

## DRINKS

<b>Mocktail</b> Tell your waiter what flavours you prefer	75:-
<b>Origo Tonic</b> Citrus infused Belvedere, tonic	185:-
<b>Lingonberry Sour</b> Glenmorangie, Rhubarb bitter, Lemon, Lingonberry sugar	170:-
<b>Vecchio Royal</b> Vecchio amaro, lime, sugar, Moët Chandon	170:-
<b>Rum &amp; Sand</b> Plantation 3 stars, Antica Formula, Morelli Aperitivo	170:-
<b>Raspberry Rose</b> Tanqueray Gin, Carpano bitter, lemon, raspberry sugar, egg white	170:-

## BEER & CIDER

<b>TAP</b> Carlsberg Hof   Lager, DEN, 4,2%	75:-
<b>BOTTLED/CANNED</b>	
Angelo Poretti   Lager, ITA, 5,5%	79:-
100W IPA   Ale, SWE, 6,8%	99:-
1664 Blanc   Wheat beer, FRA, 5,0%	82:-
Galipette   Dry apple cider, FRA, 4,5%	85:-

## NON ALCOHOLIC

Carlsberg   Lager, SWE, 0,5%	55:-
Brooklyn Special Effects   Hoppy lager, SWE, 0,4%	55:-
Galipette Jus de Pomme   Dry apple cider, FRA, 0,0%	60:-
Blique Kombucha   Blueberry & Thyme, SWE	79:-
Blique Kombucha   Thai basil & Piri Piri, SWE	79:-
Blique Kombucha   Raspberry & Lemon, SWE	79:-
Sodas (Coca Cola, Fanta, Sprite)	45:-

## COFFEE

Filter Coffee	
Cappuccino/Machiato	44:-
Caffe Latte	44:-
Espresso Single	44:-
Espresso Double	44:-



## RED

<b>2020 Fish Hoek Merlot</b> Accolade Wines, Western Cape, RSA	135   595:-
<b>2019 Bogle Cabernet</b> Bogle Vineyards, California, USA	185   840:-
<b>2020 Langhe Nebbiolo</b> Luigi Voghera, Piemonte, ITA	165   740:-
<b>2021 Bourgogne Rouge</b> Château du Cray, Burgundy, FRA	180   810:-
<b>2021 Terrazas Malbec</b> Terrazas de Los Andes, Mendoza, ARG	145   620:-
<b>2020 Heah High pinot</b> Three sticks winery, Sonoma, USA	1 075:-
<b>2014 Pommard</b> Vincent Girardin, Burgundy, FRA	1 700:-
<b>2016 Othello</b> Dominus estate, Napa Valley, USA	2 260:-
<b>2019 Kutch Pinot Noir</b> Kutch Wines, Sonoma coast, USA	1 890:-
<b>2016 Château Chantalouette</b> Château Chantalouette, Pomerol, FRA	1 450:-
<b>2018 Savigny-les Beaune Premier Cru Forneaux</b> Joseph Drouhin, Burgundy, FRA	1 900:-
<b>2016 Cota Barbaresco</b> Luigi Voghera, Piemonte, ITA	1 450:-
<b>2018 Château Barrail du Blanc</b> Château Barrail, Bordeaux, FRA	1 120:-
<b>2016 Faletto Barolo</b> Azienda Agricola Falleto di Bruno Giacosa, Piemonte, ITA	5 145:-
<b>2019 Melville Sandys Pinot Noir</b> Melville Estate, Sonoma, USA	2 300:-
<b>2017 Roda 1</b> Bodegas Roda, Rioja, SPA	2 050:-
<b>2014 Lydenhurst Cabernet Sauvignon</b> Spottswoode Estate, Napa Valley, USA	3 020:-

## SIDES & SAUCES

<b>Dirty fries</b> Aioli	55:-
<b>Bowl of rice</b>	45:-
<b>Sweet potato fries with aioli</b>	65:-
<b>Tomato &amp; red onion salad</b>	65:-

## DESSERT

<b>Churros</b> Cinnamon sugar, nutella chocolate sauce, cream, berries	120:-
<b>Suspiro limeno</b> Lemon curd, dulce de leche, soft Italian meringue	115:-
<b>Ice cream/sorbet of the day</b>	65:-



