

HARRY'S

Beach

	Glass	Bottle		Glass	Bottle
CHAMPAGNE					
Moët & Chandon Impérial Brut		2000			
Moët & Chandon Nectar		2400			
Moët & Chandon Rosé		2400			
Moët & Chandon Nectar Rosé		2500			
Veuve Clicquot Yellow Label		2200			
Veuve Clicquot Rich		2850			
Veuve Clicquot Rosé		2750			
Dom Pérignon Blanc 2012		9200			
Armand de Brignac Gold Brut "Naked"		15,000			
BUBBLES					
Pongrácz Brut	125	510			
Boschendal Brut NV		580			
Boschendal Brut Rosé NV	125	580			
Pierre Jourdan Rosé	125	530			
Pierre Jourdan		530			
PROSECCO					
Martini Prosecco		650			
ROSÉ					
House Rosé	85	330			
De Grendel		300			
La Petite Ferme Grenache		420			
Nederburg WM Grenache Carignan		290			
Château d'Esclans Whispering Angel		1000			
SAUVIGNON BLANC					
House Wine by Diemersdal Estate	85	300			
Waterford Elgin 2024		430			
Durbanville Hills Cape Mist	100	380			
Hermanuspietersfontein Kaalvoet Meisie		410			
Ghost Corner Wild Ferment		720			
CHARDONNAY					
Hamilton Russell Vineyards		1700			
Vergelegen		800			
Lourensford Dome Range	110	400			
De Wetshof Limestone Hill		330			
CHENIN BLANC					
House Chenin	85	300			
Babylonstoren	100	380			
Other Interesting Varietals					
Newton Johnson "Albariño"		600			
Idiom Blanco - Pinot Grigio	110	400			
Pinot Noir					
Hamilton Russell Vineyards				1850	
Lourensford Dome Range				450	
MERLOT					
Journey's End V2				620	
Hermanuspietersfontein Posmeester				480	
D/Hills Collectors Reserve, Lighthouse	120			430	
Zorgvliet				510	
De Grendel				500	
Cabernet Sauvignon					
Zorgvliet 2023	140			520	
Kanonkop				1500	
SHIRAZ					
Waterford Kevin Arnold				950	
PINOTAGE					
House Pinotage	95			360	
Kanonkop Kadette				440	
Bellingham Bernard Series Bush Vine				700	
RED BLENDS					
House Blend					
Malbec, Merlot	85			320	
De Toren Fusion V					
Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petit Verdot				2200	
Waterford Antigo 2020					
Cabernet Sauvignon, Merlot, Cabernet Franc				550	
BOSCHENDAL NICOLAS					
Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc, Shiraz				600	
Dessert Wines					
Klein Constantia Vin de Constance				3500	

HARRY'S *Beach*

TAPAS & SMALL PLATES

OYSTERS 252 | 272

Mignonette/Asian

NORWEGIAN SALMON GRAVLAX 180

Served with dill mayonnaise, cucumber pickle, mignonette dressing, black lumpfish caviar and salmon trout caviar.

SUGAR & SALT CURED LINE FISH 160

Thinly sliced cured Hake. Served with Miso mayonnaise, Asian dressing, lime vinaigrette, sesame seeds, daikon, red radish, red chilli and fresh basil & dill.

MARINATED OLIVES 80

Kalamata & Green stuffed pimento olives. Marinated in Evo and white wine vinegar. Infused with fresh rosemary, thyme, oregano, garlic, dried chilli flakes, lemon & orange peel.

BURRATA 220

Handmade local Italian cheese, exotic tomatoes, red onion, fresh basil, marinated black olives & lemon infused salt. With basil pesto, olive tapenade, balsamic reduction & herb infused Evo. Served with toasted baguette.

BOQUERONES 180

Spanish white anchovies. Marinated in Evo, garlic and Parsley. Served with lemon.

WHITE BAIT 140

Marinated in malt vinegar. Dusted in flour and deep fried. Served with aioli and lemon.

