

**black**

bistro lounge & cocktail kitchen™



W E L C O M E T O

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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

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

85

### English Breakfast

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

95

### B.L.A.C.K Breakfast

Two eggs, bacon, beef sausage, 100g sirloin, mushroom, and grilled tomato. Served with toast.

165

### Omelette

A three-egg omelette with three fillings of your choice. Served with toast.

85

#### 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

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.

75

### Health Breakfast

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

139

### Eggs Benedict

Served on a traditional English muffin & topped with hollandaise sauce.

#### Extras:

Crispy Bacon

30

Pan Fried Spinach & Mushroom

35

Sauage

20

Chicken Strips

35

# 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** 79  
Spicy chicken livers pan fried and topped with napolitana and a touch of chilli. Served with a crispy panini.

**Calamari** 139  
Tender calamari & squid heads served smothered in a creamy lemon butter & chive sauce.

**Creamy Garlic Mussels** 79  
Half shelled mussels steamed in white wine combined with heavy cream, garlic, fresh lemon & coriander.

**Garlic Cheese Rolls** 69  
Portuguese roll smothered with garlic, butter & fresh chives. Topped with melted cheddar cheese.

**3 Cheese Spring Roll** 125  
Crispy fried spring rolls filled with prosciutto, cheddar, mozzarella & camembert. Served with a homemade red wine & cranberry sauce.

**Soup of The Day** 79  
Enquire with your waiter for selection of soup available. Served with crispy toasted ciabatta bread.

**Crumbed Mushrooms** 79  
Golden fried crumbed mushrooms served with a homemade tartar sauce.

**Halloumi** 89  
Succulent grilled or fried halloumi served with a sweet chilli salsa.

**Zucchini Fritti** 79  
Thinly sliced crispy fried baby marrows. Served with chilli mayo.

## FRESH SALADS

Some salads may contain mixed Lettuce, Coriander, Rocket, Cocktail Tomato, Cucumber, Red Onion, Carrot sticks and Basil.

**Traditional Greek Salad** 99  
Salad base topped with calamata olives & danish feta drizzled with olive oil & origanum.

**Halloumi Salad** 135  
Succulent grilled halloumi, avocado, & crispy garlic croutons.

**Cajun Chicken Salad** 129  
Char-grilled cajun chicken strips, freshly sliced avocado & danish feta.

**Greco Salad** 100  
Lettuce, feta, cherry tomatoes, olives, red onion & cucumber

**Caprese Salad** 125  
Layers of mozzarella & fresh tomato slices drizzled with balsamic reduction basil pesto. Served on a bed of fresh mixed herbs.

**B.L.A.C.K Salad** 139  
Char-grilled cajun chicken breast, crispy bacon bits, boiled eggs, avocado, danish feta & crispy garlic croutons.





## 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.

**Carne** 155  
Mozzarella, pomodoro & basil with beef strips and fresh chilli.

**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, chicken, peppers & mushrooms.

### 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 or Onion 20  
or Green Pepper or Tomato or Peppadews. 20  
Avocado 35

# FROM THE BUTCHER



## GRILLS

BBQ basted, pepper crust or olive oil & herb

### BEEF:

<b>T-bone 600g</b>	265
<b>Fillet Steak 300g</b>	179
<b>Tomahawk 800g</b>	359
<b>Sirloin on the Bone 400g</b>	240
<b>Rump Steak 300g</b>	179

<b>Beef Espetada</b>	220
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Rump cubes seasoned with coarse black pepper and salt. Grilled to perfection and basted with garlic butter.

### LAMB:

<b>Lamb Chops 400g</b>	279
<b>Lamb Ribs 600g</b>	390

<b>Lamb Burger</b>	145
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Sizzling burger topped with lettuce, tomatoes, and cheese.

### PORK:

<b>Pork Chops 400g</b>	149
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### Spare Ribs

Good old-fashioned sticky BBQ spare ribs.

• <b>300g</b>	145
• <b>600g</b>	215
• <b>B.L.A.C.K 900g</b>	399

### Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese

"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**

<b>Full Chicken</b>	155
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Char-grilled full chicken basted with olive oil, lemon & herb or peri-peri.

