

# 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*

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### AMURA GILDA <sup>F</sup>

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

### NATURAL OYSTERS <sup>SF</sup>

45 a piece

### OYSTERS <sup>SF</sup>

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

### SCALLOP <sup>SF, M, C</sup>

Garum cured, samphire, citrus  
190

### ABALONE <sup>F, SF, M</sup>

Green olive emulsion  
180

### YELLOWFIN TUNA "STEAK TARTARE" <sup>F, E, GF</sup>

Cured egg yolk, dried tuna powder  
220

### YELLOWTAIL SASHIMI <sup>F</sup>

Green herb escabeche, pickled cucumbers  
170

### PICKLED MUSSELS <sup>SF, M, SS, GL</sup>

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*

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### KINGKLIP <sup>F, SF, M</sup>

Steamed, algae pil-pil

220

### HAKE TAIL <sup>D, F</sup>

Seaweed meunière

265

### PLANKTON RISOTTO <sup>M, E, F, SD, G</sup>

Squid, garlic aioli

495

### TUNA SCHNITZEL <sup>F, GL, SD, D, MU</sup>

Pomme purée, fish jus, sherry onions, mustard coleslaw

Sharing

550

### WHOLE FRIED CATCH OF THE DAY <sup>GL, F, D, S</sup>

Herb yogurt, pickled kelp, peri-peri and lettuce

Sharing

550

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## FINAL DRIFT

*Desserts, the ocean's calm*

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### FLAN <sup>D, E</sup>

Spirulina chantilly

180

### SHERRY COMPRESSED MELON <sup>SD</sup>

Lime granita

100

### PINEAPPLE CRÈME BRÛLÉE <sup>D, E</sup>

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.*

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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