



TAPAS

We've spent months in San Sebastian in the Basque region of Spain which is widely regarded as offering the best selection of Tapas and Pintxo bars in the world. Hopefully we've learnt a few things from the very best..

Our extensive and informally served selection of small plates and pans are seriously the perfect way in which to experience a wide variety of classically Spanish tastes with a selected few South African favourites whilst enjoying one of our craft beers, a cheeky cocktail or a glass of wine.

BOWL OF HOUSE MARINATED BLACK AND GREEN OLIVES (V)	R 35
CRUMBED RICH BEEF RAGOUT BALLS Served with Dijon mustard aioli.	R 68
CALAMARES FRITOS Fried battered calamari served with roasted garlic aioli.	R 72
CROQUETAS DE JAMON Served with caramelised onion aioli.	R 69
PATATAS BRAVAS (V) Served with traditional Basque red sauce.	R 58
BASQUE OCTOPUS SALAD Lemon, chilli, olives, tomato, cucumber, extra virgin olive oil.	R 78
GRILLED SQUID TUBES STUFFED WITH FETA	R 78
GAMBAS Peeled prawns sautéed in garlic and red chilli infused oil.	R 79
BATTERED DEEP FRIED CAULIFLOWER FLORETS (V) Served with Romesco sauce.	R 59
BOWL OF GRILLED ARTICHOKE DIP (V) Served with mayo and Grana Padano and crostini.	R 59
JALAPEÑO STUFFED WITH 3 CHEESES Bacon wrapped and crumbed, served with chipotle aioli.	R 60
BRANDY FLAMED GRILLED SPANISH CHORIZO	R 78
BACON, FETA, MAC & CHEESE BALLS Served with sweet red chilli.	R 59
SAUTÉED CHICKEN LIVERS Onions, red chillies, garlic & cream. Served with crostini.	R 69
CRUMBED MOZZARELLA FINGERS Served with truffle aioli.	R 68
GRILLED & MARINATED ASPARAGUS SPEARS Served with roasted garlic aioli.	R 49
OVEN-FIRED MUSHROOMS (V) With feta & roasted garlic butter.	R 65
LEGENDARY HOUSE BBQ CHICKEN WINGS	R 72
DOUBLE FRIED POTATO CHIPS (V) Served with truffle aioli.	R 39
WOOD OVEN ROASTED ROOT VEGETABLES Served with Romesco sauce.	R 48

LaBruschettas

(say Brusket-ta)

Some of the classic and absolute best Spanish Pintxo bar flavours. Two griddled slices of olive oil brushed French baguette, rubbed with garlic and topped with either of:

#1 GRILLED ARTICHOKE ON ROMESCO SAUCE (V)	R 65
#2 MASHED AVO, CRUMBED FETA (V)	R 70
#3 CRUMBED BLUE CHEESE, FIGS (V)	R 62
#4 SHAVED TOMATOES, BOCCONCINI, BASIL PESTO DRIZZLE (V)	R 68
#5 LOCAL PARMA HAM, ASSORTED PICKLES & RELISH ON THE SIDE	R 72
#6 MASHED AVO, SMOKED SALMON TROUT, CRACK PEPPERS, LEMON	R 78
#7 PEELED PRAWNS, MARIE ROSE MAYO	R 75
#8 TOMATO RUBBED, BASIL PESTO DRIZZLE, SHAVED GRANA PADANA (V)	R 55
#9 HOUSE BACON JAM, CRUMBED BLUE CHEESE, FIGS	R 59
#10 SEVILLE ORANGE MARMALADE, GRANA PADANO SHAVINGS (V)	R 62
#11 BLUEBERRY CONSERVE, BOQUERONES (ANCHOVIES)	R 69
BRUSCHETTA TABLE BOARD Perfect for table sharing and our favourite dish. Chef's selection of 8 bruschetta's	R 218

Salads

We quite simply only use the very freshest ingredients at all times.

HOUSE (V) Baby Spinach leaves, fire roasted beetroot & butternut, pumpkin seeds & crumbed blue cheese. Aged Balsamico dressing.	R 78
CYPRIT PEASANT STYLE (V) Chopped tomato, cucumber, onion, Kalamata olives & a feta block. Extra virgin olive oil drizzle & scattered oreganum.	R 82
MISSISSIPPI COBB Bacon, avo, croutons, tomato, onion, crumbed blue cheese on a bed of greens. Drizzled with house ranch dressing.	R 98
FAT HARRY'S CAPRESE (V) Vine ripened tomatoes, fior di latte bocconcini, basil pesto & extra virgin olive oil.	R 88

IMPORTANT NOTES

This menu is fully sanitized after every use. Please, please respect social distancing and wear a mask wherever possible

For the hygienic protection and personal security of our guests, Fat Harry's operates a strictly 'no cash policy'. We do obviously accept all major credit & debit cards (other than American Express and Diners Club).

