L U P A

Our Story

There's an old Italian saying, 'Chi si volta, e chi si gira, sempre a casa va finire', which means that no matter where you go or turn, you'll always end up at home.

We want your dining experience to feel like you're at home, in an atmosphere where you're relaxed & comfortable & enjoy exceptional combinations of homemade pasta, great food & wine.

Visit your Rome away from home.

Antipasti *(STARTERS)*

FOCACCIA
A classic wood-fired Italian bread.
Garlic & extra virgin olive oil. 65
Red wine caramelised onion & feta. 115

ARANCINI BALLS
Deep-fried Italian white wine risotto balls served on a bed of spicy arrabbiata sauce, topped with rocket & garnished with Italian Parmesan. 89

ITALIAN NACHOS
Light & crispy three-cheese ravioli served with spicy arrabbiata sauce. 99

PORK & BEEF MEATBALLS
Italian-style pork & beef meatballs slow-cooked in Napoli sauce with a dash of cream. Served with toasted sourdough. 99

CHICKEN LIVERS
Chicken livers sautéed in a creamy white wine sauce with sliced chorizo. Delicately seasoned with chilli & garlic. Served with toasted sourdough. 105

BRUSCHETTA NEW
Crispy sourdough topped with fresh cherry tomatoes, basil pesto, chilli coriander pesto, Fior di Latte mozzarella & finished with a drizzle of balsamic reduction. 95
Add:
Prosciutto 55

FALKLAND CALAMARI
Grilled or pretzel dusted & shallow fried served with spicy arrabbiata sauce or tartar sauce. 129

CARPACCIO DI MANZO
Thinly sliced raw beef with sliced raw mushrooms, Italian Parmesan & dollops of Mr Cipriani's dressing. Served with breadsticks. 145

CREAMY GARLIC BUTTER SNAILS
Snails baked in a wood-fired oven in a creamy garlic butter sauce. Served with toasted sourdough. 119

GORGONZOLA SNAILS
Snails baked in a wood-fired oven in a creamy white wine & Gorgonzola sauce. Served with toasted sourdough. 139

VEGETARIAN-FRIENDLY **VEGAN-FRIENDLY** **CONTAINS ALCOHOL**

Insalate (SALADS)

CAESAR
Cos lettuce, croutons & a boiled egg. Topped with Italian Parmesan shavings & a creamy anchovy Caesar dressing. 109
Add:
Prosciutto 55
Chicken strips 35

PEAR & GORGONZOLA
Sliced pear served on a bed of crispy lettuce with Gorgonzola cheese, candied pecan nuts & a drizzle of lemon vinaigrette. 139

CAPRESE
Fior di Latte mozzarella, fresh tomatoes & fresh basil topped with a drizzle of basil pesto, olive oil & balsamic reduction. 149

GRILLED CHICKEN
Tender grilled chicken strips with sliced avo, feta, sweet cherry tomatoes, olives & croutons. Served with a white wine vinegar honey mustard dressing. 169

Pasta

Our homemade pasta is what sets Lupa apart from other Italian restaurants. Try it & you will taste the difference.
Our pasta is extruded through a bronze die to create a rougher surface texture, which allows the pasta to hold more sauce.
The result is a fuller & better flavour. Our fettuccine, spaghetti, gnocchi & penne are **freshly made on-site,** daily with love!

Choose from homemade spaghetti (no egg), homemade fettuccine (free-range egg) or homemade penne (no egg).

CLASSIC PASTA

	Half Portion	Full Portion
NAPOLI vege An Italian culinary classic of Napoli sauce & fresh basil.	79	109
BOLOGNESE Pork & beef ragù slow-cooked in Napoli sauce with a dash of cream.	99	129
ZINGARA Bacon & mushrooms in a creamy Napoli sauce, seasoned with garlic & a touch of chilli.	115	149
PORK & BEEF MEATBALLS Slow-braised meatballs served with al dente spaghetti in Napoli sauce with a dash of cream. Topped with Italian Parmesan shavings.	115	159
CLASSIC ORIENTAL An Asian-inspired pasta dish made with chicken strips, Napoli sauce, light cream, Mrs Ball's Chutney®, a touch of chilli & fresh coriander.	115	155
CHICKEN ALFREDO Sautéed chicken strips & mushrooms tossed in a creamy garlic & Italian Parmesan sauce.	125	159
ALFREDO Ham & mushrooms tossed in a creamy garlic & Italian Parmesan sauce.	125	165
LUPA A crowd-pleaser made with tender chicken strips, sweet cherry tomatoes & roasted peppers tossed in a creamy white wine & basil pesto sauce.	119	165

Add:

