

SUN - TUES
8AM - 3:30PM

OUR LOCAL

WED - SAT
8AM - LATE

BREAKFAST TILL 12

CREAMY CHICKEN LIVERS ON TOAST / 130

Free range chicken livers and a poached egg on your choice of toast.

ARNOLD BENNETT / 125

An open-faced omelette with creamy poached haddock and parmesan on your choice of toast.

EGGS FLORENTINE / 120

Poached eggs on a bed of wilted baby spinach, topped with hollandaise on your choice of toast.

ANCHOVY TOAST / 95

Anchovy butter with two poached eggs on your choice of toast.

MR RALPHS / 120

Baby spinach and danish feta folded into scrambled eggs topped with dukkah on your choice of toast.

HEALTHY VIBES / 115

Greek yoghurt, honey, fresh fruit, gluten free quinoa granola and berry compote.

DAY VIBES TILL 3:30

CHEESE TOASTIE / 95

Mature cheddar and tomato toasted on your choice of bread.

EGG MAYO SLICE / 70

Free Range eggs with mayo topped with mixed leaves.
+ Make it spicy with Shayno's famous chilli.
+ crispy bacon / 25

CHICKEN MAYO SLICE / 85

Topped with chopped tomato and mixed leaves.
+ Make it spicy with Shayno's famous chilli.
+ crispy bacon / 25

SHAKSHUKA / 125

Eggs poached in an aromatic tomato and chilli sauce with chunks of creamy feta served with your choice of toast.

GREEN SHAKSHUKA / 135

Eggs poached in lemony spinach, leeks, edamame plus other greens with chunks of creamy feta served with your choice of toast.
*make it vegan

VEGAN SHAKSHUKA / 110

Chunks of cashew ricotta and aubergine in an aromatic tomato and chilli sauce served with your choice of toast. (v)

OMEGA / 135

Cream cheese topped with sliced avo, smoked trout ribbons, capers, red onion and a poached egg on your choice of toast.

REUBEN TOASTIE / 130

Pastrami, pickles, sauerkraut, whole grain mustard and emmental toasted on your choice of bread.

EGG ROLL / 110

Fried egg, bacon and mature cheddar with smokey chilli crisp on a brioche bun.

BACON TOASTIE / 135

Bacon, brie and caramelised onion toasted on your choice of bread.

MUSHROOM TOASTIE / 115

Mushroom ragu and mozzarella toasted on your choice of bread.

SMOKEY BEAN TOASTIE / 105

Beans in a smokey tomato ragu with mozzarella cheese toasted on your choice of bread.

SMASHED AVO & HUMMUS / 110

Roasted chickpeas & hummus served on two pieces of toast. (v.)
+ egg / 15

SMASHED AVO & TOMATO / 125

Roasted and fresh tomatoes with toasted almonds served on two pieces of toast. (v.)
+ egg / 15

SMASHED AVO & DANISH FETA / 120

Creamy Danish feta and green leaves served on two pieces of toast.
+ egg / 15

ADD ON'S & EXTRA'S

POACHED EGG - 15 / BACON - 25 /
AVOCADO - 25 / MATURE CHEDDAR - 20
DANISH FETA - 20 / BRIE - 25
TOAST - 12 / GLUTEN FREE TOAST - 20
SMOKED TROUT - 55 / GRILLED CHICKEN - 55
DOUBLE FRIED FRIES - 35
SMALL GREEN SALAD - 35

THIS MONTH'S SPECIALS

ORANGE SHAKSHUKA / 135
Cubed butternut, bell pepper, danish feta with turmeric, cumin and burnt coriander oil.

CREME BRULEE FRENCH TOAST / 85
Brioche slices, egg, creme patisserie with orange zest.

QUINOA BREAKFAST BOWL / 120
White quinoa, mushrooms, lemon yoghurt, hummus, one fried egg topped with spring onion, chilli crisp and petite greens.

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LUNCH FROM 12

& DINNER WED - SAT

LA MED SALAD / 120

Marinated bocconcini, slow roasted heirloom tomatoes, pickled fennel bulb, rocket topped with ciabatta croutons and our house dressing.
+ smoked trout / 55 / + grilled chicken / 55

CAESAR SALAD / 135

Cos lettuce, croutons, a poached egg, bacon, parmesan shavings and our caesar dressing.
+ smoked trout / 55 / + grilled chicken / 55

GOLDEN SALAD / 110

Tumeric quinoa with roasted butternut, carrots, yellow pepper and baby corn topped with roasted almonds and a tahini dressing.

FILLET & CHIPS / 185

Sliced fillet with herbed butter, wild mushroom sauce and chips.

FISH & CHIPS / 150

Beer battered hake, mushy peas, tartar sauce and chips.

CHICKEN LIMONE / 140

Creamy lemon sauce, capers, white wine, garlic and parsley served on wilted baby spinach.
+ Make it spicy with Shayno's famous chilli.