<b>Chicken Roulade</b>	139
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Tender chicken breast stuffed with feta & peppadew. Crumbed & deep fried until golden brown and topped with a creamy mushroom sauce.

<b>Chicken Thigh Espetada</b>	145
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Deboned chicken thigh layered with onion and peppers and basted with olive oil & herb, lemon & herb or peri-peri.

<b>Butter Chicken Curry</b>	125
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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>B.L.A.C.K Chicken Wings</b>	179
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Eight chicken wings flame grilled to perfection and basted with teriyaki, lemon & herb or peri-peri.

<b>Grilled Chicken Prima Vera</b>	145
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Grilled chicken breast served in a cherry tomato red and yellow pepper, olive oil, garlic and pomodoro sauce.

## 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**

<b>Portuguese Steak</b>	179
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Aged rump steak char-grilled to perfection and dressed with our homemade portuguese sauce. Topped with garlic grilled mushrooms & one fried egg.

<b>Oxtail</b>	320
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Slow cooked oxtail served with creamy mashed potato.

<b>Lamb Shank</b>	375
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Oven roasted lamb shank smothered with a homemade red wine jus.

<b>Brazilian Rump</b>	169
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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)

<b>Brandy &amp; Green Peppercorn</b>	195
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Flambéd with brandy and topped with heavy cream & green peppercorns.

<b>Blue Cheese &amp; Crispy Bacon</b>	239
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Pan fried steak prepared in a creamy sauce & infused with blue cheese & topped with crispy bacon bits.

<b>Mushroom &amp; Jack Daniels</b>	195
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Flambéd in Jack Daniels and smothered in cream with finely chopped mushrooms.

### Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese



## SEXY SHARING

### Ribs and Wings | TO SHARE 229

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.

### Wings and Prawns | TO SHARE 289

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.

### Ribs and Prawns | TO SHARE 320

Tender 300g pork ribs prepared in a sticky teriyaki marinade served with 500g queen prawns grilled in lemon butter or peri-peri sauce.

### Let's Meat | TO SHARE 780

400g Lamb chops, half chicken, and 500g prawns. Served with rice and chips.

### Hake & Calamari | TO SHARE 225

Grilled or fried hake and calamari served with a lemon butter sauce.

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

## SEAFOOD

### Calamari Main 239

Grilled or fried calamari & squid heads, smothered with a creamy lemon butter sauce.

### Grilled Kingklip 320

Pan fried kingklip prepared in a creamy white wine, lemon & caper sauce topped with two grilled queen prawns.

### Hake & Chips 119

Hake grilled or fried served with a homemade tartar sauce.

### Norwegian Salmon 389

Pan fried and flambéd with Jack Daniels. Served with a creamy garlic, lemon & butter sauce & two grilled queen prawns.

### Queen Prawns 235

500g Queen prawns grilled to perfection & smothered in a creamy lemon, garlic & butter sauce.

"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 129

Sizzling burger topped with lettuce, tomatoes, and cheese.

### Mushroom, Bacon & Mozzarella 169

Sizzling burger topped with melted mozzarella, grilled mushrooms & crispy bacon bits.

### Spicy Blue Cheese & Peppadew 155

Delicate cream sauce infused with blue cheese, cajun spice & finely chopped peppadews.

### Caramelised Onion & Fried Camembert 165

Deep fried camembert cheese topped with caramelised onion infused with balsamic & red wine.

### Avocado, Rocket & Halloumi 159

Char-grilled halloumi topped with thinly sliced avocado and leafy rocket.

### Bacon, Feta & Avocado 149

Sizzling burger topped with crispy bacon, thinly sliced avocado & danish feta.

### Vegetarian Burger 129

Homemade vegetarian patty basted with BBQ & sweet chilli, topped with garlic grilled mushrooms, avocado and leafy rocket.

## BASKETS & PLATTERS

### Vegetarian Basket 169

Crispy fried halloumi, golden fried crumbed mushrooms, cheese & corn samoosas & sweet potato fries.

### Chicken Wings Basket 179

200g char-grilled chicken wings, cocktail cheese grillers & samoosas. Served with chips.

### B.L.A.C.K Basket 179

200g Pork chops, 100g boerewors, 300g drumlets, served with chips.

