

About us.....

Welcome to Miguel's, a Plett food destination since 2003.

Our passion is quality food, served well. We love cooking and constantly present new dishes. Our wine list reflects the same flexibility and has been selected after many hours of tastings to perfectly complement our food. As we don't want anyone excluded from experiencing our table, our menu gives you many ways to enjoy our fare, and covers a range of prices in both food and wine

In the interests of quality and consistency we prefer to cook our own recipes without subtractions or substitutions. There are no kiddies' meals or kids' portions offered, but a starter or two will do the trick.

We cook our food to order, but if everyone arrives at the same time the kitchen does get backed up. Good times are about food and wine, enjoyed at leisure. However, if you are in a hurry and have to be out of the restaurant by a certain time, please inform your waitron on arrival and we will do our best to accommodate you.

We are unable to accommodate requests for split bills. A 12.5% service charge is added to tables of 8 persons or more.

We are very excited to offer a number of our dishes for home consumption. You will find our current offering at the back of this menu. The list will grow to include sauces, bastings, pestos, salsas and dips. If there is a dish that you particularly like, but which is not listed, please talk to our executive chef, who will do what he can to meet your requirement.

New legislation dictates that we are no longer able to accommodate smokers in our restaurant. Our hands are unfortunately tied by this legislation and we ask all smokers for their understanding. Please feel free to smoke in the courtyard outside the restaurant.

We trust that you enjoy your time with us and look forward to welcoming you back.



## Appetizers

**Soup of the day** (enquire from your waitron) **SQ**

**Chicken livers Portuguese** **39**

Grilled in a creamy peri-peri sauce, served with baguette

**Mariniere mussels** **48**

Mussels in creamy garlic and white wine sauce,  
Served with baguette

**Salt and pepper squid** **42**

Deep-fried, served with garlic mayonnaise

**Peppered beef Carpaccio** **56**

Served with pecorino shavings and red onion marmalade

**Prawn thermidor** **47**

Prawn tails grilled in a cheese and white wine sauce

**Fritto Misto** **32**

Courgettes, mushrooms and red onions in tempura  
with fresh lemon

## Salads

**Miguel's green salad** **35**

Crisp lettuce, cucumber, onion and avocado

**Greek salad** **39**

Lettuce, tomatoes, olives, onion and feta

**Marinated tomato and mozzarella salad** **58**

Miguel's salad with buffalo mozzarella, avocado,  
tomato, fresh herbs and a basil pesto dressing

## Red Wines

**Our wines are an ongoing work-in-progress and is  
Subject to availability from the farms. We apologize  
If certain wines are temporarily out of stock.**

### Wine by Diemersdal

Matys Red – R94 \*\*\*  
(Merlot, shiraz)

### House Wine

Pecan Stream Pebble Hill - R 89 Glass R25 \*\*\*  
(Cabernet, shiraz)

### Blends

Waterford The Jem – R985 \*\*\*\*  
(Cab/shiraz, cab franc, malbec, merlot, mourvedre, sangiovese, barbera)

Steenberg Catharina – R335 \*\*\*\*  
(Cabernet, cab franc, merlot, shiraz)

Ernie Els The Big Easy – R270 \*\*\*\*  
(Classic Bordeaux blend, cabernet, merlot)

### Pinot Noir

Danie de Wet Nature in Concert – R335 Glass R96 \*\*\*\*

### Merlot

Radford Dale – R248 \*\*\*\*

Diemersdal – R160 Glass R44 \*\*\*\*\*

Protea (by L'Ormarins) - R105\*\*

### Cabernet Sauvignon

Waterford - R240 Glass R68 \*\*\*\*

Niel Joubert Christine Marie – R235 \*\*\*

Niel Joubert – R125 \*\*\*\*

### Pinotage

Simonsig Redhill – R400 \*\*\*\*\*

Beyerskloof – R122 Glass R34 \*\*\*

Niel Joubert – R98 \*\*

### Shiraz

Cederberg - R285 \*\*\*\*\*

Quoin Rock Syrah – R252 \*\*\*\*\*

Graham Beck - R188 Glass R54 \*\*\*\*

Leopards Leap – R99 \*\*\*

## Sparkling Wines

Steenberg Brut 1682 Chardonnay – R225 \*\*\*\*  
Simonsig Kaapse Vonkel - R189 Glass R36  
Villiera Tradition Rosé Brut NV – R169 Glass R34

