

Capas

BERTHA
WINE BAR

CAPAS | Spanish

{feminine plural} | English: layer

multiple layers *pl*—
múltiples capas *plf*

also the way we love to cook

a layered food experience

WINE BY THE GLASS

LIMITED EDITION RELEASE

COUNOISE, by Eben Sadie

R140 per glass

BERTHA WINES

Sauvignon Blanc 45

Merlot - Rosé 50

Semillon 70

Shiraz 50

BERTHA

create your own layered food experience

tick off your chosen layers

we recommend sharing - 7 - 10 layers between two

BÁSICA | an ESSENTIAL start

- Baguette - whipped butter, aioli 35
- Lightly dressed garden salad 35

VERDURE | VEGETABLE

- Fire Charred Marinated Peppers 50
- Marinated Artichokes 45
- Charred Lemon + Parmesan Asparagus 75
- Truffle Foraged Mushrooms 65

QUESO | CHEESE

- Manchego + Quince 65
- Gorgonzola + Macerated Figs 115
- Grana Padano + Nectarine 85

CARNE | MEAT

- Parma Ham 70
- Spanish Iberica 195
- Flambeed Chorizo 65

PEZ | FISH

served with crusty bread

- Spanish Sardines 225 - trust us on this one!
- White Anchovy 65
- Salt + Pepper Squid 65

POSTRE | DESSERT

- Lemon Olive Oil Cake 40 - you'll want more
- Cortado 30