

HARRY'S

Oyster BAR

MENU

BREAKFAST MENU

SERVED FROM 08H00 - 11H15

PASTRIES

FRESHLY BAKED CROISSANT WITH BUTTER | R65

Add: Strawberry jam R15 | Apricot jam R15 | Marmalade R15 | Honey R15 | Dutch Emmental R20 | Brie R25

B.L.T CROISSANT | R95

3 FREE RANGE SCRAMBLED EGGS | R75

Served on a toasted baguette with butter.

Substitute: Toasted croissant R25 | Gluten-free toast R15 | Toasted sourdough R15

SMASHED AVOCADO ON TOASTED BAGUETTE | R110

Substitute: Toasted croissant R25 | Gluten-free toast R15 | Toasted sourdough R15

OMELETTES

EGG WHITE | R130

Baby spinach, courgette, petit pois, wild rocket % basil infused extra virgin olive oil. Served with a toasted bageutte.

BACON & BRIE | R140

With avocado, exotic tomatoes, wild rocket, balsamic reduction & basil infused extra virgin olive oil. Served with a toasted baguette.

SMOKED SALMON TROUT | 150

Black lump fish caviar, dill infused crème fraîche, avocado, baby spinach & wild rocket. Served with a toasted baguette.

Substitute: Toasted croissant R25 | Gluten-free toast R15 | Toasted sourdough R15

EGGS BENEDICT | R165

Two soft free-range poached eggs with crispy streaky bacon OR parma ham (+R20) with hollandaise sauce and wilted baby spinach. Served on a toasted croissant.

EGGS ROYALE | R215

Two soft free-range poached eggs with smoked salmon trout, lump fish caviar, hollandaise sauce and wilted baby spinach. Served on a toasted croissant.

FRESH FRUIT PLATE (V) | R85

Seasonal fruit, coconut shavings, nuts & seeds.

GREEK YOGHURT WITH HONEY | R95

ADDITIONAL SIDES

Fresh tomato slices | R8

Avocado | R35

Wilted baby spinach | R18

Free-range egg | R15

Butter | R10

Smoked salmon trout | R60

Parma ham | R55

Crispy streaky bacon | R30

Brie | R40

Dutch Emmental | R35

STARTERS

OYSTERS: SQ | M | L | XL | J | W

MIGNONETTE OYSTERS | R45 | R50 | R60 | R90 | R80

Red onion, red wine vinegar, lemon, and Tabasco.

ASIAN OYSTERS | R50 | R55 | R65 | R95 | R85

Soy sauce, sesame oil, rice wine vinegar, nam pla, pickled and fresh ginger, fresh garlic, red chili, and lime.

CEVICHE STYLE OYSTERS | R50 | R55 | R65 | R95 | R85

Black lumpfish caviar, crème fraîche, cucumber and lime jelly, red chili flakes.

CRISPY CALAMARI | R145/R225

Marinated in olive oil, garlic, chilli and lemon. Deep-fried with fresh herbs. Served with green tartar sauce and lemon.

HOUSE CEVICHE | R220

Lime-marinated line fish, pan-seared calamari, steamed black mussels, and wine-poached prawns tossed in a nam pla dressing. Served with cucumber, red onions, yellow peppers, Bella tomatoes, coriander, and chives (contains peanuts).

FRESH LINE FISH TARTAR | R160

Freshly diced line fish with brunoised tomato, chopped red onions, spring onions, chives, basil, mint, lemon zest, and EVO. Served with basil mayo and crostini.

SALADS

AVO, PARMESAN & ROCKET SALAD | R120

Served with dill-pickled cucumbers, red onion, red radish, baby gem lettuce, and a honey and mustard dressing.

CAESAR SALAD | R155

Crisp baby gem cos lettuce, anchovy, shaved Parmesan, sliced radish, and garlic croutons tossed in a Caesar dressing.

Served with a soft-crumbed egg. (Add chicken or Parma ham + R40)

BURRATA | R295

Handmade local Italian cheese, exotic tomatoes, red onion, fresh basil, marinated black olives, capers, and lemon-infused salt. Served with basil pesto, olive tapenade, balsamic reduction, and herb-infused EVO. Accompanied by toasted crostini.

GAZPACHO | R120

Chilled tomato and red pepper soup with exotic tomatoes, red onion, garlic, green pepper, EVO, and sherry vinegar. Served with crostini.

TIAN OF PRAWNS | R145

Tower of grilled aubergines, diced tomato, fresh avocado, and tempura-fried prawn tails, served with a sweet chilli jam and basil mayonnaise, finished with chives.