Gluten-free	45
Homemade gnocchi	29

GOURMET PASTA

CALAMARI PASTA
Grilled calamari, garlic, olives, fresh tomatoes & red onions tossed in a golden butter sauce. Topped with lemon zest. 165

LASAGNE AL FORNO
Layers of pasta sheets with slow-cooked pork & beef ragù, Napoli sauce, mozzarella & a velvety béchamel sauce. Topped with Italian Parmesan. 189

CHEESE RAVIOLO WITH CHICKEN & PRAWNS
Creamy three cheese raviolo with tender chicken & prawns in a velvety cream sauce with a hint of spice. 199

PRAWN AGLIO E OLIO
A traditional Italian recipe made with garlic & chilli sautéed in olive oil. Topped with prawns & fresh parsley. 229

FILLET PASTA
Tender fillet strips tossed in a creamy mushroom, green peppercorn & Italian Parmesan sauce. 259

MARINARA
Pan-fried calamari, mussels & prawns tossed in a creamy white wine & Napoli sauce, seasoned with garlic, chilli & fennel. 255

SEAFOOD RISOTTO
Slow-cooked white wine risotto with pan-fried hake, calamari & prawns, in a light sauce of prawn stock, lemon juice & a touch of Napoli. 249

LUPA SIGNATURE PASTA 289

ITALIAN PARMESAN WHEEL FETTUCCINE CARBONARA
Our homemade creamy fettuccine with crispy bacon, mushrooms, egg yolk & truffle oil. Finished at your table & served directly from a flamed Italian Parmesan wheel.

GNOCCHI GORGONZOLA
Gnocchi served in a creamy Gorgonzola sauce, topped with microgreens. 129

BASIL & BACON GNOCCHI
Gnocchi served in a creamy béchamel & basil pesto sauce, topped with crispy bacon. 159

GNOCCHI DEL SOL
Sliced chorizo & prawns tossed in a Napoli sauce with white wine, chilli, garlic & a dash of cream. 199

SPINACH & RICOTTA RAVIOLO
Delicate handmade raviolo filled with creamy spinach, ricotta, topped with Grana Padano, pumpkin seeds & crispy sweet potato shavings. 129

VEGAN ARTICHOKE RISOTTO
White wine risotto made with artichoke purée, grilled zucchini, balsamic glazed artichoke hearts & toasted almonds. 175

Pizza

All our pizza bases are homemade, topped with an authentic Italian pizza sauce & cooked in our wood-fired pizza oven to enhance taste & create a unique, smoky flavour.

CLASSIC WOOD-FIRED PIZZA

MARGHERITA vege
Mozzarella & fresh basil leaves. 109

THE AMY vege
A meat-free favourite, topped with roasted butternut, crumbled feta & caramelised pumpkin seeds. Garnished with fresh rocket. 135

HAWAIIAN
A classic: ham & caramelised pineapple. 139

MEATBALL CALZONE
Soft pizza dough folded over tender pork & beef meatballs, sweet red onion, fresh basil, smoky BBQ sauce & mozzarella cheese. 145

Substitute or add:
Gluten-free pizza base 49
Extra mozzarella 45
Fior di Latte mozzarella on any pizza 59

THE NEW YORKER
Inspired by a New York City classic, topped with mozzarella & spicy pepperoni. 149

REGINA
Ham & mushroom. 159

MEXICANA
Hearty pork & beef bolognese, fresh red onion & green pepper. Seasoned with a hint of chilli. 149

THE POPOLARE
Sticky BBQ chicken strips, crumbled feta & mushrooms. 165

SPAGO
Crispy bacon, crumbled feta & sliced avo. 169

GOURMET WOOD-FIRED PIZZA

ALFREDO PIZZA
Creamy béchamel sauce, mozzarella, ham, & mushrooms, finished with shavings of Grana Padano cheese for a creamy, savoury bite. 175

CAJUN CHICKEN
Cajun-spiced chicken strips, crumbled feta, Peppadew® piquanté peppers, garlic & sliced avo. 179

SWEET HEAT
A rich combination of savoury pork & beef bolognese, pepperoni & fresh red onion on a classic margherita base, finished with BBQ sauce & mozzarella. 189

MEAT LOVER'S
An undeniable South African favourite topped with crispy bacon, ham & salami. 199

QUATTRO STAGIONI
A beloved classic of artichokes, mushrooms, olives & ham. 195

THE VEGETARIAN
Artichokes, spinach, olives, crumbled feta, creamed leeks & mushrooms. 199

BIANCO
A traditional white pizza topped with creamy Fior di Latte mozzarella, prosciutto & sundried tomatoes. 189

DEL BOSCO
Chorizo, salami, mushrooms, Peppadew® piquanté peppers, sliced avo & crumbled feta. 209