### Beef Kebab Basket 259

Tender 200g marinated beef kebabs grilled to perfection. Served with 200g beef sausages, samoosas & chips.

### B.L.A.C.K Platter 475

400g lamb chops char-grilled to perfection, 300g chicken wings & 300g BBQ spare ribs.

### Seafood Platter 499

Hake, 500g queen prawns, calamari & mussels. Served with a lemon butter sauce.

### Braai Platter 680

Half chicken, 1kg boerewors, 200g pork chops, 300g sirloin on the bone, served with chips.

### Family Feast (Serves 6) 950

2x Garlic rolls, 2 portions chicken livers, 1 portion trinchado liver, 1x full chicken, 1kg prawns, 200g pork chops, 4x sides of your choice.

### B.L.A.C.K Overload Platter 985

400g Beef espatada, 400g chicken espatada, 200g lamb chops, 300g grilled spare ribs, and 400g tender pork chops. Served with chips.

### Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese

"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** 85  
Homemade cheesecake topped with granadilla pulp.

**Malva Pudding** 75  
Malva pudding with a blueberry twist. Served with whipped cream.

**Chocolate Brownie** 85  
Rich and decadent!! Served with ice cream or whipped cream.

**Chocolate Volcano** 85  
Steaming hot chocolate cake with a sumptuous molten chocolate centre. Served with ice cream or whipped cream.

## MILKSHAKES

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

## 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)



# REFRESH

## CHAMPAGNE & BUBBLY

Graham Beck Brut Rose	415
Boschental Demi Sec	390
Pongrazc Brut	390
Pongrazc Nectar	450
Van Loveren Methode Cap Classique	290
Krone Night Nectar Demi Sec	489
Krone Brut Rose	489
Krone Night Nectar Blanc de Blanc Demi Sec	1550
JC Le Roux	*P.O.R.
Annabelle Cuvee Rose	*P.O.R.
G.H. Mumm	*P.O.R.
Moët & Chandon Imperial	*P.O.R.
Moët & Chandon Rose Imperial	*P.O.R.
Moët & Chandon Nectar Imperial	*P.O.R.
Moët & Chandon Nectar Imperial Rose	*P.O.R.
Veuve Clicquot Yellow Label	*P.O.R.
Veuve Clicquot Rose	*P.O.R.
Veuve Clicquot Rich	*P.O.R.
Veuve Clicquot Rich Rose	*P.O.R.
House of BNG	*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)

## WINES

### WINES BY THE GLASS

Nederburg Lyric	55
Nederburg Rose	55
Nederburg Stein	55
Laborie Rose	50
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	150
Nederburg Lyric	170
Nederburg Rose	170
Drostdy-Hof Natural Sweet White	125
Nederburg Stein	160
Laborie Rose	230

### RED WINES

Tall Horse Merlot	160
Van Loveren Cabernet Merlot	199
The Chocolate Block	650
Nederburg Baronne	189
Nederburg Cabernet Sauvignon	240
Laborie Merlot/Cabernet Sauvignon	200
Brampton Cabernet Sauvignon	220
Kanonkop Kadette Cape Blend	275
Beyerskloof Pinotage	265
Boschental 1685 Shiraz	390
Rupert & Rothschild Classique	450
Nederburg Duet Shiraz/Pinotage	190
Rust En Vrede	900
The Work Of Time	450
Boschental Nicolas	399
Fat Bastard Golden Reserve	355
Vilafonte Seriously Old Dirt	635

### WHITE WINES

Tall Horse Chenin Blanc	160
Tall Horse Sauvignon Blanc	160
Van Loveren Chardonnay	220
Franschoek Cellars Sauvignon Blanc	199
Brampton Sauvignon Blanc	199
Durbanville Hills Sauvignon Blanc	210
Boschental Chardonnay Pinot Noir	255
Laborie Chenin Blanc	195

## 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	37

## 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
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### CIDER

Brutal Fruit
Bernini
Hunters Dry
Savanna Dry
Savanna Light
Strongbow

### RTD'S

Amstel Radler
Smirnoff Double Black & Guarana
Flying Fish



# 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](http://www.softcoffee.co.za)