menu

welcome to our table

the terrace

to eat

mezze spreads

loaded olive oil dip
served with potato bread - 90
olive oil, sundried tomatoes, garlic, parmesan

tzatziki - 42
greek yoghurt, cucumber, dill, mint

taramasalata - 65
fish roe, olive oil, lemon

hummus - 42
creamy chickpeas, tahini, garlic, lemon

tirosalata - 42
roasted pepper, chili, whipped feta

melizanosalata - 65
roasted aubergine, garlic, parsley

baked artichoke dip - 90
artichokes, spinach, cheese

whipped feta - 42
with roasted cherry tomatoes & dukkha spice

choose 3 dips at 120
(excl loaded olive oil dip & baked artichoke dip)

breads

pita bread with herbs - 20

bread of the day - 40

flat bread of the day - price on request

to eat

vegetable dishes

aubergine & feta rolls - 60
rolled aubergine, feta, labneh

spanakopita - 75
spinach, ricotta, feta, kataifi

truffle mayo fries with parmesan **- 95**

pan con tomate - 65
spanish tomato bread
- add white anchovies in herb oil **- 105**
- add prosciutto **- 85**

patatas bravas
served with spicy tomato sauce - 40
roasted baby potatoes, spicy tomato sauce

spanish rice - 45
served with chopped peppers

homemade arrabbiata served with burrata **- 180**
pasta, chili homemade tomato sauce, burrata
add prawns **- 90**

cauliflower - 85
served with parmesan, truffle and butter beans

roasted cabbage - 80
cabbage, green olive labneh & oregano,
charred chickpeas, nuts & parmesan

salads

burrata caprese salad- 140
tomatoes, burrata, pesto & fresh basil

greek potato salad - 75
red onions, sundried tomatoes, feta, olives and capers - a must!

greek salad - 80 | for the table - 195
cucumber, olives, tomato, feta, onion – no lettuce

gorgeous green salad - 65 | for the table - 125
greens from the garden, cucumber, feta

hey lovely! don't forget to tag us!
@ground_terrace_jhb

to eat

chicken

chicken souvlaki - 145
2 chicken skewers, roasted peppers, tzatziki, flat bread

chicken caesar croquettes - 125
a special dish from our favourite beach in Ibiza!
chicken caesar croquettes, grated parmesan,
crispy prosciutto, caesar dressing

'take me to the med' chicken orzo - 185
chicken, orzo, sundried tomatoes, spinach, cream

beef

rib eye steak - 240
rib eye steak, medium rare, chimichurri salsa

beef souvlaki - 245
beef skewers, tirosalata, olive salsa, flat bread

braised beef short rib - 285
beef short rib, greek garlic potato dip

lamb

dolmades - 65
spinach leaves stuffed with lamb mince, rice & herbs

slow cooked lamb shank | 500g - 365
lamb shank, mint sauce, fresh herbs & potato wedges

skinny lamb chops - 185
skinny lamb chops, tztatziki

roast lamb - 220
roast lamb, peppers, tomatoes, brinjals, hummus
and chimichurri sauce served with a pita

seafood

kataifi prawns - 145
prawns, kataifi wrapped, muhammara sauce

giant tiger prawns - SQ
served with garlic butter or peri-peri sauce

the "diablo" - 145
grilled calamari, olives, chorizo, fiery red sauce

grilled or fried calamari tubes & tentacles - 95
calamari, aioli dip

moules frites - 195
mussels, creamy blue cheese sauce, skinny french fries

can we get a "shell-yeah!" - 175
poached crab claw, clams, white wine sauce, pita

seafood platter - SQ
fish, prawns, mussels, calamari, crab claws, spanish rice
**recommended for 2*

mediterranean baked fish - 240
baby tomatoes, olives, garlic, lemon served on a bed of spinach

baked whole fish with lemon and garlic butter - SQ
fish of the day – limited brought in

to eat

dessert

baklava ice cream - 80
vanilla, almonds, phyllo, walnuts, pistachio

loukoumades - 85
fried greek honey donuts

nougatina - 80
almonds, meringue, creamy custard

chocolate nutella parcels - 80
nutella, phyllo

affogato - 120
espresso, vanilla ice cream, amaretto
*non alcoholic option available

sorbet of the day - 80

baklava cheese cake - 120

to drink

we cannot guarantee that items on this menu do not contain nuts, or that the fish does not contain bones. subject to status all major credit cards are accepted. unfortunately no cheques accepted. all items are inclusive of vat.

