

FOOD

**black**  
bistro lounge & cocktail kitchen™

OCEANS  
UMHLANGA





W E L C O M E T O

**black**

bistro lounge & cocktail kitchen™

O C E A N S

Elevating the Bistro Experience:  
Where Sophistication Meets Lounge  
in a Cocktail Kitchen Ambiance.

# GOOD MORNING

## HOT DRINKS

**WARM UP AND UNWIND WITH OUR CAREFULLY CURATED SELECTION OF HOT BEVERAGES.**

Filter Coffee	30
Cappuccino (milk)	35
Cappuccino (cream)	40
Caffe Latte	40
Espresso	25
Espresso Grande (double)	30
Milo, Hot Chocolate, Horlicks	40
Tea (Five Roses, Rooibos)	28
Herbal Tea (Earl Grey, Chamomile, etc)	35
Speciality Caffe (Caffe Irish, Kaluah, Amaretto, Cape Velvet)	65





# BREAKFAST

**FUEL YOUR MORNING WITH OUR SIGNATURE BREAKFAST DISHES,  
CRAFTED TO KICKSTART YOUR DAY.**

**Breakfast is served with White, Brown or Rye toast.**

<b>Sunrise Breakfast</b>	<b>95</b>
One egg, back bacon or beef sausage, grilled tomato and hash brown. Served with toast.	
<b>English Breakfast</b>	<b>115</b>
Two eggs, back bacon, beef sausage, mushroom, grilled tomato and hash brown. Served with toast.	
<b>B.L.A.C.K Breakfast</b>	<b>165</b>
Two eggs, back bacon, beef sausage, 100g sirloin, mushroom and grilled tomato. Served with toast.	
<b>Extras:</b>	
Back bacon	30
Mushrooms	35
Beef or Lamb sausage	25
Chicken strips	45
<b>Omelette</b>	<b>95</b>
A three-egg omelette with three fillings of your choice. Served with toast.	
<b>Fillings:</b>	
Flaked ham, Crispy bacon, Danish feta, Creamy mozzarella, Cheddar, Grilled haloumi, Grilled mushrooms, Tomato, Mix peppers, Calamata olives, Jalapeno, Peppadew.	
<b>Smashed Avo on Toast</b>	<b>95</b>
Zesty smashed avocado seasoned with coarse salt and black pepper served with fresh rocket and two poached eggs. Topped with freshly chopped spring onion and peppadew.	
<b>Health Breakfast</b>	<b>145</b>
Freshly sliced fruits, muesli and double cream yogurt drizzled with honey and topped with toasted almond flakes.	
<b>Eggs Benedict</b>	
Poached egg served on a traditional English muffin topped with hollandaise sauce.	
Bacon	105
Pan fried spinach and mushroom	105
Smoked salmon and cream cheese	155



# EASY EATING

## BITES

**TASTE THE LITTLE JOYS WITH OUR ECLECTIC ASSORTMENT OF BITES.**

- Chicken Livers** 85  
Pan fried spicy chicken livers topped with napoletana and a touch of chilli. Served with a crispy panini.
- Calamari** 139  
Grilled or fried tender calamari and squid heads served smothered in a creamy lemon butter & chive sauce.
- Creamy Garlic Mussels** 95  
Half shelled mussels steamed in white wine combined with heavy cream, garlic, fresh lemon and coriander.
- Garlic Cheese Rolls** 75  
Portuguese roll smothered with garlic, butter and fresh chives. Topped with melted cheddar cheese.
- Crumbed Mushrooms** 80  
Golden fried crumbed mushrooms served with a homemade tartar sauce.
- Halloumi** 95  
Succulent grilled or fried halloumi served with a sweet chilli salsa.
- Chicken Drumettes** 95  
6 Grilled chicken drumettes tossed in BBQ sauce.
- Prawn Tempura** 120  
4 Tempura Prawn served with sweet chilli sauce.
- Chicken and Mayo on Panino** 95  
Creamy chicken and mayo served on crispy Panini bread topped with fresh herbs.





