
MENU

A Week at HARRINGTONS

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

WEDNESDAYS

WINE & DINE
R375 PER PERSON

Three course meal & wine tasting from a wine estate of the month.

Every Wednesday from 18:00 - 21:00.

THURSDAYS

EAST CITY SESSIONS & SUPPER

Live bands / Jazz Nights / Cabaret Evenings followed by DJs till late.

Two Course Dinner & Cocktail Pairing for only R375 per person*

FRIDAYS

SHAKEN & STIRRED

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

FIESTA FRIDAYS

Tequila Specials | Pinata Smash | Exclusive Tequila Cocktails | Frozen Margarita Specials*

SATURDAYS

DELUXE

Tapas & Cocktails followed by DJs & dance floor.

BIRTHDAY'S

Book and pre order food for your birthday & receive Margarita Cupcakes for your table, courtesy of Harry* - T's & C's apply

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

(V) – VEGETARIAN | (VG) – VEGAN | (N) - CONTAINS NUTS | (GF) - GLUTEN FREE

Tapas marked with ◂ are included in the happy hour special.

Small Plates & Flatbreads

TUNA TATAKI **R160**
with sesame seeds, ponzu, togarash, citrus & wasabi aioli.

TEMPURA FRIED SQUID **R145**
with pickled ginger, red onion and rocket salad & tikka aioli.

MINTED MELON & CASHEW SALAD (VG) **R110**
Freshly tossed watermelon, mint, arugula & cucumber with, toasted cashews, pomegranate, verjuice & fynbos vinaigrette.
Add grilled chicken for R60 extra.

SPICY LAMB RIBS (GF) **R165**
Orange & thyme slow roasted lamb ribs, dressed arugula-baby leaf & pickled cucumber salad with peri-peri sauce on the side.

FRESH SALDANHA BAY MUSSELS (GF) **R140**
Ginger, lemongrass, coconut milk broth.
Subject to availability.

FRENCH FLATBREAD (V) **R120**
Caramelised onions, blue cheese, figs.

RUSTIC FLATBREAD (VG) **R120**
Tomatoes, artichokes, olives & pine nuts.

GREEK FLATBREAD **R140**
Pulled lamb, mint, yoghurt, coriander & roasted tomatoes.

Tapas

JAMAICAN JERK PRAWNS (GF) **R130**
Grilled prawn & pineapple skewers with jerk sauce.

MUSHROOM ARANCINI (V) ◂ **R95**
Creamy risotto balls, crumbed and stuffed with mozzarella, fried till crispy & served with roasted garlic aioli.

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

KOREAN FRIED CHICKEN ◂ **R110**
with sticky Gochujang sauce, sesame seeds & spring onion.

SALT & VINEGAR POTATOES (VG) ◂ **R60**
Crispy potato cubes, infused in white wine vinegar & sea salt.

TEMPURA CAULIFLOWER (VG) ◂ **R90**
With sticky korean hot sauce, sesame seeds & spring onion.

HARRY'S TOSSED SALAD (VG) **R60**
Baby leaf mix, arugula, pickled red onion, cherry tomatoes & cucumber all tossed together with olive oil, sea salt & a freshly cracked black pepper.

MAC & CHEESE BITES (V) ◂ **R95**
Crispy panko crusted three cheese mac and cheese served with jalapeno aioli.

MARINADED OLIVES (VG) **R75**
Rosemary, citrus and pickled mustard seed marinated olives with olive oil and black pepper.

Eats

Ⓥ – VEGETARIAN | Ⓥ𝐆 – VEGAN | Ⓝ - Contains nuts | Ⓖ - gluten free

Mains

SEAFOOD CURRY WITH COCONUT **R280**
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 **R260**
Creamy risotto with low cooked lamb, roasted cherry tomatoes, thyme, exotic mushrooms & confit garlic.

FRESH SALDANHA BAY MUSSELS **R245**
Ginger, lemongrass, coconut milk broth.
Subject to availability.

FLAME GRILLED RIBEYE **R290**
Café De Paris butter, seasonal greens & rustic fries.

ROOIBOS BUTTERED LINEFISH **R280**
Pan seared linefish with baby potatoes, seasonal greens and creamy rooibos butter sauce.

LENTIL BOLOGNESE Ⓥ **R175**
Bolognese style lentils with linguini pasta & topped with parmesan.
Make it vegan - ask your waiter for no parmesan.

Burgers

Served with fries and a side of ketchup

HARRY'S FAVORITE BEEF BURGER **R160**
Homemade beef patty, cheddar, caramelised onions & BBQ sauce.

STICKY KOREAN FRIED CHICKEN **R150**
Buttermilk chicken, red cabbage slaw, aioli, sticky korean sauce & sesame seeds.

