

EST 22

CAFÉ . LIGHT EATERY . COCKTAILS

Sofia

A detailed illustration of a Native American figure, possibly a woman, sitting cross-legged. She is wearing a red and white patterned garment around her waist and multiple necklaces. She holds a long, thin staff vertically in front of her, which is topped with a small plant with green leaves and red berries. The illustration is centered over the word 'Sofia'.

TAP TO VIEW OUR INSTAGRAM.

BREAKFAST

Served until 12:00 pm

Freshly baked to have with your coffee

Pain au chocolate R40

Almond croissant R50

Chocolate croissant R50

Brioché Pear R110

French toast brioché bread with poached cinnamon pear & berries, with a dollop of mascarpone / add bacon R29

Sofis Granola R98

Double cream thick greek yogurt, homemade nutty vanilla granola, fresh berries & banana dusted with cinnamon & local honey

Savoury C R95

Croissant with homemade rosemary mayo, bacon, cheddar cheese & wild rocket

Maxi Croissant R127

Croissant with hollandaise sauce, poached eggs, smoked salmon & wild rocket

Sicilian Brioche R115

Homemade Sicilian brioché with two sunny side up eggs cooked in butter & thyme served with gypsy ham, emmental slice & hollandaise sauce

Eggs in purgatory R85 (v)

*Two sunny side up eggs poached in a napoletana sauce
Ciabatta or Rye / Gluten free bread R20*

Avo di parma R120

Smash avo, fluffy scrambled eggs, parmesan shavings & parma ham

Ciabatta or Rye / Gluten free bread R20

Omelette R120

Fluffy thyme omelette with roma tomatoes, smoked salmon, mixed leaves & whipped feta

Twisted English R128

*Brekkie sausages, bacon, mushies, sunny side up eggs, fried tomatoes placed on homemade labneh
Ciabatta or Rye / Gluten free bread R20*

The V brekkie (v) R95

*Homemade smoked paprika hummus with cumin button mushrooms & avo rose
Ciabatta or Rye Bread / Gluten free bread R20*

CAKES

Ask whats on the bar

Torta della Nonna R65

Layers of baked apple & cinnamon

Capri Cake R70

Super dense, almond flour & dark chocolate

Sicilian Cannoli R68

Filled with Nutella cream

EXTRAS

Bacon R29

Brekkie Sausages R34

Avo rose R28

Butter R10

Honey R15

Smoked salmon R40

Sauté mushrooms R18

Cheddar cheese R15

Fried Tomato R15

Hummus R20

Egg R20

French Fries R39

Slice of bread R11

Gluten free bread R20



SOMETHING LIGHT

Served from 12:00

Buratta Salad (v) R118

Locally sourced buratta, with cucumber ribbons, sliced tomatoes & homemade basil pesto

Crispy Chicken R135

Crumbed chicken, mixed leaves with cucumber & carrot ribbons & avo served with a buttermilk dressing

Salmon Salad R145

Mixed leaves with smoked salmon & labneh, topped with parmesan shavings & caper-berries with a lemon vinaigrette dressing

Mille-Feuille di Parmigiana (v) R130

Baked layers of aubergine, Neapolitan sauce & melted mozzarella

Roast Beef Panino Toastie R150

Free range thinly sliced roast beef fillet, avo, homemade rosemary mayo, fried baby potatoes & honey mustard

BRUSCHETTE / TAPAS

Served from 12:00

Cheese & Honey R98

Parma ham, brie, local honey & crushed toasted nuts

Forella (v) R90

Creamy whipped feta, pear slices, local honey & toasted sesame seeds

The Smoked Bruschetta R105

Smoked salmon, homemade labneh, basil, drizzled with olive oil & chilli flakes

European Bruschetta R105

Homemade labneh, topped with parma ham, thyme roasted cherry tomatoes, pesto & basil

