

besos

Brunch xo

Easy Eating

Croissant (v) Add scrambled eggs +25 Add Salmon +65	R55
Benedicts Salmon +65 Macon +30 Fried Chicken +30	R80
Besos Classic Rye toast, hummus, roasted tomatoes, fresh avocado and poached egg Add Halloumi +35	R95
Turkish Eggs (v) Poached eggs served over garlic yoghurt and aleppo butter	R85

Bagel (v) Scrambled eggs, cream cheese, rocket and sliced tomato add macon +35 add salmon + 45	R70
Hummus Toastie (v) hummus, rocket, avo, roasted cherry tomatoes, feta, poached egg, za'atar spice & toasted ciabatta	R116
Crispy poached Eggs (v) Poached egg coated in bread crumbs, deep fried, served on a bed of puree with mushrooms.	R85

Hard Shell Tacos

Salmon Fresh salmon or tuna, avocado, crème fraiche, toasted sesame seeds, red cabbage, vinaigrette.	R160
Pulled Beef / Chicken Slow braised beef or chicken , crème fraiche, guacamole, toasted sesame seeds.	R145
Vegetarian Mexican corn, feta, creme fraiche, salsa and guacamole.	R125

Small Plates

Tiger Prawns Served a dill butter sauce and lemon oil	R125
Halloumi And Mushroom (v) Fried halloumi with creamy mushroom served on a tart	R115
Burrata With Roast Tomato (v) Served on a bed of roast tomatoes with fresh herbs	R145
Chicken Wings Peri Peri or Lemon and herb crusted winglets	R90
Mexican Corn Spicy prepped corn served with feta and chilli	R115
Arayes Lebanese Meat-Stuffed Pitas served with a yoghurt and tahini dip	R110
Chicken Livers Livers in a peri-peri sauce	R95
Lamb Riblets Salt and pepper crusted riblets	R115
Hummus Fillet Bed of traditional hummus with cubed fillet	R100
Ceviche Made from fresh raw fish cured in fresh citrus juices, spiced with ají, & chili peppers.	R130
Vegetarian Ceviche (v) Made from avo, spiced with ají, & chili peppers.	R115
Caprese on ciabatta (v) (n) Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.	R105

Desserts

Ice Cream Bowl (serves 2) fior de latter ice cream with 5 dips and toppings	R120
Tres Leches Cake Latin American sponge cake soaked in three types of milk.	R75
Bread & Butter Pudding Served with custard and ice cream	R95
Buttermilk Pancakes	R95
Lemon Meringue Tart	R80
Churros Tradional churros infused with caramel.	R85

OUR DAYS

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EVERY SECOND THURSDAY

THIS IS A SPECIAL OCCASION TO ENJOY A DELIGHTFUL SPREAD OF UNLIMITED DRINKS AND TASTY SMALL BITES, CREATING A MEMORABLE EVENING

Saxxy
Sunday

EVERY SUNDAY FROM 3 PM TO 6 PM

INTRODUCING SAXXY SUNDAY, THE PERFECT WAY TO ROUND OFF YOUR WEEKEND WITH SUNDAY LUNCH AND MUSIC.

besos

Starters

Tiger Prawns	R125
Served a dill butter sauce and lemon oil	
Halloumi And Mushroom (v)	R115
Fried halloumi with creamy mushroom served on a tart	
Burrata With Roast Tomato (v)	R145
Served on a bed of roast tomatoes with fresh herbs	
Chicken Wings	R105
Peri Peri or Lemon and herb crusted winglets	
Mexican Corn	R115
Spicy prepped corn served with feta and chilli	
Arayes	R110
Lebanese Meat-Stuffed Pitas served with a yoghurt and tahini dip	
Chicken Livers	R95
Livers in a peri-peri sauce	
Lamb Riblets	R135
Salt and pepper crusted riblets	
Hummus Fillet	R100
Bed of traditional hummus with cubed fillet	
Ceviche	R130
Made from fresh raw fish cured in fresh citrus juices, spiced with ají, & chili peppers.	
Vegetarian Ceviche (v)	R115
Made from avo, spiced with ají, & chili peppers.	
Caprese on ciabatta (v) (n)	R105
Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.	

Salads

Classic (v)	R95
Butter lettuce, heirloom tomato, avocado	
Caeser	R120
Cos lettuce, parmesan shavings, croutons, anchovy dressing, chicken and boiled egg	
Greens (v)	R115
Mixed lettuce, green peas, cucumber, avocado, parmesan shavings	
Greek (v)	R110
Feta cheese, red onion, green peppers, olives, capers, cucumber, tomato, olive oil, oregano	
Cucumber Salad (v)	R110
Loaded with cucumber, red onions, feta cheese and fresh herbs, with a bright, lemony flavor!	

