



DAVINCI

HOTEL AND SUITES

ON NELSON MANDELA SQUARE

LIGHT MEALS

FISH TACOS 165

Hake goujons fried in a light batter, taco shells, guacamole, tomato salsa & cream cheese

SPICY CHICKEN WINGS 120

Herb salad with radish, carrot shavings & ranch dressing

INFUSED GINGER & ORANGE BRAISED BEEF SHORT RIBS 205

Buttered mash, coriander & chili

SALMON & KINGKLIP FISH CAKES 135

Fish cakes infused with smoked salmon, fresh kingklip, rocket leaves & lemon aioli

CURRIED POTATO TACOS 120

Spicy tomato salsa & melted cheddar cheese

DEEP FRIED CALAMARI 165

Served with tzatziki & spicy tomato relish

TEMPURA PRAWN 180

Fried in Japanese batter & served with soy & chili sauce

ASSORTED DIM SUMS 115

Pork / chicken / prawn

SOUP 115

Soup of the day

SALADS

CHEF'S SALAD 105

Calamata olives, sweet corn, hard-boiled egg, crispy bacon, grilled chicken & feta cheese

BEETROOT & GOAT'S CHEESE SALAD (V) 110

Toasted crunchy walnuts & rocket salad

SEARED ASIAN BEEF SALAD 185

Red onion, rocket leaves, toasted nuts, sesame seeds, chili, coriander & crunchy vegetables

PRAWN & SMOKED SALMON SALAD 225

Avocado, parmesan cheese, grilled artichoke & tomato fondue

PASTAS

CREAMY CHICKEN PASTA 165

Sun-dried tomato, feta & herbs

GNOCCHI (V) 135

Potato gnocchi, roast butternut pureè, spinach, blue cheese & toasted walnuts

BROCCOLI PASTA (V) 145

Tossed penne pasta with chickpeas, cherry tomatoes, cream & goat's cheese

SPICED CHILI PRAWN LINGUINE 345

Pasta tossed with chili, tomato & a touch of cream

BURGERS, WRAPS & SANDWICHES

Served with hand cut fries or fresh green salad

BRISKET CHEESE BURGER 185

Bacon, fried egg & tempura onion rings

FRIED KOREAN CHICKEN BURGER 155

Topped with slaw, gherkins & spicy mayo

DAVINCI CLUB SANDWICH 145

Crispy bacon, grilled chicken breast, fried egg & mustard mayo

STEAK & EGG SANDWICH 145

Sourdough, steak, egg, avocado, tomato, caramelized onion, lettuce & mature cheddar

FALAFEL WRAP (V) 120

Tomato, cucumber, avo, hummus & tzatziki

SPINACH BAGEL 125

Spicy grilled chicken, avocado & cream cheese

MAIN MEALS

BUTTER CHICKEN CURRY 225

Steamed basmati rice, sambals & roti

ONE POT CAJUN BABY CHICKEN 235

Served with hand cut fries OR salad

LEMON & HERB LAMB RIBS 315

Sour cream & mayo potato salad

CRISPY SEARED SALMON 395

Maize meal risotto, sautéed spinach & parmesan crisps

DEEP FRIED RED SNAPPER	375
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Whole fried snapper served with spicy tomato gravy & savoury rice

BRAISED BEEF OXTAIL	335
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24hr braised oxtail, herbed mash & spinach stew

WOK FRIED NOODLES	155
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Asian pork belly OR chicken, sautéed Bok choy & oyster sauce

700G CHAR-GRILLED T-BONE	425
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Grilled corn, Chilean salsa & sautéed button mushrooms

LOUNGE FILLET MIGNON	365
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Char-grilled tomato, Parmesan crisps, roasted baby carrot & jus

FISH OF THE DAY	275
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Warm quinoa salad with mint, coriander, charred corn, roasted jam tomatoes with herbs

DAVINCI PERI-PERI PRAWNS	365
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White wine, a dash of chili, cream, lemon & served with fried rice

MAGIC BOWL	205
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Egg fried rice, stir-fried beef sirloin with oyster sauce, Bok choy with fresh coriander & chili

TOFU (V)	165
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Curried tofu, quinoa, crispy sweet potato & sautéed spinach

FROM THE GRILL	
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Served with hand cut fries

Fillet 200gr	315
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Sirloin 300gr	285
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Rump steak 400gr	330
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PLATTERS TO SHARE	
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SOUTH AFRICAN BRAAI	
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Grilled chuck, boerewors, chicken drumstick, rump steak served with pap, chakalaka & coleslaw *(With a bottle of DV Gin)*
or

