



CinCin

food.life.celebrate

*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