



MENU

A Week at HARRINGTONS

In addition to the Food & Cocktail menu
Harrys adds a little extra feature each night.

WEDNESDAYS

WINE & DINE R350 PER PERSON

Three course meal & wine tasting from a
wine estate of the month.
Every Wednesday from 6pm.

THURSDAYS

EAST CITY SESSIONS & SUPPER

Live bands / Jazz Nights / Cabaret
Evenings followed by DJs till late.
Two Course Dinner & Cocktail Pairing
for only R350 per person*

FRIDAYS

SHAKEN & STIRRED

Ask about our Friday dinner & Cocktail
pairing specials. Resident DJs from 9pm
to light up the dancefloor.

SATURDAYS

DELUXE

Tapas & Cocktails followed
by DJs & dance floor.

FIESTA FRIDAYS

Tequila specials | Pinata Smash |
Exclusive Tequila Cocktails | Bottomless
frozen margaritas from 4pm to 6pm*

BIRTHDAY'S

Book and pre order food for your
birthday & receive Margarita Cupcakes
for your table, courtesy of Harry.

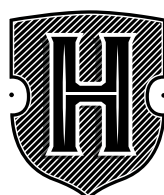
DAILY

HAPPY HARRYS HOURS

40% off Select Cocktails, House Wines and Harry's Pouring Spirits

Wednesday's, Thursday's & Saturday's: 5pm - 7pm

Fridays: 4pm - 7pm



www.harringtonstreet.co.za

PLEASE NOTE: items/times indicated with “*” may change without notice due to seasonal operating hours & availability, please
ask your waiter/waitress to confirm any current specials & their running times or check out our most recent social media posts.
T's & C's apply to all specials.

Eats

🌱 - VEGETARIAN | 🥬 - VEGAN | 🥜 - CONTAINS NUTS | 🍷 - GLUTEN FREE

SMALL PLATES & FLATBREADS

TUNA TATAKI **R125**
with sesame seeds, ponzu, togarash, citrus
& wasabi aioli

TEMPURA FRIED SQUID **R95**
with pickled ginger, red onion and rocket salad
& tikka aioli

**NUTTY BEET, GRILLED CHERRY &
BOCCONCINI SALAD** 🌱 🥜 🍷 **R110**
Roasted beets, grilled cherries, spring onion, wild
rocket, bocconcini & walnuts tossed together with
olive oil & flaky sea salt and drizzled with
balsamic reduction.

SPICY LAMB RIBS 🥜 **R130**
Orange & thyme slow roasted lamb ribs, dressed
arugula-baby leaf salad & chimichurri

FRENCH FLATBREAD 🌱 **R100**
Caramelised onions, blue cheese, figs.

RUSTIC FLATBREAD 🥬 **R100**
Tomatoes, artichokes, olives & pine nuts

GREEK FLATBREAD **R110**
Pulled lamb, mint, yoghurt, coriander
& roasted tomatoes

MAINS

SEAFOOD CURRY WITH COCONUT **R210**
Creamy coconut & yellow curry paste based sauce
with line fish, prawns, squid, baby potatoes &
seasonal greens, served with buttery flatbread.

**PULLED LAMB & EXOTIC
MUSHROOM RISOTTO** **R195**
Creamy risotto with low cooked lamb, roasted cherry
tomatoes, thyme, exotic mushrooms & confit garlic

FRESH SALDANHA BAY MUSSELS **R125**
Ginger, lemongrass, coconut milk broth.
Subject to availability.

FLAME GRILLED RIBEYE **R240**
Café De Paris butter, seasonal greens & rustic fries.

CHERMOULA BUTTERED LINEFISH **R230**
with lemon, & chilli crushed baby potatoes, almond
romesco sauce & sauteed seasonal greens.

SPICY RIGATONI A LA VODKA 🌱 **R140**
Creamy tomato based sauce, parmesan,
basil, topped with onion crisp & roasted heirloom
cherry tomatoes

TAPAS

JAMAICAN JERK PRAWNS 🥜 **R95**
Grilled prawn & pineapple skewers
with jerk sauce.

