SIDE B

COCKTAILS

CLASSICS

THE STANDARDS, PLAYED OUR WAY

Margarita
Olmeca Silver Tequila | Triple Sec | Lime Citrus Oleo | Salt Rim

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R105**

Mojito
Havana Club 3 Año | Fresh Lime | Mint Sugar Syrup | Soda

Strength · Sweet · Sour · Bitter

REFRESHING **R105**

Strawberry Daiquiri
Havana Club 3 Año | Fresh Strawberries Strawberry Syrup | Lime

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R110**

Piña Colada
Red Heart Rum | Havana Club 3 Año Malibu | Coconut Cream | Pineapple Vanilla Ice Cream

Strength · Sweet · Sour · Bitter

RICH & CREAMY **R110**

Cosmo Float
Absolut Vodka | Triple Sec | Cranberry Cherry | Lime | Silky Foam

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R105**

Long Island
Tequila | Rum | Vodka | Gin | Triple Sec Lime | Cola

Strength · Sweet · Sour · Bitter

SPIRIT FORWARD **R115**

Peach Bellini
Altos Blanco Tequila | Peach | Triple Sec Lime | Sparkling Wine

Strength · Sweet · Sour · Bitter

REFRESHING **R105**

Aperol Spritz
Aperol | Sparkling Wine | Soda | Orange

Strength · Sweet · Sour · Bitter

BITTERSWEET **R95**

Whiskey Sour
Jameson | Lime | Sugar Syrup Angostura Bitters | Silky Foam

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R110**

Paloma
El Jimador Blanco | Grapefruit | Vanilla Lime | Tonic | Salt

Strength · Sweet · Sour · Bitter

REFRESHING **R110**

Devil's Margarita
Olmeca Silver Tequila | Triple Sec | Citrus Oleo | Green Tabasco | Lime | Chilli Salt

Strength · Sweet · Sour · Bitter

SPICY **R115**

Espresso Martini
Absolut Vodka | Kahlúa | Vanilla Double Espresso

Strength · Sweet · Sour · Bitter

RICH & CREAMY **R115**

CRAFTED TO PERFECTION,
SERVED WITH FLAIR.

ORIGINAL PRESSINGS

RAGA'S OWN RECORDS, FIRST PRESSED BEHIND THIS BAR

Basil & Grapefruit Negroni
Beefeater Gin | Campari | Martini Rosso Grapefruit | Fresh Basil

Strength · Sweet · Sour · Bitter

SPIRIT FORWARD **R110**

Roasted Pineapple Daisy
Red Heart Rum | Roasted Pineapple Citrus Oleo | Triple Sec | Pineapple

Strength · Sweet · Sour · Bitter

Served with smoke - TROPICAL **R115**

Runny Hunny Thyme 75
Beefeater Gin | Honey | Fresh Thyme Lime | Tonic

Strength · Sweet · Sour · Bitter

REFRESHING **R115**

Smoked Chilli Margi
Altos Reposado | Orgeat | Triple Sec Lime | Green Tabasco | Chilli Salt

Strength · Sweet · Sour · Bitter

Served with smoke - SPICY **R120**

Fig & Black Pepper Manhattan
Jack Daniel's | Martini Rosso | Fig | Vanilla Apple | Black Pepper

Strength · Sweet · Sour · Bitter

SPIRIT FORWARD **R115**

Cranberry Sours
Jameson | Cranberry | Cherry | Lime Mint | Silky Foam

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R115**

Passionfruit & Aperol Sours
Beefeater Gin | Aperol | Passionfruit Vanilla | Lime | Silky Foam

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R120**

Brûléed Figaroni Sours
Beefeater Gin | Campari | Martini Rosso Cinnamon | Lime | Brûléed Fig

Strength · Sweet · Sour · Bitter

BITTERSWEET **R115**

Passion of Colada
Havana Club 3 Año | Malibu | Coconut Cream | Pineapple | Passionfruit | Orgeat

Strength · Sweet · Sour · Bitter

TROPICAL **R120**

Ferrero Rocher Espresso Martini
Absolut Vodka | Kahlúa | Frangelico Nutella | Double Espresso

Strength · Sweet · Sour · Bitter

RICH & CREAMY **R135**

The Original Margarita
Jose Cuervo Tradicional Silver Cointreau | Lime

Strength · Sweet · Sour · Bitter

SWEET & SOUR **R110**

A LITTLE TWIST.
A LITTLE SPARKLE.
A WHOLE LOT OF FLAVOUR.

