

black
bistro lounge & cocktail kitchen™



WELCOME TO

black

bistro lounge & cocktail kitchen™

Elevating the Bistro Experience:
Where Sophistication Meets Lounge
in a Cocktail Kitchen Ambiance.

GOOD
MORNING



BREAKFAST

Served with White, Brown or Rye toast

FULL BREAKFAST

Sunrise Breakfast 85
One egg, back bacon or beef sausage, grilled tomato and hash brown. Served with toast.

English Breakfast 95
Two eggs, back bacon, beef sausage, mushroom, grilled tomato and hash brown. Served with toast.

B.L.A.C.K Breakfast 165
Two eggs, bacon, beef sausage, 100g sirloin, mushroom, and grilled tomato. Served with toast.

Extras:
Crispy bacon 30
Mushrooms 35
Beef or lamb sausage 20
Chicken strips 35

Omelette 85
A three-egg omelette with three fillings of your choice. Served with toast.
Fillings:
Flaked ham, Crispy bacon, Danish Feta, Creamy mozzarella, Cheddar, Grilled haloumi, Grilled mushrooms, Tomato or Mix peppers, Calamata olives, Jalapeno or Peppadew

SOMETHING DIFFERENT
Smashed Avo on Toast 75
Zesty smashed avocado seasoned with course salt & black pepper served on a bed of fresh leafy rocket and two eggs. Topped with freshly chopped spring onion & peppadew.

Health Breakfast 139
Freshly sliced fruits, muesli and double cream yogurt drizzled with honey and topped with toasted almond flakes.

Eggs Benedict
Served on a traditional English muffin & topped with hollandaise sauce.
Crispy bacon 85
Pan fried spinach & mushroom 89
Smoked salmon & cream cheese 155

HOT DRINKS

Filter Coffee 20
Cappuccino (milk) 30
Cappuccino (cream) 32
Caffe Latte 29
Espresso 20
Espresso Grande (double) 25
Milo, Hot Chocolate, Horlicks 30
Tea (Five Roses, Rooibos) 22
Herbal Tea 30
(Earl Grey, Chamomile, etc)
Speciality Caffe 45
(Caffe Irish, Kaluah, Amaretto, Cape Velvet)



EASY EATING

BITES

Chicken Livers Spicy chicken livers pan fried and topped with napolitana and a touch of chilli. Served with a crispy panini.	79
Calamari Tender calamari & squid heads served smothered in a creamy lemon butter & chive sauce.	139
Creamy Garlic Mussels Half shelled mussels steamed in white wine combined with heavy cream, garlic, fresh lemon & coriander.	79
Garlic Cheese Rolls Portuguese roll smothered with garlic, butter & fresh chives. Topped with melted cheddar cheese.	69
Crumbed Mushrooms Golden fried crumbed mushrooms served with a homemade tartar sauce.	79
Halloumi Succulent grilled or fried halloumi served with a sweet chilli salsa.	89
Chicken Drumettes 6X Grilled chicken drumettes tossed in BBQ sauce.	95
Prawn Tempura 4X Tempura Prawn served with sweet chillies sauce.	120
Chicken and Mayo on Panini Creamy Chicken and Mayo served on crispy Panini bread Toped with fresh herb.	95

FRESH SALADS

Some salads may contain mixed Lettuce, Coriander, Rocket, Cocktail Tomato, Cucumber, Red Onion, Carrot sticks and Basil.	
Traditional Greek Salad Salad base topped with calamata olives & danish feta drizzled with olive oil & origanum.	99
Halloumi Salad Succulent grilled halloumi, avocado, & crispy garlic croutons.	135
Cajun Chicken Salad Char-grilled cajun chicken strips, freshly sliced avocado & danish feta.	129
Greco Salad Lettuce, feta, cherry tomatoes, olives, red onion & cucumber	100
Caprese Salad Layers of mozzarella & fresh tomato slices drizzled with balsamic reduction basil pesto. Served on a bed of fresh mixed herbs.	125
B.L.A.C.K Salad Char-grilled cajun chicken breast, crispy bacon bits, boiled eggs, avocado, danish feta & crispy garlic croutons.	139





PASTA

Served with a choice of Penne, Linguini or Spaghetti

Calamari & Chorizo 155
Pan fried calamari & chorizo infused with spring onion, baby spinach, garlic, chilli, lemon & chives.