## Champagne

Moët N/V – R600 Glass R99

## White Wines

### Wine by Diemersdal

Matys Sauvignon Blanc – R94 \*\*\*

### House Wine

Pecan Stream Sauvignon Blanc – R81 Glass R23 \*\*\*

### Blend

Haute Cabriere Chardonnay Pinot Noir – R145 Glass R41 \*\*\*\*

### Semi-Sweet

Cederberg Bukettraube - R142 Glass R39 \*\*\*

### Pinot Grigio

Terra Del Capo Pinot Grigio – R105 \*\*\*

### Chardonnay

Waterford – R205 Glass R56 \*\*\*\*

L'Ormarins – R190 Glass R55 \*\*\*\*

Niel Joubert – R79 \*\*\*

### Chenin Blanc

Vinum - R140 Glass R39 \*\*\*\*

Ken Forester Petit – R78 \*\*\*

### Sauvignon Blanc

Saronsberg – R170 \*\*\*\*

Waterford – R168 Glass R46 \*\*\*\*

L'Ormarins - R150 Glass R42 \*\*\*\*

Meinert La Barry Sauvignon Blanc R140 \*\*\*\*

### Rosé Wines

Diemersdal – R120 \*\*\*

Waterford - R119 Glass R34 \*\*\*

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## Main Events

**Fillet (230g) – with fries** **135**

**Honey mustard fillet** **155**  
Prime fillet, with honey mustard sauce, topped with crispy  
Bacon, served with fries

**Rump (300g) – with fries** **105**

**Beef Espetada (350g) – with fries** **120**

**Chicken Espetada (350g) - with fries** **99**  
Preparation time, 35 minutes minimum

**Charred rump** **115**  
Aged rump, served with sautéed potatoes,  
Black pepper sauce and crumbled Roquefort

**Venison** **145**  
Springbok loin served on parmesan mash with vichy carrots,  
broccoli and a cranberry sauce

**Oxtail** **105**  
Traditional oxtail, served with creamy mash potato

**Lamb curry** **109**  
Medium to hot, served with fragrant rice,  
sambals and a tortilla

**Thai green curry** **95**  
A choice of chicken and prawn, served with fragrant rice  
A choice of vegetarian served with fragrant rice **68**

**Line fish – (subject to availability)** **SQ**  
Grilled and served with fragrant rice, seasonal vegetables  
and béarnaise sauce

**Seafood Formosa** **159**  
4 tiger prawns, line fish, mussels and deep-fried calamari,  
served with rice and lemon garlic butter

**Seafood and chorizo risotto** **95**  
Tiger prawns, line-fish, black mussels and chorizo sausage,  
served with creamy parmesan risotto

**Large tiger prawns** **135**  
8 tiger prawns served with rice or chips  
and garlic butter

**Vegetarian dish** **75**  
Baked musaka layered with homemade pasta

## Side Orders

Seasonal vegetables **20**  
Pepper sauce **19**  
Honey mustard sauce **19**  
Creamy garlic sauce **19**

## Desserts

**Crème brûlée** with pineapple crisp **32**

**Chocolate brownie** with vanilla ice cream **35**

**Classic cheesecake** **32**

**Warm winter pudding** **35**  
(Enquire from your waitron)

**Cheese and port** **55**  
Camembert, mature cheddar and blue cheese, served with preserves and Melba toast with a taste of port on the side

## Special Coffees and Pedros

A selection of special coffees and pedros is offered – please ask your waitron for your favourite

## Ports and Grappa by the glass (50ml)

De Krans Vintage Reserve Port **30**

L'Ormarins Port **26**

De Krans Pink Port **18**

Dalla Cia Grappa **19**

## Matured Brandy (25ml)

KWV 10 Year old **13**

1920 Aguardente (Portugal) **14**

Collison's White Gold Potstill Brandy **17**

Nederburg Potstill Brandy **16**

Rémy Martin VSOP (France) **34**

Bisquit (France) **34**

KWV 20 Year Old **50**

## Special Spirits and Liqueurs (25ml)

Patron Anejo Tequila **58**

Patron XO Café Liqueur **29**

Patron Citronge Liqueur **35**

## Cocktail Selection

Launch of the new energy drink taking the world by storm – try Pussy on its own, in one of our specially formulated cocktails or design one of your own

Relaxacat **55**

Southern comfort, amaretto, orange and pineapple juice and pussy

Pink Panther **68**

Southern comfort, bell's, jameson, j&b, grenadine and pussy

Tropical Pussy **65**

White rum, collison's, lime cordial, grenadine and pussy

Zorro **55**

Cointreau, vodka, amaretto and pussy

Chop Nut **55**

Frangelico, white rum, malibu and pussy

Blue Island Pussy **51**

Vodka, gin, tequila, white rum, triple sec, blue curacao, lemon sour and pussy

Laurent's Pleasure **68**

Cointreau, passion fruit, jack daniels, tequila, grenadine and pussy

Pink Pussycat **45**

Gin, grenadine, pineapple juice and pussy

Camshaft **45**

Vodka, campari, passion fruit, orange juice and pussy

Exotic Pussy **55**

Crème de cassis, gin, vodka, cranberry juice and pussy

Tiger Torro **51**

Vodka, white rum, tequila, gin, triple sec and pussy

Long Island **42**

Vodka, gin, tequila, white rum, triple sec, lemon sour and coke

Cosmopolitan **28**

Vodka, cointreau, lemon sour and cranberry juice

Sunset Boulevard **31**

Crushed lemons, sugar and berries, vodka, crème de fraise and pineapple juice

Frozen Daiquiri **40**

Changes daily, please ask your waitron

Caipirinha **32**

Original cachaça, crushed lemons and brown sugar

El torro **68**

Vodka, white rum, tequila, gin, triple sec and red bull

Sex with your ex **32**

Vodka, triple sec, vanilla essence and ginger ale

Pink Mojito **38**

White rum, mint leaves and fresh limes, topped with a cranberry and soda blend

Woo Woo **39**

Vodka, peach schnapps and cranberry juice



