Ōra

Welcome to Óra, a haven for those seeking unforgettable, intentional experiences. With a menu crafted from seasonal ingredients, complemented by in-house artisanal produce, we invite you to slow down and immerse yourself in our curated space.

DRINKS

COFFEE

Espresso	R36
Americano	R36
Cortado	R38
Flatwhite	R40
Cappuccino	R40
Latte	R42

TEA

Black	R40
Rooibos	R40
Mint & lemon	R42
Green	R44
Hibiscus	R44
Orange spice	R44

ALTERNATIVES

Matcha latte	R75
Mesquite	R58
Hot chocolate	R56
Chai latte	R48
Spanish latte	R50
Red Cappuccino	R48

Substitute milk:
Almond | Oat | Macadamia R10

SPECIALITIES

Dark choc cherry cold foam R75
Milk, with espresso, cacao cream & cherry dust

Caramel salted maple cold foam R70
Milk, with espresso & caramel maple salted cream

Blue vanilla cloud cold foam R80
Coconut water with blue matcha & coconut vanilla cream

Iced white or black shaken R48

Iced matcha latte R78

Iced chai latte R62

Iced mocha R65

JUICES

Fresh orange juice R60

Halo R68
Apple | cucumber | orange | fennel | mint | lime

Glow R65
Spinach | cucumber | celery | apple | lemon

Blush R68
Beetroot | carrot | pear | lemon | grapefruit | ginger

Add ginger R18

SMOOTHIES

Choc delight R75
Banana | cacao | dates | nut butter
coconut cream | cinnamon
Add protein R25

Fruit medley R80
Cherries | banana | mixed berries
orange | coconut water | mint

Green burst R75
Avo | pineapple | mango | banana
baby spinach | chia seeds | lemon

HOUSE-MADE

Seasonal ice tea R60
Brewed with loose leaf herbal tea

Arnold palmer R60
Black ice tea | house-made lemonade

Blueberry sparkle
Muddled blueberries | apple juice R65
mint | lemon | sparkling water

Cherry sparkle R65
Muddled cherries | pear juice | lime
thyme | sparkling water

COCKTAILS (from 10am)

Mimosa R75
Orange juice | prosecco

Turkish coffee martini R125
Tito's vodka | kalhua | turkish coffee | baileys

Bloody mary R105
Tito's vodka | tomato cocktail | spices | lemon

Bellini R95
Peach Puree | prosecco

Other

Water 440ml | 750ml	R32 | R52
Soft drinks	R32
Mixers	R28
Kombucha	R45

BREAKFAST

Bread and butter R42
A choice of bread | homemade jams & preserves
whipped flavoured butter | sourdough | ciabatta
house white
gluten free +R20

(Replace bread for banana loaf) +R10
(Replace bread for croissant) +R15

Hot oats R75
Oats | vanilla butter | maple syrup | cinnamon
Add banana R12
Add berry compote R20

Breakfast bun R110
Toasted milk bun | scrambled egg | bacon
provolone | truffle aioli | house relish

Ora breakfast R150
Two eggs | potato rosti | roasted mushrooms
provençal tomatoes | bacon or beef sausage
bread

Eggs your way... R60
Poached | scrambled | fried | omelette
(your bread of choice)

Eggs benedict's
Housemade english muffin | hollandaise | chives
(smoked salmon R165 | braised ham hock R145
wilted spinach R120 Ⓥ)

Sardines on toast R115
Crushed sardine salad | house-preserved
sardines | tomato salsa | paprika aioli

Mushroom on toast Ⓥ R125
Sourdough | mushroom duxelles | exotic
mushrooms | mushroom sauce | fresh herbs

Avocado on toast Ⓥ R125
Sourdough | poached egg | avocado hollandaise
fresh avocado salsa | black pepper

Turkish egg (V) R130
In-house flatbread | garlic yogurt | poached eggs
chilli crisp oil | herb salad | pickled onions

House smoked salmon flatbread R170
Smoked salmon | In house flatbread | preserved lemon
creme fraiche poached eggs | herb salad | fried capers

Crab omelette R165
Crustacean veloute | crab meat | herb salad

Grilled fruit salad (V) R90
Ricotta | grilled fruit | fresh berries | compressed fruit
pomegranate | mint

House granola (V) R105
Rolled oats | coconut | currant compote | whipped
yoghurt | mint oil

French toast R110
Custard toasted brioche | vanilla bean mascàrpone
coffee caramel | hazelnut

Waffle (V) R125
Croissant | chantilly cream | seasonal fruits
caramelised coconut sugar dust

BREAKFAST EXTRAS:

Beef sausage R45 | Crispy bacon R48
Provençal tomatoes R25 | Roasted mushrooms R40
Potato rosti R39 | Avocado R40 | Smoked salmon R80
Kippers R58