

# WORLD CLASS COCKTAILS

World class is the largest and most prestigious mixology competition in the world. The program elevates the craft of the bartender as well as to create compelling fine drinking experiences. World class has been transforming cocktail culture around the globe since 2009. With 15 000 bartenders that have been inspired & educated in the craft of mixology. Today world class includes luxury outlets from 50 countries.

<b>Tincture #37</b>	90
Bulleit Bourbon with Frangelico, maple syrup & water, flamed & thrown, served sealed in a rosemary smoke	
<b>Breakfast On Vic</b>	105
Tanqueray no. Ten with fresh rosemary, apple juice, lemons & strawberry jam shaken with egg whites & rock salt served over rocks and accompanied with jammed melba toast	
<b>El Topo</b>	110
Don Julio Reposado, freshly juiced pineapple, lime & vanilla seeds shaken and served over rocks	
<b>The Rockwilder</b>	125
Johnny Walker Gold Reserve with rooibos tea, cherry syrup & Angostura Bitters shaken with egg whites and served with fresh cracked black pepper	
<b>Tuscan Mistress</b>	120
Ciroc Vodka with Campari, vanilla, pineapple, fresh mint, chilli & strawberries shaken and served up	
<b>Monsoon Tea Party</b>	160
Ron Zacapa Centenario with Chai infused rooibos tea, fresh vanilla & fig jam shaken and served over rocks with a side of burnt orange	
<b>Smoke &amp; Tricks</b>	155
Lagavulin 16 year old whisky shaken with Martini Rosso, apricot jam & fresh lime served over rocks in an oak smoked snifter	

## BEER & CIDER

Peroni  
 Peroni Draught  
 Castle  
 Castle Lite  
 Castle Lite Draught  
 Castle Lite Lime  
 Amstel  
 Black Label  
 Corona  
 Flying Fish Flavoured Beers  
 Heineken  
 Hunters Dry  
 Savanna Dry & Light  
 Windhoek Lager & Light  
 CBC Amber Weiss  
 Stellenbrau Craven Craft Lager  
 Woodstock Breweries Hazy Daze Wit Bier

## SIGNATURE COCKTAILS

<b>Beaches &amp; Peaches</b>	84
Olmeca Altos Reposado with poached peaches, orange and rosemary shaken & served up. Accompanied by chilli chocolate	
<b>Lady Leisure</b>	105
Absolut Vodka with Cointreau & Chambord shaken with fresh basil, strawberries and topped with Method Cap Classique	
<b>The Prince</b>	50
Bacardi Oakheart with grapefruit & lemon chai tea shaken and served on the rocks	
<b>Granadilla Lolly</b>	66
Absolut Citron Vodka muddled with granadilla, lemon, pineapple and crushed ice	
<b>Doctor T</b>	72
Ketel One Vodka shaken with Martini Rosso, pineapple & pomegranate served with roasted cranberries, coconut & cashews	
<b>Vineyard Spritzer</b>	88
Tanqueray Gin shaken with Martini Bianco, green grapes, fresh basil & lime topped with soda water	
<b>Kappers Daiquiri</b>	60
Bacardi Carta Oro with pineapple & mint shaken and served on the rocks	
<b>The Quagga</b>	70
Havana Club 7 year old rum shaken with fig jam, bitters & fresh lime, served up	
<b>Camelia's Flower</b>	110
The Botanist Gin shaken with Martini Rosso, honey, fresh lime & green tea, served up	

## NON ALCOHOLIC

<b>Cranberry Sours</b>	32
Cranberry juice with fresh limes & lemon juice	
<b>Lemon Twist</b>	26
Fresh lemon slices and mint, topped with lemonade	
<b>Asia De Cuba</b>	36
Fresh lime, ginger, mint, pineapple & vanilla, shaken over crushed ice	
<b>Ice Breaker</b>	38
Coconut water, fresh ginger, lemon & apple juice	

## CAFÉ CAPRICE MERCHANDISE

**Hats**  
**Shirts**  
**Jackets**  
**Music**  
**Towels**

## CLASSIC COCKTAILS

<b>Mojito</b>	62
Bacardi Carta Blanca muddled with fresh lime, mint & sugar on crushed ice, topped with a dash of soda	
<b>Berry Mojito</b>	72
Bacardi Carta Blanca muddled with fresh lime, mint & strawberries on crushed ice, topped with a dash of soda	
<b>Caipirinha</b>	68
Cachaça muddled with fresh lime & sugar served short on crushed ice	
<b>Classic Daiquiri</b>	60
Bacardi Carta Blanca shaken with fresh lime & sugar served straight up or on the rocks	
<b>Frozen Daiquiri</b>	75
Bacardi Carta Blanca, strawberries & fraise syrup, blended smooth	
<b>Margarita</b>	62
Olmeca Blanco, triple sec & fresh lime shaken & strained over cubed ice	
<b>Classic Martini</b>	58
Classic Martinis served shaken or stirred with lemon or olive	
<b>Cosmopolitan</b>	52
Absolut Citron, triple sec, fresh lime & cranberry juice, shaken & garnished with flamed orange zest	
<b>Kir Royale</b>	80
Boschendal Brut MCC with a dash of Chambord	
<b>Aperol Spritz</b>	65
Aperol & orange layered with Method Cap Classique and soda water	
<b>Pimm's Cocktail</b>	56
Pimm's no.1 cup with seasonal fruit, topped with lemonade, soda or ginger ale	
<b>Long Island Ice Tea</b>	
The Famous Five shaken with lemon juice & strained over a choice of <b>Coke 62   Cranberry 66   Red Bull 75</b>	
<b>Bloody Mary</b>	80
Absolut Vodka with tomato cocktail and lemon juice shaken with tabasco & black pepper	

