

TAPAS//MEZE

VEGAN & VEGETARIAN

WOOD-FIRED CAULIFLOWER w lemon tahini & caramelised nuts	45
CRISPY BROCCOLI FLORETS w lime aioli	65
ZUCCHINI CRISPS w lemon & dukkah	45
CAPRESE SALAD w truffle fior de latte	85
WOOD-FIRED HALLOUMI w aromatic sweet chilli & lemon	55
BURATTA MOZZARELLA w wood-fired grapes	145
SOURDOUGH PIZZA SLIDERS caprese & olive oil parmesan & parsley	65

MEAT & SEAFOOD

CRISPY WHITE BAIT w crispy nori	45
SPRINGBOK CARPACCIO w rocket & parmesan	115
PANKO CRUMBED PRAWNS w salsa lime aioli	120
PRAWN & CHORIZO SKEWERS w sriracha mayo	115
TURMERIC CORIANDER CHICKEN THIGHS w skordalia	85
BACON STRING GREEN BEANS w garlic soy	75
ITALIAN BEEF MEATBALLS w fennel & Neapolitan sauce	75

DIPS & DOUGHS SERVED WITH PITA

HUMMUS	15
PEANUT HUMMUS	15
TZATZIKI	15
RED PEPPER	15
BEETROOT & FETA	15
GARLIC SKORDALIA	15
SMOKEY BRINJAL	15
YEMENI FLAT BREAD	30
YOGHURT PITA	10
BABY VEG, 4 DIPS & 2 PITA	120

MIDDLE-EASTERN INSPIRED TACOS

HALLOUMI & AVO	55
LIME & CORIANDER CHICKEN THIGH	55
SLOW COOKED LAMB SHOULDER	65
PANKO PRAWN & AVOCADO	80

SALADS

GREEK VILLAGE SALAD 85

HEIRLOOM TOMATOES, JERUSALEM CUCUMBER, RED ONION, FETA, OLIVES & OREGANO

PABLO HOUSE SALAD 105

FRESH GREENS, RED ONION, TOMATO, AVOCADO, GOATS CHEESE, RADISH, WALNUTS & CRANBERRIES

ADD: BEEF FILLET STRIPS or 4 PANKO PRAWNS 80

ADD: LIME & CORIANDER CHICKEN THIGHS 65

FIOR DE LATTE CAPRESE 120

FIOR DE LATTE, BASIL, HEIRLOOM TOMATOS, HERB OIL & HONEY BALSAMIC REDUCTION

CHICKEN SCHNITZEL SALAD 90

TURMERIC & PANKO-PUMPKIN SEED CRUMBED CHICKEN FILLET SERVED ON A BED OF GEM LETTUCE & AVOCADO SALSA

CALAMARI SUMMER SALAD 135

CRISPY CALAMARI ON A BED OF BABY GEMS, ROCKET, FRIZZE LETTUCE & CRUNCHY FRESH GREENS, TOSSED IN A CITRUS DRESSING AND TOPEED WITH CASHEWS AND COCONUT

PUFF PUFF PIZZA

MADE FROM OUR FAMOUS MASTER-SOURDOUGH, ORIGINALLY CREATED IN 2018.

FOCACCIA

HERB OIL, GARLIC, ROSEMARY	40
MOZZARELLA, PARSELY & ROSEMARY	55

SIMPLE JACK 105

FIOR DE LATTE, TOMATO, BASIL, HERB OIL

PORCELAIN VEGETARIAN 125

WILD MUSHROOMS, OLIVES, GREEN PEPPERS, SPINACH & BABY MARROW

FRANKIE WILD 145

TRUFFLE-INFUSED WILD MUSHROOMS & GARLIC

FAT BASTARD 135

CREM-BLU, FETA & PARMESAN WITH RED-ONION & ROSA TOMATO

REGINA PHILANGE 135

WILD MUSHROOM MIX & COPPA HAM

MKATINI 145

COPPA HAM & SOPRESSATA

RAMBO-EEN 160

PEPPERED BEEF FILLET, CARAMELISED ONION, ROCKET & BALSAMIC REDUCTION

THE BLUMBERG 159

BILTONG, HALLOUMI, AVO & OLIVES

CARMEN SAUVAGE 155

SMOKED MOZZARELLA & CHORIZO

SIDE-CHICK 135

CHICKEN, FETA, AROMATIC CHILLI SAUCE & CORIANDER

PIZZA BIANCA 135

PECORINO, CREME-FRAÎCHE, RED ONION, COPPA HAM, CHERRY TOMATOES & FRESH PARSLEY

STAVROS THE GREEK 170

SLOW ROAST LAMB SHOULDER & TZATZIKI

PEPPERONI 135

SIMPLE JACK SPIKED WITH ITALIAN PEPPERONI

LOBSTER JACK 350

FIOR DE LATTE, TOMATO & 3 PIRI PIRI LOBSTER TAILS

SANDWICHES

PABLO'S CLUB SANDWICH MAXIMO 120

TRIPLED DECKER SOURDOUGH BREAD, LAYERED WITH GRILLED CHICKEN BREAST, CHICKEN RASHERS, SMOKED-BACON, SUN-DRIED TOMATO PESTO, MUSTARD-MAYO & CRISPY GEM LETTUCE

