

Stella – for the love of stars.
A beautiful Parisian-inspired space to relax and unwind while sampling delicious food or enjoying the finest drinks Cape Town has to offer, including a splendid wine selection.
Beautiful to look at and a delight to taste – that is Stella Café & Bar

**South Africa's finest wines available here.
Ask sommelier Georgio Meletiou to make a recommendation from our collection.**

 **@TsogoSun #StellaCafeBar**

Free WiFi available



Cured Barbeque Salmon With Lemon Pepper Crème Fraîche
Small R60 Large R120

Angry Duck Curry With Basmati Rice
Small R50 Large R100

Salt & Pepper Squid With Squid Ink Rice
Small R45 Large R80

Chicken & Corn Chowder With Tortilla Toast, Corn Salsa
Small R50 Large R90

Confit Pork Belly With Spinach & Coleslaw
R65

Cape Town Flavours

Bo Kaap Bobotie Spring Roll With Lime Pickle Sauce
Small R40 Large R70

Malay Braised Sausage With Roti & Sambals
Small R45 Large R80

Dahl Curry With Atchar Sweet Potato (V)
Small R50 Large R95

TAPAS



My Burger

200g Homemade beef/chicken burger with french fries

R100

Grilled Chicken Wrap

Tomato pesto, lime pickle purple onion, lettuce and tomato with french fries

R90

Beef Club Ciabatta

Homemade beef pastrami, bacon, egg, white cheese, caramelised onions and horseradish mayonnaise with french fries

R100

Pasta

Prawn and piquant chilli linguine

R125

Lamb Cutlets

With green beans, balsamic purple onion, tomato, mushrooms and mustard seeds with lemon yoghurt

R200

300g Sirloin Steak

With french fries and green peppercorn sauce

R165

Hake & Chips

R85

Salads

Celery, Cider, Raisin Gel & Macadamia Nut Salad

With Roquefort Dressing (V)

R65

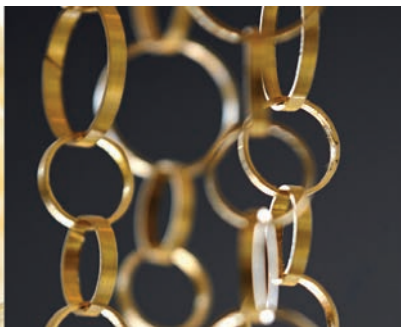
Smoked Chicken Caesar

R70

Warm Beetroot, Spinach, Feta, Green Pumpkinseed, Granola & Balsamic Corn Salad (V)

R65

MAINS



Trio of Homemade Ice Cream
Salted caramel, honey comb, chocolate chip
R60

Caramelised Pineapple
With nut brittle and coconut ice cream
R50

Vanilla Crème Brûlée
R50

Chocolate Mousse Gateaux
R55

Speciality Coffee

Espresso Martini
A sumptuous mix of vodka, coffee liqueur and espresso
R55

Nutty Angel
Blended Amarula and vanilla ice cream layered with Frangelico and Nachtmusik
R70

White or Dark Chocolate Mocha
Coffee and chocolate served warm
R30

Frappuccino
Coffee and ice cream served cold
R30

Hazelnut/Vanilla Coffee
Coffee without a kick, but extra flavour
R30

Irish/Amarula/Kahlua Coffee
Coffee with a kick and topped with cream
R40

Dom Pedro
Jameson/Amarula/Kahlua/Frangelico/Peppermint
R40



Boston Whiskey Sour <i>Johnny Walker Red, vanilla and egg white</i>	R65
Cosmopolitan <i>Absolut Citrus Vodka, Triple Sec, cranberry juice and lime</i>	R55
Long Island Iced Tea <i>Vodka, Rum, Gin, Tequila, Triple Sec and lime juice, topped with cola</i>	R70
Margarita <i>Jose Cuervo Tequila, Cointreau and lime juice</i>	R70
Negroni <i>Beefeater Gin, Martini Rosso and Campari</i>	R55
Dry Martini <i>Beefeater Gin / Absolut Vodka and Martini Dry</i>	R55
Caipirinha <i>Ypioca Cachaca and lime</i>	R60
Mojito <i>Bacardi Rum, fresh mint, lime and soda</i>	R70
Strawberry Daiquiri <i>Bacardi Rum, strawberry purée, fresh strawberries and lime</i>	R70
Moscow Mule <i>Smirnoff Red, Ginger Beer, Bitters and lime</i>	R75
Starlight <i>Graham Beck Brut, Absolute Vodka and elderflower</i>	R75
Tropical Rum Julep <i>Chamarel premium, coconut, passion fruit, Martini Bianco and pineapple juice</i>	R75
Amarula Colada <i>Amarula, coconut and pineapple juice</i>	R60
Vanilla, Pinotage & Rosso Mojito <i>Havanah Club Anejo, vanilla, mint, pinotage and soda</i>	R65
Elderflower G&T (to share) <i>Inverocche Verdant, elderflower, lime, tonic and soda</i>	R110

COCKTAILS



Cognac

Hennessey VS	R70
Hennessey VSOP	R90
Rémy Martin VSOP	R85
Bisquit VS	R60
Bisquit VSOP	R80
Richelieu XO	R150

Single Malts

Glenfiddich 12 year	R60
Glenfiddich 15 year	R90
Glenfiddich 18 year	R150
Glenlivet 12 year	R75
Glenlivet 15 year	R80
Glenlivet Nadurra 16 year	R75
Glenkinchie 12 year	R80
Glenmorangie Necta D'or	R90
Glenmorangie Lasanta	R70
Glenmorangie Quinta Ruban	R80