



CHARANGO

— PERUVIAN GRILL AND BAR —

LUNCH MENU

12:00 - 18:00

PISCO FLAMED EDAMAME R70

soy, chilli, garlic

TOSTA DE GAMBAS R80

prawn toast, sesame, dipping sauce

CALAMARES CRUJIENTES ENSALADA R65

crispy squid, baby gem, brunt miso, red onion, ponzu

CHAR SIU BEEF BRISKET TACOS R75

red cabbage, dill mayo, mature cheddar, aji

PULLED PORK TACOS R75

coleslaw, pineapple pico de gallo, chipotle mayo

DIRT RUBBED TUNA TACOS R85

avo, coriander, cucumber, pickled ginger, sesame

BEER BATTERED AVO TACO (VEG) R55

chipotle mayo, slaw

CUBANOS R110

mojo pork sandwich, mustard, emmental, gherkins, sweet potato fries

PERUVIAN WAGYU BURGER (200G) R145

mature cheddar, chipotle mayo, chimichurri, umami ketchup, sweet potato fries

RIBEYE (300G) R175 / SIRLOIN (300G) R165

choice of sweet potato fries/salad/salt roasted potatoes

KOB R105 / SALMON TROUT R95

choice of sweet potato fries/salad/salt roasted potatoes

POLLO A LA BARBACOA (PERUVIAN FRIED CHICKEN) R80

avocado and cucumber salad, Peruvian green sauce

DRINKS

BUBBLY

	P/G	P/B
Kleine Zalze Brut NV	55	275
Pongratz Brut	75	350
Pongratz Rose	80	375
Bochendal Brut Rose	75	350

WHITE WINE

Oak Valley 'Fountain Of Youth' Sauvignon Blanc	50	220
Nederberg 'The Young Airhawk' Sauvignon Blanc (Wooded)	90	350
Neetlingshof Chenin Blanc	40	150
Miles Mossop 'The Introduction' Chenin Blanc	55	230
De Wetshof 'Limestone Hill' Chardonnay	50	150
Arendsig Chardonnay (Wooded)	80	230
Paul Cluver Gerwurztraminer	60	250
Bochendal Chardonnay / Pinot Noir	60	250

ROSE

Rickety Bridge 'Foundation Stone' Rose	45	175
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RED WINE

Iona 'Mr P' Pinot Noir	80	450
Bellingham 'Homestead' Pinotage	45	195
Leeuwenkuil Shiraz	40	150
Muratie 'Alberta Anbemarie' Merlot	80	320
Plaisir De Merle Merlot	110	400
Nederburg 'Brew Master' Blend	98	375
Fable 'Night Sky' Blend	85	345
Springfield 'Whole Berry' Cabernet Sauvignon	80	320

COCKTAILS

PISCO SOURS <i>The perfect mix of sweet and sour topped with a splash of bitters</i>	55
CHILCANO <i>Pisco and lime on ice, charged with ginger-ale and bitters</i>	65
EL PONCHO <i>Fresh pineapple blended with pisco and ice</i>	65
LIMA ROYAL <i>Golden bubbly with floral notes, pisco and sake (Pongracz Brut)</i>	75
COCAIHINA <i>Havanna Club 3yo shaken with coconut, vanilla and chai</i>	65
TOMMY GUN MARGARITA <i>Simply Olmeca Blanco lime and xylitol blended, completely sugar-free</i>	60
PASSION FRUIT AND ORANGE DAIQUIRI <i>Absolut vodka blended with fruit extracts</i>	60
CUCUMBER AND APPLE COLLINS <i>Refreshing mix of Bombay Sapphire, real cucumber and Appletizer</i>	60
ROSE AND CARDAMOM PISCO SOURS <i>The legendary pisco sours with a slight sweetness and a touch of spice</i>	65
BAINS WHISKY SOURS <i>Whisky shaken with ice, lemon juice and egg white</i>	65
BLACK BOTTLE OLD FASHIONED <i>Black Bottle whisky, with house made bitters topped off with an orange twist</i>	60
MOJITO <i>Havanna Club 3yo with fresh mint muddled with lime, topped with dry lemon</i>	65

BEERS / CIDERS

Ask your server what is currently available on our six guest taps	30 (300ml)
	45 (500ml)