

CHIE

MENU

ENTRADAS

Starters

CHORIZO CASERO Spanish style sausage homemade with 100% free-range pork belly, white wine, paprika, parsley and chilli, served with Chimichurri sauce and Ensalada rusa.	R65
PICADA DE CAMPO Sharing board of cold meats and cheeses (Italian salami, Coppa and Serrano ham, Olives, Padano, Mancino, Gorgonzola cheese).	For 2 R125 For 4 R210
MOLLEJAS Veal sweetbread cooked in lemon, coarse paprika and salt, served with lemon wedges and Ensalada rusa.	R80
PROVOLETA Our trademark Argentinian smoked provolone cheese, served on a pesto sauce with pepper and salsa criolla (tomato, red onion and parsley).	R72
OSSOBUCO Marrow bone accompanied by toasted garlic bread.	R47
NACHOS CON GUACAMOLE Crispy nachos smothered in homemade guacamole.	R62
ESCABECHE DE POLLO Chicken breast cooked and pickled (confit) in olive oil and vinegar with baby vegetables, dried apricot and brinjal puree.	R55
RABO DE TORO ESTOFADO AL VINO TINTO Braised oxtail with red wine sauce.	R70

EMAPANADAS

Argentinian Homemade Pies

CARNE (from Mendoza): 100% chopped beef, onion, red peppers & eggs	R30
HUMITA SALTEÑA (From Salta, north of Argentina): Made with sweetcorn, spring onion and feta cheese.	R30
JAMON & QUESO (Buenos Aires Style): Ham, mozzarella and oregano.	R30
SALAME & QUESO: Salami, mozzarella and tomato.	R30
POLLO: Free range chicken, onion, spices, green and red pepper.	R30
ESPINACA: Spinach, mozzarella and feta.	R30

PLATO PRINCIPAL _____

Mains

CARNE VACUNA

Beef

Our meat is sourced from Midlands of KZN and is grass feed. It is cooked on the grill in coarse salt for the authentic Argentine taste and served with our famous Chimichurri sauce (available also in a jag to take home).

OJO DE BIFE (Rib Eye) Beautiful marbling and amazing flavour. Recommended medium rare.	350g	R190
OJO DE BIFE CON HUESO (Prime Rib) Rib eye on the bone generously marbling. Mouth-watering.	500g	R210
BIFE DE CHORIZO (Sirloin Steak) Juicy with a robust flavour.	300g	R178
LOMO (Fillet Steak) A very tender and low in fat cut.	250g	R180
LOMO CON HUESO (Fillet on the bone) Extra flavour on the fillet steak.	400g	R200
ASADO (Short Ribs) It has a very rich flavour and an addictive crispy fat.	500g	R175
BIFE DE CUADRIL (Rump) Cut from the cap of the rump. Tender and tasty	300g	R165

SPECIAL CUTS

ANGUS STEAK is a high-quality beef from the Angus breed of cattle which originated centuries ago in Scotland. The black and red hornless cattle are bred for their tender succulent tasty meat.

Angus cattle have the ability to produce high quality marbled beef which gives the meat its great taste.

Woodview herd was established in 1964 and located in the Orange Free State is now run by the 3rd generation of Angus family and is one of the oldest ANGUS herd in South Africa.

We at CHE are proud to introduce in our menu the following BLACK ANGUS and WAGYU STEAKS.

Served with a rocket salad or chips. *Buen Provecho!!!!*

WAGYU SIRLON TIP Located at the end of the sirloin. The steak is very lean but still has a very good robust beefy flavour.	300g	R269
BLACK ANGUS SIRLON Very good marbling and a covering outer layer of fat which gives the steak a lot more flavours.	300g	R263
BLACK ANGUS ENTRAÑA STEAK (Thin Skirt) A thin and long but extremely tasty and juicy steak from the chest inner plate.	300g	R249
BLACK ANGUS ARAÑITA STEAK Also known as The Butcher's Steak. From the inside hip, tender, flavourful and packs a meaty punch.	300g	R264

BLACK ANGUS RIB EYE 300g **R252**
21-days dry aged. Very tender, juicy and full of flavour.

BUY OUR CHIMICHURRI SAUCE **R60**

POLLO

Poultry

POLLO DESHUESADO **R135**
Half deboned chicken marinated in lemon, garlic and organum and grilled to perfection.

CERDO

Pork

PECHO DE CERDO **R143**
Pork Belly marinated in lemon and herbs.

BONDIOLA **Check availability** **R147**
Pork neck cooked in a black beer sauce served with sweet potatoes.

PARRILLADA PARA COMPARTIR **FOR 4** **R742**
Asado, bife de cuadril, chorizo, pecho and pollo deshuesado to share.

PESCADO

Fish

ATUN A LA PARRILLA **R240**
Grilled tuna served with roasted veggies.

ACOMPANAMIENTOS _____

Sides

VEGETALES AL HORNO **R45**
Roasted seasonal veggies with olive oil and garlic.

BATATA ASADA **R30**
Roasted sweet potato coated in honey.

PAPA DOMINO **R35**
Roasted hassel back potato cooked in white wine, butter and sage, topped with bacon.

PAPA FRITAS (Chips) **R30**

PAPAS FRITAS A LA PROVENZAL **R35**
Chips with garlic and parsley.

CHOCLO A LA PARRILLA Roasted sweet corn on the cob.	R30
ENSALADA DE RUCULA Rocket, tomatoes confit, feta cheese, cashew nuts and balsamic vinegar.	R38
ENSALADA RIO DE LA PLATA Red Cabbage, orange segments, cashew nuts, honey and Chinese sprouts.	R40
ENSALADA DE REMOLACHA Beetroot, boiled egg, cumin seeds and rocket.	R38
ENSALADA MIXTA Lettuce, tomato and onion tossed with mustard dressing.	R32
ENSALADA DE ESPINACA Baby spinach, cherry tomatoes and brandy soaked pears with crispy bacon bites.	R40

THE SWEET LIFE _____

For the perfect finish add to your dessert our fabulous single malt whiskeys, paired to perfection.

FLAN DEL RIO DE LA PLATA Our flagship dessert cream caramel with dulce de leche.	R54
	Elijah Craig, 12y R44
ALFAJOR HELADO Layers of pecan nuts biscuit, dulce de leche ice cream, chocolate glaze and a mixed berry sauce.	R65
	Glendronach, 18y R122
CHURRO Deep fried pastry basket with ice cream sprinkled with cinnamon and sugar.	R55
	Old Pulteney, 17y R112
PANQUEQUE Homemade pancake willed with dulce de leche and served with, brandy soaked pears, coffee sauce and vanilla ice cream.	R50
TORTA HELADA Dulce de leche ice cream, swiss roll cake, merengue, almonds and chocolate glaze.	R58
CREMOSO DE CHOCOLATE BLANCO White chocolate and yogurt ganache, strawberries, hibiscus and Malbec	R52
	Benriach, 17 years R62

COFFEE & TEA

Espresso Single	R19
Espresso Double	R23
Flat White	R26
Americano	R23
Macchiato	R25
Cappuccino	R26
Café Latte	R26
Don Pedro	R47
Hot Chocolate	R36
Irish Coffee	R47
Ice Coffee	R46
Rooibos Tea	R19
Five Roses Tea	R19

ALMUERZO

Lunch specials, served from Tuesday to Friday from 12pm to 4pm

PORK BELLY or RUMP STEAK sandwich served with chips	R85
CHORIPAN, homemade chorizo sandwich served with chips	R80