FRESH SALDANNAH BAY MUSSELS 🥜 **R80**
Ginger, lemongrass, coconut milk broth.
Subject to availability.

MUSHROOM ARANCINI 🌱 **R80**
Creamy risotto balls, crumbed and stuffed with
mozzarella, fried till crispy & served with roasted
garlic aioli.

HANDMADE SPRING ROLLS 🥬 **R60**
Stir fried red cabbage, ginger, mushroom and carrot
filled spring rolls, served with a sweet chilli dip.

KOREAN FRIED CHICKEN **R90**
with sticky Gochujang sauce, sesame seeds
& spring onion

SALT & VINEGAR POTATOES 🥬 **R60**
Crispy potato cubes, infused in white wine vinegar
& sea salt.

TEMPURA CAULIFLOWER 🥬 **R75**
With sticky korean hot sauce, sesame seeds
& spring onion.

MAC & CHEESE BITES 🌱 **R85**
Crispy panko crusted three cheese mac and cheese
served with jalapeno aioli.

MARINADED OLIVES 🥬 **R65**
Rosemary, citrus and pickled mustard seed
marinated olives with olive oil and black pepper.

BURGERS

Served with fries and a side of ketchup

BEEF BURGER **R140**
Homemade beef patty, cheddar, caramelised onions
& BBQ sauce

KOREAN FRIED CHICKEN **R140**
Buttermilk chicken, red cabbage slaw, aioli, sticky
korean sauce & sesame seeds

BEETROOT & CHICKPEA 🥬 **R140**
Crispy homemade beetroot & chickpea patty,
jalapeno, rocket & tomato salsa

SWEETS

DOUBLE CHOCOLATE BROWNIE **R85**
with cookie butter sauce & ice cream

**WARM CHERRY &
RASPBERRY CRUMBLE** **R80**
with vanilla bean ice cream

Cocktails

STRONG

ELEVATED SPICED OLD FASHIONED R110

Keep things classy with Havana 7 year rum spiced with cinnamon smoke, vanilla & bitters.

MATCHA RITA R140

Altos Tequila, Triple sec, lime, ceremonial Matcha & a little secret

MATCHA TINI R140

A twist on the classic, blending the subtle bitterness of matcha with smooth gin and a hint of sweetness - Inverroche gin, Vanilla Frangelico & Matcha shaken up.

THE MACALLAN HIGHBALL R160

Gentle notes of apple and cherry wood match perfectly with Macallan 12 year and tonic.

SWEET

BUMBLE BEE R95

A bumble bee inspired cocktail using the sweet notes of a rooibos infused Havanna rum, paired with the light notes of ginger, honey & lemon, completed with a honey foam.

THE GUMMY BEAR R95

An explosion of nostalgic flavours that embodies an attack of gummy bears on your tongue with Beefeater Gin, Raspberry and Cassis liquor & an acid-adjusted strawberry cordial.

DON'T TEXT YOUR EX R110

A play on the classic margarita with a twist. Omleca Altos, fresh squeezed lemon juice, triple sec & peach syrup, finished with a light peach foam.

POP CULTURE R110

A decadent blend of Beefeater gin, lemonade & lime with notes of buttery popcorn & rich caramel, balancing sweet indulgence with a touch of nostalgia. Smooth, playful, & irresistibly moreish.

COMPLEX

VERDANT PEACH R90

Yields a garden-fresh experience - Inverroche verdant gin, bright basil, & luscious peach in perfect harmony. A peachy cocktail, subtly infused with rosemary & lime, with a hint of saltiness.

FYN HEARTED R90

A refreshing mixture of Inverroche gin, white vermouth, peach, fresh lime & basil.

THE BLUSH R120

Oraga Agave Reposado, cranberry, elderflower & citrus.

CHERRY BURN R105

A blend of Famous Grouse Smoky Black whisky, enriched with the deep sweetness of cola & cherry, & bold aroma of smoked cherry wood.