<i>Without DV Gin</i>	715
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LAMB SHOULDER CHOPS	
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Hummus, tzatziki, sesame bread, feta & olives *(With house wine)*
or

<i>Without wine</i>	585
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THE LOUNGE SEAFOOD PLATTER

Peri-peri prawns, mussels, fish, calamari & clams (<i>With house wine</i>)	1150
or <i>Without wine</i>	850

OTHER PLATTERS

CHEESE PLATTER	295
BILTONG & NUTS PLATTER	255

TABLE BOOKING

MINIMUM 10 PEOPLE **FROM: 650^{PP}**

Includes braai platter & bottle
of house whisky & 10 complimentary
mixers. (*Please request a selection
from your waiter*)

DESSERTS

MALVA PUDDING	115
Crème anglaise & cinnamon ice cream	
KEY LIME CHEESECAKE	125
Lemon jelly & cream	
MIXED BERRIES CRÈME BRÛLÉE	135
Fruit compote & almond tuile	

COCKTAILS

DV Gin Nero (translated Black in Italian), has been distilled and bottled especially for the Davinci Hotel & Suites by the award-winning The Johannesburg Distilling Company. Featuring a burnt-orange flavour profile, the gin will be available for purchase from the hotel's lounge/bar or to take home as a keepsake of one's time spent in Joburg at the Davinci.

DV GIN NERO

LISA'S GROTTTO	125
Elderflower liqueur / jasmine tea infused lavender syrup / fresh lemon juice / blackberries	
THE ENIGMATIC SMILE	145
Campari / sweet vermouth / orange peel / aromatic bitters / simple syrup	

GIN

WATERMELON & BASIL	105
Gin / watermelon cubes / basil leaves / sugar syrup / lime juice / salt	

PINK PANTHER **105**

Gin / morello cherry / lemon juice / pink tonic

RUM

PASSION FRUIT CAIPIRINHA **125**

Rum / lime wedges / passion fruit

MOJITO **135**

Rum / soda water / lime / fresh mint / syrup

RUM RUNNER **105**

Rum / orange / lime / passion fruit /
grenadine

PINA COLADA **120**

Rum / fresh cream / pineapple syrup /
lime juice

STRAWBERRY DAIQUIRI **110**

Rum / strawberry purée / lemon juice

TEQUILA

PALOMA **125**

Tequila Añejo / pineapple juice /
lime juice / triple sec

MARGARITA **125**

Tequila / pineapple juice / fresh lemon juice /
triple sec

TEQUILA SUNSET **125**

Tequila / elderflower syrup / triple sec /
lemonade

VODKA

CLASSIC MARTINI **105**

Vodka / Martini Bianco

LONG ISLAND **195**

Vodka / tequila / light rum / triple sec /
gin / splash of cola

THE SWEETHEART **155**

Vodka / gin / lemon juice / simple syrup /
elderflower syrup

WATERMELON CHILI SODA **135**

Vodka / basil leaves / fresh chili /
fresh lime / soda water

WHISKY

BOURBON PASSION 105

Bourbon / passion fruit / bitters /
egg white / lemon juice

OLD FASHION 135

Bourbon / bitters / sugar syrup /
passion fruit purée

WHISKY SOUR 135

Bourbon / lemon juice / bitters / sugar syrup

GODFATHER 115

Whisky / amaretto

BEERS & CIDERS

(available in buckets)

6 PACK LOCAL BEERS 295

Castle Lite, Black Label & Amstel

6 PACK INTERNATIONAL BEERS 295

Heineken, Heineken 0.0,
Windhoek Lager, Draught

GOURMET COFFEES

APPLE OF MY EYE (ICED) 75

Espresso forte / apple juice /
pomme d'amour syrup / sliced apple /
crushed ice

PASSION FRUIT REFRESHER (ICED) 75

Espresso Leggero / passion fruit syrup /
sparkling water / crushed ice

SPICED COLA COFFEE (ICED) 85

Lungo / star anise / cinnamon / cardamom /
sugar syrup / Coca-Cola, ice cubes

ROSE CAPPUCINO 65

Espresso Leggero / white chocolate /
rose syrup

CHOCO-COOKIE MACCHIATO 80

Ristretto / chocolate cookie syrup /
Nutella / mini choc-chip cookie

FIG & HONEY LATTE 75

Ristretto / fig syrup / honey / pecan nut

ALMOND COFFEE 65

Leggero / almond syrup / hot milk froth /
roasted almonds

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