



# *CinCin*

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*We welcome you to CinCin,  
where we Celebrate Food and Life.*

We invite you to sit down with us and enjoy our exceptional cuisine,  
genuine hospitality and superb service.

Two-storey windows, chic interiors, the Cape Town city skyline,  
Table Mountain, and the pièce de résistance, our three-metre genuine  
Swarovski Crystal chandelier - this is CinCin.

Our menu is seasonal and includes a number of themes: the vegetable  
garden, the ocean, the farm, the veld and the fynbos. From the mountain  
to the sea, our colourful dishes reflect the sweet, sun-drenched and earthy  
local flavours - rich in taste and aroma.

Now, the moment is yours. Sit back, relax and enjoy the occasion.  
And, whatever language you speak, may it be a celebration.

Please note: Special consideration is made to prepare food and beverages with the freshest ingredients.  
Food and beverages containing dairy products, proprietary sauces, juices, preserves, ice cream, frozen desserts,  
jams and preserved meats, may contain permitted artificial colourants, flavourants, preservatives, and traces of nuts.  
In addition, non-Halaal and non-Kosher foods are served on the premises.



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*When travelling, true citizens of the world abide by local customs and propose toasts in their local language. Here is a list of common toasts in different languages, so raise your glass and say...*

Argentina - Salud!  
Austria - Prosit!  
Brazil - Saude! Tim Tim!  
Canada - Cheers!  
Costa Rica - Pura Vida!  
Croatia - Živjeli!  
Denmark - Skål!  
Dominican Republic - Salud!  
Finland - Kippis!  
Italy - CinCin!  
France - Santé!  
Germany - Prost!  
Greece - Yamas!  
Indonesia - Pro!  
Ireland - Sláinte!  
Israel - L'Chaim!  
Japan - Kampai!  
Latvia - Uz veselību!  
Malta - Eviva!  
Mexico - Salud!  
Netherlands - Gezondheid!  
Portugal - Tchin tchin!  
Romania - Noroc!  
Russia - Na zdorov'ya!  
Spain - Topa!  
Sweden - Skål!  
Switzerland - Proscht!  
Thailand - Chai yo! Choc tee!  
Turkey - Serefe!



# *Starter Courses*

## **Soup of the Day R45**

Prepared fresh daily, served with homemade bread and salted butter

## **Tandoori Flame-grilled Chicken Breast R55**

Succulent slices served with a fresh green salad, feta and pineapple and mint dressing

## **Grilled Leek & Bell Pepper Tart (V) R55**

Baked with roasted garlic and thyme in Sauce Royale

## **Local Mussels with Garlic Bruschetta R65**

Steamed and served in a creamy, garlic and white wine sauce

## **Asian Pancakes R65**

Create your own with pulled chicken prepared with Chinese Five Spice and greens, served with hoisin sauce on the side

## **Crab Cakes R65**

Two pan-fried crab cakes served with a chilli and coriander salsa

# *Salads*

## **Traditional Greek Salad (V) R55**

Fresh tomatoes, cucumber, olives, feta and red onion, and served with balsamic vinaigrette and herbed aioli

## **Beetroot & Citrus Salad (V) R75**

Marinated beetroot wedges with orange segments, goats cheese, pecan nuts and a zesty citrus dressing, topped with baby spinach and rocket

## **Classic Caesar Salad (V) R50**

Romaine lettuce, egg and roasted garlic croutons with a creamy anchovy dressing and topped with shaved Parmesan

**Add chicken or crispy bacon at an extra R20**

## **Deep-fried Calamari Salad R70**

Lightly dusted with garlic and chilli on a bed of greens and drizzled with a lime aioli sauce



# *Main Courses*

## **Chargrilled Steaks**

A selection of cuts grilled according to your taste.  
The steak is served with a choice of baked or mashed potato; sweet potato fries or French fries and grilled Mediterranean vegetables.  
Top it off with a choice of a whole-roasted black pepper sauce, a creamy blue cheese sauce, or a mushroom sauce.

### **Rump Steak**

**200g R145**

**300g R165**

### **Sirloin Steak**

**200g R145**

**300g R165**

### **Fillet Steak**

**200g R175**

**300g R195**

## **Grilled Favourites for the Health Conscious**

Served with steamed vegetables and baked potato, or cauliflower mash

### **Grilled Chicken Breast R105**

### **Grilled or Poached Line Fish R120**

### **Oxtail Stew R140**

A hearty beef casserole slow-cooked on the bone with root vegetables and served with jasmine rice

### **Lamb Shank R195**

One of the most popular items on our menu. Slow-cooked until tender, accompanied by garlic mashed potatoes and grilled vegetables, topped with a red wine jus

### **Mixed Grill R140**

A sizzling 100g sirloin steak, 100g lamb cutlet, boerewors, a fried egg and grilled tomato, served with French fries

### **Norwegian Salmon R155**

A pan-fried fillet drizzled with teriyaki reduction and served with green beans, cucumber and rocket

### **CinCin Fish & Chips R120**

Deep-fried hake coated in a spiced batter, garnished with a grilled prawn, and served with French fries

### **Bo-Kaap Chicken or Seafood Pot R125**

A traditional Cape Malay curry served with complementing sambals and jasmine rice

### **Chicken Breast Stuffed with Spinach & Feta R110**

Nestled on crushed potatoes, topped with watercress salad and roasted tomato herb sauce

### **Chicken Alfredo Pasta R90**

Tagliatelle with sautéed chicken in a creamy mushroom sauce, topped with parmesan and freshly chopped chives

### **Flame-grilled Zucchini & Mozzarella Pastry (V) R85**

Wrapped in golden phyllo pastry, served with a tomato riata and peppery arugula salad

### **Roasted Cauliflower & Root Vegetable Thai Curry (V) R80**

Gently simmered in a mild coconut vegetarian curry, and served with jasmine rice

## *Side Orders*

**Jasmine rice**

**Mashed potatoes**

**Sweet potato fries**

**Roast vegetables**

**French fries**

**Cauliflower mash**

**Side salad**

**R25**

## *Sauces*

**Mushroom**

**Black Pepper**

**Creamy Blue Cheese**

**Caper and Lemon Butter**

**R25**



# *Desserts*

## **Trio of Sorbet R45**

Three refreshing seasonal flavours

## **Sticky Toffee Pudding R45**

Rich, moist cake sprinkled with finely chopped dates, covered in a citrus caramel sauce, and served with vanilla custard or ice-cream

## **Chocolate & Banana Spring Rolls R45**

Caramelised banana and chocolate rolls served with vanilla ice cream and drizzled with honey

## **Rooibos Crème Brûlée R50**

Delicate Rooibos custard, topped with a contrasting hard caramel and paired with a Red Espresso

## **White Chocolate Cheesecake R50**

Rich white chocolate blended with cream to create a smooth, no-bake cheesecake

## **CinCin Chocolate Fondant R55**

Warm chocolate cake with a molten chocolate centre, served with a choice of cream or ice-cream

## **Cheese Board**

A selection of local and imported hard and soft cheeses served with breadsticks, biscuits and preserves

## **Petit Platter R85**

## **Platter for Two R145**