A service charge of 10% will be added to all tables of six or more guests.

Corkage fee of R50 per bottle.

Please note some of our menu items may come into contact with wheat, eggs, nuts, dairy products and alcohol. Guests suffering from food allergies should please enquire with their service ambassador prior to ordering. We always do our best to accommodate dietary restrictions but cannot necessarily comply with every dietary request.

All menu items are subject strictly to supplier availability.

Signature Gourmet Burgers

Our award-winning hand crafted burgers are made using only the very finest AAA grade South African beef.

We fire-grill and lightly brush baste with our signature basting to ensure maximum flavour and succulence at all times. Our brioche buns are lightly toasted on the grill and smeared with our signature in-house mayo and caramelised onion infusion & thereafter liberally topped with sliced lettuce, tomatoes and onions.

All burgers are served with our double fried chips and topped with two beer battered onion rings.

Gluten & egg free bun option available. Please add R 8 per burger.

ORIGINAL CLASSIC BBQ BEEF	R 85
CLASSIC BEEF WITH CHIPOTLE AIOLI/TRUFFLE AIOLI	R 98
BACON & MELTING CHEESE	R 115
CRACKED PEPPERCORN SAUCE	R 105
MUSHROOM & DOUBLE CREAM SAUCE	R 105
SMASHED AVO & CRISPY BACON	R 115
CARAMELISED ONION & FETA	R 98
CAMEMBERT & HOUSE SWEET CHILLI	R 98
VEGAN BURGER WITH VEGAN MAYO	R 118

GRILLS

We've owned and managed some of the finest steakhouses and grill rooms in South Africa during the last 40 years (including The Legendary Hussar Grill Group). We personally mature and flame grill only the finest AAA grade South African beef.

Our beef is hung on the carcass by our butchers for a minimum of 7 days before being wet-aged in our in-house meat locker for no less than 28 days.

All steaks are brush-basted with our signature basting during grilling. All weights are raw weights prior to grilling.

All grills are served with complimentary double fried chips and wood oven roasted root vegetables.

FILLET 250G	R 190
RUMP 250G	R 142
SIRLOIN ON THE BONE 400G	R 182
GRILLED BBQ FREE RANGE CHICKEN THIGHS	R 128
KAROO LAMB LOIN CHOPS	R 188

Sides/Sauces/Compound butters	R 25
Onion rings, panfried mushrooms, béarnaise sauce, pepper sauce, mushroom sauce, Café de Paris butter, garlic butter, side green salad, roasted root veg	



@FATHARRYS.RELOADED

COMPLIMENTARY WIFI

PASSWORD: F@tHarry5

PIZZA'S & FLATBREAD'S

Our hand crafted and stretched artisanal pizzas and flatbreads are made entirely in-house using only the freshest and finest ingredients available and are then fired to perfection in our bespoke Italian wood burning oven.

We burn only dense South African hard woods to an oven temperature of 370/400 degrees celsius which is the perfect range for the ultimate and classic thin crust Neopolitan pizza.

All of our pizza bases are generously brushed with our in-house Neopolitana sauce before adding toppings.

Banting bases are available. Please add R 29 per pizza.
Gluten free bases available. Please add R29 per pizza.

FLATBREADS

• Brushed with olive oil & crushed garlic	R 35
• Brushed with olive oil & crumbled feta	R 38
• Brushed with olive oil, fig preserve & crumbled blue cheese	R 45

PIZZAS

UNO #1 (V) Vine tomatoes, fior di latte, basil pesto	R 82
DUE #2 Chicken, avo & feta	R 115
TRE #3 (V) Butternut, beetroot, mushrooms, peppers & feta	R 98
QUATTRO #4 Caramelised onions, bacon & avo	R 110
CINQUE #5 Salami, mature cheddar & caramelised onions	R 112
SEI #6 Feta, avo & bacon	R 110
SETTE #7 Anchovies, black olives & crushed garlic	R 105
OTTO #8 Spanish chorizo, pepperoni, bacon & salami	R 129
NOVE #9 (V) Brie, camembert, mozzarella & caramelised onions	R 118
DIECI #10 Bacon, blue cheese & figs	R 112
UNDICI #11 Smoked salmon, avo & capers	R 122
DODICI #12 Pepperoni, dew drops and greens	R 118
Extra Toppings Olives, feta, caramelised onion, rocket, mushrooms, peppadews Avo, grilled chicken, bacon, pepperoni	R 15 R 22

DESSERTS

JACK DANIELS CHOCOLATE MOUSSE	R 58
PEPPERMINT CRISP TART	R 52
GINGERBREAD CRUNCH MILKSHAKE	R 39
CHOC CHIP MILKSHAKE	R 39
BANANA SPLIT MILKSHAKE	R 39