## COLD BEVERAGES

Fitch & Leedes Mixers  
 Mineral Water  
 Vita Coco Coconut Water  
 Ice Tea  
 Tizers  
 Milkshakes  
 Fruit Juices  
 Red Bull Energy Drink  
 Red Bull Sugarfree  
 Red Edition by Red Bull  
 Summer Edition by Red Bull

# Café Caprice

CAMPS BAY | CAPE TOWN

## FOOD & DRINKS





## SNACKS & SHARES

<b>Classic Caprice Nacho's</b>	85
Nacho chips layered with cottage cheese, fresh tomato salsa, guacamole, jalapeno peppers & cheese	
<i>Add extra chicken, bacon or steak strips at a extra charge</i>	
<b>The Star Board</b>	135
Roast vegetables with artichoke hearts, fresh tomato, buffalo style mozzarella, olives & a selection of dips served with toasted ciabatta	
<b>The Long Board</b>	195
Local cured meat selection with olives, fresh tomato, buffalo style mozzarella & basil pesto served with toasted ciabatta	
<b>The Tasting Board</b>	315
Grilled rump cubes, chicken spring rolls, calamari & chicken thigh espetada served with sweet potato wedges & a selection of dips	
<b>Hummus or Tzatziki with Toasted Ciabatta</b>	45
<b>Marinated Mixed Olives</b>	40

## SALADS & WRAPS

Available as a salad or served in a toasted tortilla wrap

<b>Butternut &amp; Beetroot</b>	56
Roast butternut & beetroot with cherry tomatoes, red onion, rocket, feta, roasted pumpkin seeds & balsamic vinegar reduction	
<b>Cajun Chicken</b>	82
Roast cajun chicken breast with avocado, peppadews, feta, cherry tomatoes & a honey mustard vinaigrette	
<b>Chicken Caesar</b>	78
Roast chicken breast with coz lettuce, boiled egg, garlic croutons, pecorino cheese & classic caesar dressing	
<b>Asian Calamari</b>	110
Crumbed calamari rings with pickled ginger, cucumber, avocado, cherry tomatoes, spring onion & sesame lime dressing	

## BURGERS & BREADS

Served with skinny fries

<b>Caprice Club Sandwich</b>	100
Triple decker sandwich with roast chicken mayo, streaky bacon, avocado, tomato & mozzarella	
<b>Mediterranean Steak Roll</b>	95
Grilled steak with caramelized onions, peppadews, tomato, rocket, feta & basil pesto	
<b>Veggie Burger</b>	70
Homemade chickpea & lentil patty topped with tzatziki & tomato salsa	
<b>Rump Prego</b>	95
Grilled rump steak served in a spicy red pepper & chilli sauce with fresh rocket & red onions on a ciabatta roll	
<i>Double up the steak at a extra charge</i>	
<b>Chicken Prego</b>	80
Grilled chicken breast served in a spicy red pepper & chilli sauce with fresh rocket & red onion on a ciabatta roll	
<i>Double up the chicken at a extra charge</i>	
<b>Caprice Burger</b>	68
100% Beef patty topped with homemade bbq sauce & beer battered onion rings	
<b>American Burger</b>	70
100% Beef patty topped with tomato ketchup, American mustard and double cheese, no garnish	
<b>Old School Burger</b>	75
100% Beef patty topped with wholegrain dijon mustard, cheddar cheese, fresh red onion & homemade pickles	
<b>Royal Burger</b>	90
100% Beef patty topped with streaky bacon, cheddar cheese, fresh chilli & beer battered onion rings	
<b>Dreamy Burger</b>	88
100% Beef patty topped with mozzarella cheese drenched in a creamy mushroom & black pepper sauce	
<b>Deluxe Burger</b>	115
100% Beef patty topped with streaky bacon, feta cheese, avocado & caramelized onions	

## SINGLES & DOUBLES

Sides to be ordered separately

	SINGLE	DOUBLE
<b>Pasta Of The Day</b>	SQ	SQ
Ask your waitron for our daily special		
<b>Beer Battered Hake</b>	45	80
Castle lite battered hake with homemade tartar sauce		
<b>Caprice Calamari</b>	60	115
Grilled cajun calamari tubes or fried calamari rings with homemade tartar sauce		
<b>Chicken Schnitzel</b>	45	80
Chicken breast coated in a herbed bread crust with lemon mayonnaise		
<b>Chicken Thigh Espetada</b>	70	130
Deboned free range chicken thighs in a chilli, garlic & rosemary marinade		
<b>Beef Ribeye Espetada</b>	80	150
Flame grilled ribeye cubes in a chilli, garlic & rosemary marinade		
<b>Beef Rump Steak</b>	80	150
Grilled rump steak with fresh rocket & bearnaise sauce		

## SIDES

<b>Skinny Fries</b>	20
<b>Sweet Potato Wedges</b>	20
<b>Beer Battered Onion Rings</b>	20
<b>Oven Roast Vegetables</b>	30
<b>Traditional Greek Salad</b>	25
<b>Spiced White Rice</b>	25

## DESSERT

<b>Chocolate Brownie</b>	65
Served with pecan nuts, ice cream & chocolate sauce	
<b>Baked Cheesecake</b>	55
With berry sauce & ice cream	

# FIESTA FRIDAYS