FRUITY

WATERMELON GIN BULL R98

Fresh blend of Beefeater gin, lime & watermelon red bull. Served over ice in a gin goblet for easy sipping.

ORANGE FIZZ R95

Unique silky fusion of bright Jägermeister orange liqueur & warm vanilla, balancing zesty citrus with soft, creamy sweetness.

BUMBU SOURS R100

Creative twist on the classic - rich rum shaken with pineapple & citrus for a bright, velvety balance of sweet & tart.

CLASSICS

Items marked with ◀ are included in the happy hour special

APEROL SPRITZ R95

CAIPIRINHA R95

COSMOPOLITAN ◀ R75

ESPRESSO MARTINI ◀ R95

GIN MARTINI ◀ R90 / R110

(Beefeater/Inverroche verdant)

MANHATTAN R95

MARGARITA ◀ R95

NEGRONI (Beefeater/Inverroche) ◀ R85 / R110

OLD FASHIONED R85

PALOMA ◀ R90

PORNSTAR MARTINI ◀ R120

VODKA MARTINI ◀ R80

WHISKEY SOURS R85

MOCKTAILS

FLORAL FRUITY SPRITZ R65

Elderflower, mint, cranberry, lime & soda.

SOBER SUNRISE R60

Grenadine, orange juice, peach, lime & soda.

VIRGIN MOJITO R50

Mint, sugar syrup, lime & soda.

LUCKY SHOTS

BLOW JOB R45

Traditional Kahlua, Amarula, cream

MO JOB R50

Matcha Vodka cream & spice

Beer & Bottles

Beer on tap

Fokof Lager	R58
Jack Black Lager/Cape Pale Ale	R55

ASK FOR ANY OTHER SPECIALS

Vodka

	SHOT / BOTTLE
Absolut	R35 / R900
Blue / Grapefruit / Watermelon	
Belvedere	R60 / R1750

Tequila

	SHOT / BOTTLE
Altos Reposado & Silver	R55 / R1400
Avión Cristalino	R330 / R7000
Avión Reserva 44	R330 / R7000
Patrón Reposado	R85 / R2000
Oraga Reposado	R70 / R1660
Código Reposado	R110 / R2500
Código Rosa	R90 / R2500

Mezcal

	SHOT / BOTTLE
Alipus San Juan	R64 / R2100
Alipus San Miguel	R87 / R2800
Del Maguey	R140 / R3200
Clase Azul	R370 / R7500

Whiskey

	SHOT / BOTTLE
Jameson	R40 / R1000
Jameson Caskmates Stout	R40 / R1000
Jameson Caskmates IPA	R40 / R1000
Jameson Triple Triple	R48/ R1200
Jameson Select Reserve	R50 / R1200
Jameson 18yo	R150 / R3700

Chivas Regal 12yo	R45 / R1200
Chivas Regal XV	R75 / R1700
Chivas 18yo	R170

Ballantines Finest	R30 / R800
Ballantines 7yo	R35 / R900
Ballantines 12yo	R40 / R1000

Famous Grouse Finest	R28 / R600
Famous Grouse Smokey	R30 / R700

Glenlivet Founders Reserve	R58 / R1200
Glenlivet Fusion	R170 / R4000
Glenlivet 12yo	R65 / R1350
Glenlivet 15yo	R100 / R2100
Glenlivet 18yo	R180 / R4500

Dewars 12yo	R40 / R1000
Dewars 15yo	R60 / R1500

Macallan 12yo Double Cask	R130 / R2600
Macallan 12yo Triple Cask	R130 / R2600
Macallan 15yo Double Cask	R240 / R4800

Craigellachie 13yo	R140 / R3500
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Aultmore 12yo	R100 / R2500
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Glen Grant Major Reserve	R50 / R1100
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Bottles & Bubbles

Gin

SHOT / BOTTLE

Bombay Sapphire	R40 / R1200
Beefeater	R35 / R900
Original / Pink / Blood Orange	
Inverroche	R50 / R1200
Classic / Amber / Verdant	
Malfy	R45 / R1100
Originale / Rosa / Limone / Blood Orange	

