



**“Where great food, good friends
and sticky fingers meet!”**

The history of Tapas

Let's start with the technical stuff shall we? The word "tapas" is derived from the Spanish verb "tapar", which means "to cover". Simple enough wouldn't you agree? But as with all good stories, there is more than one version doing the rounds:

One legend is that King Alfonso X, or Alfonso the Wise, recovered from an illness by drinking his wine and having small dishes in between. After regaining his health, the king ordered that taverns were not allowed to serve wine to customers unless the beverage was accompanied by a small snack or a tapa.

A couple of deaths in the family later, and King Alfonso the XII stopped by a famous Inn in the Andalusian city of Cadiz. He ordered a cup of sherry from the waiter whom brought the cup with a slice of cured ham covering the top.

This, the waiter explained, was to protect the wine from beach sand, as Cadiz is a windy place you know. The king, after drinking the wine and eating the ham, ordered another sherry "with the cover".

But the most popular story tells us that original tapas were slices of meat or bread which sherry drinkers used to cover their glasses with so that fruit flies would not land in the glasses. Because of this, various bartenders and owners began creating a variety of snacks to offer with their sherry and a rivalry started to see who could attract the most patrons with their tapas.

Whatever the true origin of tapas was, the most important thing to remember is that one must enjoy them like the Spanish do - with a glass of wine or maybe a pitcher of beer! But, whichever way you enjoy it, enjoy it with ATTITUDE!!

The hottest spot in Knysna...



Tel: 044 382 7196 info@34tapas.biz www.34tapas.biz

Cocktails

	250ml	1L
Mai Tai	R45	R140
Bloody Mary	R35	R120
Margarita	R35	R120
Sangria	R35	R120
Mojito	R35	R120
Strawberry Mojito	R35	R120
Long Island Iced Tea	R35	R120
Caipirinha	R35	R170
Pimms No.1	R40	R130
Strawberry Daquari	R40	R140
Jadoo	R35	R120
Switch		R120
Orange & Cinnamon Mojito	R35	R120
Pinacolada	R35	R120

Beers

	250ml	500ml	1L
Foresters	R15	R26	R45
Bosuns	R15	R26	R45
	250ml	500ml	1L
Carling Black Label	R12	R20	R35
Black Label			R15
Castle			R15
Castle Light			R16
Hansa			R15
Millers			R18
Hunter's Dry			R18
Savannah Dry/Light			R19
Peroni			R18

Wines by the glass

LEOPARD'S LEAP	
Sauvignon Blanc	R25
Chardonnay	R25
Chenin Blanc	R22
Lookout White	R22
Lookout Semi sweet	R22
Lookout Rosé	R22
Lookout Red	R22
Cabernet Sauvignon	R30
Merlot	R30
Shiraz	R30
Cabernet/Merlot Blend	R30

METHODE CAP CLASSIQUE

Graham Beck Brut Rosé	R225
Graham Beck Brut NV	R225
Bonnievale Brut	R110
Pongracz	R175

SAUVIGNON BLANC

Graham Beck	R130
Klein Steenberg	R105
Steenberg	R205
Kanu	R140
Neethlingshof	R95
Vergelegen	R190
Bonnievale	R90
Leopard's Leap	R95
De Grendel	R150
Delaire	R170
Big Easy	R140
La Motte	R130
Tokara	R125
Zevenwacht	R130
Diemersdal	R130

CHARDONNAY

Steenberg	R180
Neethlingshof	R95
Bonnievale	R90
Leopard's Leap	R95
Zonnebloem	R100
Nederburg	R105

CHENIN BLANC

Graham Beck	R125
Kanu	R95
Muldersbosch	R125
Simonsig	R85
Cederberg	R160
Fleur de Cap	R110

WHITE BLENDS

Bonnievale CCC White	R75
Haute Cabriere Chardonnay/ Pinot Noir	R155
Leopard's Leap Lookout White	R85
Buitenverwagting Buiten Blanc	R110
Zonnebloem Blanc de Blanc	R75

Wines

SEMI SWEET/LATE HARVEST

Leopard's Leap Chenin s/sweet	R85
Drosdyhof Adelpracht	R75
Nederburg Stein	R75

ROSÉ

Leopard's Leap Lookout	R85
De Grendel	R95
Beyerskloof	R115

CABERNET SAUVIGNON

Klein Steenberg	R130
Leopard's Leap	R105
Zonnebloem	R135
Durbanville Hills	R160

PINOTAGE

Beyerskloof	R125
Fleur de Cap	R145

SHIRAZ

Vergelegen	R180
Leopard's Leap	R105
Tokara	R165
Cederberg	R325

MERLOT

Graham Beck	R170
Neethlingshof	R145
Leopard's Leap	R105
Martin Meinert	R230

PINOT NOIR

Haute Cabriere	R180
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RED BLENDS

Bonnievale CCC Red	R85
Graham Beck Railroad Red	R105
Steenberg HMS	R195
Neethlingshof Malbec	R145
Vergelegen Millrace Red	R180
Leopard's Leap Cab/Merlot	R105
Leopard's Leap Lookout Red	R85
Ernie Els Big Easy	R285
Zevenwacht Tin Mine Red	R135
Cederberg Cab/Merlot	R165
Sarenceberg Provenance	R235

Spanish tapas

Garlic & herb mojo R50

A rich and creamy garlic sauce, seasoned with fresh herbs with your choice of either mussels, prawns or chorizo

Jalapeno poppers R45

Pickled jalapeno, stuffed with cream cheese and fried till golden in a tempura batter

Prawns Tapas style R40

Crispy prawns seasoned with our secret spice!

