

SEA · SALT · SOUL

DISCLAIMER

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.

SURCHARGE:

Wine corkage: R100 Service charge of 15% added to tables of 8 and above



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UNIQUE SUSHI

SPICY SHRIMP (6PCS) R120

Shrimp, avo, rice and our special spicy mayo

SALMON CRUMBLE (8PCS) R95

Salmon, avo, rice, panko crumbs and wasabi bits

FRESH/SEARED SASHIMI (4PCS)

Salmon or tuna R110 | R95

ROSES (4PCS)

Salmon or tuna R105 | R95

MAKE YOUR CHOICE;

Prawn, Salmon or Tuna

TATAKI (8PCS) R185

Avo, rice, panko crumbs and spicy mayo

DRAGON (4PCS) R100

Avo, sesame seed and spicy mayo

CHILLA (8PCS) R150

Avo, sesame seed, rice and wasabi

TERIYAKI (8PCS) R140

Avo, cucumber, rice and teriyaki





SALADS & SOUPS

FILLET STRIP SALAD R160 V

Fillet, Fior di latte Mozzarella and avo salad

GRILLED CHICKEN SALAD R120

Grilled chicken, bacon & avo with a honey whole grain mustard

CHICKEN RAMEN BOWL R130

Chicken based broth, secret soyu (soy sauce), ramen noodles, chicken, pickled cabbage, spinach and asian mushrooms



SHARING x TAPAS x MAINS

Chicken

CHICKEN SKEWERS (3PCS) R90

Thai chicken satay with sesame seeds, red curry paste, coconut cream and fresh coriander

CAMBODIAN BONELESS CHICKEN R90

Crumbed chicken strips done in a Cambodian style sauce

1/2 DE-BONED GRILLED CHICKEN R155

De-boned chicken and rustic fries Flavour: Soy honey and herb or Peri Peri

Meat

CARPACCIO R120

Thinly sliced raw beef fillet, fresh Parmigiano Reggiano shavings, rocket and balsamic glaze

STEAK BOARDS

(300G RUMP) **R170** | (280G FILLET) **R255**

Seasoned and grilled on the open flame served with fine salt and diced fresh chilli

STEAK, EGG AND CHIPS R190

300g rump, fried egg and rustic fries

THE CHILLA BURGER R150

1 x 100g Venison patty, carmalised onions, cheese and chips

JALAPEÑO POPPERS (6PCS) R90

Fried Jalapeño halves filled with cream cheese, cheddar and honey bacon

PORK BELLY R120

Oven baked pork belly bites accompanied with a citrus and BBQ aniseed sauce

STICKY ASIAN PORK RIBS R290

Pork ribs done with a smoked paprika rub then dipped in a sticky Asian style or BBQ sauce and finished off with sesame seeds and spring onion



SHARING x TAPAS x MAINS

Senford

OYSTERS ON THE HALF (1PC) R36 Wild East Coast oysters shucked and served on ice

LEMON PEPPER CALAMARI R110 Grilled or gently fried in flour served with a spicy garlic aioli

CREAMY TUSCAN PRAWNS R160 Deshelled prawns done in a creamy garlic white wine sauce

PRAWN RISSOLES (3PCS) R120 Creamy prawn filling encased in a light dough and served with a sweet and sour jalapeño sauce

HAKE GOUJONS R155 Beer battered hake served with a creamy coriander sauce

Priental Flavours

STEAMED OR FRIED DIM SUMS R85

PICK YOUR FLAVOUR:

1. PORK

2. DUCK

3. KIMCHI V

4. CHICKEN

BAO BUN (2 PCS) R90 PICK YOUR FLAVOUR:

1. MINTY SLICED LAMB
2. CHEESY CRUMBED CHICKEN
3. HONEY BACON AND BEEF

4. STIR FRY VEG V

Canchilla te!

DIM SUM TRIO R175

[12 PIECES] CHOOSE 3 FLAVOURS:
PORK, DUCK, KIMCHI OR CHICKEN
Tossed in a spicy tomato and butter sauce finished
with a garlic yoghurt dressing



SHARING x TAPAS x MAINS

Vegetarian

HALLOUMI POPS R80 ¥

Panko fried Halloumi squares served with a sweet chilli sauce

SPANISH MUSHROOMS R70 ♥

Skewered button mushrooms sautéed and dressed with Pimentón

BAKED CAMEMBERT R100 V

Oven baked Camembert with honey, rosemary, chilli flakes and bruschetta



THAI FRIES R90 V

Rustic fries topped with a Thai sauce and finished with sesame seeds and coriander

PARMESAN PESTO FRIES R90 V

Rustic fries topped with basil pesto and Parmesan shavings

CHEESE SAUCE & BACON BITS R110

Rustic fries topped with cheddar cheese sauce, bacon bits and spring onion

Add Jalepeno fried rings R15



PUDDING

CHILLA MOUSSE R90

Decadent chocolate mousse with preserved berries and chocolate brownie squares

CHURRO AFFOGATO R70

Vanilla ice cream floated on espresso coffee served with cinnamon churros

MALVA PUDDING R75

South African style spongy caramelised cake infused with apricot jam and served with custard and vanilla ice cream

the energy

I led me to

Conchilla...

