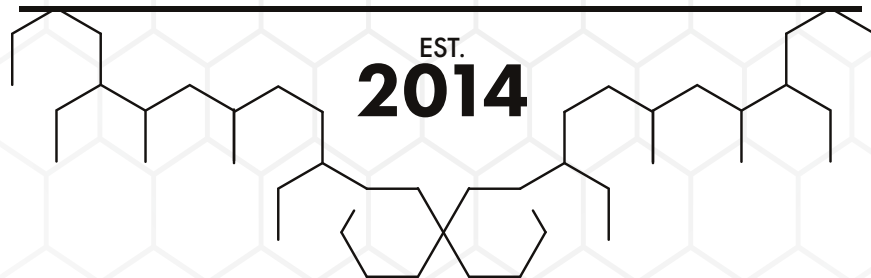



PRIVA **10TH**
ANNIVERSARY



A La Carte



PRIVA is the result of a **10 year passion** to create a space for adults that was contemporary, beautiful, fun, unique, luxurious, jazz filled, epicurean, with indoor and outdoor dining, uplifting, stylish, sexy, appropriate, stress reducing, tasteful, opulent, comfortable, delicious, and in a word “PRIVA”

Our food has been **curated** and created by our talented team of chefs from the very finest ingredients.

Our walk-in temperature and humidity controlled cigar humidor stocks the best of the best and is ready to be **explored**.

Our champagne and oyster bar is there for undiluted **pleasure**.

Our amazing selection of fine single malts and other spirits are ready to be **savoured**.

Our temperature controlled wine cellar filled with lovingly hand selected wines is ready for you to explore. Our internationally qualified sommelier/owner team can pair exotic and unique wines to our unique dishes to uplift your dining experience.

Our private rooms await your need for a specialized and totally **one of a kind experience**.

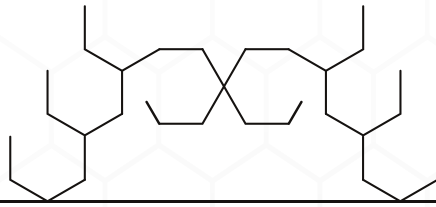
Our specially designed high air extraction cigar lounge beckons you with quiet comfort, as our opulent Chesterfield couches invite you to relax. Our jazz musicians want live unplugged beautiful sound to **wash over you**.

Come and PRIVA with us.

Kindest regards

Angie, Marko, Kiara, Arnoux

And the PRIVA Team



DATE NIGHT MENU

R498 per person OR R748 including wine pairing



HORS D'OUVRES / STARTERS

PRAWNS KATAIFI

Wrapped in kataifi pastry, homemade tequila chilli mayonnaise, candied coriander

SPRINGBOK CARPACCIO

Thinly sliced smoked Springbok fillet, confit cherry tomato, fried capers, rocket and balsamic reduction.

CAPRESE BEETROOT SALAD

Buffalo Mozzarella, beetroot, tomatoes, balsamic glaze, pine nuts.



ENTRÉES / MAIN COURSE

STEAK DIANE BEEF FILLET

Creamy Mushroom brandy sauce, roast butternut, potato skin crisps, fried polenta, tenderstem broccoli.

LAMB SHOULDER

Braised shoulder, rolled with red onion and garlic, wild mushroom risotto, parmesan crisps, thyme jus, roasted root vegetables

SALMON

Seared Salmon, potato confit, pea fricassee, dill foam, creamy lemon and dill sauce, pea puree.



DESSERTS

HOT CHOCOLATE FONDANT

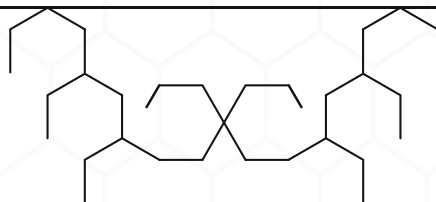
Chocolate fondant with dulce centre, prepared a la minute, served with a zesty homemade ice cream, chocolate crumble.

PINA COLADA PANNA COTTA

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, homemade nougat ice cream.

CRÈME BRÛLÉE

Classic Crème Brulee, flavour changes weekly. Served with sorbet of the day





"GASTRONOMIQUE" 5 COURSE TASTING MENU



AMUSE BOUCHE

SALMON TARTARE

Freshly diced Salmon, red onions,
green apples, capers, lemon juice,
wasabi cream, guacamole, dill foam, Earl Grey spheres.