UNPLUGGED

STRIPPED BACK. FULL FLAVOUR, ZERO ALCOHOL

Green Garden Spritz
Abstinence Cape Citrus | Cucumber Mint | Basil | Lime | Tonic

Alcohol-free
Sweet · Sour · Bitter

REFRESHING **R95**

Blood Orange Vanilla Sours
Abstinence Blood Orange | Vanilla | Apple Lime | Silky Foam

Alcohol-free
Sweet · Sour · Bitter

SWEET & SOUR **R95**

She's Floral
Abstinence Cape Floral | Elderflower Blueberry | Mint | Lime | Tonic | Rose Petals

Alcohol-free
Sweet · Sour · Bitter

REFRESHING **R95**

Abstinence Malt Sours
Abstinence Malt | Gingerbread | Lime Silky Foam | Cinnamon

Alcohol-free
Sweet · Sour · Bitter

SWEET & SOUR **R95**



MENU

SIDE A

FOOD

PLATES

Wagyu Tartare
Aged wagyu
Saffron-garlic aioli
Melba toast

PAIRS WITH
Creation Pinot Noir

R99

Aged Carpaccio
Thinly sliced aged beef fillet
Wild rocket
Truffle mayo
Balsamic reduction

PAIRS WITH
Morgenster Sangiovese or De Grendel Merlot

R89

Prawn Kataifi
Pastry-wrapped prawns
Curried mango mayo
Yoghurt whip
Mint-strawberry salsa

PAIRS WITH
Cederberg Chenin Blanc

R99

Calamari Fritti
Flash-fried calamari
Smoked paprika aioli
Red pepper purée
Feta Crumb

PAIRS WITH
Diemersdal Winter Ferment Sauvignon Blanc

R65

Seared Salmon
Cajun salmon
Soy-honey glaze
Cucumber spaghetti
Toasted cashews

PAIRS WITH
Glen Carlou Pinot Noir Rosé or Hamilton Russell Pinot Noir

R99

Fish Escabeche
Confit line fish
Green olive tapenade
Parmesan shard

PAIRS WITH
Tokara Reserve Chardonnay or Vergelegen Estate Wine

R79

The Baked Bone Marrow
Stuffed Bone marrow
Chorizo | Kalamata olive
Chimichurri | Parmesan
Crostini

PAIRS WITH
Boekenhoutskloof Syrah

R45

Slow Braised Short Rib
Honey & soy glazed beef rib
Spring onion
Toasted sesame

PAIRS WITH
Saronsberg Provenance Shiraz

R79

Pressed Pork Belly
Crispy crackling
Red Wine Braised cabbage
Pickled strawberry
Balsamic glaze

PAIRS WITH
Beeslaar Pinotage

R79

Spiced Lamb Kofta
Cumin Spiced Lamb Mince
Traditional tzatziki
Cucumber-mint salsa
Crispy Onions

PAIRS WITH
R & R Classique Red Blend

R59

Harissa Chicken
Grilled chicken thigh
Feta crumb
Pomegranate
Mint pesto

PAIRS WITH
Glen Carlou Pinot Noir Rosé

R49

GOOD FOOD IS A TRACK.
GOOD WINE IS HARMONY.
GOOD COMPANY IS THE REMIX.