# BURGERS

**INDULGE IN OUR GOURMET BURGERS, EACH A MASTERPIECE OF TASTE AND TEXTURE.**

**200g Pure beef patty or 200g succulent chicken breast served with chips.**

**Traditional BBQ Burger** 149

Sizzling burger patty topped with lettuce, tomato and onion.

**Mushroom, Bacon & Mozzarella** 189

Burger patty topped with melted mozzarella, grilled mushrooms and crispy bacon bits.

**Spicy Blue Cheese & Peppadew** 175

Delicate cream sauce infused with blue cheese on a pure beef patty, cajun spice and finely chopped peppadews.

**Caramelised Onion & Fried Camembert** 185

Deep fried camembert cheese topped with caramelised onion and infused with balsamic & red wine on a sizzling burger patty.

**Avocado, Rocket & Halloumi** 180

Char-grilled halloumi topped with thinly sliced avocado and rocket on a burger patty.

**Bacon, Feta & Avocado** 180

Burger patty topped with crispy bacon, thinly sliced avocado and danish feta.

**Vegetarian Burger** 149

Homemade vegetarian patty basted with BBQ & sweet chilli, topped with garlic, grilled mushrooms, avocado and rocket.

## **Extras:**

Add Beef Patty 55

Add Cheese 20

Add Back Bacon 30

# FRESH SALADS

**DIVE INTO FRESH AND VIBRANT SALADS, BURSTING WITH FLAVOURS AND TEXTURES.**

Some salads may contain mixed Lettuce, Coriander, Rocket, Cocktail Tomato, Cucumber, Red Onion, Carrot sticks and Basil.

**Traditional Greek Salad** 109

Salad base topped with calamata olives and danish feta drizzled with olive oil and origanum.

**Halloumi Salad** 139

Succulent grilled halloumi, avocado, and crispy garlic croutons.

**Cajun Chicken Salad** 149

Char-grilled cajun chicken strips, freshly sliced avocado and danish feta.

**Greco Salad** 110

Lettuce, feta, cherry tomatoes, olives, red onion and cucumber.

**B.L.A.C.K Salad** 155

Char-grilled cajun chicken breast, crispy bacon bits, boiled eggs, avocado, danish feta and crispy garlic croutons.



# PASTA

**TRANSPORT TO ITALY WITH OUR RANGE OF PASTAS, EACH SWIRLED IN RICH, SAVOURY SAUCES.**

Served with a choice of Penne, Linguini or Spaghetti.

<b>Calamari &amp; Chorizo</b>	<b>165</b>
Tender calamari and squid heads pan fried with spicy chorizo, spring onion, spinach, garlic, chilli and lemon. Tossed with a light creamy pomodoro sauce.	
<b>Pesto Pasta</b>	<b>120</b>
Roasted cherry tomatoes combined with garlic, roasted macadamia nuts, homemade basil pesto and topped with grilled halloumi and fresh basil.	
<b>Fillet De Manzo</b>	<b>160</b>
Tender beef fillet strips, pan fried to perfection and combined with garlic, mushroom, course black pepper and smothered in a creamy pomodoro sauce.	
<b>Seafood &amp; Sundried Tomato Pasta</b>	<b>190</b>
De shelled prawns, mussels and tender calamari and squid heads combined with fresh coriander, sundried tomato, garlic, cream and a touch of white wine.	
<b>Chicken Pesto Pasta</b>	<b>140</b>
Succulent chicken strips pan fried with cherry tomatoes, garlic and basil pesto. Topped with creamy Danish feta cheese.	
<b>Napoletana</b>	<b>105</b>
Pasta smothered in our homemade pomodoro sauce topped with freshly grated Italian hard cheese and basil.	
<b>Bolognese Pasta</b>	<b>160</b>
Slow cooked Bolognese combined with a touch of pomodoro sauce and topped with freshly grated Italian hard cheese.	
<b>Frutti di mare</b>	<b>210</b>
Mussels, calamari, prawns, cherry tomatoes, pomodoro sauce, garlic and chilli.	
<b>Gamberi</b>	<b>170</b>
Pomodoro sauce, prawns, garlic and fresh chilli.	