CAPONATA LINGUINE / 130

Tangy, salty-sweet tomato sauce with aubergine, tomatoes, capers and olives topped with grana padano and chopped parsley.
+ grilled chicken / 55

PASTA LIMONE / 150

Spaghetti with creamy lemon sauce, capers, white wine, garlic and parsley with parmesan ciabatta crumbs.
+ smoked trout / 55 / + grilled chicken / 55

OSSO BUCO / 155

Slow braised beef shin in tomato ragu served on mashed potato finished with a gremolata.

OL'S BEEF BURGER / 150

Free range beef burger with our homemade bourbon sauce, pickles and mature cheddar on a brioche bun with fries.

FRIED CHICKEN BURGER / 150

Buttermilk chicken burger with spicy jalapeño pineapple salsa, pickles and iceberg lettuce on a brioche bun with fries.

OL'S VEGGIE BURGER / 150

Falafel burger with beetroot hummus, danish feta, pickles and iceberg lettuce on a brioche bun with fries.

CAKES & THINGS

ALMOND & ORANGE CAKE - 70 / CARROT & GINGER CAKE - 65 / CHEESECAKE - 70 / FLOURLESS CHOCOLATE TORTE - 70
LEMON DRIZZLE SLICE - 50 / GOOEY CHOCOLATE BROWNIE - 55
BANANA BREAD 45 / PASTEIS DE NATA - 30

COFFEE & TEA

AMERICANO.....30 / 40	PLUNGER COFFEE FOR 1...35
CAPPUCCINO.....32 / 42	PLUNGER COFFEE FOR 2...65
FLAT WHITE.....32 / 42	ICED MOCHA.....48
LATTE.....45	ICED LATTE.....45
CORTADO.....30	ICED CHAI.....50
MACCHIATO.....28	ICED DIRTY CHAI.....55
SINGLE ESPRESSO.....22	ICED ROOIBOS.....45
DOUBLE ESPRESSO.....32	RED CAPPUCCINO.....40
HOT CHOCOLATE.....45	BABYCCINO.....16
CHAI LATTE.....50	CEYLON TEA.....25
DIRTY CHAI LATTE.....55	EARL GREY TEA.....25
FILTHY CHAI LATTE.....65	GREEN TEA.....25
IRISH COFFEE.....80	PEPPERMINT TEA.....25
CAFE MOCHA.....45	ROOIBOS TEA.....25

SUBSTITUTE MESQUITE = NO CHARGE
OAT MILK / SOY MILK / ALMOND MILK + 15
AMARULA SHOT + 14

DRINKS

JUA HARD KOMBUCHA.....55
(Contains alcohol)
CULTURE LAB KOMBUCHA....40
DRY LEMON 200ML.....20
GINGER ALE 200ML.....20
COCA-COLA 300ML.....25
COCA-COLA (ZERO) 300ML..25
SPRITE 300ML.....25
APPLETISER.....38
GRAPETISER.....38
STILL & SPARKLING 500ML..28
STILL & SPARKLING 1L.....45

FRESHLY SQUEEZED JUICE

SIMPLY ORANGE / 50

CARROT
& ORANGE / 55

CUCUMBER, PEAR,
SPINACH &
APPLE / 65

GINGER SHOT / 20

DID YOU KNOW?