THE MASSIMO CALZONE
A folded wood-fired pizza filled with creamy mozzarella, ham, mushrooms, crumbled feta & red wine caramelised onions. Brushed with garlic butter & topped with sliced avo & grated Italian Parmesan. 225

THE DI MARE
Inspired by the seas, topped with pan-fried prawns, mussels, garlic, calamari, chilli, fennel & fresh parsley. Finished with a drizzle of garlic oil. 289

THE NACHO LIBRE
Cajun-spiced chicken strips, sliced avo, tomato-onion red wine vinegar salsa & thinly sliced jalapeños. Finished with dollops of sour cream & crushed nachos. Garnished with fresh coriander. 189

Secondi *(MAINS)*

All **wood-roasted dishes** are cooked in our pizza oven, enhancing taste & creating a unique smoky flavour.

VEGAN BURGER (V)
Falafel patty topped with grilled aubergine, red onion, sliced avo, tomato, crispy lettuce & gherkins. Served with fries. 149
Add:
Toasted brioche bun 19

CHARGRILLED BACON & CHEESE BURGER
180g BBQ-basted beef patty, topped with Fontina cheese, crispy bacon & red wine caramelised onions on a toasted brioche bun. Served with Parmesan fries. 199

CHICKEN MARSALA
A classic Italian dish featuring pan-seared crumbed chicken breasts, simmered in a creamy Marsala wine, Gorgonzola & mushroom sauce. Served with a side of your choice. 199

RUMP STEAK AGLIO E OLIO
200g of succulent rump steak, chargrilled & sliced, served on a bed of garlic & olive oil tossed spaghetti, finished with cherry tomatoes & fresh microgreens. Topped with crispy onion rings. 209

CHARGRILLED SIRLOIN & AVO NEW
300g Sirloin steak chargrilled to perfection & served on a bed of white wine risotto. Topped with rocket, avo, Grana Padano cheese & a drizzle of balsamic reduction. 329

HAKE
Wood-roasted in white wine lemon butter sauce with capers on a bed of wilted spinach, served with a side of your choice. 219

WOOD-ROASTED CHICKEN
Half chicken marinated in BBQ, peri-peri or lemon & herb. Wood-roasted until tender & juicy. Served with a side of your choice. 219

FALKLAND CALAMARI
Grilled or pretzel dusted & shallow fried served with spicy arrabbiata sauce or tartar sauce. Served with a side of your choice. 239

WOOD-ROASTED PRAWNS
Eight succulent prawns grilled in a creamy lemon butter or peri-peri sauce. Finished off in our wood-fired oven, served with Parmesan fries. 275

BEEF SHORT RIB
Slow-braised beef short rib, simmered in a rich red wine Napoli sauce. Served on a bed of creamy mashed potato with wood-roasted vegetables. 299

KINGKLIP
Wood-roasted in white wine lemon butter sauce with capers. Served with a side of your choice. From New Zealand. 329
Add:
Four prawns 95

CHARGRILLED SIRLOIN
300g Sirloin steak chargrilled to perfection & served on a bed of mushroom white wine risotto. Topped with crispy onion rings. 289

MUSHROOM & ITALIAN PARMESAN FILLET
250g Fillet steak chargrilled to perfection & served on a bed of wilted spinach. Topped with crispy onion rings & a creamy Marsala wine, Gorgonzola & mushroom sauce. 359

ITALIAN PORK RIBS
Sticky grilled pork riblets basted with Italian herb marinade, finished with balsamic, garlic & rosemary. Served with a side of your choice.

Half (400g) 245
Full (800g) 429

SELECT A SIDE OF YOUR CHOICE

Where not included in Secondi. Ts & Cs apply.

Parmesan fries	49	Wood-roasted vegetables	49
Fresh green salad	55	Zucchini fries	49
Wilted spinach with butter & Italian Parmesan	65	Creamy mashed potato	49
		Risotto rice	49

Bambini *(KIDS 12 & UNDER)*

BUILD YOUR OWN PIZZA NEW

MARGHERITA vege
Tomato base, mozzarella 79

Add your toppings:

Ham	19
Pepperoni	19
Bacon	19
Chicken strips	19
Pineapple	12
Mushroom	19
Avo	22

SPAGHETTI BOLOGNESE
Pork & beef ragù slow-cooked in Napoli sauce with a dash of cream. 79

PENNE ALFREDO
Ham & mushrooms tossed in a creamy garlic & Italian Parmesan sauce. 95

BREADED CHICKEN STRIPS
Tender chicken strips, crumbed and served with fries & Napoli sauce. 99

