

APPETISERS

34 STYLE AVOCADO RITZ	140
Prawn Cocktail and zesty Avocado on a Ciabatta Crisp	
TEMPURA FUSION 	89
Tempura fried Prawns, Olives, Calamari heads & Jalapenos, served with Sweet Chilli sauce and a Herb Salad	
PATAGONICA CALAMARI TUBES	120
150g Grilled Tubes, savoury Rice, fresh Tomato Salsa	
CALAMARI RINGS	110
150g Fried Rings, Chips or savoury Rice, Tartare sauce	
PRAWNS IN GARLIC	115
Six deshelled Prawns grilled in Blue Cheese & Garlic Butter	
SPICY BITES & BALLS (V) 	95
Fried Jalapeno bites, deep-fried Jalapeno & Cream Cheese Balls served with a Garlic & Herb sauce	
MUSSELS IN WHITE WINE	115
Eight Mussels in a creamy Garlic & Wine sauce served with savoury Rice	
SNAILS IN GARLIC & BLUE CHEESE	110
Six Snails grilled in Blue Cheese & Garlic Butter	
FOCCACIA SOET PATAT (V)	110
Rosemary Herb Oil, Sweet Potato, Balsamic Caramelised Onions, Danish Feta, Jalapeno, Mozzarella Cheese	

MEZZE PLATES

VEGETARIAN (V)	160
Hummus, Tzatziki, Labneh dip, Roasted Veg, Sundried Tomatoes, Artichokes, Avocado and Rosemary Baguette	
SEAFOOD	215
Snoek Pate, Taramasalata, Pickled Fish, Pickled Calamari Heads, Prawn Cocktail, Rustic Salad and Crispy Pita	
ATHENS	99
Dolmades, Taramasalata, Tzatziki, Danish Feta, Rosemary Baguette	

SALADS

GREEK (V)	65 95
Fresh Garden Greens, Danish Feta, Tomatoes, Peppers, Olives	
PRAWN & AVOCADO	165
Fresh Garden Greens, Avocado, Fennel, Prawn Cocktail	
CHICKEN CEASAR	175
Cos Lettuce, Chicken Fillet, Tomatoes, Radish, Bacon, Anchovies, Croutons, Caesar dressing, and a soft poached Egg	
CALAMARI	120
150g Grilled Calamari Tubes and Heads, Radish, Cucumber, Red Onion, Red Pepper, Fennel, and Rocket	

SOUPS

RICH TOMATO AND A CHEESE TOASTIE (V)	130
SEAFOOD BISQUE	150
SOUP OF THE DAY	120

STARTERS



PIDE'S

Pizza dough, shaped in a "Boat", baked in our fire oven and filled with Mozzarella, Italian Tomato sauce, and a filling

CAPRESE (V) 165

Cocktail Tomatoes, Basil Pesto, Parmesan, fresh Basil

KOREAN PORK 145

Korean pulled Pork, Sweet Potato, and fresh Chilli served with Asian slaw and an Asian Soy Dressing

ENCHILADAS

Filled Tortillas, topped with Jalapeno & Cheese. Served with zesty Avocado, Sour Cream, Sweet Potato & spicy Salad

MEXICAN CHICKEN 195

MEXICAN BEEF 205

NACHOS

Handcrafted Nachos, topped with Mozzarella and Cheddar, grilled under the salamander and topped with a choice of filling

PICKLED JALAPENO (V) 140

MEXICAN MINCE OR CHICKEN 195

BURGERS

All Burgers are served on a Sesame Bun with Lettuce, Tomato & Onion. All Burgers are served with fresh-cut Chips