HOUSE CIVICHE 160

Lime marinated line fish, pan seared calamari, steamed black mussels & wine poached prawns. Tossed in a Nam Pla dressing. With cucumber, red onions, yellow peppers, Bella tomatoes, coriander & chives (peanut allergy).

CRAB SALAD 160

Tossed in garlic Japanese mayo & lime dressing. With cabbage chiffonade, julienne carrot & cucumber, spring onion, daikon, red radish & coriander. Served with mini bruschetta.

CRISPY PRAWNS 160

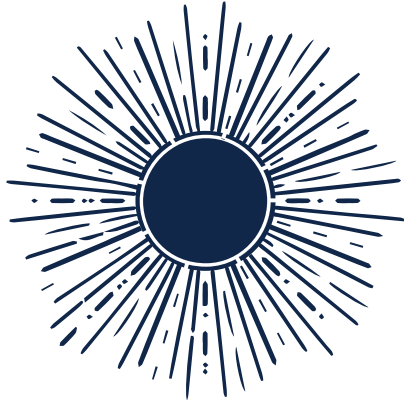
Marinated in evo, lemon, garlic, chili flakes & fresh herbs. Dusted in flour and fried crispy. Served with Smoked Paprika mayonnaise.

FRITTA MISTA 120

Line fish, calamari & prawns. Marinated in olive oil, fresh herbs and lemon. Tossed in flour and fried. Served with aioli and lemon.

CRISPY CALAMARI 120

With house tartare, wild rocket & lemon.



HARRY'S
Beach

MENU



LINEFISH TARTAR

STARTERS

TEMPURA PRAWNS 180

Six tempura-fried prawns served with sweet chilli sauce.

OYSTERS 252

Six oysters served with mignonette dressing, lemon, and Tabasco.

ASIAN OYSTERS 272

Six oysters served with a ginger, garlic, soy, lime, pickled onion, and chilli dressing.

WEST COAST MUSSELS 140/260

In a white wine, cherry tomato, garlic, and chilli mussel broth. Served with toasted ciabatta.

CRISPY CALAMARI 160/285

Marinated in olive oil, garlic, chilli and lemon. Deep-fried with fresh herbs. Served with green tartar sauce and lemon (a side of your choice with main option).

HOUSE CEVICHE 220

Lime marinated line fish, pan-fried calamari, steamed black mussels and wine poached prawns. Tossed in a Nam Pla dressing and served with cucumber, red onions, yellow peppers, bella rosa tomatoes, coriander, and chives (peanut allergy).

BEEF CARPACCIO 145

Thinly sliced 28-day matured beef sirloin. Served with radish, spring onions, toasted white sesame seeds, Japanese mayo, teriyaki sauce, micro herbs, and toasted ciabatta.

TRUFFLE & PARMESAN GNOCCHI (V) 155/220

Homemade gnocchi served with roasted butternut, crispy sage, shaved Parmesan, roasted bella rosa tomatoes, pan-fried mushrooms, blackened pearl onions, charred artichokes, toasted pumpkin seeds. Served with a rich Parmesan and truffle cream sauce and micro herbs.

SALADS

HARRY'S BEACH TABLE SALAD (V) 150

Crisp baby gem & cos lettuce, wild rocket. Served with Danish feta, green olives, bella rosa tomatoes, red onion, sliced radish, cucumber, avo and house vinaigrette.

PARMESAN AVO (V) 115

Avo, Parmesan, dill-pickled cucumber, mint, sliced radish, red onion, wild rocket, crisp baby gem and cos lettuce, honey and dijon mustard dressing.

CAESAR 155

Crisp baby gem & cos lettuce, anchovy, shaved parmesan, sliced radish and croutons. Tossed in a classic caesar dressing. Served with a soft-crumbed egg. (Add free range chicken +R40)

BURRATA (V) 320

Exotic tomatoes, red onion, fresh basil, marinated black olives, and lemon-infused salt. Accompanied by basil pesto, olive tapenade, balsamic reduction, and herb-infused extra virgin olive oil. Served with home-made toasted focaccia.



SEAFOOD SELECTION

VEGAN

PASTA OF THE DAY – SQ

GARDEN SALAD (VE) 145

Wild rocket, crisp baby gem & cos lettuce, petit pois, radish, red onion, avo, vegan parmesan, basil oil, maple and dijon dressing.

