

APPETISERS

34 STYLE AVOCADO RITZ 140

Prawn Cocktail and zesty Avocado on a Ciabatta Crisp

TEMPURA FUSION  89

Three 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 245

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

SEAFOOD GUMBO 230

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

THAI SEARED SALMON 335

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

HAKE PARMESAN 175

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

SEAFOOD POT 325

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 320

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

CATCH OF THE DAY & CALAMARI 330

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

PRAWN & MUSSELS 285

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 425

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

SEAFOOD PLATTER FOR TWO-THREE 700

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

34°S SPECIALITIES



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 160

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

BEEF FILLET ESPETADA 365

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

PORK RIBS 275

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

CHICKEN & RIB COMBO 260

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

SIRLOIN 250g 195

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

SIRLOIN 350g 245

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

FILLET MARROW 295

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

LAND & SEA  295

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

RIBEYE 300g 315

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS 295

Three succulent Lamb Chops, flame-grilled, BBQ basted

COMFORT FOODS

ROAST VEG & PESTO PATAT (V) 175

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  130

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

CHICKEN CURRY 130

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

TANDOORI CHICKEN   115

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 35

BAKED SWEET POTATO 25

SAUCES 25

Lemon Butter | Garlic Butter | Peri-Peri | Pepper



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 	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  	210
Rich Tomato Seafood sauce with a medley of Seafood, Prawns and Mussels. Penne or Linguini	
CREAMY CHICKEN BAKE 	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 65

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

DEATH BY CHOCOLATE 95

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

FRESH FRUIT CREPES 80

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

BREAD & BUTTER PUDDING 85

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

ORANGE CAKE 85

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

NUTELLA BROWNIE GATEAUX 85

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

BAKED CARAMEL CHEESECAKE 95

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

WAFFLES  60

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 55

Two scoops of Vanilla Ice Cream drowned in a single Espresso

AFFOGATTO TIPSY 65

A Classic Affogato with a kick of Amarula Ethiopian Coffee

DESSERT DRINKS

DOM PEDRO 40

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

IRISH COFFEE 40

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

KIDS MENU



MARGHERITA PIZZA (20cm) 45

REGINA PIZZA (20cm) 65

NAPOLITANA PASTA 75

FRIED CALAMARI RINGS & CHIPS 110

200g PORK RIBS & CHIPS 125

FRANKFURTER & CHIPS 70

DESSERTS & KIDS