## BAKED PASTA

<b>Bolognese Al Forno</b>	<b>170</b>
Slow cooked Bolognese topped with creamy mozzarella and Italian hard cheese.	
<b>Beef Meatballs Al Forno</b>	<b>170</b>
Homemade Italian meatballs smothered in a pomodoro sauce and topped with mozzarella cream and Italian hard cheese.	
<b>Chicken Alfredo Al Forno</b>	<b>170</b>
Succulent chicken and mushroom combined with a rich creamy sauce topped with mozzarella cream and Italian hard cheese.	





# PIZZA

**EXPERIENCE THE CRUNCH AND MELT OF OUR ARTISANAL PIZZAS,  
TOPPED WITH FRESH, QUALITY INGREDIENTS.**

<b>Palermo</b>	90
Focaccia, rosemary and coarse salt.	
<b>Napoli</b>	120
Mozzarella, pomodoro and basil.	
<b>Locale</b>	160
Mozzarella, pomodoro, basil breakfast beef, avo and feta.	
<b>Veg Pizza</b>	130
Mozzarella, pomodoro, mushrooms and mixed grill peppers.	
<b>Bologna</b>	150
Mozzarella, pomodoro, beef mince and chilli.	
<b>Porto</b>	160
Mozzarella, pomodoro, beef chorizo and fresh chilli.	
<b>Siena</b>	150
Mozzarella, pomodoro, chicken, mixed grilled peppers and mushrooms.	
<b>Pisa</b>	160
Mozzarella, pomodoro and basil with beef strips and fresh chilli.	
<b>Additional toppings to choose from:</b>	
Trio - Garlic, Chilli & Parmesan	40
Chicken	40
Spicy Mince	50
Beef Strips	40
Bacon or Ham	40
Mozzarella or Halloumi	45
Feta or Cheddar	35
Mushrooms or Olives or Jalapenos	20
Avocado	40





# FROM THE BUTCHER

EXPERIENCE THE ROBUST FLAVOURS OF EXPERTLY COOKED MEATS FROM OUR GRILL TO YOUR TABLE.

## GRILLS

BBQ basted, pepper crust or olive oil & herb. Served with a choice of Chips, Mashed potato, Baked potato, Basmati rice or Veggies.

### BEEF:

T-bone 600g	285
Fillet Steak 300g	210
Tomahawk 800g	379
Sirloin on the Bone 400g	260
Rump Steak 300g	199

### Beef Espetada

Rump cubes seasoned with coarse salt and black pepper. Grilled to perfection and basted with garlic butter.

250

### LAMB:

Lamb Chops 400g	299
Lamb Ribs 600g	410
Lamb Burger 200g	185

### PORK:

Pork Chops 400g	175
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### Spare Ribs

Good old-fashioned sticky BBQ spare ribs.

• 300g	165
• 600g	275
• B.L.A.C.K 900g	430

### Sauces:

Mushroom, Peri-peri, Pepper, Garlic, Cheese

35





# CHICKEN

Served with a choice of Chips, Mashed potato, Baked potato, Basmati rice or Veggies.

