



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 PROVENCAL MARINATED BLACK AND GREEN KALAMATA OLIVES (V)	R 39
CRUMBED RICH BEEF RAGOUT BALLS Served with Dijon mustard aioli.	R 72
CALAMARES FRITOS Fried battered calamari served with roasted garlic aioli.	R 84
CROQUETAS DE JAMON Served with caramelised onion aioli.	R 75
PATATAS BRAVAS (V) Served with traditional Basque red sauce.	R 63
BASQUE OCTOPUS SALAD Lemon, chilli, olives, tomato, cucumber, extra virgin olive oil.	R 89
GRILLED SQUID TUBES STUFFED WITH FETA	R 86
AUTHENTIC MOZAMBICAN PERI PERI PRAWNS Peeled prawns sautéed in garlic and red chilli infused oil.	R 86
HARRY'S AMAZING BALLS (V) Exquisite 4 cheese blend encased in a crispy pastry. Served with chipotle aioli.	R 75
BOWL OF GRILLED ARTICHOKE DIP (V) Served with mayo and Grana Padano and crostini.	R 65
JALAPEÑO STUFFED WITH 3 CHEESES (V) Bacon wrapped and crumbed, served with chipotle aioli.	R 72
BRANDY FLAMED GRILLED SPANISH CHORIZO	R 85
BACON, FETA, MAC & CHEESE BALLS Served with sweet red chilli dipping.	R 68
SAUTÉED CHICKEN LIVERS Onions, red chillies, garlic & cream. Served with crostini.	R 76
CRUMBED MOZZARELLA FINGERS (V) Served with truffle aioli.	R 75
GRILLED & MARINATED ASPARAGUS SPEARS (V) Served with roasted garlic aioli.	R 62
OVEN-FIRED MUSHROOMS (V) With feta & roasted garlic butter.	R 72
LEGENDARY HOUSE BBQ CHICKEN WINGS	R 79
DOUBLE FRIED POTATO CHIPS (V) Served with truffle aioli.	R 46
TEMPURA BATTERED PRAWNS Crispy prawns. Served with orange honey infused soya dipping sauce.	R 99

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 72
#2 MASHED AVO, CRUMBED FETA (V)	R 77
#3 SHAVED TOMATOES, BOCCONCINI, BASIL PESTO DRIZZLE (V)	R 74
#4 HOUSE BACON JAM, CRUMBED BLUE CHEESE, FIGS	R 66
#5 SEVILLE ORANGE MARMALADE, GRANA PADANO SHAVINGS (V)	R 68
#6 BLUEBERRY CONSERVE, BOQUERONES (ANCHOVIES)	R 76
BRUSCHETTA TABLE BOARD Perfect for table sharing and our favourite dish. Chef's selection of 8 bruschetta's	R 229

OUR SUPREME MACHOS NACHOS

Wood oven fired tortilla chips with real guacamole, melting cheeses, shredded jalapeños, sour cream and salsa fresca. **R 118**

ADD EXTRA

- Bacon	R 24
- Flame-grilled chicken	R 24
- Chilli con carne	R 29

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 84
TRADITIONAL GREEK (V) Chopped tomato, cucumber, onion, Kalamata olives & a feta block. Extra virgin olive oil drizzle & scattered oreganum.	R 88
MISSISSIPPI COBB Bacon, avo, croutons, tomato, onion, crumbed blue cheese on a bed of greens. Drizzled with house ranch dressing.	R 99
FAT HARRY'S CAPRESE (V) Vine ripened tomatoes, fior di latte bocconcini, basil pesto & extra virgin olive oil.	R 95

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 matured 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 98
CLASSIC BEEF WITH CHIPOTLE AIOLI/TRUFFLE AIOLI	R 115
BACON & MELTING CHEESE	R 128
CRACKED PEPPERCORN SAUCE	R 119
MUSHROOM & DOUBLE CREAM SAUCE	R 119
SMASHED AVO & CRISPY BACON	R 128
CARAMELISED ONION & FETA	R 125
CAMEMBERT & HOUSE SWEET CHILLI	R 125
VEGAN BURGER WITH VEGAN MAYO	R 139

GRILLS

We've owned and managed some of the finest award winning steakhouses and grill rooms in South Africa during the last 40 years.

We personally mature and flame grill only the very 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 flame-grilling. All weights are raw weights prior to grilling.

All grills are served with complimentary double fried chips, creamed spinach and butternut.

FILLET 250G	R 190
RUMP 250G	R 159
SIRLOIN ON THE BONE 400G	R 182
GRILLED T-BONE 400G	R 189
GREENFIELDS FLAT IRON STEAK 300G	R 189
Farm flat iron steak grilled to MR and sliced on the bias. Topped with either garlic or café de Paris melted butter. Ideal for sharing.	
OUR LEGENDARY SLOW COOKED PORK LOIN RIBS 500G/1KG	R 189/R259
Flame grilled and basted with our spectacular house basting.	

Sides/Sauces/Compound butters R 29
Onion rings, panfried mushrooms, béarnaise sauce, pepper sauce, mushroom sauce, Café de Paris butter, garlic butter, side green salad, creamed spinach & butternut



@FATHARRYS.RELOADED

COMPLIMENTARY WIFI

PASSWORD: F@tHarry5



SOUTH AFRICAN
CHEFS ASSOCIATION

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 39
- Brushed with olive oil & crumbled feta R 42
- Brushed with olive oil, fig preserve & crumbled blue cheese R 49

PIZZAS

UNO #1 (V) Vine tomatoes, fior di latte, basil pesto	R 89
DUE #2 Flame-grilled chicken, avo & feta	R 125
TRE #3 (V) Butternut, beetroot, mushrooms, peppers & feta	R 110
QUATTRO #4 Caramelised onions, bacon & avo	R 119
CINQUE #5 Salami, mature cheddar & caramelised onions	R 122
SEI #6 Feta, avo & bacon	R 119
SETTE #7 Anchovies, black Kalamata olives & crushed garlic	R 115
OTTO #8 Spanish chorizo, pepperoni, bacon & salami	R 139
NOVE #9 Chilli con carne, jalapeños & melting cheeses	R 128
DIECI #10 Bacon, blue cheese & figs	R 122
UNDICI #11 Sweet peppers, bacon, avo & mozzarella	R 129
DODICI #12 Pepperoni, dew drops and greens	R 128
Extra Toppings Olives, feta, caramelised onion, rocket, mushrooms, peppadews Avo, flame-grilled chicken, bacon, pepperoni	R 18 R 24

DESSERTS

JACK DANIELS CHOCOLATE MOUSSE	R 65
PEPPERMINT CRISP TART	R 59
ICE CREAM & CHOCOLATE SAUCE	R 45
GINGER NUT MILKSHAKE	R 45
AERO MINT MILKSHAKE	R 45
PEANUT BUTTER MILKSHAKE	R 45
COFFEE MILKSHAKE	R 45