Rum

SHOT / BOTTLE

Bacardi Carta Negra	R26 / R700
Bacardi 4yo Anejo	R38 / R1100
Bacardi 8yo	R50 / R1250
Bumbu	R50 / R1200
Havana 3yo	R26 / R700
Havana 7yo	R40 / R1000
Red Heart	R22 / R600
Malibu	R20 / R550
Captain Morgan Dark Rum	R26 / R750
Captain Morgan Original Spiced	R24 / R750

Brandy & Cognac

SHOT / BOTTLE

KWV 5yo	R30 / R690
D'usse VSOP	R100 / R2800
D'usse XO	R300 / R8000
Martell VS	R50 / R1250
Martell XO	R280 / R6500
Martell Blue Swift	R80 / R2200
Hennessey VS	R42 / R1500
Hennessey VSOP	R95 / R2500

MCC

GLASS / BOTTLE

L'Omarins Brut	R80/ R430
Boschendal Brut Nv MCC	R90/ R500
Steenberg Pinot Noir Cap Classic	R450
Plaisir Brut	R550
Pierre Jourdan Rosé	R380
Pierre Jourdan 375ml (Rose/Brut)	R175

Prosecco

Martini Prosecco Brut	R500
Martini Rosé	R500

Champagne

Mumm Grand Cordon Brut	R1600
Mumm Brut Rosé	R1400
Mumm Demi Sec	R1900
Mumm Rosé	R1800

Moët Imperial	R1500
Moët Imperial Nectar	R3000

Veuve Clicquot	R1800
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Belaire Brut	R1200
Belaire Luxe	R1200
Belaire Fantome	R1400

Perrier-Jouët Belle Epoque Brut	R3500
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Wine

White

GLASS / BOTTLE

CHENIN BLANC

Laborie Chenin Blanc	R55 / R220
Saltrock Chenin	R65 / R240
Viento Chenin Blanc	R320
Fryer's Cove Chenin Blanc	R420

SAUVIGNON BLANC

Chamonix Sauvignon Blanc	R68 / R260
La Motte Sauvignon Blanc	R300
Fryer's Cove Sauvignon Blanc	R400
Steenburg Sauvignon Blanc	R400

CHARDONNAY

Paul Cluver Village Chardonnay	R85 / R350
Chamonix Chardonnay	R90 / R360
Unwooded	
Boschendal	R300
Chardonnay/Pinot Noir	
Haute Cabrière	R310
Chardonnay Pinot Blend	
Simonsig Cape Fox Chardonnay	R390
Plaisir Estate Chardonnay	R390
La Motte Chardonnay - wooded	R450

WHITE BLENDS & OTHER

Steenburg Semillon	R420
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Rosé

Simonsig Needless to Say Rosé	R280
Haute Cabrière Rosé	R280
La Motte Rosé	R300

Red

GLASS / BOTTLE

CINSAULT

Viento Cinsault	R300
Saltrock Cinsault 2022	R370

PINOTAGE

Crate Work Pinotage	R290
Beyerskloof Pinotage	R75 / R300
Goede Hoop Pinotage 2015	R310

PINOT NOIR

Paul Cluver Village Pinot Noir	R400
Paul Cluver Estate Pinot Noir	R660

CABERNET SAUVIGNON/FRANC

Laborie Cabernet Sauvignon	R70 / R280
Goede Hoop	R450
Cabernet Sauvignon 2015	

SHIRAZ

Boschendal 1685 Shiraz	R450
Goede Hoop Shiraz 2015	R380

BLENDS

La Motte Millennium	R325
Plaisir Estate Red	R300
Irreverence Mourvedre	R290
Beyerskloof Synergy	R400
Pinotage, Merlot, Cabernet Sauvignon, Shiraz, Cinsaut, Pinot Noir	
Ken Forrester Pats Garden	R400
Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot	
Ken Forrester Renegade	R400
Shiraz, Grenache, Mourvèdre	
Steenberg Merlot	R450
Boschendal Nicolas Blend	R550
Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc, Shiraz	
Plaisir Estate Merlot	R500