BEEF BURGER 140

CHEESEBURGER 155

BACON & ZESTY AVO 180

GRILLED CHICKEN BURGER 135

BBQ Chicken breast, Pineapple, and Herb Mayo

FISH BURGER 145

Deep-fried Hake Fillet, served with a tangy Tartare sauce

PREGO STEAK ROLL 155

150g Karan Beef Sirloin, Peri-Peri sauce on a Panini

TRAMEZZINI'S & SANDWICHES

All Tramezzini's are served with fresh-cut Chips

CHICKEN MAYO 95

BACON, AVOCADO, PEPPADEW & CHEESE 110

HAM & CHEESE 90

HAM, CHEESE & TOMATO 99

VEGETARIAN (V) 115

Sundried Tomato, Cream Cheese, Pesto & Avocado

BEEF BRISKET SANDWICH 130

Delicious brine-pickled and braised Beef Brisket, Horseradish & Mustard Mayo, Lettuce, Tomato, Red Onion, & Pickles. Served on our delicious health Bread

LIGHT MEALS



All dishes are served with a chunky Salad and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

FRESH FISH

GRILLED HAKE 145

Grilled in Olive oil, served with Tartare sauce

FRIED HAKE 145

Golden-fried in Beer batter, served with Tartare sauce

CATCH OF THE DAY 240

± 280g Grilled Line-caught Fish, served with Tartare sauce

KINGKLIP 245

± 300g Grilled Fillet, served with Tartare sauce and a chunky Greek Salad

LINE FISH ESPETADA 295

A 34 South Must! Skewered Line fish, roasted Peppers, & Onion grilled and drizzled with Garlic Butter

CALAMARI

CALAMARI STEAKS 195

Grilled in Olive oil, served with Tartare sauce

CALAMARI RINGS 195

300g Rings, dusted and deep-fried, served with Tartare sauce

PATAGONICA CALAMARI TUBES 245

300g Grilled Tubes, served with Tartare sauce

PRAWNS

Our Prawn dishes are served with a choice of Lemon Butter, Garlic Butter or Peri-Peri sauce

QUAYSIDE PRAWNS (18pc) 295

QUEEN PRAWNS (10pc) 330

KING PRAWNS (6pc) 435

PRAWN EXTRAVAGANZA (34pc) 845

Eighteen Quayside Prawns, ten Queen Prawns, six King Prawns

PRAWN CURRY 245

Twelve Quayside Prawns, partially de-shelled, tossed in a mild Coconut Curry served with Basmati Rice and Poppadums

ASIAN PRAWNS  180

Ten Quayside Prawns in a tangy Asian sauce served on fried Egg Noodles and mixed Vegetable Stir-fry

MUSSELS

MUSSELS - RED THAI CURRY  175

Sixteen Mussels in a fragrant Red Thai Curry sauce.
Option of savoury Rice or Rosemary Baguette

MUSSELS - WHITE WINE & GARLIC 165

Sixteen Mussels in a Creamy White Wine and Garlic sauce.
Option of savoury Rice or Rosemary Baguette

TOP-UPS

9 QUAYSIDE PRAWNS **110** | 5 QUEEN PRAWNS **120**

150g CALAMARI RINGS **80**

FRESH SEAFOOD



SPECIALITIES

34 SOUTH STYLE PAELLA

Spiced mixed Seafood Rice with Chorizo, Catch of the Day, Calamari, Mussels and Prawns

SEAFOOD GUMBO

Mild Seafood Curry with Chorizo, Catch of the Day, Calamari, Prawns and Mussels. Served with Basmati Rice, Coriander and Poppadums

THAI SEARED SALMON

150g Grilled Norwegian Salmon with Angel Hair Noodles, mixed green Vegetables and a spicy Thai Broth

HAKE PARMESAN

Grilled Hake topped with Marinara & Parmesan Panko Crumbs served on Basil Linguini and finished off with a creamy White Wine & Garlic Sauce.

SEAFOOD POT

Calamari, Mussels, Catch of the Day and Prawns in a spicy White Wine & Garlic Sauce.

