

MENU





WELCOME HOME!

Welcome to Café Manhattan, a historic and vibrant hub in the heart of De Waterkant, Cape Town. Founded in August 1994, we are proud to be the oldest gay bar in Africa, offering a safe and welcoming space for the LGBTQ+ community for over three decades. Our rich history and diverse community make Café Manhattan a beacon of pride, acceptance, and celebration.

Whether you're a local or a visitor, you'll find a warm and inclusive atmosphere that embraces individuality and promotes unity. Enjoy our vibey interior, lively music, and friendly staff, perfect for a night out with friends or meeting new acquaintances.

Join us for dinner, drinks, and decisions - Café Manhattan is the place to be! It's more than just a bar; it's a community, a legacy, and a celebration of love and diversity. We look forward to seeing you and sharing in the joy and spirit that makes Café Manhattan a truly special place.

Thank you so much,
From the entire Mannies Team!

P.S. Remember to join Cafe Manhattan Coffee Club, R500 monthly for up to 5 coffees a day!

Insta: @cafemanhattans

Wifi: ManniesVibe | @cafemanhattans

Web: www.cafemanhattan.co.za



SPECIALS

MONDAY - BURGERS

SINGLE OR DOUBLE

2-4-1 HOUSE CHEESE

A Classic Beef Patty Topped with Melted Cheddar, House Mayo, Caramelized Onions.
One of our Best Sellers

155 | 195

2-4-1 SOUTHERN FRIED CHICKEN

Crispy Southern Fried Chicken Breast, Served with Jalapenos, Sweet Chilli Sauce, Sour Cream or Spicy Coleslaw

170 | 210

2-4-1 FALAFEL (V)

Falafel Burger Patty Served with House Mayo, Hummus & Tzatziki

130 | 170



THURSDAY - SHOTS

JAGERMEISTER

20

JAGERMEISTER ORANGE

20

TEQUILA

20

DAILY - 4-6PM HAPPY HOUR

2X DOUBLE BRANDY / VODKA / GIN & MIX

95

2-4-1 KEN FORRESTER BLANC / MERLOT

75

2-4-1 CASTLE LITE / BLACK LABEL DUMPY

45

2-4-1 LONG ISLAND

107

2-4-1 OLMECA

36





BREAKFAST

UNTIL 2PM

LOW CARB

3 Eggs, Paired with Rashers of Bacon. Drive into Creamy Avocado, Complimented by Sauteed Mushrooms

99

GRANOLA (V)

Crunchy Granola, Paired with Velvety Double-Cream Yoghurt, Complimented by Juicy Fruits, a Sprinkle of Seeds & Honey

69

BREAKFAST SALAD

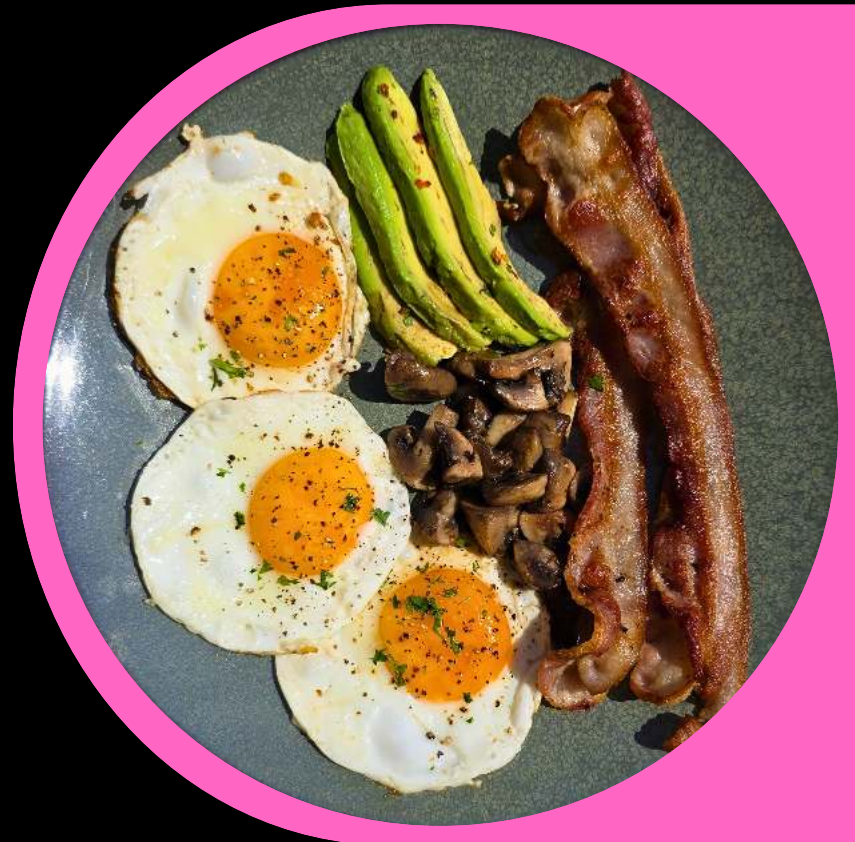
Vibrant Rich Greens with Cherry Tomatoes, Cucumber & Bacon Bits