BEETROOT & CHICKPEA Ⓥ𝐆 **R140**
Crispy homemade beetroot & chickpea patty, jalapeno, rocket & tomato salsa.

Sides & Extras

FRIES	**R40**
BABY POTATOES	**R50**
SAUTEED BABY GREENS	**R50**
GRILLED CHICKEN	**R60**
PULLED LAMB	**R70**
BEEF PATTY	**R70**
FLATBREAD	**R40**

Sauces & dressings

AIOLI	**R30**
CREAMY BUTTER SAUCE garlic / lemon / herb / rooibos	**R30**
BBQ SAUCE	**R20**
FRESH CHILLI	**R20**
STICKY KOREAN SAUCE	**R30**
OLIVE OIL & BALSAMIC	**R30**

Sweets

DOUBLE CHOCOLATE BROWNIE **R95**
with cookie butter sauce & ice cream

BAKED KOEKSISTERS **R85**
Knotted syrupy koeksisters, baked bread pudding style & served warm with vanilla ice cream.
Please note that these are freshly baked to order so may take a little bit of extra time to leave the kitchen.

Cocktails

Classic cocktails marked with ◄ are included in the happy hour special. Beefeater gin only.

STRONG

ELEVATED SPICED OLD FASHIONED **R110**
Keep things classy with Havana 7 year rum spiced with cinnamon smoke, vanilla & bitters.

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 **R100**
A bumble bee inspired cocktail using the sweet notes of rooibos & Havanna rum, paired with the light notes of ginger, honey & lemon.

THE GUMMY BEAR **R105**
An explosion of nostalgic flavours with Beefeater Gin, Raspberry and Cassis liquor & an acid-adjusted strawberry cordial.l.

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 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 **R100**
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 **R100**
A refreshing mixture of Inverroche gin, white vermouth, peach, fresh lime & basil.

THE BLUSH **R130**
Oraga Agave Reposado, cranberry, elderflower & citrus.

CHERRY BURN **R120**
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.

THE SOLERO **R95**
A unique fusion of Jagermeister Orange with fresh tangy passionfruit juice & sweet vanilla for the perfectly zesty & balanced refresher.

BUMBU SOURS **R115**
Creative twist on the classic - rich rum shaken with pineapple & citrus for a bright, velvety balance of sweet & tart.

CLASSICS

APEROL SPRITZ **R95**

CAIPIRINHA **R105**

COSMOPOLITAN ◄ **R85**

ESPRESSO MARTINI ◄ **R110**

GIN MARTINI **R90 / R110**
(Beefeater ◄ /Inverroche verdant)

MANHATTAN **R95**

MARGARITA ◄ **R95**

NEGRONI (Beefeater ◄ /Inverroche) **R85 / R110**

OLD FASHIONED **R95**

PALOMA ◄ **R90**

PORNSTAR MARTINI ◄ **R120**

VODKA MARTINI ◄ **R80**

WHISKEY SOURS **R95**

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

Wine

Glasses marked with ◂ are included in the happy hour special.

White

GLASS / BOTTLE

CHENIN BLANC

Laborie Chenin Blanc R65 ◂ / R260

AA Badenhorst Secateurs Chenin Blanc R70 / R290

Viento Chenin Blanc R300

Fryer's Cove Chenin Blanc R420

SAUVIGNON BLANC

Chamonix Sauvignon Blanc R90 ◂ / R290

La Motte Sauvignon Blanc R330

Fryer's Cove Sauvignon Blanc R400

Steenburg Sauvignon Blanc R425

CHARDONNAY

Paul Cluver Village Chardonnay R100 ◂ /R380

Chamonix Chardonnay Unwooded R90 / R360

Boschendal Chardonnay/Pinot Noir R300

Haute Cabrière Chardonnay Pinot Blend R350

Simonsig Cape Fox Chardonnay R390

Plaisir Estate Chardonnay R450

La Motte Chardonnay - wooded R460

WHITE BLENDS & OTHER

Steenburg Semillon R660

Fairview Grenache Blanc R220

Rosé

Simonsig Needless to Say Rosé R280

Haute Cabrière Rosé R300

La Motte Rosé R360

Red

GLASS / BOTTLE

CINSAULT

Viento Cinsault R300

PINOTAGE

Beyerskloof Pinotage R95 ◂ / R320

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 R75 ◂ / R270

SHIRAZ

Boschendal 1685 Shiraz R450

Goede Hoop Shiraz 2015 R380

BLENDS

La Motte Millennium R345

Plaisir Estate Red R350

Secateurs Red Blend R280
Syrah, Cabernet Sauvignon, Cinsaut

Beyerskloof Synergy R400
Pinotage, Merlot, Cabernet Sauvignon, Shiraz, Cinsaut, Pinot Noir

Ken Forrester Pats Garden R450
Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot

Ken Forrester Renegade R450
Shiraz, Grenache, Mourvèdre

Steenberg Merlot R500

Boschendal Nicolas Blend R575
Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc, Shiraz

Plaisir Estate Merlot R550

Fairview Malbec R360

Bottles & Bubbles

Shots marked with ◂ are included in the happy hour special.