LUPA MAC & CHEESE vege
Fresh penne oven-baked in a creamy Italian Parmesan cheese sauce. 95

DOLCE

GELATO SHAKES
Chocolate | Strawberry | Vanilla | Double Toffee 37
Pistachio 44

CREMINO PETITE
A dessert inspired by a classic Italian chocolate candy. Made with layers of Nutella®, crème brûlée, smashed Nuttikrust® biscuits, indulgent double toffee Gelato & Italian meringue. 49

Dolce *(DESSERTS)*

GELATO PER SCOOP
Indulge in a scoop of velvety-smooth Italian Gelato.
Available in various flavours:
Chocolate | Strawberry | Vanilla | Double Toffee 35
Pistachio 39

TIRAMISU-TINI NEW
A classic twist on the popular Italian dessert. This drinking dessert is a smooth blend of mascarpone, espresso & vanilla Gelato, enhanced with Jameson Original Irish Whiskey. Served with a ladyfinger biscuit. 109

AFFOGATO
Two scoops of creamy vanilla Gelato served with a shot of espresso. 55

CRÈME BRÛLÉE
Enjoy a rich & creamy custard infused with vanilla extract & topped with a layer of caramelised sugar. 75

CREMINO AL CIOCCOLATO
A dessert inspired by a classic Italian chocolate candy. Made with layers of Nutella®, crème brûlée, smashed Nuttikrust® biscuits, indulgent double toffee Gelato & Italian meringue. 85

VANILLA PANNA COTTA NEW
A classic Italian dessert. Silky-smooth vanilla panna cotta with a delicate, creamy texture. Served chilled with a luscious brittle cream sauce, topped with pistachio & almond brittle, sprinkled with fresh orange zest. 75

LEMON DESSERT PIZZA
A vibrant & refreshing lemon curd dessert pizza topped with mascarpone & fresh lemon zest. 79

NUTELLA & STRAWBERRY DESSERT PIZZA
A wood-fired sweet treat pizza topped with Nutella®, fresh strawberries, toasted almonds & chocolate sauce. 85

NUTELLA® STUFFED CRÊPES
Delicately rolled crêpes filled with Nutella®. Served with a Cointreau® orange sauce & vanilla Gelato. 99

TIRAMISU
A popular homemade Italian dessert. Made with layers of ladyfinger biscuits infused with a sweet Marsala wine, mascarpone mousse & espresso. 95

BAKED CHEESECAKE
Homemade cheesecake served on caramel treat with creamy vanilla Gelato. 99

DOLCE CHEESECAKE NEW
Traditional baked vanilla cheesecake topped with pistachio & almond brittle. Served with creamy vanilla Gelato. 109

Gelato Shakes *(MILKSHAKES)*

VANILLA	69
STRAWBERRY	69
CHOCOLATE	69
DOUBLE TOFFEE	69
PISTACHIO	85

Café *(HOT BEVERAGES)*

ESPRESSO	
Single	27
Double	34
CAFÉ AMERICANO	32
CORTADO	36
CAPPUCCINO	39
CAPPUCCINO WITH CREAM	42
RED CAPPUCCINO	39
CAFÉ LATTÉ	43
HOT CHOCOLATE	46
Almond milk	11

TEA	
Five Roses®	29
Rooibos	29
Green	32

Cold Beverages

SOFT DRINKS

Coca-Cola®	36
Fanta Orange®	36
Creme Soda®	36
Sprite®	36
Red Bull®	47
Red Bull® Xero	47
Grapetiser®	47
Appletiser®	47

MIXERS

Schweppes®	28

COLD DRINKS

Mineral Still Water	55
Mineral Sparkling Water	55
Lipton Ice Tea	45

Mocktails

ISLAND BREEZE
A delicious tropical blend of orange juice, lemon juice, sugar syrup & fresh mint. Topped with Schweppes® lemonade. Garnished with a fresh orange slice. 69

ITALIAN SUNSET
A vibrant blend of orange juice, strawberry juice, elderflower syrup & lemon juice. Topped with Schweppes® ginger ale. Garnished with a fresh strawberry. 69

BERRY PEACH SUNSET SLUSH NEW
A luscious frozen blend of orange juice, lemon juice, peach, raspberry & strawberry syrup, beautifully layered for a refreshing taste of summer. Garnished with a fresh strawberry. 69

SUMMER FLING
A refreshing fruity blend of pineapple juice, lemon juice & a touch of raspberry syrup. Topped with Schweppes® soda water. Garnished with a fresh pineapple slice. 69

Cocktails

THE GODFATHER NEW
A smooth and sophisticated blend of Disaronno Italian Amaretto liqueur & Jameson Original Irish whiskey, balanced with fresh lemon, subtle sweetness & aromatic bitters. Topped with a delicate citrus zest & maraschino cherry. 109