7 SPICE TOFU STEAK (VE) 185

Served on tenderstem broccoli, charred red & yellow peppers, baby carrots, courgettes, blackened pearl onions, charred artichoke hearts, tomato confit, kalamata olives and gremolata.

MAINS

FRESH LINE FISH – see black board.

GRILLED CALAMARI 160/285

Caper berries, kalamata olives, garlic, chilli, smoked paprika and tomato oil. With bella rosa tomatoes and wild rocket (a side of your choice with main option).

CREAMY SEAFOOD LINGUINI 320

Black mussels, prawns, grilled calamari and fresh line fish. Served in a creamy white wine, parmesan, courgettes, garlic and thyme infused sauce.

PRAWN LINGUINI 295

Prawns, shaved parmesan and courgettes. Served in a creamy white wine, parmesan, garlic and thyme infused sauce.

MOZAMBICAN STYLE PRAWNS 485

Pan fried in a garlic, chilli, bay leaf & butter sauce, with coriander and lemon. Served with a side of your choice.

300g CHALMAR FILLET 510

Charcoal flame-grilled and brushed with herb-infused tallow. Served with roasted bone marrow, truffle infused béarnaise sauce and chips.

400g SIRLOIN ON THE BONE 390

Charcoal flame grilled and brushed with a herb infused tallow. Served with roasted bone marrow, lemon and chips.

300g PRIME RIBEYE 390

Charcoal flame grilled and brushed with a herb-infused tallow. Served with roasted bone marrow, lemon, and chips.

KAROO LAMB CUTLETS 390

Coated in Dijon mustard and chives. Served with green beans, garlic mashed potatoes, lamb jus and blackened pearl onions.



DARK CHOCOLATE TORTE

SIDES

Baby spinach 65
Charred broccolini 85
Charred roasted butternut 60
Chips 55
Garlic mash 60
Green salad 65
Seasonal veg 68
Summer rice 55
Zucchini fries 65

SAUCES

Truffle infused béarnaise 50
Pepper 45
Truffle infused mushroom 50
Lemon and herb butter 45
Mozambican (mild/hot) 50

DESSERTS

DARK CHOCOLATE FONDANT 145
Drizzled with white chocolate. Served with speculoos crumble and vanilla ice cream.

TONKA BEAN INFUSED CRÈME BRÛLÉE 125
With fresh berries.

PANNA COTTA 135
Amaretto infused yoghurt panna cotta, served with champagne berry coulis and fresh berries.

CHEESECAKE 150
Candied citrus, lemon curd, poppy seeds and citrus brûlée.

DARK CHOCOLATE TORTE 140
Salted caramel, Valrhona chocolate ganache, speculoos crumb, smoked salt and our home-made tonka bean ice cream.

TRIO OF ICE CREAM 110



SIGNATURE PLATE

SUSHI PLATES

SIGNATURE PLATE (16) 460

(Salmon only: 500)

Salmon bam bam (3), fried futomaki roll (3), rock shrimp roll (2), prawn, tuna, and salmon nigiri (3), salmon roses (3), triangle roll (2).

GOLD PLATE (16) 380

(Salmon only: 480)

Tuna bam bam (4), triangle roll (4), teriyaki stack (4), salmon roses (4).

DIAMOND PLATE (20) 450

(Salmon only: 580)

Teriyaki stack (4), seared tuna roll (4), prawn crunchy roll (4), rock shrimp roll (4), snow dragon roll (4).

PLATINUM PLATE (32) 850

Salmon roses (4), salmon sashimi (3), tuna sashimi (3), tuna crunch roll (8), teriyaki rainbow stack (8), salmon, tuna, prawn bean curd nigiri (6).

VEGETARIAN PLATE (16) 250

Avo bam bam (4), california roll (4), avo bean curd nigiri (2), avo maki (6).

HARRY'S BEACH SUSHI

HARRY'S BEACH SNOW DRAGON ROLL (8) 245

Tempura prawn california, wrapped in salmon & tuna, topped with creamy prawn salad.