Choice of savoury Rice or Rosemary Baguette

COMBOS

Combos are served with a chunky Salad, Tartare sauce and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

CALAMARI & PRAWN

150g Grilled Patagonian Calamari Tubes, five Queen Prawns. Choice of Lemon Butter, Garlic Butter or Peri Peri

CATCH OF THE DAY & CALAMARI

± 240g Catch of the Day and 150g grilled Patagonian Calamari Tubes. Served with Tartare sauce

PRAWN & MUSSELS

Twelve Quayside Prawns, eight Mussels with a creamy White Wine & Garlic sauce. Choice of Lemon Butter, Garlic Butter or Peri Peri

SEAFOOD PLATTER FOR ONE

Fresh Hake, grilled Patagonian Calamari Tubes, five Queen Prawns, four Mussels with a creamy White Wine & Garlic sauce.

SEAFOOD PLATTER FOR TWO-THREE

Grilled Catch of the Day, fried Calamari Rings, sixteen Mussels in creamy White Wine & Garlic sauce, grilled Calamari Tubes, five Queen Prawns, ten Quayside Prawns, savoury Rice, fresh Chips, Lemon Butter, Garlic Butter, Peri-peri sauce, Tartare sauce and a small Greek Salad

245

230

335

175

325

320

330

285

425

700

SPECIALITIES 34

Let's Feast



GRILLS

Combos are served with a chunky Salad and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

34 SOUTH GRILLED CHICKEN

Half a crispy Chicken, ± 600g: Option of BBQ or Peri Peri

BEEF FILLET ESPETADA

300g Sparta Beef Fillet, skewered with Green Pepper and Red Onion, basted in our In-house made BBQ sauce

PORK RIBS

500g 'Fall of Bone' Pork Ribs, basted in our BBQ sauce

CHICKEN & RIB COMBO

Quarter Chicken (Peri Peri or BBQ) and 300g BBQ Pork Ribs

SIRLOIN 250g

45-day Aged Karan Beef, flame-grilled, BBQ basted

SIRLOIN 350g

45-day Aged Karan Beef, flame-grilled, BBQ basted

FILLET MARROW

200g Sparta Beef Fillet, Sweet Potato or baked Potato, roasted Vegetables, Bone Marrow, Butter and Pepper sauce

LAND & SEA

200g Sparta Beef Fillet, Prawns, Mussels and a creamy White Wine & Garlic sauce, served with mixed Greens

RIBEYE 300g

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS

Three succulent Lamb Chops, flame-grilled, BBQ basted

COMFORT FOODS

ROAST VEG & PESTO PATAT (V)

Roast Patat with roasted Vegetables, Sun-dried Tomatoes, Basil Pesto and Cheddar, grilled under the salamander. Served with Salad, Avocado, Sour Cream and Manie's Muti

SPICY CHICKEN STIRFRY

Sweet & spicy Asian-style marinated Chicken Strips with Stir-fried Vegetables, Basmati Rice, Peppadews and Cashew Nuts

CHICKEN CURRY

Mild fragrant Chicken & Sweet Potato Curry served with Coriander Yoghurt and Poppadums

TANDOORI CHICKEN

Grilled Chicken Strips in a spicy Tandoori sauce, Mexican Salsa, a rustic Salad, Coriander Yoghurt and Poori

ACCOMPANIMENTS

34 SOUTH CHIPS OR RICE OR VEGETABLES

BAKED SWEET POTATO

SAUCES

Lemon Butter | Garlic Butter | Peri-Peri | Pepper

160

365

275

260

195

245

295

295

315

295

175

130

130

115

35

25

25



PIZZAS

We make our handcrafted thin bases using Semolina Flour, topped with Italian Tomato Pizza Sauce and Mozzarella Cheese