- |  |            |
|--|------------|
| <b>Full Chicken</b>  | <b>189</b> |
| Char-grilled full chicken basted with olive oil, lemon & herb or peri-peri.  |            |
| <b>Chicken Breast Espetada</b>   | <b>165</b> |
| Deboned chicken thigh layered with onion and peppers and basted with olive oil & herb, lemon & herb or peri-peri.  |            |
| <b>B.L.A.C.K Chicken Wings</b>   | <b>210</b> |
| 8 Chicken wings flame grilled to perfection and basted with teriyaki, lemon & herb or peri-peri.   |            |
| <b>Chicken Schnitzel</b>   | <b>145</b> |
| Crumbed chicken breast pan fried until golden. Served with fresh lemon and chips.  |            |
| <b>Butter Chicken Curry</b>  | <b>165</b> |
| Cubed chicken breast pan fried and infused with masala, cream and double thick yogurt. Topped with freshly chopped coriander and served with savoury basmati rice. |            |

# FISH

**REEL IN THE FRESHNESS WITH OUR SEAFOOD SELECTIONS, FROM THE OCEAN TO YOUR PLATE.**

Served with a choice of Chips, Mashed potato, Baked potato, Basmati rice or Veggies.

- |  |            |
|--|------------|
| <b>Fish + Chips</b>  | <b>140</b> |
| Crispy, golden-battered fish served alongside a heap of hot, fluffy chips.   |            |
| <b>Calamari Main</b>   | <b>259</b> |
| Grilled or fried calamari and squid heads, smothered with a creamy lemon & butter sauce.                               |            |
| <b>Norwegian Salmon</b>  | <b>409</b> |
| Pan fried and flambéd with Jack Daniels. Served with a creamy garlic, lemon & butter sauce and 2 grilled queen prawns. |            |
| <b>Queen Prawns</b>  | <b>270</b> |
| 8 Queen prawns grilled to perfection and smothered in a creamy garlic, lemon & butter sauce.                           |            |
| <b>Prawn Curry</b>   | <b>320</b> |
| Prawn curry served with rice, tomato, onion and chilli sambals.  |            |







# SEXY SHARING

**SHARE THE LOVE WITH OUR GENEROUS PLATTERS DESIGNED FOR CREATING MEMORABLE DINING MOMENTS TOGETHER.**

Served with a choice of Chips, Mashed potato, Baked potato, Basmati rice or Veggies.

## **Ribs and Wings 280**

Tender 300g pork ribs prepared in a sticky teriyaki marinade served with 6 char-grilled marinated wings. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.

## **Wings and Prawns 299**

6 Char-grilled marinated wings served with 6 queen prawns grilled in lemon butter or peri-peri. Choose from a teriyaki, sweet chilli or peri-peri sauce for dipping.

## **Ribs and Prawns 340**

Tender 300g pork ribs, basked in a sticky teriyaki marinade, accompanied by 8 succulent queen prawns. With a zesty lemon butter or a peri-peri sauce to complete this lavish feast.

## **Let's Meat 800**

Meat lover's dream, featuring 400g of juicy lamb chops, a hearty half chicken, and 8 plump prawns. Served with rice and chips.

## **Hake & Calamari 260**

Grilled or fried hake paired with tender calamari, both elegantly drizzled with a lemon butter sauce.

## **BASKETS & PLATTERS**

### **Vegetarian Basket 189**

Crispy fried halloumi, crumbed mushrooms, and savoury cheese & corn samoosas, all complemented by sweet potato fries.

### **Chicken Wings Basket 199**

Enjoy a tempting basket of 4 char-grilled chicken wings, paired with cocktail cheese grillers and crisp samoosas, all served with chips for a satisfying crunch.

### **B.L.A.C.K Basket 199**

Grilled delights including 200g pork chops, 100g boerewors, and 6 drumlets, each perfectly seasoned and served with crispy chips for a hearty meal.

### **Beef Kebab Basket 279**

2 Sticks of tender marinated beef kebabs grilled to perfection, accompanied by beef sausages and samoosas, served with a side of chips.

### **B.L.A.C.K Platter 495**

Designed for sharing, featuring 400g lamb chops, 6 chicken wings, and 300g BBQ spare ribs, all char-grilled to perfection and ready to ignite your palate.

