

black
bistro lounge & cocktail kitchen™



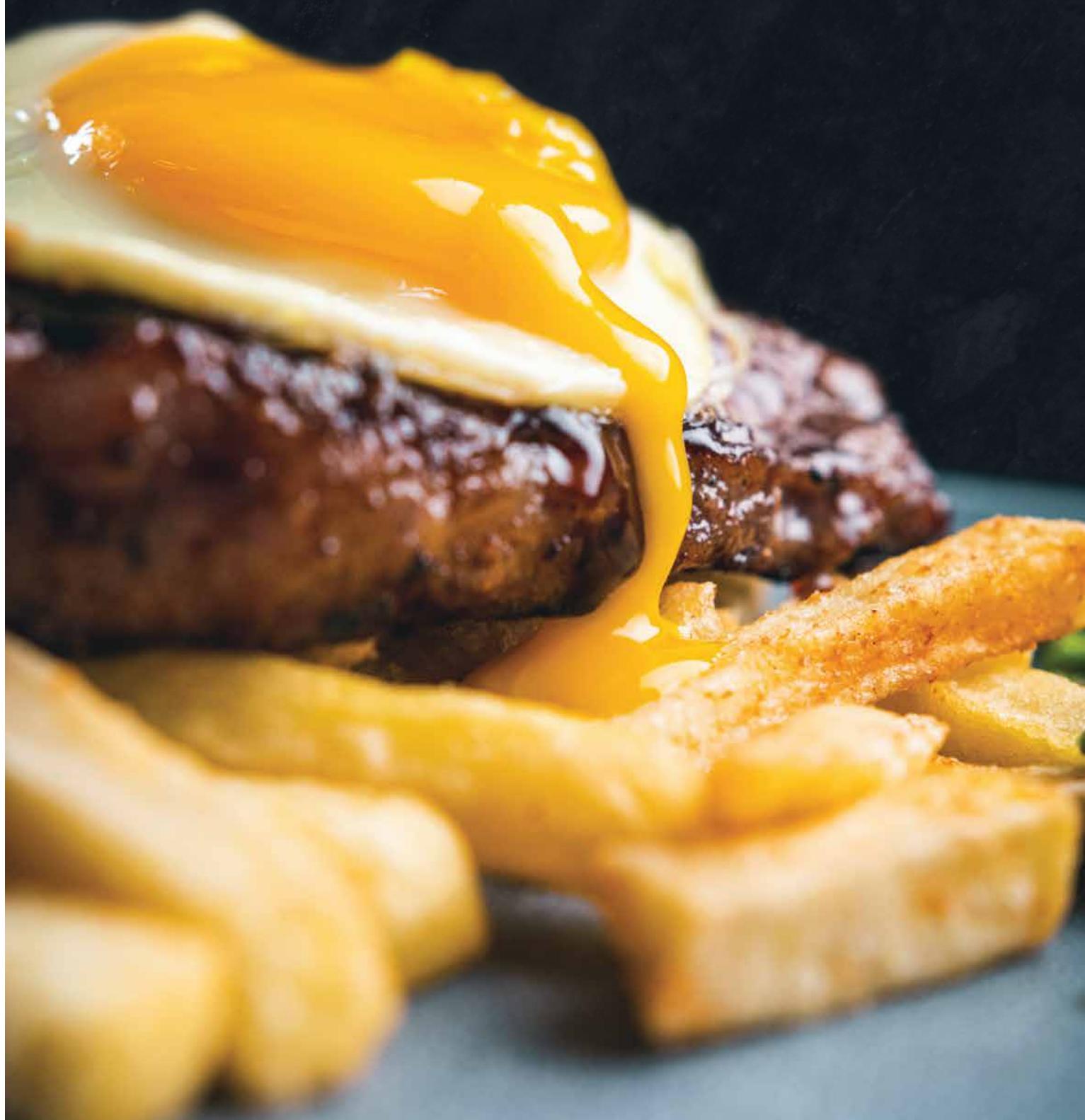
WELCOME TO

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.	

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	75
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.

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

Eggs Benedict	139
Served on a traditional English muffin & topped with hollandaise sauce.	

Extras:	
Crispy Bacon	30
Pan Fried Spinach & Mushroom	35
Sausage	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 (Earl Grey, Chamomile, etc)	30
Speciality Caffe (Caffe Irish, Kahlua, Amaretto, Cape Velvet)	45



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

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

125

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

79

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

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

79

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 & oregano.

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

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

Beef Meatballs Al Forno

Baked penne, pomodoro, beef mince, mozzarella cream & Italian hard cheese.

Chicken Alfredo Al Forno

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. 35

Avocado 35

FROM THE BUTCHER

GRILLS

BBQ basted, pepper crust or olive oil & herb

BEEF:

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

Beef Espetada

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

LAMB:

Lamb Chops 400g	279
Lamb Ribs 600g	390

Lamb Burger

Sizzling burger topped with lettuce, tomatoes, and cheese.

PORK:

Pork Chops 400g	149
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Spare Ribs

Good old-fashioned sticky BBQ spare ribs.

• 300g	145
• 600g	215
• B.L.A.C.K 900g	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

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

Chicken Roulade	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.

Chicken Thigh Espatada	145
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Deboned chicken thigh layered with onion and peppers and basted with olive oil & herb, lemon & herb or peri-peri.

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

Grilled Chicken Prima Vera	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

Portuguese Steak	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.

Oxtail	320
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Slow cooked oxtail served with creamy mashed potato.

Lamb Shank	375
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Oven roasted lamb shank smothered with a homemade red wine jus.

Brazilian Rump	169
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Rump steak cut into strips and grilled to perfection topped with a garlic, brandy, paprika butter.

PAN FRIED STEAK	195
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(300g Rump steak pan fried with butter)

Brandy & Green Peppercorn	195
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Flambéed with brandy and topped with heavy cream & green peppercorns.

Blue Cheese & Crispy Bacon	239
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Pan fried steak prepared in a creamy sauce & infused with blue cheese & topped with crispy bacon bits.

Mushroom & Jack Daniels	195
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Flambéed in Jack Daniels and smothered in cream with finely chopped mushrooms.

Sauces:	195
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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 flambéed 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 samosas & sweet potato fries.	
Chicken Wings Basket	179
200g char-grilled chicken wings, cocktail cheese griller & samosas. 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, samosas & 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 espata, 400g chicken espata, 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.	

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 (Earl Grey, Chamomile, etc)	30
Speciality Caffe (Caffe Irish, Kaluah, Amaretto, Cape Velvet)	45

MILKSHAKES

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



REFRESH

CHAMPAGNE & BUBBLY

Graham Beck Brut Rose	415
Boschendal Demi Sec	390
Pongracz Brut	390
Pongracz 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
Boschendal 1685 Shiraz	390
Rupert & Rothschild Classique	450
Nederburg Duet Shiraz/Pinotage	190
Rust En Vrede	900
The Work Of Time	450
Boschendal 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
Boschendal 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



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OUR PARTNERS



★ Heineken®



SCAN THE QR CODE

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



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www.softcoffee.co.za