MAINS

FRESH LINE FISH OF THE DAY - SEE BLACK BOARD

PAN FRIED SMOKED PAPRIKA CALAMARI | R145/ R225

Capers, Kalamata olives, garlic, red chili, and tomato oil. Served with Bella Rosa tomato, red pepper, wild rocket, and your choice of a side.

MOZAMBICAN STYLE PRAWNS | R445

Pan-fried in garlic, red chili, bay leaves, and butter sauce, with coriander and lime. Served with a side of your choice.

PRIME CUT OF THE DAY - SEE SPECIAL BOARD

350g GRILLED DIJON & CHIVE LAMB CUTLETS | R320

Served with green beans, tomato salsa, and crushed potatoes.

VEGAN

TORCHED 7 SPICE TOFU STEAK | R185

With tenderstem broccoli, charred red and yellow peppers, courgettes, blackened pearl onions, charred artichoke hearts, tomato confit, Kalamata olives, and gremolata.

SIDES | R50

Sautéed spinach | Charred broccolini | Garlic mash | Summer rice | Hand-cut chips | Green salad

SAUCES | R40

Truffle-infused béarnaise | Lemon and herb cream sauce | Mozambican (mild/hot)

DESSERT

DARK CHOCOLATE TORTE | R120

70% Callebaut dark chocolate ganache, Biscoff crumb, salted caramel, smoked salt, and vanilla ice cream.

PANNA COTTA | R120

Amaretto-infused yogurt panna cotta, served with a berry coulis and fresh berries.

CHEESECAKE | R130

Candied citrus, lemon curd, poppy seeds, and citrus brûlée.

SUSHI PLATES

SIGNATURE PLATE (16) | R460

(Salmon only: R500)

Salmon bam bam (3), fried futomaki roll (3), rock shrimp roll (2), prawn, tuna, and salmon nigiri (3), salmon roses (3), triangle roll (2).

GOLD PLATE (16) | R380

(Salmon only: R480)

Tuna bam bam (4), triangle roll (4), teriyaki stack (4), salmon roses (4).

DIAMOND PLATE (20) | R450

(Salmon only: R580)

Teriyaki stack (4), seared tuna roll (4), prawn crunchy roll (4), rock shrimp roll (4), snow dragon roll (4).

PLATINUM PLATE (32) | R850

Salmon roses (4), salmon sashimi (3), tuna sashimi (3), tuna crunch roll (8), teriyaki rainbow stack (8), salmon, tuna, prawn bean curd nigiri (6).

VEGETARIAN PLATE (16) | R250

Avo bam bam (4), california roll (4), avo bean curd nigiri (2), avo maki (6).

HARRY'S OYSTER BAR SUSHI

HARRY'S OYSTER BAR SNOW DRAGON ROLL (8) | R245

Tempura prawn california, wrapped in salmon & tuna, topped with creamy prawn salad.

SIGNATURE 4X4 | R280

Four triangle rolls and four rock shrimp rolls (spicy tuna roll topped with tempura prawn, with sweet chilli mayo, spring onion, seven spice, sesame oil and sesame seeds).

FRIED FUTOMAKI ROLL (4) | R160

Deep-fried futomaki with salmon, tuna, avo and cream cheese. Topped with teriyaki and chilli mayo, crispy glass noodles, seven spice, sesame oil, spring onion and sesame seeds.

TERIYAKI RAINBOW STACK (8) | R180

Prawn, avo and sushi rice with salmon, japanese mayo, teriyaki sauce, red caviar, seven spice, sesame oil, and sesame seeds.

CRUNCH ROLL (4) | R160

Tempura tuna, salmon, or prawn with cream cheese, mayo, seven spice, sesame oil, spring onion and chilli mayo.

SEARED TUNA ROLL (8) | R240

Cream cheese, red pepper and avo roll. Topped with seared tuna, spring onion, sesame oil, sesame seeds, seven spice, teriyaki sauce and chilli mayo.

SIGNATURE SALMON ROSES (4) | R260

Topped with tempura prawn, chilli mayo, teriyaki sauce, sesame oil, spring onion, seven spice and red caviar.

SASHIMI SALAD (6) | R210/R230

Seared tuna or salmon sashimi, cucumber, carrots, spring onion, special salad dressing, seven spice, sesame oil, spring onion and sesame seeds.