## SNACKS

**Pea Guacamole tortilla chips** 79:-  
Guacamole, sour cream, salsa

**Padron peppers** 95:-  
Goat cheese, buttermilk aioli

## STARTER

**Fried Burrata** 159:-  
Romesco, garlic bread, basil

**Watermelon ceviche** 139:-  
Rocotto chili tigers milk, lime, mint, coriander

**Chicken skewers** 159:-  
Peanut sauce, honey coconut glaze, chili oil

**Salmon Tiradito** 169:-  
Passion fruit tiger milk, crispy sweet potato, shallots



## MAINS

<b>Birria taco</b> Slow-cooked beef cheek, onion, chili guajillo, coriander, fresh cheese	225:-
<b>Grilled Argentinian Steak</b> Chimichurri, salad	345:-
<b>Lomo saltado</b> Peruvian stir-fried beef, peppers, onion, tomato, soya, oregano, rice	245:-
<b>Piri piri chicken</b> Tomato, grilled silver onion, grilled corn, chili, fries	239:-
<b>Toasted ravioli</b> Ricotta, spinach, marinara sauce, parmesan, basil	195:-
<b>Pastor Taco</b> Slow cooked pork shoulder, pineapple, coriander, crispy garlic & onion	215:-
<b>Lime Seabass</b> Spicy lime sauce, coriander, asparagus broccoli, rice, sesame	245:-

## ALWAYS AT BLIQUE

<b>Pizza</b> <b>Salami Pizza</b> Tomato, fennel salami, crudité	195:-
<b>Margherita</b> Tomato, basil, mozzarella	189:-
<b>Cheesy Honey</b> Peppers, goat cheese, honey, rocket	195:-
<b>Blique cheeseburger (vegetarian option available)</b> 130g beef patty, pickled cucumber, cheese, mayo, fries	195:-
<b>Chicken Caesar salad</b> Bacon, garlic croutons, parmesan, parsley	195:-

## SPARKLING

	GL   BTL
<b>Cava</b> Pares Balta, Penedès, SPA	135   750:-
<b>Champagne</b> MV Moët Chandon, FRA	165   990:-
<b>Oddbird Non-Alcoholic</b> Oddbird, FRA	90   350:-
<b>Chandon Garden Spritz</b> Chandon Argentina, ARG	550:-
<b>Moët &amp; Chandon Imperial Rosé</b> MV Moët Chandon, FRA	1500:-
<b>MV Laurent Perrier Grand Siecle no 24</b> Laurent Perrier, Champagne, FRA	2 850:-
<b>MV Ruinart Blanc de Blancs</b> Ruinart, Champagne, FRA	2 015:-
<b>2010 Dom Perignon</b> Moët Chandon, Champagne, FRA	3 250:-

## WHITE

	GL   BTL
<b>2021 Fish Hoek Chenin Blanc</b> Accolade Wines, Western Cape, RSA	135   595:-
<b>2021 Chablis</b> Domaine des Hâtes, Burgundy, FRA	185   840:-
<b>2020 Sancerre les Charmes</b> Gitton Père et Fils, Loire, FRA	190   855:-
<b>2021 Veiga Da Princesa Albarinho</b> Pazo do Mar, Rías Baixas, SPA	165   740:-
<b>2021 Kamptal DAC Riesling</b> Schloss Gobelsburg, Kamptal, AUT	170   760:-
<b>2021 Schloos Saarstein Kabinett</b> Schloss Saarstein, Mosel, GER	160   740:-
<b>2017 Pernand-Vergelesses</b> Vincent Girardin, Santenay, FRA	1 100:-
<b>2018 Mersault Les Narvaux</b> Vincent Girardin, Burgundy, FRA	1 630:-
<b>2021 Ungeheuer Riesling GG Trocken</b> Basserman-Jordan, Pfalz, GER	1 290:-
<b>2020 Puligny-Montrachet Les Vieilles Vignes</b> Vincent Girardin, Burgundy, FRA	1 990:-
<b>2021 Grüner Veltliner</b> Domäne Wachau, Wachau, AUT	985:-
<b>2018 Chablis Grand Cru Bougros Domaine</b> Domaine des Hâtes, Burgundy, FRA	2 300:-