

THE PIANO BAR



FOOD

SNACKS

FRESH BREAD R50

brioche, thyme, preserved fig

CHEF'S SPECIAL SOUP R60

(ask waiter)

SALDANHA BAY OYSTERS R90

shucked oysters, coriander, lime chili, ginger

TAPAS

TUNA TARTAR R90

coriander, ponzu, cucumber

SESAME CRUSTED TUNA R138

lime, sesame, chili slaw

PRAWN ROSTI R90

roasted pepper, fennel

ROASTED NORWEGIAN SALMON R145

sugar snaps, thyme, lemon

CRISPY BABY SQUID R145

roasted garlic aioli, lemon

GRILLED BABY SQUID R120

mahim jim dressing

PEPPER SEARED BEEF TATAKI R110

beef, garlic chips, sesame

BEEF FILLET (120g) R158

roasted mushrooms, pickled mushrooms, thyme jus

HONEY GLAZED PORK R90

asian slaw, sesame

PETIT SESAME BUN (1) R85

Buttermilk fried chicken, pickled cabbage, spicy aioli

Beef patty, cheddar, caramelized onions, mushrooms, R80

tomato chili jam, chimichurri aioli

DUNKED WINGS R100

honey, garlic

BBQ CHICKEN SPRING ROLLS R85

sweet chili ginger dip

SEARED DUCK R145

jack rye, pear, thyme

BEEF TAGLIATELLE R120

corn, dijon, parsley

PIANO RISOTTO (V) R80

carrot, parmesan, butter

CLAM RAGU R70

bacon, mushrooms, ciabatta

LAMB RACKS R160

confit salsa, potato

CROQUETTES R70

Cheese croquettes, tomato chili jam (V)

Pulled lamb, onion croquettes, mint aioli R70

CORN RIBS (V) R85

'mielies' chipotle aioli, parmesan, smoked paprika, chimichurri

CREAMY HUMMUS (V) R65

confit tomatoes, feta, ciabatta

PATATAS BRAVAS (V) R55

spicy potatoes

GRILLED ASPARAGUS (V) R100

parmesan, brown butter, sunflower seeds

SWEET POTATO FRIES (V) R40

MAGIC MASH (V) R60

brown butter, parmesan, parsley

SIDE SALAD (V) R45

feta dressing, melon, tomato

PASTA SALAD (V) R60

croutons, soy, sesame

HAPPY ENDINGS

ORANGE & GINGER GRANATA R70

triple sec, biscuit, marmalade

LEMON POSSET R70

biscuit, persimmon

CHOC MARSHMELLOW R90

ganashe, anglaise

DON PEDRO

kahlúa / amarula R80

whiskey R90

THE PIANO BAR



DRINKS

SIGNATURE

Lady In Red R80

Port wine, Captain Morgan Black, red wine, cardimon, cashew nuts (warm homemade Glühwein)

Dschinghis Khan R75

Vodka, Kahlúa, cream

Hotel California R120

Tanqueray, fresh cucumber, fresh mint, lime juice, Monin cucumber, sugar syrup

Sex Bomb R120

Jimador Gold, Triple Sec, lime juice, muddled grilled pineapple, chillies, coriander leaves

Blank Space R105

Jack Rye, honey, lime juice, orange juice, cellulose

Uptown Funk R140

Campari, lime juice, elderflower, Pongrácz rosé, soda water

Jack Rose R95

Klipdrift brandy, apple syrup, granadine, lime juice, saline, bitters

P!NK R110

Gin, Martini dry, Pongrácz rosé, watermelon syrup

Santa Baby R120

Amaretto, Triple Sec, oranges, lemon, cream, cinnamon

Red Red Wine R135

Red wine, Inverroche Amber, lemon juice, sugar syrup, cellulose

CLASSIC

Daiquiri Classic R80

Havana Blanco, sugar syrup and fresh lime juice.