CLASSIC SUSHI

BAM BAM ROLL (4)

Wrapped in cucumber Avo | R100

Salmon | R130

Tuna | R120

Tempura prawn | R130

ROSES (4)

Salmon | R160

Tuna | R140

HAND ROLL (1)

Salmon | R140

Tuna | R130

Prawn | R135

Vegetarian | R95

NIGIRI (2)

Salmon | R100

Tuna | R90

Prawn | R95

SASHIMI (4)

Salmon | R195

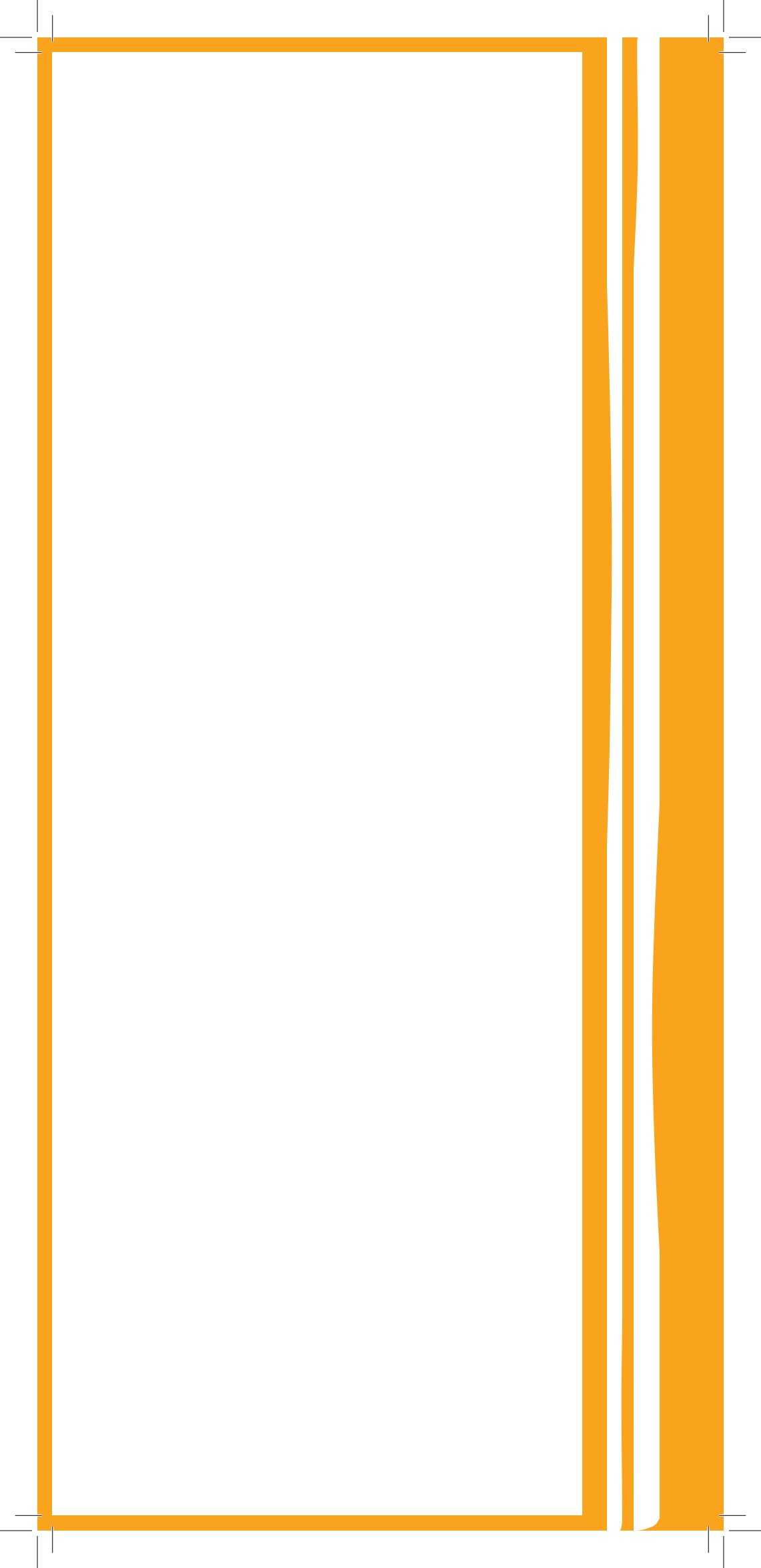
Seared Tuna | R185

Tuna | R175

SALMON CLASSICS (8)

Rainbow roll | R190

California roll | R150





WEBSITE DETAILS

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