Ragu Arancino R65

Deep fried risotto ball filled with mince & mozzarella

The V Arancino (v) R60

Deep fried risotto ball filled with zucchini & mozzarella



F O O D

Served from 12:00

Schnitzel Bagel R140

Free range chicken schnitzel & emmental cheese with homemade rosemary mayo & French fries

Fungo (v) R130

Homemade gnocchi, thyme button mushrooms, béchamel & truffle oil

Norma (v) R126

Homemade gnocchi with Napoletana sauce, topped with fried aubergine cubes & parmesan shavings

Carbonara R128

Sofrito of onion & pancetta with egg yolk & parmesan cheese served with pasta

Al Slamone R150

Sauté salmon bits, with mint & béchamel served with pasta & lemon zest

Bolognese R139

Slow cooked bolognese ragu served with pasta & topped with parmesan shavings

Peas Risotto R165

Risotto served with sauté pease & white wine prawns

Viola Burger (v) R120

Toasted bun, homemade basil & aubergine patty with homemade hummus & French fries | add avo rose R28

Smash Burger R140

Toasted bun with homemade rosemary mayo, double smash beef patty, melted cheddar cheese, wild rocket & French fries

HOT COFFEE

Milk Alternative

Oat & Almond R11

Flat white R40

Capuccino R42

Hot chocolate R45

Chai late R45

Dirty chai R55

Matcha latte R45

Mocha cappuccino R48

Red cappuccino R48

Cafe latte R42

Espresso R24 | R28

Cortado R35

Long Black R35

SMOOTHIES

Berry Breeze R72

*Mixed berries, yogurt,
local honey & banana*

DPB R72

*Banana, peanut butter,
yogurt & cinnamon*

BALI R89

*Frozen mango, coconut
yogurt & coconut water
topped with dragon fruit*

MILKSHAKES

Rooibos R78

COOL COFFEE

Iced coffee R58

*Espresso, local honey &
mocha*

Milk Alternative

Oat & Almond R11

Iced Latte R55

*Espresso, milk, local honey
poured over ice cubes*

Iced Mocha R55

*Chocolate & milk poured
over ice cubes*

Iced Red Espresso R58

*Rooibos tea, local honey & milk
poured over ice cubes*

Iced Matcha R60

*Matcha tea, local honey & milk
poured over ice cubes*

Iced Chai R55

*Chai spice & milk
poured over ice cubes*

*Please note, as we use pure local honey:
Extra honey on the table is charged at R15*

FRESHLY PRESSED JUICE

Orange juice R55

Apple & lemon R53

Pear & mint R53

HOMEMADE ICE TEA INFUSIONS

Pear & Rooibos R70

Freshly pressed pear juice with rooibos tea infusion

Apple & Rooibos R70

Freshly pressed apple juice with rooibos tea infusion

Orange & Matcha R75

Freshly pressed orange juice with matcha tea infusion

COLD DRINKS

Still water 500ml R28

Sparkling water 500ml R28

Coke R23

Coke 0 R23

Sprite 0 R23

Rockshandy R40

Passion Fruit pulp & Lemonade over ice blocks R50

Peach Pulp & Soda Water over ice blocks R50

Lavender & Lemonade over ice blocks R50

Elderflower & Tonic water over ice blocks R50



COCKTAIL MENU

Mimosa // R70

Orange juice & prosecco

Chello Mojito // R105

Homemade Limoncello, fresh lime, soda & dry lemon

Swahili Dawa // R105

“Made the traditional Kenyan Way”

