

Culture Club.

• BAR DE TAPAS •

We at Culture Club define 'tapas' as more a style of eating than strictly Spanish recipes. Our menu combines mixed influences from the Mediterranean, Middle East, Asia and some great local flavours too.

It's all about the perfect marriage of food, drink and conversation combined to create a feast fit to share with friends or family. 'Tapas' to us is more than the simple act of eating – it's an informal, fun and social way to enjoy good food and company. You get to tailor your meal by ordering a variety of tapas dishes that suit your likes and tastes and everyone gets to share the selection, you may even be a bit adventurous and try something different. We encourage you to explore our flavours.

Our team are continuously working on interesting seasonal dishes, whilst keeping your favourites current and delicious. We take great pride in serving only the best quality, freshest ingredients and no effort is spared in ensuring that the love and passion that goes into our food is worthy of the dish – so that every plate is something we are proud to serve.

Should there be something you are not happy about, please let us know while you are still with us so we can address it right away. Posting on social media once you have left does not give us the opportunity to correct it. We pride ourselves on you leaving Culture Club happy with your experience, so please extend us this courtesy.

PLEASE NOTE

- Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
- Culture Club is not a gluten-free establishment. While many of our items are naturally gluten free, some items have been modified.
- While we do our best to prevent cross-contact, items may be exposed to traces of gluten and nut elements during preparation.
- For full details of allergens in all our food and drink please ask a member of staff.
- Culture Club sources its products from local suppliers & only stocks sustainable initiative produce.
- Menu Items subject to availability & seasonality
- Menu items and prices are subject to change
- A discretionary 10% service charge will be added to your bill for parties of 8 or more.

SMILE



TEAS & COFFEES

Espresso Single
Americano
Cappuccino Foam
Cafe Latte
Ceylon Tea
Rooibos Tea
Imported Tea
Enquire about variants
Hot Chocolate
Milo
Steamers
Following flavours available:
Cocoa Mocha Nut, White Hot
Chocolate
Spiced Chai
ILLY Freddo
Served over ice, with or without
milk & sugar, please specify

Decaff available on request at extra charge
Milk substitutes available at extra charge

GOURMET ICED TEAS

All our Iced Teas are fresh and homemade

Pomegranate Rooibos Tea
Apple Green Tea
Very Cherry Tea



REFRESHING COOLERS

Homemade Lemonade
Pomegranate Spritz
Served over ice, with Soda/Lemonade
Cherry Spritz
Served over ice, with Soda/Lemonade
Cherry & Cranberry Cooler
Pineapple & Orange Frappe
SANPELLEGRINO Sparkling Juice

SMOOTHIES

Coffee Freezo
Cocoa Mocha Nut Freezo
Chai Freezo
White Chocolate Freezo

NON ALCOHOLIC COCKTAILS

Watermelon & Cranberry Mojito
Cucumber Mint Mojito
Frozen Mojito
Pina Colada
Mango & Mint Granita
Granadilla Sherbet Granita



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EAT • SHARE • LIVE

DIPS

Served with warm Pita Bread *G*

60

- ❖ Hummus *N*
- ❖ Tzatziki *D*
- ❖ Roasted Red Pepper *D*
Taramosalata
Calamata Olive Tapenade

GOURMET SHARING

Serves 2 – Served with a Toasted Crostini *G*

68

- ❖ Almond Crusted Baked Feta & Olive Salsa *D N*
- ❖ Organic Cream Cheese, Sundried Tomato & Basil Pesto *D N*
Brandy Infused Chicken Liver Paté with Onion Chutney & Toasted Cashews *D N*
- ❖ Guacamole Salsa, served with Nacho Chips *D*
Farm Style Biltong Spread & Bacon Jam *D*

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- * Allergens *D-Dairy, N-Nuts, G-Gluten*
*Vegetarian *V*



SALADS

Serves 2

- ❖ Club Salad 80
- ❖ Village Greek *D* 86
- ❖ Roasted Beetroot, Spiced Butternut, Feta & Walnuts *D N* 92
- Grilled Chicken Fillet Strips *D* 94
- Asian Chargrilled Calamari *G N* 98