Daiquiri Strawberry R85

Mojito R75

Havana Blanco, freshly squeezed limes, muddled with fresh mint, sugar syrup, and topped with soda water.

Cuba Libre R82

Havana Blanco, freshly squeezed limes, and coke.

Margarita R100

A Mexican favourite with Olmeca tequila, orange liqueur, and fresh lime juice in a salt rimmed glass.

Cosmopolitan R85

A stylish blend of vodka, orange liqueur, and cranberry juice.

Long Island Iced Tea R90

Gin, vodka, Havana Blanco, Olmeca Silver, orange liqueur, lemon juice, orange juice, and coke (optional cranberry juice).

Caipirinha R110

Cachaça muddled with fresh limes and brown sugar (optional Caipiroska – vodka base R65).

OLD FASHION

(WHISKEY OR BOURBON POURED OVER SUGAR WITH FRESH LEMON AND ORANGE AND A DASH OF BITTERS)

Jim Beam	R60
Jack Daniel's	R75
Monkey Shoulder	R100
Woodford Reserve	R120
Glenmorangie 10	R135
Ardberg 10	R175

SOURS

(SUGAR, LIME JUICE, ORANGE JUICE AND GLUCOSE)

Jim Beam	R105
Aperol	R115
Jack Daniel's	R125
Amaretto Ginger	R125
Jameson	R130
Woodford Reserve	R155
Glenfiddich 12 Y/O	R175

APERITIF

Martini R65

Choose from Absolut or Tanqueray, dry or dirty, shaken or stirred, olives or a lemon zest.

Negroni R80

A delicate mixture of gin, Martini Rosso, bitters, and Campari.

Manhattan R80

Jim Beam, Martini Rosso, and a dash of bitters.

Espresso Martini R100

Vodka, Kahlúa, and single espresso.

Aperol Spritz R120

Aperol, Mulderbosch Bubbly and soda.

BOURBONS

Jim Beam	R30
Jack Daniel's	R42
Gentleman Jack	R45
Woodford Reserve	R53
Jack Rye	R45

WHISKEYS

Southern Comfort	R25
Bain's (Local)	R34
Jameson	R41
Johnnie Walker Black	R45
Monkey Shoulder	R50
Glenfiddich 12 Y/O	R65
The Glenlivet 12 Y/O	R57
Glenmorangie 10 Y/O	R65
Laphroaig 10 Y/O	R72
Ardberg 10 Y/O	R90
Bunnahabhain 12 Y/O	R90
Oban 14 Y/O	R130
Nikka	R130
Suntory Toki	R130

COGNACS & LIQUORS

Hennesy	R100
Martell	R44
KWV 3	R25
Van Ryn's 10 Y/O	R38
Amarula	R30
Campari	R35
Disarenno Amaretto	R35
Kahlúa	R33
Martini	R20
Aperol	R36
Jagermeister	R30
Pimm's	R24
Grappa Dalla Cia	R60
Caçhaca	R52

GIN

Gordon's	R25
Tanqueray	R30
Bombay Sapphire	R35
Bulldog Dry London (local)	R45
Inverroche Amber / Verdant (local)	R50
Cape Town Pink Lady (local)	R35
Six Dogs Blue (local)	R50
Hendrick's	R55

VODKA

Lovoka Caramel	R26
Tito's Vodka	R35
Cruz Black Vintage	R30
Belvedere	R60
Wyborowa Vodka	R30
Absolut	R32

RUM

Captain Morgan Spiced	R22
Captain Morgan Black	R25
Havana Blanco 3 Y/O	R30
Havana Añejo Gold	R30
Havana Añejo Dark	R42

TEQUILA

Olmecca Silver	R35
Olmecca Black	R36
Olmecca Gold	R38
El Jimador Gold	R38
Herradura Reposado	R65

