

EAT

LIBEIN



WELCOME TO

LIBERTY'S

Fine Dining

TAPAS

Dukkah spiced lamb sliders (N)	128
On toasted sesame seed brioche, with pickled red slaw, humus, pomegranate, roasted pistachios, mint, tzatziki and vegetable crisps	
Sticky Char Siu ribs (P)	126
With sticky pomegranate and sesame glaze	
Moroccan spiced lamb cutlets (N)	196
Marinated with mint and yogurt, with a Dukkha and mint pesto, saffron curried polenta chips and jus	
Secret sticky chicken wings	96
Crispy and sticky chicken wings with Chef's secret glaze and toasted sesame seeds	
Salt, chilli and pepper calamari	78
Ponzu dip and wasabi mayo	
Garlic and chilli grilled prawns	148
Chilli garlic butter, garlic crostini's	

<p>Toasted grilled zucchini and haloumi (V) 92 With baby spinach, sprouts, humus and pickled red slaw</p> <p>Thai spiced beef (N) 132 Shredded vegetables, sprouts, coriander, roasted peanuts and a lime and sweet mayo</p> <p>Crispy chicken wrap 104 Peppadew, avocado, feta, ice berg lettuce and a honey and mustard dressing</p>	WRAPS
<p>Smoked salmon wrap 138 Lemon, watercress, cream cheese, sprouts and red onion</p>	
<p>Rare roast beef 126 Parmesan shavings, cos lettuce, red onion and a wholegrain mustard mayo</p> <p>Chicken saltimbocca (N) (P) 132 Sweet basil pesto, roast free-range chicken breast, Emmentaler cheese and prosciutto</p>	PANINIS
<p>Tuscan Panini (V) (N) 92 Melting mozzarella, baby spinach, sweet basil pesto, sun-dried tomato and avocado</p>	
PREGO ROLLS	<p><i>Topped with a Portuguese chili, onion, wine and tomato relish (A) With Cajun-style rustic chips, shoestring chips or sweet potato chips</i></p> <p>Sirloin / Rump (180g) 128</p> <p>Chicken (180g) 108</p>

Some dishes may contain nuts or nut traces. It is our policy not to knowingly sell any food required to be labelled as containing GM material. Price includes VAT at the current rate. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help. Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially those with certain medical conditions.

<p>Smoked salmon Caprese salad (N) 148 With Mozzarella, Bocconcini, sweet basil pesto, avocado, tomato, olive oil, fresh rocket squeezed lemon</p> <p>Warm Gluhwein roasted pear and baby beet salad (V) (N) (A) 132 Micro leaves, Gorgonzola, cranberries, walnuts and a Sherry and poppy seed vinaigrette</p> <p>Grilled zucchini and haloumi salad (V) 118 With baby spinach, sprouts, chickpeas and balsamic pan fried cherry tomatoes</p> <p>Thai spiced beef fillet salad (N) 142 Shredded vegetables, rice noodles, roasted peanuts, sprouts, coriander, lime and spicy Thai dressing</p> <p>Crispy chicken salad 108 Panko crumbed chicken breast, peppadew, avocado, feta, baby lettuce and a honey and mustard dressing</p>	SALADS
GOURMET BURGERS	
	<p><i>Grilled artisan roll with Cajun-style rustic chips, shoestring chips, sweet potato chips</i></p> <p><i>On request, grilled chicken breast can be substituted for the beef burger</i></p>

STARTERS

Cajun grilled baby calamari tubes (P)	98
On creamy saffron orzo with feta and chorizo	
Seared tuna	96
With wasabi avocado puree, pickled cucumber, radish, edamame beans and tabasco jelly	
Seafood risotto (A)	148
Pan fried line fish, prawn and calamari tubes over a creamy lemon risotto, basil crème fraiche and micro herbs	
Prawns and dhal	92
Curried lentils with cumin spiced yogurt, pickled apple salad, sultanas and poppadum	
Char Siu glazed pork belly (P)	112
Caramelized baby apples, apple gel, red currants and crackling	
Chef's duck livers (A)	96
Pan fried with thyme, sea salt, chillies, Brandy and garlic, finished with jus and cream and garlic bruschetta's	
Edamame beans (VG)	94
With a spicy soy dressing	
Crumbed Chevin (V)(N)	82
Red currants, micro leaves, toasted mixed nuts, red currant jelly	
Chef's soup	S.Q.
Please see our weekly specials	