LAMB DUO

Rolled lamb rib,
lamb and potato croquette,
balsamic reduction, tomato confit.

SOUTH AFRICAN VENISON

Tender medallions, Amarula sweet potato mash
carrot puree, sauteed sugar snap peas, red wine reduction.

PORK BELLY

Slowly cooked overnight,
honey soya glaze, pumpkin tart, corn salsa,
butternut puree, homemade crackling.



PRE DESSERT

TIPSY TIRAMISU TWIST

Coffee and Kahlua tiramisu,
Frangelico ice cream,
shortbread crumble, mint.



FRIANDISES

R658 per person

R1 048

*Including a wine pairing per person with fine wine pairings specially selected by our Sommelier team.



HORS D'OUVRES / STARTERS

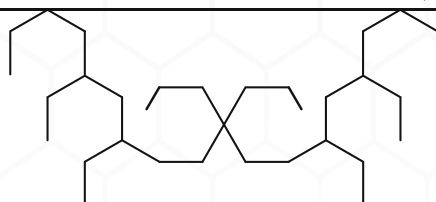


SALMON TARTARE	133
Freshly diced salmon, red onions, green apples, capers, lemon juice, wasabi cream, guacamole, dill foam, Earl Grey spheres.	
SPRINGBOK CARPACCIO	138
Thinly sliced smoked Springbok fillet, confit cherry tomato, fried capers, rocket and balsamic reduction.	
PRAWNS KATAIFI	138
Wrapped in kataifi pastry, homemade tequila chilli mayonnaise, candied coriander.	
CHICKEN LIVER RILLETES	108
Pan seared chicken liver and thigh rillettes, served with caramelised onions, figs and toasted bread.	
LAMB DUO	138
Rolled lamb rib, lamb and potato croquette, balsamic reduction, tomato confit	
CAPRESE BEETROOT SALAD 	108
Buffalo mozzarella, beetroot, tomatoes, balsamic glaze, pine nuts.	
CRAB CAKES	118
Crab and kingclip cakes, creamy citrus coriander stuffing, fresh rocket salad, citrus dressing.	
STEAK TARTARE	148
Finest quality Angus beef fillet, diced, pickled onions, gherkins, fried capers, onion puree.	
PEAR AND GOATS CHEESE TART 	98
White wine poached pears, black pepper goats cheese, beetroot, balsamic reduction.	
DRUNKEN MUSSELS	118
White wine, garlic, cream, onions and butter, create this fragrant classic dish. Served with grilled bread	
DELICATE SEAFOOD ROULADE	118
Wrapped in poached zucchini strips, seafood bisque, caviar, chilli oil.	
SOUP OF THE DAY 	93
Chef's choice on the day, ask your waitron on availability.	
CRISPY SESAME CHICKEN	103
Honey, soya glaze, rocket salad, pickled golden beets	
3 DRESSED TO IMPRESS OYSTERS	128
Pickled ginger and soya sauce, tequila chilli mayonnaise, Cap Classique bubbles.	
LUDERITZ OYSTERS	348
10 large freshly shucked oysters served on a bed of ice with fresh lemon and our signature sauce.	

* For a larger vegetarian selection please ask for the chef

* All vegetables subject to seasonal availability

* Sous vide: French for "under vacuum" cooked at a low temperature for a long time.





