

# TAPAS MENU

15h30 - 18h30

GINJA

— V & A WATERFRONT —

# BOARDS TO SHARE

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## CHEESE

a selection of cheese (brie, camembert, gouda, cumin boerenkaas & gorgonzola), served with red onion marmalade, fig preserve, strawberries, grapes and melba toast

False Bay Pinotage

False Bay Chenin Blanc

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## COLD MEATS

rare roast beef, parma ham, smoked chicken, smoked gammon and gypsy ham. served with fresh winter melon, herb & chive crème fraiche - toasted french baguette and seeded multigrain loaf

False Bay Rosé

False Bay Shiraz

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## GINJA SNACK BOARD

marinated olives, beef biltong and droëwors, basil pesto, hummus and aubergine/harissa dip - served with grissini sticks and toasted pita bread

False Bay Chardonnay

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# TRIO OF SLIDERS

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chicken, brie & cranberry

beef, bacon & blue cheese

linefish, red cabbage slaw, soy & sesame mayo

False Bay Rosé

False Bay Chardonnay

False Bay Chenin Blanc

# SMALL PLATES

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**FIRECRACKER PRAWN WITH A SPICY  
SRIRACHA AIOLI**

False Bay Sauvignon Blanc

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**CHICKEN, AVO AND BLACKENED CORN  
LETTUCE "TACO", WITH CREAMY GARLIC  
AND LEMON THYME DRESSING**

False Bay Sauvignon Blanc

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**WILD MUSHROOM ARANCINI, WITH A SMOKY  
TOMATO KETCHUP**

False Bay Chardonnay

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**S&P POPCORN SQUID, WITH CHUNKY COTTAGE  
CHEESE TARTAR AND FRESH LIME**

False Bay Chardonnay

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**CONFIT DUCK SPRING ROLLS WITH A  
HOISIN PLUM SAUCE**

False Bay Pinotage

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**BAKED CAMEMBERT SERVED WITH A GINGER  
& CRANBERRY CHUTNEY AND SOURDOUGH  
TOAST**

False Bay Chenin Blanc

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**CORN TORTILLA CHIPS WITH ZESTY GUACAMOLE  
& PICO DE GALLO**

False Bay Chenin Blanc

# CLASSIC COCKTAILS

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## MELON MARGARITA

tequila, triple sec, watermelon chunks, lemon juice, shaken

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## JADE

winter melon liqueur, blue curacao, dash of angostura bitters, lime juice, methode cap classique

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## FLYING DUTCHMAN

gin, triple sec, lemon juice, dash of angostura bitters

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## STRAWBERRY DAIQUIRI

rum, strawberries, sugar, lemon juice, ice, blended

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## MOJITO

mint, rum, muddled fresh lime & brown sugar, shaken, served on crushed ice, soda water

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## LONG ISLAND ICED TEA

vodka, rum, gin, tequila, triple sec, fresh lime, splash of cola, shaken, served on ice

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## MARTINI

vodka or gin, dry vermouth, garnish with olive or lemon peel, shaken or stirred

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## NATIVE MARTINI

fresh brewed native espresso, vodka, coffee liqueur and sugar syrup, shaken

# CLASSIC COCKTAILS

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## CLASSIC MARGARITA

tequila, fresh lime, triple sec, shaken or frozen

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## MANHATTAN

bitters, whiskey, sweet red vermouth, cherries, shaken

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## COSMOPOLITAN

triple sec, vodka, lime juice, cranberry juice, shaken

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## VESPER MARTINI

the famous drink ordered by James Bond in Casino Royale. 3 measures gin, 1 measure vodka, dry vermouth, shaken or stirred

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## CANDY APPLE

vodka, apple sour, apple juice, vanilla syrup, shaken

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## CHERRY BLOSSOM

cherry brandy, triple sec, grenadine, lemon juice, sugar, stirred

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## PINA COLADA

chunks of pineapple, coconut cream, white rum, pineapple juice, ice, blended

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## WHISKY SOUR

bourbon, lemon juice, sugar syrup, egg white, shaken



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**#RUSTICROAST**

**EVERY SUNDAY**

**FROM 12H30**