WE ARE ON UBEREATS & MRD

+ CONTACT US ABOUT BOOKING FOR SPECIAL EVENTS

WHITE & ROSÉ

MISS MOLLY BRUT / BRUT ROSÉ / 85 GLS / 320 BTL

HOUSE WHITE / 65 GLS

UNFLTRD SKIN OR ROSÉ CAN / R45

FRAM CHARDONNAY / 85 GLS / 320 BTL

ALLESVERLOREN CHENIN / 70 GLS / 260 BTL

USANADOCTORS JOURNEY SAUV BLANC / 75 GLS / 280 BTL

NABYGELEGEN LADY ANNA BLEND / 75 GLS / 280 BTL

RADLEY & FINCH ROSÉ / 70 GLS / 260 BTL

BLACKWATER UNDERDOG CHENIN / 320 BTL

ADAM FUME / 360 BTL

FRAM GRENACHE GRIS / 370 BTL

CREATION ROSÉ / 320 BTL

STELLENZICHT CHARDONNAY / 240 BTL

RED

HOUSE RED / 65 GLS

NABYGELEGEN CABERNET SAUVIGNON / 75 GLS / 270 BTL

SNOW MOUNTAIN MERLOT / 85 GLS / 320 BTL

RADLEY & FINCH SHIRAZ / 70 GLS / 260 BTL

PEPPERPOT BLEND / 80 GLS / 300 BTL

SPIDER PIG ALL DAVE ALL DAY PINOT NOIR / 340 BTL

NATTE VALLEIJ CINSULT / 380 BTL

RUSTENBERG MERLOT / 320 BTL

ZANDVLIET SHIRAZ / 380 BTL

NABYGELEGEN SCARAMANGA RED / 360 BTL

~~~~~ SOUTHFIELDS HARD SELTZER 38 ~~~~~

## BEERS :)

DRAGON GINGER / 58

JACK BLACK SKELETON COAST IPA 45

JACK BLACK ATLANTIC WEISS 45 / CASTLE LITE 35

WINDHOEK DRAUGHT 38 / TAFEL 30

SAVANNAH DRY / 40

ON TAP

DEVIL'S PEAK LAGER - PINT / 50

DEVIL'S PEAK JUICY LUCY ALE - PINT / 65

# OUR LOCAL

## COCKTAILS

BLOODY MARY / 95

\* make it spicy

MIMOSA / 65

bubbly, oj

PINK MIMOSA / 65

pink bubbly, cranberry juice

FRENCH 75 / 100

Sipsmith London Dry Gin, bubbly, fresh lemon juice

SCREWDRIVER / 80

Vodka, OJ

OL'S SIGNATURE CHIPOTLE LEMON / 95

Vodka, lemon juice, lemonade, chipotle honey

OL'S SIGNATURE THYME GIMLET / 95

Sipsmith London Dry Gin, lemon juice, thyme syrup

OL'S SPRITZ / 95

Courvoisier VS, sweet vermouth, ginger ale

APEROL SPRITZ / 110

Aperol, bubbly, soda

G&T / 95

Like the name says

GIN BUCK / 90

Sipsmith London Dry Gin, ginger ale, lemon

NEGRONI / 110

Sipsmith London Dry Gin, campari, sweet vermouth

COSMO / 110

Vodka, Cointreau, cranberry juice, lime

ESPRESSO MARTINI / 125

Stoli Vanilla, Kahlua, espresso

MANHATTAN / 115

Makers Mark, sweet vermouth, bitters, cherry

OLD FASHIONED / 115

Makers Mark, bitters, simple syrup, orange

MINT JULEP / 90

Jim Beam, mint, simple syrup, splash soda

DARK & STORMY / 85

Captain Morgan, lime, ginger beer

MARGARITA / 110

El Jimador, Cointreau, lime

PALOMA / 105

El Jimador, grapefruit, lime

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## DINNER

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+ smoked trout / 55 / + grilled chicken / 55

### CAESAR SALAD / 135

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+ smoked trout / 55 / + grilled chicken / 55

### GOLDEN SALAD / 110

Tumeric quinoa with roasted butternut, carrots, yellow pepper and baby corn topped with roasted almonds and a tahini dressing.

### FILLET & CHIPS / 185

Sliced fillet with herbed butter, wild mushroom sauce and chips.

### FISH & CHIPS / 150

Beer battered hake, mushy peas, tartar sauce and chips.

### CHICKEN LIMONE / 140

Creamy lemon sauce, capers, white wine, garlic and parsley served on wilted baby spinach.  
+ Make it spicy with OL chilli

### CAPONATA LINGUINE / 130

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+ grilled chicken / 55

### PASTA LIMONE / 150

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## SNACKS

CALAMARI, CHORIZO & GREEN OLIVES...125 / CHEESE PLATE...85 / CHARCUTERIE PLATE FOR 2...180  
FOCACCIA, BUTTER AND ANCHOVY...45 / PARMESAN ARANCINI... 50  
MARINATED OLIVES...45 / WARM SPICED NUTS... 65

## COFFEE & TEA

|                          |                           |
|--------------------------|---------------------------|
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| FLAT WHITE.....32 / 42   | ICED MOCHA.....48         |
| LATTE.....45             | ICED LATTE.....45         |
| CORTADO.....30           | ICED CHAI.....50          |
| MACCHIATO.....28         | ICED DIRTY CHAI.....55    |
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| CHAI LATTE.....50        | CEYLON TEA.....25         |
| DIRTY CHAI LATTE.....55  | EARL GREY TEA.....25      |
| FILTHY CHAI LATTE.....65 | GREEN TEA.....25          |
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AMARULA SHOT + 14

## DRINKS

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| (Contains alcohol)           |
| CULTURE LAB KOMBUCHA....40   |
| DRY LEMON 200ML.....20       |
| GINGER ALE 200ML.....20      |
| COCA-COLA 300ML.....25       |
| COCA-COLA (ZERO) 300ML..25   |
| SPRITE 300ML.....25          |
| APPLETISER.....38            |
| GRAPETISER.....38            |
| STILL & SPARKLING 500ML...28 |
| STILL & SPARKLING 1L.....45  |

SPECIALS?  
ASK YOUR WAITER  
IF THE KITCHEN HAS  
ANYTHING NEW.

P.S  
WHEN THE POWER  
CUTS OUR FOOD  
MIGHT TAKE A  
COUPLE OF EXTRA  
MINUTES.

DID YOU KNOW?  
WE ARE ON UBEREATS & MRD  
+ CONTACT US ABOUT BOOKING FOR SPECIAL EVENTS