Chorizo with caramelized onions R40

Spicy chorizo sausage served with sweet caramelized onions

Grilled sardines R40

Tasty Portuguese sardines, grilled with olive oil, sea salt and cracked pepper

Serrano ham with avocado & peppadews R45

Thin slivers of imported Serrano ham wrapped around creamy avo, spring onions and piquant peppadews

Paella R45

A traditional Spanish recipe with chorizo, seafood, grilled chicken and a Tapas twist

Calamari in red wine, tomato and garlic sauce R40

A Spanish favourite

Rosemary and sea salt baguette R25

Served with extra virgin olive oil & balsamic vinegar

Combos

Hake goujons & calamari rings R69

Hake goujons & prawns R69

Prawns & calamari rings R65

Meat lovers combo R69

Seafood lovers combo R65

All our combos are served with crispy onion rings, your choice of chips, savoury rice or salad.

Mediterranean tapas

Hummus or Tzatziki R25

The perfect dips for the perfect bread!

Marinated artichokes R30

Artichoke hearts marinated in olive oil, garlic, and lemon juice

Greek salad R25

All the traditional ingredients, feta, olives, tomato and cucumber tossed in olive oil

Prawns Melinzana R50

De-shelled prawns and aubergines covered in tomato & grilled with mozzarella

Blue cheese & tomato jam bruschetta R35

Creamy blue cheese on slices of toasted baguette with tomato chili jam and sliced jalapeno

Vegetarian Melinzana R45

Wholesome aubergines covered in tomato and grilled with mozzarella cheese

Dolmades R25

Vine leaves stuffed with grains and marinated in olive oil

Calamari & chorizo R50

Spicy chorizo sausage and Patagonia calamari tubes dressed in a zingy dressing

Oyster tapas

Medium coastal R15

Large coastal R20

Medium cultivated R14

Oysters tempura R40

6 coastal oysters deep fried in Tempura batter and served with an Asian dipping sauce

Grilled oysters in garlic R55

6 coastal oysters grilled in garlic butter and blue cheese

South African tapas

Gesmoorde snoek R30

Smoked snoek, all spice, onions and cloves, shredded and mixed together for a truly unique South African experience

Chicken skewers R45

Chicken Breast fillets marinated in a smokey barbeque sauce

Samoosas R30

Filled with curried mince

Snoek paté R30

A traditional Cape Malay paté

Home-made pickled fish R40

A secret, curried recipe made just like Ouma's

Hake goujons R40

Fresh hake fried in a crispy beer batter

Fried calamari rings R35

The finest calamari rings dusted with our seasoned flour and deep-fried to perfection

Frikkadelletjies R30

South African meatballs and sauce made just like Ouma used to make

Line fish, shrimp & crab curry R50

A delicious tomato based curry with shredded crab meat, line fish & shrimp

BBQ chicken wings R35

Chicken winglets basted with our sticky BBQ sauce

Desserts

Chocolate mousse R25

Chocolate brownie R25

Vanilla ice cream & toffee sauce R25

Trio of sorbets R25

Strawberries & mascarpone R25

Baked cheesecake R25

Malva pudding R25

Rest of the world tapas

Seafood bisque R40

Our seafood bisque is world famous, try it and you'll agree

Creamy 1/2 shell mussels R40

Local half shell mussels, braised in a creamy white wine and parsley sauce - simplicity at it's most delicious!

Snails a la 34 South R45

Snails, with a garlic butter and Roquefort cheese, grilled to perfection

Old fashioned chips R25

The perfect chip, fried golden and seasoned with our chip spice

Peri peri chicken livers R30

Tender chicken livers in a spicy peri peri sauce

Crispy onion rings R25

Thick, sweet onion rings in beer batter

Beef Trinchado R50

The finest beef marinated in red wine and cooked in a rich spicy gravy

Spring rolls R30

Filled with julienne veg

Nachos R40

Tortilla chips smothered in melted cheese - topped with red onion and jalapenos and served with guacamole

Mini hamburger R30

Home-made mini beef patties served on mini sesame seed buns with rocket, gherkin and Mrs Balls Chutney

Mini hotdog R25

Mini smoked frankfurters served in a soft white roll with All-Gold tomato & mild mustard sauce

All our tapas dishes are served with our crispy rosemary and sea salt baguettes