ENTRÉES / MAIN COURSE

STEAK DIANE BEEF FILLET	298
Creamy mushroom brandy sauce, roast butternut, potato skin crisps, polenta, tenderstem broccoli.	
SIRLOIN	258
Seared sirloin, corn and chilli salsa, cube potatoes, baby corn, Madagascan red pepper sauce.	
SALMON	298
Seared salmon, potato confit, pea fricassee, dill foam, creamy lemon and dill sauce, pea puree.	
KINGKLIP	298
Baby prawn, Normandy sauce, Moroccan cous cous, roasted beetroot, grilled zucchini, pea puree.	
GRILLED SOLE	298
Served with roasted parsnips and garlic brussel sprouts, creamy garlic and caper jus, black wild rice.	
PORK BELLY	268
Slowly cooked overnight, honey-soya glaze, pumpkin tart, corn salsa, butternut puree, homemade crackling.	
PORK MEDALLIONS	268
Tender slices of pork fillets, creamy carrot puree, pineapple salsa, mustard sauce, carrot crisps.	
LAMB SHOULDER	288
Braised shoulder, rolled with red onion and garlic, wild mushroom risotto, parmesan crisps, thyme jus, roasted root vegetables.	
CLASSIC RACK OF LAMB	298
Perfectly grilled lamb cutlets, mashed potato quenelles, honey-mustard sauce, mustard seeds, spinach, and rainbow carrots.	
SOUTH AFRICAN VENISON	288
Tender medallions, Amarula sweet potato mash, carrot puree, sauteed sugar snap peas, red wine reduction.	
CHICKEN CORDON BLEU	248
Succulent chicken, savory ham, and melty Gruyere cheese, all rolled up and encased in a crispy golden crust, mash potato with.	
CHICKEN SOUS VIDE	248
Slow cooked chicken breast, marinated in thyme and rosemary olive oil, creamy butternut mash, sugar snap peas, butternut crisps	
STUFFED CALAMARI	228
Stuffed with cream cheese, Danish feta, jalapeño, fresh pasta tossed in creamy garlic sauce	
CREAMY GNOCCHI PASTA 	188
Mushroom, parmesan, truffle oil sauce. Also available as a starter portion.	
EGGPLANT LASAGNE 	188
Homemade eggplant lasagne, parmesan cheese, cauliflower & skillet ratatouille.	

* For a larger vegetarian selection please ask for the chef

* All vegetables subject to seasonal availability

* Sous vide: French for "under vacuum" cooked at a low temperature for a long time.

DESSERTS

RECOMMENDED PAIRING

PINA COLADA PANNA COTTA

108

Panna cotta, pineapple, strawberry and apple compote, blackberry reduction, mango puree, lime curd, homemade nougat ice cream

KAAPZICHT HANEPOOT JEREPIGO

70

Beautifully fragrant grape flavours fill the glass together with honeysuckle notes; unctuous and full sweet with luscious muscat and sultana flavours.

CRÈME BRULEE

108

Classic Crème Brulee, flavour changes weekly. Served with sorbet of the day.

DE KRANS CAPE PINK

70

Soft elegant red fruit flavours of strawberries and cherries, smooth elegant taste cherries and plums and a hint of candylfoss.

CHEESECAKE REIMAGINED

108

Vanilla fridge cheesecake, rooibos spheres, lime curd, bitter orange gel, rooibos sugar chips.

THELEMA MUSCAT DE FRONTIGNAN

70

This natural semi-sweet wine presents loads of citrus aromas, especially tangerine, hints of tropical fruit and delicate notes of honeysuckle.

BERRY DELIGHT OPERA CAKE

108

Layers of soft sponge cake with mixed berry cream, shortbread crumble, mint, vanilla ice cream.

DE KRANS CAPE TAWNY

70

Lovely coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish and excellent grip at 19% alcohol.

HOT CHOCOLATE FONDANT

118

Chocolate fondant with dulce centre, prepared a la minute, served with a zesty homemade ice cream, chocolate crumble.

DOUGLAS GREEN CAPE RUBY

70

Classically constructed and generously built, this port displays sumptuous flavours of fruitcake, crushed spice and roasted nuts.

TIPSY TIRAMISU TWIST

108

Coffee and Kahlua tiramisu, Frangelico ice cream, shortbread crumble, mint.

SIMONSIG GEWÜRZTRAMINER

70

Attractive notes of Turkish Delight and lime leaf. Intense flavours of litchi, rose petal and citrus, sweet spice.

3 SHADES OF CHOCOLATE MOUSSE

108

3 layers of homemade chocolate mousse, zesty homemade ice cream and crumble.

L'ORMARINS CAPE VINTAGE RESERVE

70

This Port style wine displays sumptuous flavours of fruitcake, crushed spice and roasted nuts.

A SELECTION OF FINE CHEESE WITH CONDIMENTS PER PERSON.

128

PLEASE ASK THE SOMMELIER ON DUTY
TO ADVISE YOU ON WINE PAIRING
FOR TODAY'S SELECTION OF CHEESES