Basil Pesto, Halloumi & Macadamia 115
Pan fried cherry tomatoes & halloumi, tossed with basil pesto & roasted macadamia nuts.

Fillet Di Manzo 160
Beef fillet strips pan fried with garlic, mushroom, course black pepper smothered with homemade

Seafood & Sundried Tomato 165
Tender calamari, prawn & mussels pan fried with garlic, lemon, white wine, sundried tomato and topped with cream & fresh coriander.

Creamy Pesto Chicken 140
Pan fried chicken strips, garlic, feta, cherry tomato infused with basil pesto.

Napoletana 95
Pomodoro sauce with basil.

Bolognese 160
Pomodoro Bolognese sauce with beef mince.

Frutti di mare 180
Mussels, calamari, prawns, cherry tomatoes, pomodoro sauce, garlic & chilli.

Crema Frutti di mare 180
Mussels, calamari, prawns, cherry tomatoes in a creamy white sauce, garlic & chilli.

Gamberi 170
Pomodoro sauce, prawns, garlic & fresh chilli.

BAKED PASTA

Bolognese Al Forno 170
Baked penne, pomodoro, Bolognese sauce, beef mince, mozzarella cream & Italian hard cheese.

Beef Meatballs Al Forno 170
Baked penne, pomodoro, beef mince, mozzarella cream & Italian hard cheese.

Chicken Alfredo Al Forno 170
Baked penne, chicken, cream, mushrooms, mozzarella cream & Italian hard cheese.

PIZZA

Palermo 85
Focaccia, rosemary & coarse salt.

Napoli (Margherita Pizza) 120
Mozzarella, pomodoro & basil.

Locale 160
Mozzarella, pomodoro, basil breakfast beef, avo & feta.

Caserta 160
Mozzarella, pomodoro, mushrooms, and pepperoni (salami).

Bologna 150
Mozzarella, pomodoro, beef mince & chilli.

Porto 160
Mozzarella, pomodoro, beef chorizo & fresh chilli.

Siena 150
Mozzarella, pomodoro, chicken, peppers & mushrooms.

Pisa 150
Mozzarella, pomodoro & basil with beef strips and fresh chilli.

Additional toppings to choose from:
Trio - Garlic, Chilli & Parmesan 25
Chicken 30
Spicy Mince 30
Beef Strips 50
Bacon or Ham 35
Mozzarella or Halloumi 45
Feta or Cheddar 35
Mushrooms or Olives or Jalapenos 20
Avocado 35

FROM THE BUTCHER

GRILLS

BBQ basted, pepper crust or olive oil & herb

BEEF:

T-bone 600g	285
Fillet Steak 300g	199
Tomahawk 800g	379
Sirloin on the Bone 400g	260
Rump Steak 300g	199

Beef Espetada

Rump cubes seasoned with coarse black pepper and salt. Grilled to perfection and basted with garlic butter.

LAMB:

Lamb Chops 400g	299
Lamb Ribs 600g	410

Lamb Burger

Sizzling burger topped with lettuce, tomatoes, and cheese.

PORK:

Pork Chops 400g	169
-----------------	-----

Spare Ribs

Good old-fashioned sticky BBQ spare ribs.

• 300g	165
• 600g	235
• B.L.A.C.K 900g	419

Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese	35
---	----

“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.” - **Said The Chef**

CHICKEN

“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.” - **Said The Chef**

Full Chicken	189
--------------	-----

Char-grilled full chicken basted with olive oil, lemon & herb or peri-peri.

Chicken Roulade

Tender chicken breast stuffed with feta & peppadew. Crumbed & deep fried until golden brown and topped with a creamy mushroom sauce.