CIDERS

Savanna Dry	R44
Hunter's Dry	R48

COMMERCIAL

Castle Lite	R40
Windhoek Lager	R42
Heineken	R46
Devil's Peak Pale Ale	R50

NON-ALCOHOLIC

Heineken Zero	R50
Savanna Lemon	R50
Devil's Peal Zero to Hero	R48

SOFT DRINKS

Still or Sparkling Water (750ml)	R30
Coke	R30
Coke Zero	R30
Schweppes Ginger Ale	R30
Schweppes Dry Lemon	R30
Schweppes Lemonade	R30
Schweppes Soda Water	R30
Schweppes Tonic Water	R30
Schweppes Pink Tonic	R30
Appletiser	R40
Grapetiser	R40
Tomato Cocktail	R50
Red Bull	R52
Cordials	R12
Juice	R30

RED WINE

The Piano Bar Merlot R65/R235

Croydon Red Cape Blend R75/R230

BLEND - complex and elegant aroma of black currents with hints of cedar and cigar box.

Beyerskloof R290

PINOTAGE - a popular wine with well-balanced cassis and blackberry flavours.

Cloof - The Very Sexy R255

SHIRAZ - dangerously seductive aromas and spicy, concentrated flavours with soft tannins.

Kanonkop Kadette R340

BLEND - black current, tea leaves and oak spice aromas with a fresh acidity and dry finish.

Morgenster R365

CABERNET SAUVIGNON - a delicious example of a young cabernet with rich black current, cherry, and plum flavours.

Migliarina R420

GRENACHE - soft, yet firm tannins with a velvety mid-palate and lasting forest berry finish.

Iona Mr. P R395

PINOT NOIR - elegant, fresh cherry and berry nose, with underground melange.

ROSÉ

Mulderbosch R70/R250

CABERNET SAUVIGNON - strawberries and a subtle chalky nuance with succulent fruit flavours and a fine mineral finish.

Vrede en Lust R290

aromas of fresh strawberry, rasperry, and watermelon fruit with floral notes and a crisp, dry finish.

WHITE WINE

The Piano Bar Nouvelle R55/R190

Vrede en Lust R75/R280

SAUVIGNON BLANC - an abundance of flavours including grass, granadilla, gooseberry, and hints of blackcurrant.

Buitenverwachting - Buiten Blanc R240

SAUVIGNON BLANC - a full, dry, blend with an abundance of fruitiness, extract and a soft acidity.

Mulderbosch - Steep Op Hout R275

CHENIN BLANC - opulent passion fruit, refreshing acidity with subtle oaky spices.

Groote Post R290

UNWOODED CHARDONNAY - an abundance of tropical flavours and a fresh acidity with a concentrated structure.

Haute Cabrière R295

CHARDONNAY PINOT NOIR - an abundance of fruit underlined by firm acidity and a full mouthfeel.

Migliarina R385

LIGHTLY OAKED CHARDONNAY - a highly rated boutique wine with a touch of vanilla, lime and lingering pistachio flavours.

CHAMPAGNE

Moët & Chandon Imperial Brut R1800

BUBBLES

Pongrácz - Brut R120/R430

Pongrácz - Rosé R120/R465

*Happy Hour 3 - 6 pm Daily

DRINKS

El Jimador Reposado	R20	Cuba Libre	R40
Castle Lite	R25	Hotel California	R45
Glass House White / Red	R35	Long Island	R50
Daiquiri	R40	Caipiroska	R45
Mojito	R50		

*FOOD HAPPY HOUR - PLEASE ASK YOUR WAITER
FOR OUR DAILY SPECIALS

THE PIANO BAR

47 NAPIER STREET / PHONE No 021 007 5212

- ♪ Please ask management about our booking policy with regards to tables of 10 or more.
- ♪ Unfortunately we do not do corkage.
- ♪ We do not do split bills.
- ♪ We add 12% gratuity to tables of 6 or more.
- ♪ Payment methods include credit/debit cards & SnapScan. Unfortunately no cash or American Express will be accepted.

Share your experience and tag us!

Facebook: The Piano Bar
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