





ESCĀ
CUEVA

OUR STORY

"WHAT'S IN A NAME?". INDEED A ROSE BY ANY OTHER NAME WOULD STILL BE A ROSE. WE REALIZE THAT A ROSE ISN'T DEFINED BY ITS NAME, BUT BY HOW IT MAKES US FEEL.

THROUGH THE STONE CLAD ENTRANCE, ALONG THE CURVY ENTRYWAY, PAST THE IMPOSING MASTERPIECE OUR WHITE DESERT CAVE CREATED BY OUR TRUE ARTIST AND MASTER OF THE CRAFT **BADIE**.

EVERYTHING IN THE SPACE AROUND IS CURATED, DESIGNED AND CREATED SPECIFICALLY TO BRING YOU COMFORT, RELAXATION AND A FEELING OF WELLBEING. THE USE OF NATURAL MATERIALS IN OUR DESIGN AND NATURAL SHAPES IN OUR CROCKERY REINFORCES ESCA - A STRONG FEEL FOR NATURE.

OUR KITCHEN TEAM
CREATE DISHES METICULOUSLY CRAFTED BY OUR
CULINARY DIRECTOR CHEF **SUZANNE SABAH** DESIGNED TO MOVE IN
STEP WITH OUR EMOTION - NATURAL INGREDIENTS, LOCALLY SOURCED AND EXPERTLY
CRAFTED INTO SOMETHING NEW AND ALSO VERY FAMILIAR AND COMFORTING.

WE ALL FIND PEACE IN NATURE, AND BY FINDING PEACE, WE CAN ENJOY OUR
HOMES.

WELCOME TO OUR HOME.

WELCOME TO THE RENAISSANCE OF CONTEMPORARY DINING



Official Payment Partner



STARTERS

COLD

BEETROOT CARPACCIO - 245

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

BURRATA - 380

Roasted bell pepper, Sun dried tomatoes, topped with toasted Almond, fresh Basil, Mint, and Pesto.

SMOKED SALMON AND CRAB - 390

Smoked salmon, shredded Crab, Avocado, Caper, Dill, Lettuce, Heart of palm and Lemon Dijon dressing.

TROPICAL SEAFOOD - 315

Marinated Octopus and Shrimp, Green apple, Orange, Bell pepper, Lettuce, Coconut flakes, and Lemon Coriander infused oil.

RAW & MARINATED

ZESTY SHRIMP AQUACHILE - 255

Marinated shrimp, Avocado, pickled Cucumbers, pickled Onion, Green pepper and Cilantro salsa.

SEA BASS CEVICHE - 310

In Tiger milk, Caviar, Orange wedges, Dried orange flakes and Chili.

TUNA TATAKI - 430

Seared tuna, Guacamole, Wasabi, Ponzu sauce, Togarashi.

SHRIMP AND FAGIOLI NERI BEANS - 375

Poached shrimp in a red grape vinaigrette, Black italian beans, pickled Green pepper corn.

SALMON TATAKI - 365

Shrimp, Salmon, Edamame, Ponzu lemon sauce, Caviar, Sesame oil.

CHILI BEEF SALAD - 350

Beef tenderloin, Glass noodles, Carrots, Tomatoes, Chinese cabbage, and Thai lime dressing.

TOMATO TARTARE - PRICE

Fresh Tomato, balsamic vinegar, chives, capers with pistachio basil cream.

HOT

CALAMARI FRITTI - 395

Fried Squid with zucchini noodles & Tartar sauce.

GRILLED OCTOPUS - 480

Grilled capsicum, Lemon butter sauce.

SHRIMP TEMPURA - 325

Crispy fried spicy shrimps, Bang Bang sauce.

SWEET THAI DUCK - 300

Glazed with Hoisin sauce with pickled cucumber.

BROWN BUTTER TRUFFLE STEAK - 475

Fillet with Brown butter truffle sauce served with fried Wild chestnut mushrooms.

SHRIMP ANDALOUSE - 380

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

GOMA ANGUS STEAK - 455

Sliced premium fillet, fried ginger, Goma sauce.

HONEY SRIRACHA SALMON - 490

Glazed with Honey Sriracha sauce and Nori crisps.

KOREAN CHICKEN - 300

Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.

CRISPY DUCK SALAD - 335

Crispy duck, Baby spinach, Daikon cress, Thai dressing, toasted Almonds and Grape fruit.

GRILLED BABY SQUID - 460

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca and Lemon grass caviar.

SHRIMP ORANGE BISQUE - 455

Jumbo shrimp, Orange bisque, Charcoal crisps, and Dried orange flakes.

BEEF YAKITORI - PRICE

Grilled beef skewers with a soy glaze and sesame

TACOS

TUNA - 260

Marinated tuna and Avocado in a crispy taco shell.