MOJITO
A modern twist on a classic cocktail. Bacardi® Carta Blanca, mixed with mint & lime. Finished with a splash of Schweppes® soda water. 85

ITALIAN JOB
A refreshing & sweet mix of Bacardi® Carta Blanca, pineapple juice, lemon juice, raspberry syrup & Schweppes® ginger ale. 85

LONG ISLAND ICED TEA
A mix of five white spirits: Gordon's London Dry Gin®, Smirnoff® Vodka, Bacardi® Carta Blanca, silver Olmeca® tequila & triple sec, with a splash of Coca-Cola®. 89

STRAWBERRY DAIQUIRI
A blended sweet & zesty cocktail that tastes like a holiday. Made with Bacardi® Carta Blanca, strawberry syrup & strawberry juice, with a squeeze of lime. 105

LUCKY NO. 7
A bold yet refreshing blend of Jack Daniel's Old No. 7, lime juice & simple syrup, shaken with fresh mint leaves & topped with Schweppes® ginger ale. 109

LIMONCELLO MARGARITA
A zesty twist on the classic, made with El Jimador Reposado, Italian Limoncello, agave syrup, fresh lime juice & a dash of orange bitters. Served frozen or shaken. 129

ITALIANO 75 NEW
Tanqueray® gin and Italian Limoncello meet delicate apricot and sparkling Riccadonna. Finished with a touch of shimmer and fresh orange. 99

APEROL SPRITZ
Riccadonna & Aperol®, topped with Schweppes® soda water. Garnished with a slice of orange. 115

FROZEN APEROL SPRITZ
Riccadonna & Aperol® blended with peach syrup. Garnished with a slice of orange. 115

BLACK CHERRY OLD FASHIONED
Our Lupa take on the traditional bourbon classic, comprised of two shots of Woodford Reserve®, Fabbri Amarena® Cherry Syrup & bitters. Garnished with an orange peel & Fabbri Amarena® Cherries. 149

POMEGRANATE SPARKLER
Martini Rosso® with Riccadonna, pomegranate syrup & lemon juice topped with a splash of Schweppes® soda water. Garnished with a sprig of mint. 109

Lupa Wines

Lupa made a special trip to Paarl to meet with the award-winning winemakers at Fairview, who have been recognised both locally and internationally for their innovation and proactive approach to winemaking. The Lupa Sauvignon Blanc, Rosé, Merlot and Novello Rosso are four well-structured wines that pair perfectly with our delicious food or can be savoured on their own. Expert vintners helped hand-select and blend these premium wines that we know our guests at Lupa will enjoy.

Quartino 65 | Bottle 185



LUPA NOVELLO ROSSO

Delicious blend of Malbec & Shiraz. Generous red berry fruit aromas with cherry, plum & hints of fynbos. Soft and juicy mouthfeel with red fruit sweetness & a velvety smooth finish.



LUPA MERLOT

Ruby red colour with aromas of red berries, plums & a touch of oak. Juicy red fruit flavours on the palate with soft, subtle spice & a rounded finish.



LUPA SAUVIGNON BLANC

Intensely aromatic with aromas of figs, granadilla & grapefruit. Fresh tropical fruits & zesty citrus flavours on the palate with a crisp, lingering finish.



LUPA ROSÉ

Pomegranates, fresh summer berries & white rose petals on the nose. Layered flavours of strawberries & raspberries with a lingering mineral finish.

Quartinos *(WINE BY THE GLASS)*

SERVED IN A CARAFE

BIANCO & BLUSH

Fairview La Capra Sauvignon Blanc 'On Tap'	55
Lupa Sauvignon Blanc	65
Lupa Rosé	65
Ken Forrester Petit Semi Sweet	58
Anthonij Rupert Protea Chenin Blanc	63
Kleine Zalze Cellar Selection Unwooded Chardonnay	63
Durbanville Hills Sparkling Wine (150ml) NEW	55

ROSSO

Fairview La Capra Merlot 'On Tap'	55
Lupa Merlot	65
Lupa Novello Rosso	65
Durbanville Hills Merlot	66
Kleine Zalze Cellar Selection Cabernet Sauvignon	70
Beyerskloof Pinotage	90

Frizzante *(BUBBLES)*

DE KRANS PREMIUM MOSCATO PERLÉ | WESTERN CAPE
A naturally sweet perlé wine made from Muscat grape varieties. 195

GORGEOUS ROSÉ (NON-ALCOHOLIC) | ROBERTSON
Seductive flavours of rose petals & cotton candy on the nose are joined by raspberry cream, juicy strawberries & cherries on the palate. 249