Vodka, fresh lime & local honey

Strawberry Stravaganza // R112

Muddled strawberries, lime & vanilla vodka with soda water

Pornstar Martini // R122

Vanilla Vodka, passao passionfruit & bubbles

Espresso Martini // R110

Double shot espresso, Kahlúa & Amaretto Disaronno

Frozen Passionfruit Daiquiri // R105

Passionfruit, vodka & passion fruit juice

Pink Panther // R120

Bubbles, pomegranate & vanilla vodka with smoked rosemary

Frozen Aperol peach margarita // R113
Aperol, triple sec, tequila & peaches

Aperol spritz classic // R98
Aperol, soda & bubbles

Amaretto sour // R85
Amaretto Disaronno, whiskey & lemon

The Longest Island // R120
Coke & lemon with tequila, triple sec, vodka & rum

Its a G n T // R78
Bulldog gin, elderflower & tonic water

VIRGIN

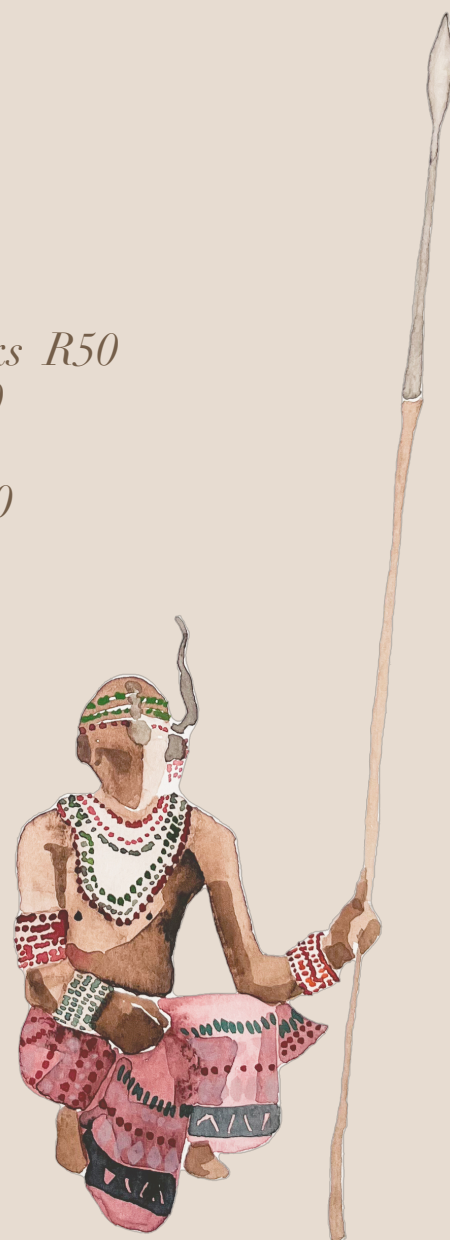
Virgin Passion fruit Daiquiri // R75
Passion fruit pulp with passion fruit juice

Passion Fruit pulp & Lemonade over ice blocks R50

Peach Pulp & Soda Water over ice blocks R50

Lavender & Lemonade over ice blocks R50

Elderflower & Tonic water over ice blocks R50



WINE WHITE

Sauvignon Blanc

By Maastricht R220 / R72
Hints of green fig & tropical notes, cool climate & a perfect balance

Chardonnay

By Foothills R190 / R66
Lightly Wooded
A tightly focused citrus profile on first impression, lemon zest & grapefruit, then you find the layers, stone fruit & naartjie, which deepen in the flavours

Pinotage Rose

By Maastricht R215 / R70
Light Style, notes of pomegranate & cranberry

BUBBLES

Brute Rosé

By Maastricht R410
Brute Rose Méthode Cap Classique
Exclusive to SOFIA

Prosecco

By Cinzano // R410 / R105

RED WINE

Merlot

By Maastricht R310 / R83
Full-bodied, spicy notes with dark berry fruit flavours

Pinotage

By Maastricht R310 / R83
Red fruits with a touch of black cherry

Cabernet Sauvignon

By Maastricht R310 / R83
Flavours of blackcurrant, pencil shavings & spice is evident on the nose. A complex wine with refined tannin & a velvety finish

Pinot Noir

By Maastricht R360 / R99
Delicate earthy almond aromas combined with cranberry, pomegranate & raspberries.

Syrah

By Foothills R200 / R70
A Lovely combination of fruit and savoury, with a plush, smooth & luscious texture