Chicken Thigh Espatada	165
------------------------	-----

Deboned chicken thigh layered with onion and peppers and basted with olive oil & herb, lemon & herb or peri-peri.

Butter Chicken Curry

Cubed chicken breast pan fried and infused with masala, cream and double thick yogurt. Topped with freshly chopped coriander and served with savoury basmati rice.

B.L.A.C.K Chicken Wings	199
-------------------------	-----

Eight chicken wings flame grilled to perfection and basted with teriyaki, lemon & herb or peri-peri.

Chicken Schnitzel

Crumbed chicken breast pan-fried until golden. Served with fresh lemon and chips.



B.L.A.C.K SPECIALITY

“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.”
- **Said The Chef**

Portuguese Steak	199
------------------	-----

Aged rump steak char-grilled to perfection and dressed with our homemade portuguese sauce. Topped with garlic grilled mushrooms & one fried egg.

Oxtail	340
--------	-----

Slow cooked oxtail served with creamy mashed potato.

Lamb Shank	395
------------	-----

Oven roasted lamb shank smothered with a homemade red wine jus.

Brazilian Rump	189
----------------	-----

Rump steak cut into strips and grilled to perfection topped with a garlic, brandy, paprika butter.

PAN FRIED STEAK

(300g Rump steak pan fried with butter)

Brandy & Green Peppercorn	215
---------------------------	-----

Flambéd with brandy and topped with heavy cream & green peppercorns.

Blue Cheese & Crispy Bacon	259
----------------------------	-----

Pan fried steak prepared in a creamy sauce & infused with blue cheese & topped with crispy bacon bits.

Mushroom & Jack Daniels	215
-------------------------	-----

Flambéd in Jack Daniels and smothered in cream with finely chopped mushrooms.

Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese	35
---	----

SEXY SHARING

Ribs and Wings Tender 300g pork ribs prepared in a sticky teriyaki marinade served with 300g char-grilled marinated wings. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.	249
Wings and Prawns 300g Char-grilled marinated wings served with 500g queen prawns grilled in lemon butter or peri-peri. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.	309
Ribs and Prawns Tender 300g pork ribs prepared in a sticky teriyaki marinade served with 500g queen prawns grilled in lemon butter or peri-peri sauce.	340
Let’s Meat 400g Lamb chops, half chicken, and 500g prawns. Served with rice and chips.	800
Hake & Calamari Grilled or fried hake and calamari served with a lemon butter sauce.	245
“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.” Said The Chef	

SEAFOOD

Calamari Main Grilled or fried calamari & squid heads, smothered with a creamy lemon butter sauce.	259
Grilled Kingklip Pan fried kingklip prepared in a creamy white wine, lemon & caper sauce topped with two grilled queen prawns.	340
Prawn Curry Prawn curry served with rice, tomato, onion and chilli sambals.	320
Norwegian Salmon Pan fried and flambéd with Jack Daniels. Served with a creamy garlic, lemon & butter sauce & two grilled queen prawns.	409
Queen Prawns 8 Queen prawns grilled to perfection & smothered in a creamy lemon, garlic & butter sauce.	255
“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.” Said The Chef	

BURGERS

(200g pure beef patty or 200g succulent chicken breast served with chips)	
All burgers come with standard burger garnish	
Traditional BBQ Burger Sizzling burger topped with lettuce, tomatoes, and cheese.	149
Mushroom, Bacon & Mozzarella Sizzling burger topped with melted mozzarella, grilled mushrooms & crispy bacon bits.	189
Spicy Blue Cheese & Peppadew Delicate cream sauce infused with blue cheese, cajun spice & finely chopped peppadews.	175
Caramelised Onion & Fried Camembert Deep fried camembert cheese topped with caramelised onion infused with balsamic & red wine.	185
Avocado, Rocket & Halloumi Char-grilled halloumi topped with thinly sliced avocado and leafy rocket.	179
Bacon, Feta & Avocado Sizzling burger topped with crispy bacon, thinly sliced avocado & danish feta.	169
Vegetarian Burger Homemade vegetarian patty basted with BBQ & sweet chilli, topped with garlic grilled mushrooms, avocado and leafy rocket.	149