DURBANVILLE HILLS | COASTAL REGION NEW
Made from 100% Sauvignon Blanc, offering tropical aromas of litchi, guava & pineapple with a crisp, zesty lime finish. 265

DA LUCA PROSECCO | SICILY
Fresh, zingy sparkling wine – peach & apricot aromas, with a touch of sweetness & a crisp finish. 425

SIMONSIG KAAPSE VONKEL BRUT | STELLENBOSCH
On the palate, white fruit flavours of peach & pear are beautifully complemented by hints of citrus & raspberries with lively acidity & a crisp, lingering dry finish. 449

BOSCHENDAL BRUT | FRANSCHHOEK
Pale gold with fine bubbles, this MCC offers notes of lemon cream and almond biscotti, finishing with fresh citrus, creamy minerality & elegant balance. 495

LAURENT PERRIER BRUT CHAMPAGNE | FRANCE
Fresh, elegant and balanced non-vintage champagne characterised by a high percentage of chardonnay, pinot noir & pinot Meunier. It features a pale gold colour, delicate citrus/white fruit notes & a persistant mousse. 1250

Bianco

CHARDONNAY

WATERSIDE (UNOAKED) | WESTERN CAPE
Fresh & unoaked, this lively Chardonnay shows peachy fruit and bright acidity, with a light, balanced finish. 189

KLEINE ZALZE CELLAR SELECTION (UNWOODED) | WESTERN CAPE
Fragrant lime, citrus & stone fruit on the nose with a rich texture & mineral edge on the palate. 189

FAT BASTARD | ROBERTSON
A characteristic pale green & gold glow of a classic Chardonnay, a pleasingly approachable, medium-bodied wine. Expressive tropical fruit aromas intermingle with rich buttery notes & undertones of vanilla. The delicately spiced quality of vanilla is carried through on the palate, along with fragrant notes of acacia flower that present an added layer of complexity. The finish is bright & crisp, ending on an uplifting citrus finish. 369

CHENIN BLANC

ANTHONIJ RUPERT PROTEA | WESTERN CAPE
Lively & fruity with a generous pineapple, guava, papaya, honey, melon & citrus blossom character that is both broad & mouth-filling, yet still graceful & dry on the fresh finish. 189

SIMONSIG | STELLENBOSCH
Lively acidity. It pronounces the fruit & coats the palate with an abundance of kiwi fruit & tropical nuances. 189

DURBANVILLE HILLS | DURBANVILLE
A citrus & peach nose followed by sweet fruit, spice & restrained oak on the palate. 199

BABYLONSTOREN | WESTERN CAPE
A light, crispy, dry wine that is fruit-driven & juicy. Unwooded & refreshing with lovely guava, pineapple & winter melon flavours rounded off with a hint of fresh green figs & Packham pear undertones. 289

SAUVIGNON BLANC

LUPA SAUVIGNON BLANC | COASTAL
Intensely aromatic with aromas of figs, granadilla, & grapefruit. Fresh tropical fruits & zesty citrus flavours on the palate with a crisp, lingering finish. 185

ANTHONIJ RUPERT PROTEA | WESTERN CAPE
Generous tropical flavours & aromas, including vivacious gooseberry, pineapple & passion fruit, finishing with frisky dry freshness. 189

BON COURAGE GOOSEBERRY BUSH | ROBERTSON
Tropical guava & ripe tones of passion fruit with hints of gooseberry. Crisp & dry with mouth-watering tones of tropical flavours. 195

WATERFORD PECAN STREAM | WESTERN CAPE
Representing a more tropical style. Shaped around fresh fruit aromas such as granadilla, pear & apple with hints of gooseberry. Well balanced with a softer acidity. 229

DIEMERSDAL | CAPE TOWN
This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering finish. 199

SPRINGFIELD LIFE FROM STONE | ROBERTSON
Named from the incredibly rocky soils in which it is grown. Every year, the vineyard battles against nature in order to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown. A true expression of the site's terroir. 329

WHITE BLENDS, BLUSH & OTHER VARIETALS

LUPA ROSÉ | COASTAL
Pretty pink in the glass with pomegranates, fresh summer berries & white rose petals on the nose.
Daisy-fresh on the palate with layered flavours of strawberries & raspberries with a lingering mineral finish. 185

NEDERBURG SEMI SWEET ROSÉ | STELLENBOSCH
Delicately sweet, fragrant & fruity, with candy floss, cherries, strawberries & herb aromas.
Refreshing with a good acid structure. 165

KEN FORRESTER PETIT NATURAL SWEET | STELLENBOSCH
A decidedly 'lekker' wine with a powerhouse of ripe melon, guava & pineapple flavours.
The finish is tangy & irresistible with honey notes. 175