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MAINS

Grilled beef fillet (200g)	186
Grilled beef rump (300g)	152
Grilled beef sirloin (300g)	152
Served with chips and sauce of your choice Rustic chips / shoestring chips / sweet potato fries / basmati rice Smokey peppercorn sauce / Wild mushroom cream / Garlic and chilli butter / Portuguese Prego Relish / Red wine Jus	
Pan fried line fish (180g)	152
Served with chips or rice and a lemon butter sauce or garlic and chilli butter	
<i>Side orders:</i>	
Seasonal vegetables / side salad	34
Stir fried chicken with chili paste (N)	142
With cashews, vegetables, sweet basil and sticky Jasmine rice	
Szechuan chicken (N)	146
Piquant Szechuan sauce, pineapple, spring onions and cashew nuts served with Jasmine rice	

Creamy garlic prawn fettucine (A)	186
With lemon, peas, parmesan and white wine	
Spicy chicken penne	112
Curry infused cream with chicken, baby spinach, Rosa tomatoes and feta	
Spaghetti Bolognese	112
Beef and tomato Ragù with Grana Padano and herbs	
Wild mushroom Pappardelle (V)	132
Mushroom soil, Parmesan cream, micro herbs and crisped kale	

PASTA

<p>Slow cooked Lamb Shank Rogan Josh (N) 218 Creamy saffron potato mousseline, toasted almonds, crispy onion rings and a homemade apple chutney</p> <p>Teriyaki grilled beef fillet (200g) 208 Wasabi mayo, crisped kale, roasted baby onion, sweet potato puree, Teriyaki jus</p> <p>Rump and mushroom (300g) (A) 218 Rosemary seared Beef Rump with mushroom puree, brown mushroom, mushroom soil and red peppercorn brandy jus</p> <p>Pan seared venison loin (160g) (A) 208 Star anise roasted carrot, butternut and sweet potato puree, charred onion shells, kale crushed new potatoes, brandy and honey glazed baby carrots and a Cointreau jus</p> <p>Lemon risotto and prawns 215 Lemon risotto, garlic and chilli grilled prawns, crispy kale, charred shallots and pan seared asparagus</p>	CHEF'S SPECIALITIES
VEGETARIAN	<p>Courgette spaghetti with roasted baby tomato, thyme confit garlic (V) (N) 148 Coriander and almond pesto and baby bocconcini</p> <p>Creamy truffled wild mushroom gnocchi (V) (N) 178 With butternut gremolata, roasted pine nuts, sage and parmesan</p> <p>Miso and garlic roasted Shimeji (VG) (N) 142 With tofu, tender stem broccoli, Pak Choi, noodles and sesame seeds</p> <p>Risotto a la Primavera (V) 128 Creamy risotto with asparagus, baby spinach, peas, pea shoots, basil crème fraîche and Parmesan</p> <p>Moroccan spiced Haloumi chips (V) (N) 128 Over warm humus with pine nuts, yogurt, pomegranate, mint, Dukkah and pickled red slaw</p>

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DESSERTS

Oreo Delight	60
Miso white choc mousse, crushed Oreo & Oreo truffles	
Dark and white chocolate Fondant	72
Served with salted caramel ice cream	
After 8s	56
Chocolate and mint dome, chocolate fudge cookies, chocolate mousse and minted meringues	
Banoffee parfait (N)	64
Hazelnut shortbread sable, caramel gel	
Milk tart panna cotta	54
With spiced pumpkin Koeksisters	
Chocolate Nemesis truffle rock garden	72
With 71% dark chocolate	
Light blue cheese mousse (N) (A)	68
With Port macerated berries, walnut crackle and herb lavash	
Cheeseboard (A)	86
Gorgonzola, Brie, Natal Kwaito, mature cheddar and Chevin, served with biscuits, grapes, red wine poached pears and apple chutney	



DOUBLE TREE
BY HILTON™

CAPE TOWN – UPPER EASTSIDE



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