BASKETS & PLATTERS

Vegetarian Basket Crispy fried halloumi, golden fried crumbed mushrooms, cheese & corn samosas & sweet potato fries.	189
Chicken Wings Basket 200g char-grilled chicken wings, cocktail cheese grillers & samosas. Served with chips.	199
B.L.A.C.K Basket 200g Pork chops, 100g boerewors, 300g drumlets, served with chips.	199
Beef Kebab Basket Tender 200g marinated beef kebabs grilled to perfection. Served with 200g beef sausages, samosas & chips.	279
B.L.A.C.K Platter 400g lamb chops char-grilled to perfection, 300g chicken wings & 300g BBQ spare ribs.	495
Seafood Platter Hake, 500g queen prawns, calamari & mussels. Served with a lemon butter sauce.	519
Braai Platter Half chicken, 1kg boerewors, 200g pork chops, 300g sirloin on the bone, served with chips.	700
Family Feast (Serves 6) 2x Garlic rolls, 2 portions chicken livers, 1 portion trinchado liver, 1x full chicken, 1kg prawns, 200g pork chops, 4x sides of your choice.	970
B.L.A.C.K Overload Platter 400g Beef espatada, 400g chicken espatada, 200g lamb chops, 300g grilled spare ribs, and 400g tender pork chops. Served with chips.	1005
Sauces: Mushroom, Peri-peri, Pepper, Garlic, Cheese	35
“Served with a choice of Chips, Mashed Potato, Baked Potato, Basmati Rice or Veggies of the Day.” - Said The Chef	



THE GOOD STUFF

DESSERT

Granadilla Cheesecake Homemade cheesecake topped with granadilla pulp.	105
Malva Pudding Malva pudding with a blueberry twist. Served with whipped cream.	95
Chocolate Brownie Rich and decadent!! Served with ice cream or whipped cream.	105
Chocolate Volcano Steaming hot chocolate cake with a sumptuous molten chocolate centre. Served with ice cream or whipped cream.	105

MILKSHAKES

Milk Shakes Strawberry, Lime, Vanilla, Chocolate, Coffee, Horlicks	45
--	----

HOT DRINKS

Filter Coffee	25
Cappuccino (milk)	32
Cappuccino (cream)	35
Caffe Latte	35
Espresso	20
Espresso Grande (double)	25
Milo, Hot Chocolate, Horlicks	35
Tea (Five Roses, Rooibos)	25
Herbal Tea (Earl Grey, Chamomile, etc)	30
Speciality Caffe (Caffe Irish, Kaluah, Amaretto, Cape Velvet)	45



REFRESH

CHAMPAGNE & BUBBLY

Annabelle Rose	200
JC Le Roux Sauv	350
JC Le Roux Fleurette	350
JC Le Roux Domaine	350
Graham Beck Brut Rose	450
Graham Beck Bliss Nectar	450
Graham Beck Brut	450
Pongracz Brut	420
Pongracz Noble Nectar	460
Krone Night Nectar Demi Sec	600
House of BNG Brut	880
House of BNG Rose	940
G.H. Mumm Brut	*P.O.R.
G.H. Mumm Demi Sec	*P.O.R.
Moët & Chandon Imperial Brut	*P.O.R.
Moët & Chandon Ice	*P.O.R.
Moët & Chandon Nectar Imperial	*P.O.R.
Veuve Clicquot Brut	*P.O.R.
Veuve Clicquot Rich	*P.O.R.
Veuve Clicquot Rose	*P.O.R.
Martini Presecco	*P.O.R.
Dom Perignon Brut	*P.O.R.
Ace of Spades Gold	*P.O.R.
Ace of Spades Rose Pink	*P.O.R.
Ace of Spades Brut Green	*P.O.R.