FOCCACIA - GARLIC AND CHEESE (V)	95
Herb Oil, Garlic and Parsley (No Tomato base)	
MARGHERITA (V)	110
Just Cheese, Tomato and Herbs. A Classic	
VEGETARIAN (V)	145
A Medley of Roasted Vegetables, Basil Pesto and Feta	
REGINA	165
Gypsy Ham & Mushrooms	
34 SOUTH SEAFOOD	195
Calamari, Catch of the Day, Mussels, Crab and Prawn Meat	
MEXICAN BEEF 🌱	195
Mexican Mince, Onion & Jalapeno	
MEDITERRANEAN CHICKEN	170
Spiced Chicken, Danish Feta and Peppadews	
CARIBBEAN	170
Bacon, Banana, Avocado and Peppadew	
ASIAN PORK NEW	175
Asian-style Pulled Pork, pickled Ginger & Peppers, Sesame Seeds, Wasabi Mayo and Herb Oil (No Tomato Base)	
FIRE ISLAND 🌱	195
Ham, Chorizo, Bacon, Salami, Peppers, Danish Feta and Fire Sauce (Sriracha Mayo)	
GLUTEN FREE BASE	+25

PASTA

MARINARA & ROASTED PEPPER (V) 🌱	155
Tomato Marinara sauce, roasted Red Peppers, Courgettes, fresh Herbs, Danish Feta and Chilli. Penne or Linguini	
SEAFOOD NEW 🌱	210
Rich Tomato Seafood sauce with a medley of Seafood, Prawns and Mussels. Penne or Linguini	
CREAMY CHICKEN BAKE NEW	195
Elbow Pasta in a creamy Basil sauce, with Olives, Peppadews and Rocket. Topped with Mozzarella Cheese and baked	

EXTRA TOPPINGS

Onion Rings, Banana	12
Rocket, Green Pepper, Garlic, Pineapple	18
Calamata Olives, Jalapenos, Peppadews	25
Marinated Artichokes	28
Danish Feta, Chorizo, Bacon, Avocado	30
Gypsy Ham	32
Mexican Chicken, Basil Pesto, Mushrooms, Salami	35
Cheese	38
Mexican Mince, Imported Anchovies	45

PIZZA & PASTA



DESSERTS

Our desserts are made on the premises by our Bakery Team
and available in our Retail Shop to purchase for home

MALVA PUDDING

Traditional South African baked Pudding. Served hot with
Malva sauce and Vanilla Ice Cream

DEATH BY CHOCOLATE

Dark Chocolate Mousse covered in Chocolate Ganache,
and served with Vanilla Ice Cream

FRESH FRUIT CREPES

Two Pancakes with Mascarpone Cream, Fresh Fruit, drizzled
with Berry Coulis, and served with Blueberry Ice Cream

BREAD & BUTTER PUDDING

'Croissant & Danish' Bread and Butter Pudding served hot,
with Amarula Custard, Nut Crumble and Vanilla Ice Cream

ORANGE CAKE

Layers of Orange Sponge Cake and Cream served
with Vanilla Ice Cream

NUTELLA BROWNIE GATEAUX

Layers of Chocolate Brownie, Nutella Mousse & Chocolate
Ganache, served with Rolo Ice Cream

BAKED CARAMEL CHEESECAKE

Classic Baked Cheesecake drizzled with Caramel sauce,
topped with Caramel Popcorn, served with Vanilla Ice Cream

WAFFLES NEW

Freshly made Waffles with your choice of Ice Cream and sauce
Ice Cream: Rolo or Blueberry Cheesecake or Vanilla
Sauces: Chocolate or mixed Berry or Caramel

AFFOGATO CLASSIC

Two scoops of Vanilla Ice Cream drowned in a single Espresso

AFFOGATTO TIPSY

A Classic Affogato with a kick of Amarula Ethiopian Coffee

DESSERT DRINKS

DOM PEDRO

An adult Milkshake of Ice Cream & Liquor 'Kick' of Choice:
Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

IRISH COFFEE

Coffee with a 'Kick' of your Choice. Topped with Cream
Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

KIDS MENU



MARGHERITA PIZZA (20cm)

REGINA PIZZA (20cm)

NAPOLITANA PASTA

FRIED CALAMARI RINGS & CHIPS

200g PORK RIBS & CHIPS

FRANKFURTER & CHIPS

65

95

80

85

85

85

95

60

55

65

40

40

45

65

75

110

125

70

DESSERTS & KIDS

