

Óra

Welcome to Óra, a haven for those seeking unforgettable, intentional experiences. With a menu crafted from seasonal ingredients, complemented by in-house artisanal produce, we invite you to slow down and immerse yourself in our curated space.

DRINKS

COFFEE

Espresso	R32
Americano	R35
Cortado	R35
Flatwhite	R38
Cappuccino	R40
Latte	R40

ALTERNATIVES

Matcha latte	R68
Mesquite	R52
Hot chocolate	R50
Chai latte	R45
Spanish latte	R45
Red Cappuccino	R45

Substitute milk:

Almond | Oat | Macadamia R10

TEA

Black	R40
Green	R40
Rooibos	R40
Mint & lemon	R42
Hibiscus	R42
Orange spice	R42

SPECIALITIES

Dark choc cherry cold foam R75

Milk, with espresso, cacao cream & cherry dust

Caramel salted maple cold foam R70

Milk, with espresso & caramel maple salted cream

Blue vanilla cloud cold foam R80

Coconut water with matcha & coconut vanilla cream

Iced white shaken R48

Iced black shaken R48

Iced mocha R52

JUICES

Fresh orange juice R60

Halo R68

Apple | cucumber | orange | fennel | mint | lime

Glow R65

Spinach | cucumber | celery | apple | lemon

Blush R68

Beetroot | carrot | pear | lemon | grapefruit | ginger

Add ginger R18

SMOOTHIES

Choc delight R75

Banana | cacao | dates | nut butter
coconut cream cinnamon

Fruit medley R80

Cherries | banana | mixed berries
orange | coconut water | mint

Green burst R75

Avo | pineapple | mango | banana
baby spinach | chia seeds | lemon

HOUSE-MADE

Seasonal ice tea R60

Brewed with loose leaf herbal tea

Blueberry sparkle R65

Muddled blueberries, apple juice,
mint, lemon with sparkling water

Cherry sparkle R65

Muddled cherries, pear juice, lime,
thyme with sparkling water

Other

Water 440ml / 750ml R32 / R48

Soft drinks R30

Mixers R28

Kombucha R45

BREAKFAST

Breakfast served until 12pm

Bread and butter

R42

A choice of bread | homemade jams
& preserves | whipped flavoured butter
sourdough | ciabatta | farm white

(Replace bread for banana loaf) +R10

(Replace bread for croissant) +R15

Hot Oats

R75

Oats | Vanilla Butter | Maple Syrup | Cinnamon

Ora breakfast

R150

Two eggs | potato rosti | roasted mushrooms
provençal tomatoes | bacon or beef sausage
bread

Eggs your way...

R60

Poached | scrambled | fried | omelette
(your bread of choice)

Eggs benedict

Housemade English muffin | hollandaise | chives
(smoked salmon R165 | wilted spinach R120 **V**
braised ham hock R145)

Sardines on toast

R115

Crushed sardine salad | housemade sardines
tomato salsa | paprika aioli

Mushroom on toast **V**

R125

Sourdough | mushroom duxelles | exotic
mushrooms | mushroom sauce | fresh herbs

Avocado on toast **V**

R125

Sourdough | poached egg | avocado hollandaise
fresh avocado salsa | black pepper

Turkish egg **V**

R118

In-house flatbread | garlic yogurt | poached eggs
chilli crisp oil | herb salad | pickled onions

House smoked salmon flatbread

R170

In house flatbread | preserved lemon creme fraiche
poached eggs | herb salad | fried capers

Crab omelette R165

Crustacean veloute | crab meat | herb salad

Grilled fruit salad ♡ R90

Ricotta | grilled fruit | fresh berries | compressed fruit
pomegranate | mint

House granola ♡ R105

Rolled oats | coconut | currant compote | whipped
yoghurt | mint oil

French toast R110

Custard toasted brioche | vanilla bean mascarpone
coffee caramel | hazelnut

Waffle ♡ R125

Croissant | chantilly cream | seasonal fruits
caramelised coconut sugar dust

BREAKFAST EXTRAS:

Beef sausage R45 | Crispy bacon R48

Provençal tomatoes R25 | Roasted mushrooms R40

Potato rosti R39 | Avocado R40 | Smoked salmon R80

Poached haddock R59

LUNCH

SMALL PLATES

Beef tartare

R125

Beef | smoked aioli | cured egg yolk
buckwheat crackers | chives

Salmon gravadlax

R145

Salmon cured three ways | horseradish | fennel
lime | cucumber | fresh herbs

Fresh fish crudo

R130

White fish | citrus and coconut dressing
fennel | apple | verjus | fennel oil

Carrot medley

R105

Roasted carrots | honey glazed carrot rose
carrot and tahini puree | whipped ricotta
dukkah | almonds carrot fonds

SALADS

Heirloom tomato salad

R95

Tomatoes | sumac | cumin | red onions
radish | olive oil

Beetroot salad

R115

Roasted beetroot | pickled beetroot | marinated
chickpeas labneh | za'atar | rocket | pomegranate
molasses

Chicken caesar

R135

Chicken breasts | cos lettuce | parmesan
anchovy dressing | croutons

Moroccan lamb

R145

Roasted lamb leg | radicchio | confit tomatoes
pickled red peppers | pistachios | pomegranate
rocket | baby spinach

MEALS

Steak frites

R260

Fire grilled ribeye 250g | beef fat fries
café de paris butter | dressed green salad

Chicken supreme

R165

Stuffed chicken roulade | mushrooms
pomme puree | cep sauce

Calamares

R180

Crispy calamari | romesco | sauce vierge | parsley

Line fish maniere

R190

Grilled line fish | spinach and pea puree
sauce maniere | pomme fondant
asparagus | peas

Prawn thermidore

R225

Grilled king prawns | parmesan | lemon roasted baby
potatoes | green salad

Harissa cauliflower

R135

Harissa and cumin grilled cauliflower
aubergine puree | gremolata | polenta

Risotto

R145

Charred leeks | risotto | sauteed peas | lemon
parmesan

SANDWICHES

Choice of sourdough | rye | focaccia

Beef & onion

R135

Fire grilled rump | mustard aioli | rocket
crispy shallots | beer caramelised onions

Chicken club

R125

Roasted chicken | tomato | bacon | ham
lettuce | harissa aioli

Four cheese

R100

Mature cheddar | mozzarella | emmental
roasted garlic aioli | parmesan crust
Add tomato R10

SIDES:

Handcut fries R40 | Tallow fries R55

House salad R40 | Pomme pureé R55

Seasonal roast veg R50

TREATS

Basque cheesecake

R90

Spanish burnt cheesecake | citrus
dolce de leche | mint

Chocolate s'more

R100

Dark chocolate cremeux | shortbread crumb
milk chocolate soil | vanilla bean ice cream
toasted marshmallow | lemon verbena

Caramelised pear

R85

Caramelised pear | whipped butterscotch
milk chocolate mousse | walnut tuile
dehydrated pear