SPIRITS

Jose Cuervo Tradicional Tequila Plata
Jose Cuervo Tradicional Tequila Reposado
Remy Martin VSOP
Remy Martin 1738
Remy Martin XO
Grants 12yr
Cointreau
Bushmills Original
Black Bush 10yr
Black Bush 15yr
Glenfiddich 12yr
Glenfiddich 15yr
Glenfiddich 18yr
Glenfiddich 21yr
Glenfiddich 23yr
Glenfiddich 26yr Single Malt Whisky
Woodstock Gin (Original)
Woodstock Gin Brambleberry & Purple Lotus
Woodstock Gin Tangerine & Fiery Ginger
Stroh Rum
1800 (Sliver, Reposado, Coconut)

BEERS

BOTTLE

Amstel Lager
Amstel Light
Heineken
Sol
Windhoek Lager
Windhoek Light
Windhoek Draught 440ml
Carling Black Label
Castle Lager
Castle Lite
Castle Double Malt
Corona
Hansa
Budweiser
Becks Green
Stella Artois

NON-ALCOHOLIC

Heineken 0.0
Castle Free
Milk Stout 0%
Becks Blue

DRAUGHT

Heineken
Castle Lite
Stella Artois

CIDER

Brutal Fruit
Bernini
Hunters Dry
Savanna Dry
Savanna Light
Strongbow

RTD'S

Amstel Radler
Smirnoff Double Black & Guarana
Flying Fish

WINES

WINES BY THE GLASS

Nederburg Lyric	55
Nederburg Rose	55
Nederburg Stein	55
Tall Horse Sauvignon Blanc	50
Durbanville Hills Sauvignon Blanc	65
Nederburg Duet Shiraz/Pinotage	50
Nederburg Baronne	65
Van Loveren Cabernet/Merlot	65
Tall Horse Merlot	50

ROSE & SEMI-SWEET WINES

4th Street Rose	170
Nederburg Lyric	190
Nederburg Rose	190
Drostdy-Hof Natural Sweet White	140
Nederburg Stein	180
Sunkissed Natural Sweet	195
Sunkissed Rose	300

RED WINES

Tall Horse Merlot	180
Van Loveren Merlot	220
Nederburg Shiraz	220
Nederburg Baronne	220
Nederburg Cabernet Sauvignon	270
Nederburg Pinotage	210
Nederburg Duet Classic	160
Laborie Cabernet Sauvignon/Merlot	220
Laborie Cabernet Merlot	220
Laborie Cabernet Sauvignon	250
Brampton Cabernet Sauvignon	240
Kanonkop Kadette Cape Blend	300
Kanonkop Kadette Pinotage	320
Durbanville Hills Merlot	390
Beyerskloof Pinotage	280
Boschendal Shiraz	435
Boschendal Nicolas	450
Rupert & Rothschild Classique	495
The Chocolate Block	550
Rust En Vrede	1000

WHITE WINES

Tall Horse Chenin Blanc	180
Tall Horse Sauvignon Blanc	180
Van Loveren Chardonnay	250
Franschoek Cellars Sauvignon Blanc	220
Brampton Sauvignon Blanc	220
Durbanville Hills Sauvignon Blanc	250
Boschendal Chardonnay Pinot Noir	290
Boschendal Chardonnay	350
Laborie Chenin Blanc	220
Haute Cabriere Chardonnay/Pinot	280

COLD DRINKS

Soft Drinks 330ml	26
Lipton Ice Tea	30
Mixers 200ml	22
Tizers	30
Sir Fruit Juice	35
Sparkling Water 500ml	20
Still Mineral Water 500ml	25
Red Bull Energy Drink, Sugar Free	42
Red Bull Red Edition: Watermelon	42
Red Bull Apricot Edition: Apricot & Strawberry	42

ENJOY RESPONSIBLY. NOT FOR SALE TO PERSON UNDER THE AGE OF 18.



black

bistro lounge & cocktail kitchen™

OUR PARTNERS



SCAN THE QR CODE

Find out more about BLACK, our branches, menus, and latest information.



Alternatively, visit our website
www.softcoffee.co.za