BOSCHENDAL BLANC DE NOIR | FRANSCHHOEK
Good freshness, balance & drinkability. Crisp & dry but with a pleasant hint of fruit sweetness. 185

HAUTE CABRIÈRE CHARDONAY PINOT NOIR | FRANSCHHOEK
Fresh citrus flavours underpinned by white peach & red fruit, as well as balanced acidity. 269

WHISPERING ANGEL | PROVENCE NEW
Made from Grenache, Cinsault and Rolle grapes. A blend of the best free run juices and press juices,
fermented and aged in stainless steel with temperature control. 895

Rosso

MERLOT

LUPA MERLOT | COASTAL
Ruby-red colour with aromas of red berries, plums & a touch of oak. Juicy red fruit flavours on the palate with soft, subtle spice & a rounded finish. 185

DURBANVILLE HILLS | DURBANVILLE
Medium-bodied & fruity wine with ripe berry character & dark chocolate. 199

L'AVENIR PROVENANCE | STELLENBOSCH
An elegant & soft expression of Stellenbosch Merlot. The L'Avenir Provenance Merlot is medium-bodied, exhibiting delicate flavours of raspberries, cherries & a touch of dark chocolate. 269

PINOTAGE

HER WINE COLLECTION | WESTERN CAPE
Packed with juicy, ripe red berry fruit, elevated by aromatic spicy notes. This wine is beautifully structured that it lingers long on the palate. Its subtle, velvety tannins that dominate the palate, yield medium-bodied structure. 185

VAN LOVEREN AFRICAN JAVA | ROBERTSON
Oak matured with vibrant plum & ripe berry fruit on the palate. The wine has an intense aroma of roasted coffee beans followed by a smoky mocha-java aftertaste. 199

BEYERSKLOOF | WESTERN CAPE
A true champion of South Africa's signature grape variety & a number one favourite. Loved for its consistency, easy drinking style & character. The wine shows a fruity & instantly enjoyable character year after year. A wine made to enjoy on any occasion. 259

SHIRAZ

HER WINE COLLECTION | WESTERN CAPE
Rich dark berry fruit flavour is perfectly balanced by hints of vanilla & spice to create a complex, appealing wine.
This is a medium-bodied wine with structure, lingering long on the palate. 185

SIMONSIG MR BORIO'S SHIRAZ | STELLENBOSCH
Fragrant notes of raspberry & blackcurrant coat the palate, followed by a hint of violet & subtle oak spice.
The wine has supple tannins with a pleasantly dry finish & crunchy acidity. Great with steak &, of course, a Meat Lover's pizza! 329

CABERNET

KLEINE ZALZE CELLAR SELECTION | WESTERN CAPE
This is a typical Cabernet Sauvignon which shows dark fruit on the nose & follows onto a textured palate with some
red fruit & a soft, supple tannin profile, giving way to a long finish. 209

WARWICK FIRST LADY | WESTERN CAPE
Deep dark fruit flavours with blackberry compote, black plums & dark chocolate coming to the fore with dried herbs
& dark chocolate adding complexity to the smooth, velvety finish. 285

RED BLENDS & OTHER VARIETALS

THE WOLFTRAP RED I WESTERN CAPE
Syrah, mourvèdre & viognier blend. A spicy profile with black fruit, cherries & a hint of violet from the viognier. Smooth & rich on the palate with soft tannins & good density. 159

FAIRVIEW GOATS DO ROAM RED I COASTAL
Red berries & plums on the nose, while the youthful palate is rich with generous berry fruit & spice, balanced with integrated oak nuances. 170

LUPA NOVELLO ROSSO I COASTAL
Delicious blend of Malbec & Shiraz. Generous red berry fruit aromas with cherry, plum & hints of fynbos. Soft & juicy mouthfeel with red fruit sweetness & a velvety smooth finish. 185

ALTO ROUGE I STELLENBOSCH
An elegant, yet robust wine with medium to full-bodied, soft, ripe tannins. 279

HARTENBERG CABERNET SHIRAZ I STELLENBOSCH
An alluring blend of wild herbs & spices on the nose with hints of freshly picked dark fruits & berries on the palate. 225

KANONKOP KADETTE I STELLENBOSCH
Shows distinct family DNA in high-toned berry freshness & earthy tones. Supple & lip-smackingly tasty. 309

ANTHONIJ RUPERT OPTIMA I FRANSCHHOEK
A delightful interplay of blackcurrant, cassis, violet perfume & an earthy richness. The wine feels silky, supple & smooth when it first hits the palate. Flavours of dark berry fruit, Christmas pudding, cigar box & spice. A delightful blend with an aftertaste which goes on & on, making it ideal for food. 579

RUPERT & ROTHSCHILD CLASSIQUE NEW
A stunning Bordeaux blend with a brilliant red rim & deep Centre, offering aromas of red berries, cherry tobacco & oak spice. Layers of black cherry follow for a generous, lingering finish. 525

Authentic Italian Wines

For those at Lupa looking to venture beyond the familiar, our list ranges from approachable everyday drinking to some of Italy's most celebrated regions and varieties.