SIGNATURE 4x4 (8) 280

Four triangle rolls and four rock shrimp rolls (spicy tuna roll topped with tempura prawn, with sweet chilli mayo, spring onion, seven spice, sesame oil and sesame seeds).

FRIED FUTOMAKI ROLL (4) 160

Deep-fried futomaki with salmon, tuna, avo and cream cheese. Topped with teriyaki and chilli mayo, crispy glass noodles, seven spice, sesame oil, spring onion and sesame seeds.

TERIYAKI RAINBOW STACK (8) 180

Prawn, avo and sushi rice with salmon, japanese mayo, teriyaki sauce, red caviar, seven spice, sesame oil, and sesame seeds.

CRUNCH ROLL (4) 160

Tempura tuna, salmon, or prawn with cream cheese, mayo, seven spice, sesame oil, spring onion and chilli mayo.

SEARED TUNA ROLL (8) 240

Cream cheese, red pepper and avo roll. Topped with seared tuna, spring onion, sesame oil, sesame seeds, seven spice, teriyaki sauce and chilli mayo.

SIGNATURE SALMON ROSES (4) 260

Topped with tempura prawn, chilli mayo, teriyaki sauce, sesame oil, spring onion, seven spice and red caviar.

SASHIMI SALAD (6) 210/230

Seared tuna or salmon sashimi, cucumber, carrots, spring onion, special salad dressing, seven spice, sesame oil, spring onion and sesame seeds.



CLASSIC SUSHI

HARRY'S BEACH CLASSIC SUSHI

BAM BAM ROLL (4)

Wrapped in cucumber

Avo 100

Salmon 130

Tuna 120

Tempura prawn 130

ROSES (4)

Salmon 160

Tuna 140

HAND ROLL (1)

Salmon 140

Tuna 130

Prawn 135

Vegetarian 95

NIGIRI (2)

Salmon 100

Tuna 90

Prawn 95

SASHIMI (4)

Salmon 195

Seared Tuna 185

Tuna 175

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📷 HARRYS.CAMPSBAY | 📱 HARRY'S BEACH

HARRY'S

Beach

WATERMELON GIN BULL | 130
Gin & Watermelon Red Bull.

NEGRONI | 125
Gin, Campari, Cinzano & Orange.

CUCUMBER SPRITZ | 175
Gin, sparkling wine, soda water, cucumber & mint.

CLASSIC OLD FASHIONED | 180
Bourbon, brown sugar, bitters & an orange slice.

WHISKEY SOUR | 155
Scotch, lemon juice, egg froth & a dash of bitters.

CLASSIC MOJITO | 145
Rum, lime, mint & soda.

PINA COLADA | 145
Shaken or frozen, rum, pineapple, roasted coconut & lime.

FROZEN STRAWBERRY DAIQUIRI | 155
Rum, strawberry, lime & grenadine.

CLASSIC MARGARITA | 155
Tequila, triple sec & lime juice.

SPICY MARGARITA | 155
Tequila, triple sec, orange juice & tonic water.

PALOMA | 195
Tequila, grapefruit, rose & thyme, with a dash of soda.

PLACE OF DREAMS | 165
Tequila, kiwi, Cape fynbos, Cointreau & a dash of lime.

SUNRISE | 230
Tequila, orange juice, grenadine & an orange twist.

VODKA MARTINI | 150
Vodka, vermouth & a lemon twist.

PORNSTAR MARTINI | 170
Vodka, passion fruit, orange & vanilla, served with a shot of sparkling wine.

ESPRESSO MARTINI | 135
Vodka, Kahlua, Frangelico & espresso.

COSMOPOLITAN | 145
Vodka, cranberry juice & triple sec.

APEROL SPRITZ | 145
Aperol, Cinzano to Spritz, & soda water.

THE MULE | 175
Cognac, fiery dragon ginger beer & lime.

MIMOSA | 125
Sparkling wine & orange juice.

KIR ROYALE | 140
Sparkling wine & Crème de Cassis.

CLASSIC

Cocktails