned Tomato Cocktail

OLD FASHIONED

Jameson Caskmates Stout Edition, Toscello Orange Bitters, Treacle Sugar & Butlers Van Der Hum

BRANDY ALEXANDER

Hennessy Cognac, Kahlua, Frangelico, Cream & Nutmeg

WHITE RUSSIAN

Absolut Vodka, Kahlua & Cream

CLASSIC MARTINI

Beefeater Gin or Absolut Vodka, Martini Extra Dry Vermouth

ROOSTER ROJO SANTERIA

Rooster Rojo Repasado, Hibiscus, Butlers Triple Sec, Lime & Tajin

DEATH IN THE AFTERNOON *by Hemingway*

Jorgensen's Absinthe and Prosecco

NEGRONI

Campari, Beefeater Blood Orange and Martini Rosso

WATERMELON MARGARITA

Rooster Rojo Blanco, Triple Sec and Watermelon

WATERMELON GIN BULL

Beefeater Gin, Red Bull Watermelon

ESPIRITUZ ESPECIAL

83

81

89

89

92

86

85

85

87

85

84

85

85

81

89

85

79

138

79

78

79

95

79

79

98

125

82

95

75

TOT BOTTLE

Don Papa Rum

45 1350

Hampden 8 Year Rum

135 4050

Macallan 15 Year Whiskey

220 6600

A Minor Case Rye Whiskey

135 4050

Johnnie Walker Blue Whiskey

345 10350

Aviation Gin

60 1800

Grey goose Vodka

60 1800

Monkey 47

95 2850

Casamigos Mezcal Tequila

305 9150

Casamigos Blanco Tequila

295 8500

Rooster Rojo Anejo Tequila

48 1440

Se Busca Mezcal

95 2850

CIGARS



HABANA · CUBA



*Ask your waitron about availability

NOTES ON MENU:

A service fee of 15% will be added to tables of 8 or more

Cake Plate Charge R25 per person

Please inform us of any dietary requirements you may have so that we can try and accomodate them to the best of our ability

**COVER CHARGE
FOR LIVE ENTERTAINMENT
BAR CLOSE AT 2AM**

RIGHT OF ADMISSION RESERVED

*E&OE