Gin

	SHOT / BOTTLE
Bombay Sapphire	**R40 / R1200**
Beefeater Original / Pink / Blood Orange	**R35 ◂ / R900**
Inverroche Classic / Amber / Verdant	**R50 / R1300**
Malfy Originale / Rosa / Limone / Blood Orange	**R45 / R1300**
Monkey 47	**R120 / R2500**

Rum

	SHOT / BOTTLE
Bacardi 4YO Anejo	**R45 / R1150**
Bacardi 8YO	**R50 / R1250**
Bumbu	**R55 / R1300**
Havana 3YO	**R28 / R780**
Havana 7YO	**R40 / R1000**
Red Heart	**R25 / 700**
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	**R55 / R1450**
Martell XO	**R300 / R6500**
Martell Blue Swift	**R100 / R2500**
Hennessey VS	**R60 / R1700**
Hennessey VSOP	**R100 / R2800**

MCC

	GLASS / BOTTLE
L'Omarins Brut	**R95/ R480**
Boschendal Brut Nv MCC	**R95/ R500**
Steenberg Pinot Noir Cap Classic	**R480**
Plaisir Brut	**R550**
Charles Back Fairview Brut	**R550**
Pierre Jourdan Rosé	**R540**
Pierre Jourdan 375ml (Rose/Brut)	**R270**

Prosecco

Martini Prosecco Brut	**R650**
Martini Rosé	**R650**

Champagne

Mumm Grand Cordon Brut	**R1800**
Mumm Brut Rosé	**R1600**
Mumm Demi Sec	**R2000**
Mumm Rosé	**R2000**
Moët Imperial	**R1850**
Moët Imperial Nectar	**R3000**
Veuve Cliquot	**R1800**
Belaire Brut	**R1200**
Belaire Luxe	**R1200**
Belaire Fantome	**R1400**
Perrier-Jouët Belle Epoque Brut	**R4500**

Beer & Bottles

Shots marked with ◂ are included in the happy hour special.

Beer on tap

Fokof Lager	**R60**
Jack Black Lager/Cape Pale Ale	**R60**
XXX Lager	**R60**

ASK FOR ANY OTHER SPECIALS

Vodka

	SHOT / BOTTLE
Absolut Classic / Grapefruit / Watermelon / Tabasco	**R38 ◂ / R1000**
Belvedere	**R65 / R1750**

Tequila

	SHOT / BOTTLE
Altos Reposado & Silver	**R55 / R1400**
Altos Blanco	**R55 / R1400**
Avión Cristalino	**R350 / R8000**
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	**R95 / R2100**
Alipus San Miguel	**R110 / R2800**
Del Maguey	**R145 / R3200**
Clase Azul	**R400 / R7500**

Whiskey

	SHOT / BOTTLE
Jameson	**R40 ◂ / R1150**
Jameson Caskmates Stout	**R45 / R1150**
Jameson Caskmates IPA	**R45 / R1150**
Jameson Triple Triple	**R48 / R1200**
Jameson Select Reserve	**R60 / R1450**
Jameson 18YO	**R200 / R4000**
Chivas Regal 12YO	**R45 / R1200**
Chivas Regal XV	**R80 / R1700**
Chivas 18YO	**R170**
Ballantines Finest	**R30 / R800**
Ballantines 7YO	**R35 / R900**
Ballantines 12YO	**R40 / R1000**
Famous Grouse Finest	**R30 / R900**
Famous Grouse Smokey	**R35 / R950**
Glenlivet Founders Reserve	**R65 / R1450**
Glenlivet Fusion	**R180 / R4200**
Glenlivet 12YO	**R70 / R1800**
Glenlivet 15YO	**R110 / R2500**
Glenlivet 18YO	**R180 / R4500**
Dewars 12YO	**R45 / R1250**
Dewars 15YO	**R75 / R1500**
Macallan 12YO Double Cask	**R140 / R2800**
Macallan 12YO Triple Cask	**R140 / R2800**
Macallan 15YO Double Cask	**R270 / R4800**
Craigellachie 13YO	**R140 / R3500**
Aultmore 12YO	**R120 / R2500**
Glen Grant Major Reserve	**R50 / R1100**