THE NEXT TRACK → *More plates inside*

PLATES

Braised Pork Belly
Slow-braised pork belly
Apple & ginger jelly
Oven-roasted apple salsa
Crackling shard | Coriander pesto
Rich coleslaw
PAIRS WITH
Kanonkop Kadette Cape Blend
R89

Satay Chicken
Grilled chicken thigh
Indonesian chili-peanut sauce
Toasted peanuts
Spring Onion
PAIRS WITH
De Morgenzon Reserve Chenin or Paul Cluver Village Riesling
R49

Ragazzi Slider
3 Cuts beef patties
Dill pickle | Rocket
Indezi cheese | Mustard mayo
PAIRS WITH
Springfield Whole Berry Cabernet Sauvignon
R55

Ragazzi Popper
Pork & Beef Mince-stuffed jalapeños | Sweet chili mayo
PAIRS WITH
HPF Posmeester Merlot
R49

Charred Halloumi
Grilled halloumi
Local honey | Wild oregano
Lemon
PAIRS WITH
Babylonstoren Mourvedre Rosé
R49

Corn & Jalapeño Fritters
Charred corn bites
Chipotle aioli | Fresh lime
PAIRS WITH
Ken Forrester FMC Chenin or Mumm Cordon Rouge NV
R49

Caprese & Pesto
Buffalo mozzarella
Basil pesto
Tomato concassé
Balsamic jelly
PAIRS WITH
Van Loveren Blanc De Blanc
R79

Skinny Fries
Crisp fries
Wild oregano
Premium truffle mayo
R35

Cheese & Charcuterie Platter
Indezi artisanal cheeses
Cured meats | Burrata cream
Rosemary roasted tomatoes
Ciabatta
PAIRS WITH
Thelema Merlot
SERVES 2 **R139**

Prosciutto & Pressed Melon
San Daniele prosciutto
Sweet melon | Rocket
Feta crumb
PAIRS WITH
Bosman Adama White
R79

OYSTERS
FRESH KNYSNA OYSTERS, RAGGA STYLE
SINGLE OYSTER MENU

Plain Oyster
Served with Fresh Lemon & Tabasco
PAIRS WITH
Springfield Life From Stone Sauvignon Blanc or Veuve Clicquot Yellow Label
PLAIN **R45**

Oriental
Wasabi Mayo | Pickled Ginger
Soy Pearls | Toasted Sesame Seeds
PAIRS WITH
Paul Cluver Village Riesling
DRESSED **R59**

Bloody Mary
Tomato Jelly | Worcestershire Gel
Celery Salt | Cracked Black Pepper
Vodka Splash
PAIRS WITH
HPF Kaalvoetmeisie No7 Sauvignon Blanc
DRESSED **R59**

The Ragazzi
Lemon Pearls | Coriander Pesto
Tabasco Jelly | Spring Onion
PAIRS WITH
Mullineux Syrah
DRESSED **R59**

Salmon Tartar
Salmon Tartar | Black Caviar
Saffron Aioli | Champagne Jelly
Italian Parsley
PAIRS WITH
Paul Cluver Village Riesling
DRESSED **R69**

Rockefeller (Oven-Baked)
Herbed Butter | Pernod
Parmesan | Herb Oil
PAIRS WITH
Haute Cabriere Chardonnay or Krone Borealis Vintage Cuvee Brut
DRESSED **R69**

DESSERT
THE SWEET FINISH

70% Chocolate Tart
Dark chocolate ganache | Meringue dots
Torched grapefruit Segments | Chocolate soil | Ginger tuile
PAIRS WITH
Allesverloren Cape Vintage Port

Vanilla Bean Crème
Smooth crème anglaise | Crunchy honeycomb
Fresh seasonal berries
PAIRS WITH
De Krans Cape Ruby or Van Loveren Moscato Rosé

PICK 3
SERVED WITH SKINNY FRIES

Marble
The Baked Bone Marrow | Spiced Lamb Kofta | Satay Chicken
Harissa Chicken | Calamari Fritti | Corn & Jalapeño Fritters
Charred Halloumi | Ragazzi Popper | Ragazzi Slider
PICK 3 **R149**

Plush Pink
Slow Braised Short Rib | Pressed Pork Belly | Aged Carpaccio
Prosciutto & Pressed Melon | Braised Pork Belly | Caprese & Pesto
PICK 3 **R249**

Brass Polished
Prawn Kataifi | Wagyu Tartare | Seared Salmon | Fish Escabeche
PICK 3 **R299**

RAGA
TUNED DIFFERENTLY.