Steak Tagliata Salad	R225
200g Sirloin salad with rocket, parmesan shavings, and crispy capers	
Halloumi (v)	R145
Grilled halloumi, rocket, iceberg,roasted butternut, roasted carrots and beetroot, chickpeas and toasted sesame seeds.	
Tuna Nicoise	R170
rocket, baby gem, cucumber, tomato, boiled eggs, potatoes, feta, shredded tuna and red onion	
Seared Salmon	R225
Seared salmon, sweetcom, carrots , cucumber, feta, lettuce and peas.	
Sesame Chicken	R175
Roasted heirloom tomato, baby spinach, iceberg lettuce, carrots, red cabbage, feta, sweet corn, teriyaki grilled chicken, fresh radish and toasted sesame seeds	

Hard Shell Tacos

Salmon	R160
Fresh salmon, avocado, crème fraiche, toasted sesame seeds, red cabbage, vinaigrette.	
Pulled Beef / Chicken	R145
Slow braised beef or chicken, crème fraiche, guacamole, toasted sesame seeds.	
Vegetarian (v)	R125
Mexican corn, feta, creme fraiche, salsa and guacamole.	
* All served with guacamole and salsa side	

Buns

Beef Cheese Burger	R185
150g beef patty , served with cos lettuce and tomato on a potato bun. Served with fries	
add egg +10 add 150g loaded patty + 85	
Chicken Cheese Burger	R175
Chicken breast , served with cos lettuce and tomato. Served with fries.	
add chicken fillet + 35	
Lobster Roll	R245
Lobster cooked in butter, tossed with kewpie dressing, chives and celery	
Prego: Chicken / Beef	R170 / R180
Beef or chicken prego with peri-peri marinade. Served with fries	
Grilled Chicken Slider	R195
Three sliders served with hot sauce, cheddar, slaw, pickles and fries	

Off the Grill

Steak Basting OR Besos Basting OR Pepper Crusted OR Chimmichuri			
BBQ BASTING OLIVE OIL, OREGANO, HERBS CRUSHED BLACK PEPPER			
TBone (450g)	R280	Chicken Espetada	R190
Sirloin (300g)	R210	Lemon & Herb / Peri - Peri	
Rump (300g)	R210	Lamb Chops	R295
Rib Eye (400g) *Aged	R370	Beef Ribs (800g)	R310
Fillet (300g)	R280	Grilled Calamari	R215
Tomahawk Steak (800g)	R340	Served with olives, red peppers, roasted cherry tomatoes	
Prawn Platter	R340	King Klip fillet	R250
Queen prawns baked in a peri peri, paprika, bayleaf, garlic sauce, served on rice (mild)		Served with a butter sauce, olive tapenade & tzatziki and mash on the side	
Grilled Salmon	R280	herb crusted grilled salmon, crushed baby potatoes, capers, spring onion, chives, rocket & lemon mustard vinaigrette	

Sides

Fries	R38	Creamy Mash	R45	Village Salad	R38
Fries + Parmesan	R45	Smashed Baby Potatoes	R45	Broccolini	R45
Savoury Rice	R45				

Sauces

Bearnaise	R40	Blue Cheese	R50	Mushroom	R45
Pepper	R38	Truffle Butter	R65		

Pastas

Napolitana (v)	R95
Slow cooked sun ripened Italian tomato sauce with fresh herbs	
Cacio e Pepe (v)	R155
Traditional italian cheese and pepper pasta	
Mushroom Risotto (v)	R165
Charred mushrooms, lemon oil and parmesan	
Seafood Risotto	R250
Served with prawns	
Four Cheese Gnocchi (v)	R135
Served with four cheeses	
Beef Ragu	R160
Slow cooked pulled beef ragu served on peperdelle pasta	
Meat Balls	R155
Charred beef meatball, napolitana sauce, basil leaves	
Chicken Pesto (n)	R155
Strips of chicken breast, fresh pesto, sun-dried tomato and cream	
Spicy Rigatoni	R135
Cooked with tomato, onion, chilli and vodka	

Plates

Nachos (v)	R125
Tortilla chips with cheddar and mozzarella, sour cream, guacamole, salsa & jalapenos. add chicken +30	
Papoutsakia (v)	R95
Greek stuffed egg plant with vegetables and rice	

Roast Chicken with Vegetables	R230
Served in a lemon sauce	
Trinchado	R280
Beef stew made from cubed fillet, cooked in a spicy cream sauce.	
Chicken Schnitzel	R190
panko fried schnitzel served with mash	
Fish and Chips	R190
Flash fried, battered hake served with fries	

Desserts

Ice Cream Bowl (serves 2)	R120
fior de latter ice cream with 5 dips and toppings	
Tres Leches Cake	R85
Latin American sponge cake soaked in three types of milk.	
Churros	R85
Caramel infused churro, served with ice-cream.	
Bread & Butter Pudding	R110
Served with custard and ice cream	
Buttermilk Pancakes	R95
Lemon Meringue Tart	R80

I Know, i'm ur favourite



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