

starters

Trio of Oysters	190
grapefruit gin pearls gremolata tabasco granita	
Harissa Chicken Livers	95
chicken livers spicy red pepper sauce signature home baked sour dough	
Greek Mezze Sharing Platter (V)	280
hummus tzatziki baba ganoush olive tapenade marinated olives grilled artichokes fattoush toasted pita bread spanakopita falafel tiropita	
Salmon Plate	250
oaked smoked salmon caper berries red onion gherkins herbed cream cheese served with toasted ciabatta	
White Wine Mussel Pot	150
fresh local mussels garlic white wine cream sauce chunky homemade bread	

salads

Tuna Salad	180
tuna baby potatoes green beans cherry tomatoes boiled egg baby lettuce olives honey and mustard dressing	
Roasted Vegetable Couscous Salad(V)(N)	160
herbed couscous danish feta basil pesto seasonal vegetables balsamic reduction	
Smoked Salmon Salad	250
lettuce charred granny smith apples rocket fried capers red onion lemon and basil emulsion	
Chicken Caesar Salad	180
grilled spiced chicken anchovy garlic parmesan croissant croutons parmesan shavings boiled egg lettuce caesar dressing	

sandwich selection

toasted or plain on artisanal farmhouse white, farmhouse brown, 11 ancient grain or rye bread served with rustic fries | side salad

Cheese and Tomato (V)	125	175
Mushroom, Cheddar & Onion (V)	125	175
Bacon, Cheddar and Egg (P)	150	210
Roasted Chicken Mayonnaise	160	210
Tuna and Mayonnaise	160	210
Signature Lamb Curry	190	260
Grilled Cajun Chicken	160	
Beverly Hills Club Sandwich (P)	220	

burgers

Beverly Hills burgers are served with rustic fries and a side salad

Falafel (V)	160
golden falafel patty picked cabbage grilled pineapple tomato onion hummus	
Moroccan Lamb	250
moroccan spiced ground lamb tzatziki crispy onions tomato hummus	
Tandoori Chicken	180
tandoori spiced chicken whipped feta crispy onions spicy mayonnaise tomato	
Grain Fed Beef	190
200g ground beef herbs cheddar caramelized onions plum tomato chutney hummus tomato	
Hake	180
panko dusted hake fillet spicy guacamole sweet chilli cream cheese onions tomato	

curries

Beverly Hills curries are served with roti, poppadum, sambals, raita and fruit chutney

Signature Lamb	300
tender lamb Durban aromatic spices coriander steamed basmati rice	
Durban Prawn	450
8 Argentinean prawns Durban aromatic spices coriander steamed basmati rice	
Beverly Hills Butter Chicken	175
chicken fillet Durban aromatic spices butter turmeric coconut cream cashew nuts coriander steamed basmati rice	
Chickpea and Lentil (V)	140
butternut chickpeas lentils Durban aromatic spices coriander steamed basmati rice	

from the grill

Beverly Hills grills are served with a choice of side and sauce

300g Grain Fed Beef Fillet	360
400g French Trimmed Lamb Cutlets	460
300g Free Range Beef Sirloin	230
200g Grilled Line Fish	370
(enquire with your waitron)	
8 Argentinean Prawns	450
Cajun Chicken Breasts	220
Grilled or Panko Fried Hake	190
pickled ginger mayonnaise	
Sides	
rustic fries garden salad jollof rice seasonal vegetables	
Sauces	
green peppercorn creamy mushroom roasted garlic and paprika red wine jus lemon beurre blanc peri-peri	

Beverly Hills Signature Platter	650
2 moroccan house rubbed lamb cutlets 200g farmhouse boerewors 300g garlic and rosemary sliced beef sirloin 200g slow roasted beef short rib maize meal croquettes homemade tzatziki spicy tomato and onion relish	

Seafood Platter	675
grilled line fish creamy mussels crispy calamari 6 Argentinean prawns rustic fries jollof rice peri-peri sauce lemon beurre blanc	

pasta

choice of Penne | Tagliatelle | Linguine served with parmesan | crushed chilli | crushed garlic

Arrabiata (V)	145
napolitana sauce garlic chilli basil parmesan roasted cherry tomatoes	
Creamy Chicken and Mushroom	220
chicken fillet button mushrooms cream herbs garlic parmesan	
Sundried Tomato and Mushroom (V)	160
pan fried button mushrooms cream sundried tomato pesto garlic parmesan basil kalamata olives	
Smoky Chorizo (P)	200
grilled chorizo napolitana sauce garlic chilli parmesan herbs	
Roasted Butternut (V) (N)	165
honey roasted butternut lentils feta sweet picante peppers basil coconut cream parmesan	

vegan

Vegan Curry	145
basmati rice lentils cauliflower chickpeas coconut cream traditional curry condiments	
Chickpea Cake	160
grilled mushroom avocado sweet picante peppers mustard marinated baby marrow tortilla crisps rocket balsamic reduction	
Grilled Portobello Mushroom	160
grilled mushroom avocado sweet picante peppers mustard marinated baby marrow hummus rocket sweet potato crisps	
Vegan Burger	165
lentil and chickpea patty baby gem lettuce tomato dill cucumber tofu marinated peppers	



V = Vegetarian N = Nuts P = Pork