SKILLET PANS

- Mexican Mince Nachos *D G* 88
- Rump Trinchado *D* 108
- Creamy Peri-Peri Chicken Livers *D* 82
- Spanish Meatballs in Salsa Brava *D G* 84
- Prawn, Chorizo & Feta Saganaki *D* 98

VEGETABLE TAPAS *V*

- | | | | |
|-----------------------------------|----|--|----|
| Patatas Bravas <i>D</i> | 38 | Chimichurri Coleslaw | 38 |
| Sweet Potato Fries | 40 | Bangkok Broccoli <i>G</i> | 44 |
| Spinach Potato Cakes <i>D G</i> | 38 | Steamed Edamame Beans | 44 |
| Baked Cauliflower Cheese <i>D</i> | 48 | Moroccan Chickpeas | 42 |
| Classic Melanzane <i>D</i> | 46 | Sautéed Green Beans & Almonds <i>N</i> | 42 |
| Parmesan Zucchini Gratin <i>D</i> | 42 | Hawaiian Stir Fry <i>G N</i> | 40 |
| Roasted Butternut & Feta <i>D</i> | 42 | Herb Citrus Olives | 44 |
| Sautéed Mushrooms <i>D</i> | 46 | Marinated Artichoke Hearts <i>D</i> | 48 |
| Ginger Soy Bok Choy <i>G N</i> | 44 | Pan Roasted Sweet Carrots <i>D</i> | 38 |
| Sesame Sugar Snaps <i>N</i> | 46 | Balsamic Beetroot | 36 |



NIBBLES

- Bacon Jalapeno Poppers *D G* 72
- Crispy Salt & Pepper Squid *D G* 88
- ❖ Crumbed Haloumi Bites *D G* 78
- Panko Parmesan Chicken Strips *D G* 84
- Chorizo Pesto *D N* 76
- Herb Crusted Fish Goujons *D G* 86
- Popcorn Pork *G* 78
- BBQ Chicken & Apricot Sticks 80
- Lamb, Spinach & Feta Cigars *D G* 78
- ❖ Fusion Veg Spring Rolls *G* 72
- Ham & Cheese Croquettes *D G* 76
- Bobotie Arancini Balls *D G* 78
- Shrimp & Corn Fritters *D G* 74
- Chargrilled Chicken Drumettes 82
- Lamb Kofta *D G*

84

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PLATES

- ❖ Falafel Plate *D G* 88
- ❖ Pan Fried Haloumi, Pickled Cucumber & Tzatziki *D* 86
- Spice Crusted Seared Tuna Tostada with Tropical Salsa *G* 102
- Smoked Springbok Carpaccio Roses *D* 106
- Thai Grilled Squid, Asian Dressing & Sesame Seeds *G N* 98
- Mediterranean Grilled Hake *D* 124
- Portuguese Style Chicken Thighs *D* 98
- Mongolian 5 Spice Pork *G N* 90
- Chilli Pesto infused Pan Fried Calamari, Prawn & Chorizo *D N* 102
- Harissa Braised Lamb Bowl *D G N* 108
- West Coast Mussel Pot *D* 92
- Coco-Seafood Curry & Gnocchi *G* 102
- Porky's Saucy Riblets 225
- Volcano Fillet *D* 165
- Mature Beef Rump, Sliced & Served with Red Chimichurri 160
- Chargrilled Lamb Chops & Balsamic Glaze 180
- Sizzling Paprika Prawns *D* 145



SHARE BOARDS

- | | |
|--|-----|
| Chicken | 395 |
| Chicken Livers, Panko Strips, Chicken Sticks & Portuguese Thighs | |
| Seafood | 475 |
| Mussel Pot, Crispy Squid, Hake Goujons & Sizzling Prawns | |
| Meat | 555 |
| Rump Trinchado, Popcorn Pork, Saucy Riblets & Lamb Kofta | |

All served with Plain Patatas & Side Salad

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SWEET *V*

60

- Churros *D G*
- The Brownie *D G N*
- Smashed Lemon Meringue *D G N*
- Chocolate Mousse *D*
- Baklava *D G N*
- Crème Catalan *D*
- Ask about today's Pannacotta



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