

BILBOA

SET MENU 1

Available for lunch or dinner

STARTER

MUSSELS

Israeli Couscous, Chilli, Fennel, Garlic & Tomato Saffron

OR

MOROCCAN BEEF KOFTA

Coriander, Garlic, Yoghurt & Pine Nuts

OR

GRILLED HALOUMI (V)

Freekeh, Chili, Mint, Sumac, Dukkah & Lemon

MAIN

GRILLED SWORDFISH

Moroccan Spice, Lemon, Chili, Garlic, Fresh Herbs & Spiced Rice

OR

BEEF SIRLOIN

Pink Peppercorn, Pecorino, Truffle & Fries (Prepared Medium)

OR

CHICKEN CHICKEN

Breadcrumbs, Dukkah, Sweet Potato Crisps, Lemon & Tahini Yoghurt

OR

LENTILS (V)

Harissa, Pickled Onion, Yoghurt & Flat Bread

DESSERT

LEMON TART

Crispy Meringue, Lemon Curd & Yoghurt Ice Cream

OR

BAKED CHOCOLATE

Chocolate Sauce, Oats Crumble & Coffee Ice Cream

BILBOA

SET MENU 2

Available for lunch or dinner

STARTER

BABY SQUID

Roast Red Pepper Puree, Olives, Clams & Basil

OR

ASPARAGUS HUMMUS (V)

Feta, Cumin, Tahini & Flat Bread

OR

LAMB

Cumin, Coriander, Chili, Yoghurt & Flat Bread

MAIN

RED DRUM SEA BASS

Clams, Olives, Tomato, Garlic, Thyme, Lemon & Spiced Rice

OR

BEEF RIB EYE

Chicory, Spinach and Parsley Purée & Fries (Prepared Medium)

OR

CRUMBED CHICKEN

Bread Crumbs, Dukkah, Sweet Potato Crisps, Lemon, Tarator & Fries

OR

CAULIFLOWER TABOULI (V)

Bulgur Wheat, Pistachio, Currants & Fresh Ricotta

DESSERT

MERINGUE

Sour Cherry Compote, Pistachio & Vanilla Ice Cream

OR

WHITE CHOCOLATE MOUSSE

Chocolate Sponge & Berry Coulis

BILBOA

SET MENU 3

Available for lunch or dinner

AMUSE-BOUCHE

OYSTERS

Pomegranate & Lemon (3 per person)

STARTER

CRISPY PRAWNS

Preserved Lemon & Chilli Pepper

OR

MOROCCAN BEEF KOFTA

Coriander, Garlic, Yoghurt & Pine Nuts

OR

BURRATA (V)

Peach, Coriander, Lavender & Honey

MAIN

KINGKLIP

Pine Nuts, Pistachios, Parsley and Spinach Puree & Spiced Rice

OR

BEEF FILLET SKEWER

Red Chimichurri, Flat Bread & Yoghurt (Prepared Medium)

OR

LAMB RIBS

Za'atar, Lemon & Sticky Peach Glaze

OR

PEAR BARLEY RISOTTO (V)

Watercress, Asparagus & Pecorino

DESSERT

LEMON TART

Crispy Meringue, Lemon Curd & Yoghurt Ice Cream

OR

BAKED CHOCOLATE

Chocolate Sauce, Oats Crumble & Coffee Ice Cream

OR

YOGHURT PANNA COTTA

Apricot Purée, Pine Nuts & Honeycomb

BILBOA

TERMS & CONDITIONS

Should the above menu not suit your requirements, please send us your budget and requirements and our chefs will tailor-make a menu to suit your individual needs

Menu rates are inclusive of VAT, but exclude a 10% gratuity and all beverages

Menus are valid until August 2019

After-dinner cheese platters are available at an additional R500 per platter (serves 4 and must be pre-ordered)

Add one cup of filter coffee / tea to your menu at R20 per person (excluding speciality coffees and teas)