SALMON NORI - 250

Fresh Salmon, Pineapple, Avocado, Sushi rice, Spicy mayo, Crispy fried Nori taco.

CRISPY FISH - 250

Mojo Verde, Pickled onions, Sour cream dressing in a soft tortilla.

NIBBLES

TRUFFLE FRIES - 175

With Truffle paste and Parmesan.

EDAMAME - 215

Edamame beans with Truffle oil.

GUACA DIP - 175

Guacamole and Shrimp crackers.

CHEESE PLATTER - 715

Five artisanal kinds of Cheese, Red grapes, Walnuts, Salted crackers.

SUSHI

ROLLS

EBI TEMPURA - 270

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.

SUNSET ROLL - 350

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.

SALMON DOZO - 340

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar and Dozo sauce.

PHILADELPHIA ROLL - 310

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.

CALIFORNIA ROLL - 325

Salmon, Crab, Avocado topped with Masago caviar.

LEMON ROLL - 295

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.

SHRIMP CRUNCHY ROLL - 205

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.

ESCĀ ROLLS

KRYPTONITE ROLL - 395

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.

TOBIKO SHRIMP ROLL - 210

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.

CHILLI PARMIGIANO- 385

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.

NIGIRI

SALMON - 240
SHRIMP - 200

SASHIMI

SALMON - 315
TUNA - 305

MAINS

FILLET MIGNON - 870

South African Veal Tenderloin.

Served with your choice of a side and sauce.

BOTTARGA PASTA - 410

Home made green pasta, Bottarga sauce, Bottarga bits & fried bottarga slices, Black caviar.

MISO AND SORREL SEA BASS - 600

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.

TRUFFLE PAPPARDELLE - 450

Fresh Pappardelle pasta, smoked Cheese, Black truffle, Parmesan.

LIME SEAFOOD SPAGHETTI - 540

Shrimp, Octopus, Calamari, Lime cream, grated Parmesan.

TO SHARE

T-BONE - 3100

1kg T-Bone Angus steak / 3 sides and 3 sauces.

CHATEAUBRIAND - 2,250

600g South African sliced beef tenderloin topped with herb butter / 3 sides and 3 sauces.

VEAL SCHNITZEL - 550

Fried veal cutlet, sides of potato and sweet potato wedges, Hot Berry sauce, Cheese sauce.

TUSCAN CHICKEN - 440

Pan seared chicken breast, sundried tomato, Cream sauce / your choice of a side.

TRUFFLE RIGATONI AND CHEESE - 400

Pasta Rigatoni, smoked cheese, Truffle cream, Parmesan.

RIBEYE STEAK - 1500

American Angus (marble score 5).
Served with your choice of a side and sauce.

SALMON FILLET - 690

I - Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.

II - Grilled Salmon: Vierge Sauce.

Served with your choice of a side.

BEETROOT SHRIMP PASTA - 505

Jumbo shrimp glazed with lemon garlic butter and spaghetti with our signature Beetroot Tabasco sauce.

PISTACHIO TROFIE PASTA - 550

Pistachio pesto, Cream, Parmesan cheese, roasted pistachio.

DUCK CONFIT GNOCCHI - 400

Asparagus, sundried tomatoes, Parmesan cheese, and home made Gnocchi.

MUSHROOM RISOTTO - 415

Shiitake, Portobello, White mushroom, Parmesan.

SHRIMP RISOTTO - 515

Shrimp biscuit, jumbo shrimp, and Parmesan cheese.

SAUCES

Smoked Peppercorn
Black Pepper
Mushroom
Creamy Gorgonzola
Argentinian Chimichurri

SIDES

Herbed Potato Wedges - 75
Steamed Jasmine Rice - 75
Mashed Potato - 75
House Salad - 75
Creamy Black Rice - 140
Asparagus - 140

DESSERTS

TROPICAL MANGO COCONUT CAKE - PRICE

Moist coconut sponge ,fresh mango compote and coconut cream.

SNICKER BAR - 225

Chocolate sponge cake with nougat caramel, Peanuts covered in chocolate ganache.

CHOCOLATE FONDANT - 230

Belgian chocolate served on chocolate butter crumble and vanilla ice cream.

TIRAMISU - 260

Made with rich creamy Mascarpone cheese, savoiardi biscuits dipped in Coffee, Cocoa powder.

HONEYCOMB CHEESECAKE - 210

Honey biscuit base, topped with crushed Honeycomb.

SELECTED MINI DESSERT PLATTER - 220

Chocolate Truffles, Lemon Mochi, Pistachio Mousse.

RASPBERRY MOUSSE

Raspberry mousse,raspberry coulis, walnut crumble, meruinge and fresh raspberry

Please inform our staff if you have any allergies or dietary restriction, as some dishes may contain any of the below allergens:

Nuts - Peanuts - Dairy - Seafood - Soy - Eggs