BEEF FILLET STEAK ROLL 120

MUSTARD SEED & BLACK PEPPERCORN DRY RUB FILLET, SHAVED & WOOD-FIRED IN OUR PIZZA OVEN. SERVED ON A CRISPY TURKISH BAGUETTE WITH SALSA, LIME AIOLI, ROCKET

CHICKEN SCHNITZEL SALSA 85

TURMERIC & PANKO-PUMPKIN SEED CRUMBED CHICKEN FILLET. SERVED ON A CRISPY TURKISH BAGUETTE WITH AVOCADO SALSA

MEDITERRANEAN BEEF MEATBALLS SUB 85

FENNEL SPIKED ITALIAN MEATBALLS LATHERED IN A RICH NEAPOLITAN SAUCE WITH BASIL & SHAVED PARMESAN. SERVED ON A CRISPY TURKISH BAGUETTE

PABLO

MINT HOTEL

84 KATHERINE STREET

SANDTON

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PABLO

FIRED-UP GRILLS

BEEF FILLET MEDALLIONS 300G MUSTARD SEED & BLACK PEPPERCORN DRY-RUB FILLET. AGED 72HRS & WOOD-FIRED TO PERFECTION IN OUR PIZZA OVEN. SERVED WITH GARLIC BROCCOLI & SIDE OF YOUR CHOICE.	245
PRIME RIB 650G BEEF PRIME RIB, DRY-AGED FOR 60 DAYS, SEARED IN BUTTER, THYME & GARLIC & OVEN ROASTED. SERVED WITH GARLIC BROCCOLI & A SIDE OF YOUR CHOICE.	390
GREEK-STYLE LAMB CHOPS 300G KAROO LAMB CHOPS, BRINED IN OLIVE OIL, FRESH OREGANO & GARLIC. WOOD-FIRED. SERVED WITH GARLIC BROCCOLI, HUMMUS, OLIVES & CRISPY ROAST POTATOES.	235
PIRI-PIRI PRAWNS 500G OR 1 KG OF PIRI PIRI SMOTHERED PRAWNS, WOOD-FIRED & STEAMED IN OUR PIZZA OVEN. TOPPED WITH FRESH CORIANDER & SERVED WITH LEMON GARLIC BUTTER, TOGARASHI-MAYO & CHIPS. SWEET 'N SPICY	300/490
CHICKEN SCHNITZEL TURMERIC & PANKO-PUMPKIN SEED CRUMBED CHICKEN FILLET, CRISPY LEMON ROAST BABY POTATOES. SERVED WITH AVOCADO SALSA	130

SIDES

TRIPLE COOKED CHIPS SALT & VINEGAR, PARMESAN-TRUFFLE OR TOGARASHI MAYO	55
CRISPY BABY POTATOES SERVED WITH SOUR CREAM & CHIVES	50
BROCCOLI FLORETS CRISPY FRIED IN OUR WOOD-BURNING OVEN WITH LEMON JUICE, GARLIC & BUTTER	55
HONEY ROASTED RAINBOW CARROTS RAINBOW CARROTS, MAPLE & HONEY, GOATS CHEESE & PISTACHIO CREME FRAICHE	65
STRING GREEN BEANS PAN FRIED WITH SMOKED BACK BACON, FRESH GARLIC & INDONESIAN STICKY SOY	65
SIDE GREEN SALAD FRESH GREENS, RED ONION, TOMATO, AVOCADO, GOATS CHEESE, RADISH, WALNUTS & CRANBERRIES	50

DESSERT

CHOCOLATE GANACHE CAKE SERVED WITH VANILLA ICE-CREAM	85
RED VELVET CAKE SERVED WITH VANILLA ICE-CREAM	85
AFFOGATO VANILLA ICE-CREAM & ESPRESSO	55
AMIGO DE PABLO COFFE ICE-CREAM OUR HOMEMADE COFFEE ICE-CREAM WITH SALTED CARAMEL & TOASTED CASHEW-COCONUT	75
GOURMET CHEESE BOARD	280

EVERY DISH IS PREPARED TO ENSURE MAXIMO DELICIOUSNESS. RELAX & ENJOY!