

AMURA

BY ÁNGEL LEÓN



Amura takes its name from a nautical term that signifies forward momentum, direction, and purpose.

In Spanish sailing, “amura” refers to the bow of a boat, the part that first cuts through the waves. This is a fitting metaphor for our approach to dining.

Amura is a heartfelt tribute to Spain’s fishing heritage, blending the rich culinary traditions of the Iberian Peninsula with subtle South African influences. Inspired by the seafood taverns of southern Spain, Amura celebrates Andalusia’s original tapas culture. Guided by Michelin-starred Chef Ángel León.

Enjoy a genuine culinary experience that honours the spirit of Spain while embracing the flavours of South Africa.

*Simple hands and honest ingredients - AMURA cooks with the tide,
letting Cape Town's ocean shape every flavour.*

Ángel León

SMALL WAVES

Cold Starters, a taste of the shoreline

AMURA GILDA ^F

Olive, anchovy, sun-dried tomato, smoked local fish, and pickled pepper
70 a piece

NATURAL OYSTERS ^{SF}

45 a piece

OYSTERS ^{SF}

Kelp mignonette, spring onion whey, green gazpacho
65 a piece

SCALLOP ^{SF, M, C}

Garum cured, samphire, citrus
190

ABALONE ^{F, SF, M}

Green olive emulsion
180

YELLOWFIN TUNA “STEAK TARTARE” ^{F, E, GF}

Cured egg yolk, dried tuna powder
220

YELLOWTAIL SASHIMI ^F

Green herb escabeche, pickled cucumbers
170

PICKLED MUSSELS ^{SF, M, SS, GL}

House-made seaweed crisps
180

Ask your waiter for chef specials of the day, seasonal vegetables or sides.

BENEATH THE SURFACE
Warm Plates, the ocean in motion

SQUID INK CROQUETTES M, F, GL, E, SD

Aioli, picked chilli
65 per piece

PRAWN TOAST SF, GL, D, E, SS, S

Green curry, fermented chilli mayonnaise
65 per piece

SMOKED CAPE SALMON F, D, GL

Potato latke, buttermilk sauce
145

LANGOUSTINES M, SD, SF

Clam “marinera” sauce
375

COASTAL GREENS

Vegetables shaped by the coastal wind

BROCCOLI SKEWER SF, M, F, E, C, G

Charcoal-grilled with fermented squid sauce
120 per piece

RAINBOW BABY CARROTS V, D, N

“Marine honey” and Dukkah spice mix
120

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TIDES & CURRENTS
Main Courses, deeper waters

KINGKLIP F, SF, M

Steamed, algae pil-pil

220

HAKE TAIL D, F

Seaweed meunière

265

PLANKTON RISOTTO M, E, F, SD, G

Squid, garlic aioli

495

TUNA SCHNITZEL F, GL, SD, D, MU

Pomme purée, fish jus, sherry onions, mustard coleslaw

Sharing

550

WHOLE FRIED CATCH OF THE DAY GL, F, D, S

Herb yogurt, pickled kelp, peri-peri and lettuce

Sharing

550

Ask your waiter for chef specials of the day, seasonal vegetables or sides.

FINAL DRIFT

Desserts, the ocean's calm

FLAN D, E

Spirulina chantilly

180

SHERRY COMPRESSED MELON SD

Lime granita

100

PINEAPPLE CRÈME BRÛLÉE D, E

Coconut sorbet

100

FOOD AND BEVERAGE ALLERGY INFORMATION

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard,
M - Molluscs, S - Soya, SD - Sulphur Dioxide, G - Garlic, N - Nuts, D - Dairy, SF - Shellfish / Crustacean,
VG - Vegan, V - Vegetarian, GF - Gluten Free, P - Pork