### **Seafood Platter 550**

The ocean to your plate, enjoy hake, 8 queen prawns, and tender calamari & mussels, all brought together with a creamy lemon butter sauce.

### **Braai Platter 800**

Experience South African braai with this platter that includes half a chicken, 1 kg boerewors, 200g pork chops, and 300g sirloin on the bone, served with chips.

### **Family Feast (Serves 6) 990**

Perfect for family gatherings, this feast includes garlic rolls, portion of chicken livers and trinchado, a full chicken, 1 kg prawns, 200g pork chops and choice of four sides.

### **B.L.A.C.K Overload Platter 1100**

Feast on a generous array of grilled meats including 400g beef espetada, 400g chicken espetada, 1/2 Chicken, 200g lamb chops, 300g grilled spare ribs, and 400g tender pork chops, all served with chips.

### **Sauces:**

Mushroom, Peri-peri, Pepper, Garlic, Cheese



  
RÉMY MARTIN  
MAISON FONDÉE  
EN 1724



**RÉMY MARTIN**  
COGNAC FINE CHAMPAGNE  
**V.S.O.P.**  
PRODUCT OF FRANCE  
APPELLATION COGNAC FINE CHAMPAGNE CONTRÔLÉE





# ONLY @ **BLACK**

**EXCLUSIVE TO BLACK, THESE SPECIAL DISHES OFFER UNIQUE FLAVOURS YOU WON'T FIND ELSEWHERE.**

Served with a choice of Chips, Mashed potato, Baked potato, Basmati rice or Veggies.

**Portuguese Steak** **199**

300g Aged rump steak char-grilled to perfection and dressed with our homemade portuguese sauce. Topped with garlic, grilled mushrooms and one fried egg.

**Brazilian Rump** **189**

Rump steak cut into strips and grilled to perfection topped with a garlic, brandy, and paprika butter.

**Lamb Shank** **395**

Oven roasted lamb shank smothered with a homemade red wine jus.

**Oxtail** **340**

Slow cooked oxtail served with creamy mashed potato.

## **PAN FRIED STEAK**

(300g Rump steak pan fried with butter)

**Brandy & Green Peppercorn** **215**

Flambéd with brandy and topped with heavy cream and green peppercorns.

**Blue Cheese & Crispy Bacon** **259**

Prepared in a creamy sauce and infused with blue cheese and topped with crispy bacon bits.

**Mushroom & Jack Daniels** **215**

Flambéd in Jack Daniels and smothered in cream with finely chopped mushrooms.

**Sauces:**

Mushroom, Peri-peri, Pepper, Garlic, Cheese **35**





# THE GOOD STUFF

END ON A HIGH NOTE WITH OUR DELIGHTFUL ARRAY OF DESSERTS AND SWEET TREATS.

## DESSERT

<b>Granadilla Cheesecake</b>	105
Homemade cheesecake topped with granadilla pulp.	
<b>Malva Pudding</b>	95
Malva pudding with a blueberry twist. Served with ice cream or whipped cream.	
<b>Chocolate Brownie</b>	105
Rich and decadent brownie. Served with ice cream or whipped cream.	
<b>Chocolate Volcano</b>	105
Steaming hot chocolate cake with a sumptuous molten chocolate centre. Served with ice cream or whipped cream.	
<b>Portuguese Custard Tart</b>	95
A creamy, dreamy custard encased in a flaky, buttery pastry. Served with a side of fresh fruit and a dollop of rich cream.	

## MILKSHAKES & SMOOTHIES

<b>Milkshakes</b>	65
Strawberry, Lime, Vanilla, Chocolate, Coffee, Horlicks	
<b>Smoothies</b>	65
Ginger Punch, Berry Storm, Tropical Feast, Tropical Cream	





RAISE YOUR GLASS TO A WORLD OF FLAVOUR, WHERE EVERY  
SIP CELEBRATES THE EXQUISITE ART OF DINING.

*Cheers to moments  
well spent at Black.*