TERRA DEL CAPO SANGIOVESE 259

A delicious blend of red berry, cherry & plum compote flavours with highlights of gentle spice. Pairs well with classic tomato-based pasta dishes, pizza, rich meats & earthy mushroom meals.



CANTINA LAMBRUSCO 319

An easy drinking young & fruity red wine, naturally sweet with a refreshing fizz. Perfect as an aperitif for prosciutto, rich cheeses, pizza & tomato-based pasta dishes.



LEONARDO DA VINCI CHIANTI 365

A deep ruby red colour with fruity sensations of cherry, sour cherry, & black pepper with pleasant notes of forest spices & black pepper. Enjoy it with cold cuts & cheeses, pizza, pasta & grilled red meats.



SAN MARCO FRASCATI 365

A classic, dry white wine from volcanic hills just southeast of Rome. Pair this crisp wine with fish, risottos & white meats.

Beers & Ciders

NON-ALCOHOLIC

Heineken 0.0	45
Corona Cero	50
Savannah 0.0	52

CIDERS

Brutal Fruit L'Orange Rossa	45
Brutal Fruit Ruby Apple	45
Flying Fish Lemon	45
Hunter's Dry	46
Savanna Dry	52

BEERS

Castle Lager	37
Castle Lite	40
Black Label	40
Amstel Lager	45
Stella Artois	45
Heineken	45
Windhoek Draught	49
Corona	50

WINE COOLER

Ice Tropez Original NEW	165

DRAUGHTS

SUBJECT TO AVAILABILITY

Our Wolf Lager is expertly crafted by the Cape Brewing Company, specifically for Lupa.

CBC Wolf Lager
300ml | 500ml 31 | 52

CBC Amber Weiss
300ml | 500ml 42 | 65

Castle Lite
300ml | 500ml 35 | 55

Stella Artois
300ml | 500ml 39 | 59

Spirits

WHISKY & BOURBON

Bell's	34
Jack Daniel's Old No. 7	38
Jameson	45
Gentleman Jack	45
Johnnie Walker Black	50
Monkey Shoulder	50
Woodford Reserve	55
Johnnie Walker Blue	300

SINGLE MALT WHISKY

Benriach 12YR	60
Glenfiddich 12YR	65
The Glenlivet 12YR	68
Glenmorangie Original 12YR	70
The Glenlivet 15YR	110

BRANDY

Klipdrift	28
Richelieu	30
Klipdrift Premium	32
KWV 5YR	32

LIQUEURS

Limoncello	35
Jägermeister	38
Disaronno Amaretto	38
Disaronno Velvet	38
Cointreau	48

COGNAC

Bisquit Dubouché	59
Hennessy VS	59
Hennessy VSOP	89
Hennessy XO	279

GRAPPA

Brotto Veneta	34
Wilderer Moscato	80

RUM

Captain Morgan Dark Rum	29
Captain Morgan Spiced Gold	29
Bacardi Carta Blanca	34

VODKA

Smirnoff 1818	26
Absolut	34
Belvedere	56
Grey Goose	60

TEQUILA

El Jimador Blanco	38
El Jimador Reposado	38
Volcan Reposado	92
Don Julio Reposado	110

LUPA GIN TROLLEY

The ultimate gin connoisseur experience, our Lupa gin trolley is stocked with a selection of top-quality gins & mixers with fresh garnishes to match. Served at your table-side. Please ask your server for assistance.

#NO aware!org www.aware.org.za
NO ALCOHOL MAY BE SOLD TO PERSONS UNDER THE AGE OF 18

Alcohol not for sale to persons under the age of 18. Drink & enjoy responsibly. Terms and conditions apply. While stocks last. All prices include VAT. Ingredients may vary subject to availability and seasonality. Menu descriptions do not contain a full list of ingredients. Some products may contain traces of nuts. All nutritional information is available on www.lupa.co.za. If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients and shared equipment in our kitchen, as well as some products that have been produced by suppliers. Due to this, we cannot guarantee that our food is completely free of allergens or traces of allergens. Portion weights are raw weights. Any change or addition to our original recipes will result in kilojoule count variations. OCTOBER 2026