alcohol

tastings

boschendal wine tasting | 3 tastings - 90
please enquire with your waiter regarding the boschendal wine tasting experience

tanqueray gin tasting | 4 tastings - 170

boschendal bubbles tasting - 140
request details

tequila tasting - 200
request details

beers

black label - 30
castle lite - 35
corona - 40
heineken - 40
heineken zero - 40
windhoek draft - 45
castle lite on tap - 40
stella on tap - 50
leffe craft - 50

ciders

savanna dry/light - 40
savanna non-alc - 40

gin

inverroche - 45
tanqueray (classic / seville / royale) - 35
tanqueray 10 - 45

vodka

ketel one - 40
ciroc - 50

tequila

casamigos blanco - 55
casamigos reposado - 75
don julio reposado - 90
don julio blanco - 55
818 reposado - 155

whiskey

bells - 35
chivas regal - 65
glenlivet 12 year - 65
jamesons - 35
johnnie walker black - 45
johnnie walker blonde - 45
johnnie walker green - 100
monkey shoulder - 40
macallan 12 year - 105
the singleton 12 year - 55

brandy

klipdrift premium - 35

cognac

bisquit and dubouche vs - 55
bisquit and dubouche vsop - 85
hennessey vs - 65

aperitifs

jägermeister - 30
limoncello - 40

cocktails

cocktails

amaretto or whiskey sour - 130
amaretto, bourbon, lemon juice, egg white, bitters

aperol spritz - 105
prosecco, aperol & soda water

bee & bee - 80
inverroche classic gin, bitters, lemon juice,
orange juice, agave syrup

bloody mary - 105
ketel one vodka, tomato cocktail & all the trimmings

dark & spicy mule - 135
johnnie walker black label, lime, blueberry, ginger beer

classic margarita - 110
casamigos blanco, lime juice, cointreau

gin by me - 95
tanqueray classic gin, elderflower, triple sec,
lemon juice & simple syrup

JWBL apricot whisky sour - 145
johnnie walker black label, apricot, cinnamon, lemon

JWBL paloma - 135
johnnie walker black label, grapefruit, lime

ketel one espresso martini
ketel one vodka, espresso, honey
***traditional also available with kahlua - 115**

limoncello spritz - 105
prosecco, limoncello & soda water

mimosa - 65
boschendal brut, orange juice or pineapple juice

cocktails

moscow mule - 85
ketel one vodka, ginger beer & lime juice

paloma with rosemary - 110
blanco tequila, grapefruit, lime, soda, rosemary

pornstar groundtini - 120
vanilla vodka, passionfruit, lime, vodka, sparkling wine

spicy margarita - 85
blanco tequila, orange juice, jalapeno, agave nectar, tajin

spicy watermelon paloma -145
casamigos blanco, grapefruit, lime, watermelon

spicy cucumber margarita - 145
casamigos blanco, cucumber, lime, jalapeño

strawberry coconut margarita - 145
casamigos blanco, lime, coconut, strawberry

mocktails

soba cobra - 85
kola tonic, ginger beer, soda water, fresh lime and mint

pink fizz - 85
muddled strawberry, fresh lemon, black pepper,
lemonade and soda

wine + bubbles

white wine

ataraxia sauvignon blanc - 400
babylonstoren chenin blanc - 310
boschendal 1685 chardonnay - 300
boschendal 1685 sauvignon blanc - 260
casal garcia - 325
fryers cove chenin blanc - 320
wine by the glass - 89

blush wine

babylonstoren mourverde rose - 350
boschendal chardonnay pinot noir - 260
mirabelle rose - 340
whsipering angel - 950

red wine

athony rupert optima - 600
babylonstoren babel blend - 460
babylonstoren shiraz - 650
boschendal 1685 merlot - 360
boschendal 1685 shiraz - 360
boschendal nicolas - 420
wine by the glass - 89

bubbles

boschendal brut - 420
boschendal brut rose - 420
boschendal luxe nectar - 420
colmant brut reserve nv - 690
veuve cliquot yellow label - 2000

soft drinks

coffee - naked

our signature coffee hails from el salvador and is hand roasted in small batches to ensure perfection in every drop

black - 35
espresso
americano

white - 40
cappuccino

coffee add ons
oat milk - 12
almond milk - 12

soft drinks & mixers

appletiser/ grapetiser - 35
babylonstoren sparkling grape juice 750ml - 120
sir juice (ask waiter for available flavours) **- 35**
soft drinks - 30
mixers - 25
ice tea (lemon or peach) - 35
red bull - 45

water
still/sparkling 500ml - 20
still/sparkling 1L - 30

cordials - 8
lime/passionfruit/kola

the terrace

good time, great taste