39

SMASH HIT

2 Slices of Golden Toast with smashed Avocado

39



POWER BALL (V+)

Roasted Butternut Squash & Chickpeas, Blistered Cherry Tomatoes & Caramelized Onions with Sauteed Mushrooms Topped with Lush Tahini Dressing & a Sprinkle of seeds

69

FULL SOUTH AFRICAN

Golden Toast with 2 Eggs, 2 Crispy Bacon Rashers, Juicy Wors, Mushrooms, Grilled Tomato & Crispy Chips

99

SUNRISE SEDUCTION

Golden Toast with 2 Eggs, Bacon Rashers & Grilled Tomato

69

PETITE PLATE

A Toast ,1 Egg, 1 Bacon Rasher & a Grilled Tomato

39

SOMETHING DIFFERENT

BANANA BREAD FRENCH TOAST

Golden Toasted Banana Bread, Drizzled with Warm Syrup Served with a Pat of Melting Butter

69

SMOKE PUFF

A Croissant with a Mix of Fluffy Scrambled Eggs& a Smokey Trout

69

MUFFIN (V)

Muffin Served with Butter, Cheese & Jam

39





TOASTED SANDWICHES

UNTIL 2PM

F.A.B!

Toasted Sourdough with Layers of Creamy Avocado, Tangy Feta Crumbles and Crispy Bacon drizzled with Bold Herb Pesto

69

PASTRAMI

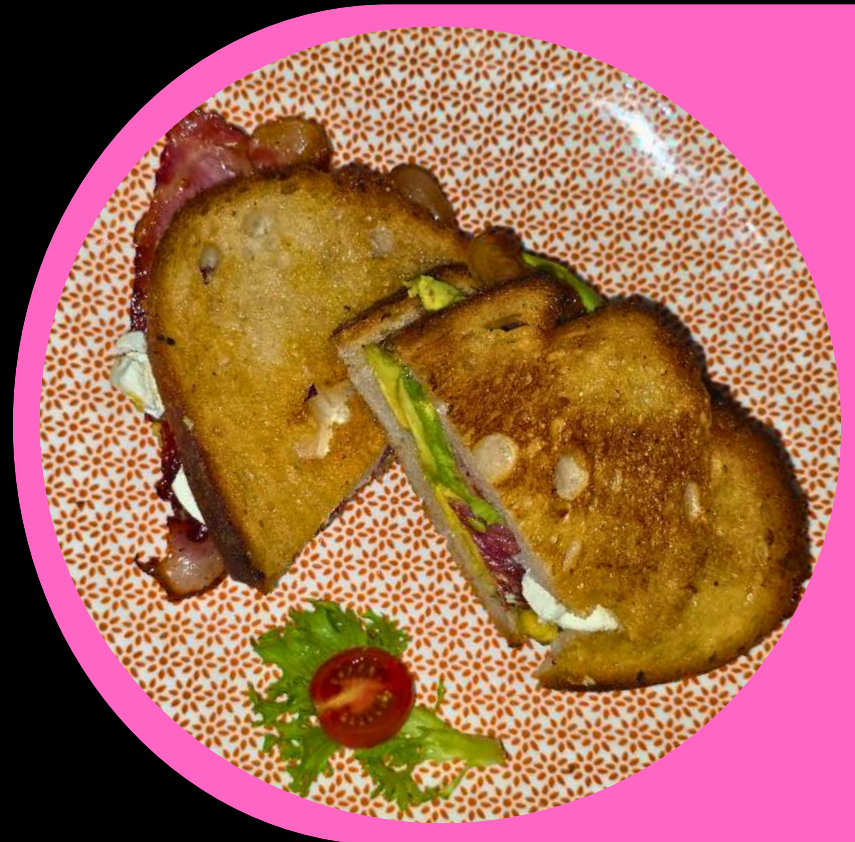
Home Baked Sourdough with Layered Pastrami with Mozzarella, Herb Pesto and Zesty Dijon Mustard

69

CHEESY FABULOUSNESS (V)

Toasted Artisanal Bread with Rich Cheddar and Tangy Feta Drizzled with Herb-infused Oil

39



CHEESE & TOMATO AFFAIR (V)

Crusty Golden-Brown Bread with Melted Cheese and Fresh Tomatoes, with a Smear of Pesto and a Splash of Balsamic Glaze

49

BLT RENDEZVOUS

Golden Toast with Thick strips of Crispy Bacon Paired with Crisp Lettuce, Juicy Tomatoes with a Silky Spread of Zesty Mayo

69

PUPPY PLAY CHICKEN MAYO SUDUCTION

Crunchy, Golden Toast Filled with Chicken, Slathered in a Velvety Mayo with Crispy Bacon and Fresh Crisp Lettuce & Juicy, Ripe Tomatoes

69

FETISH FUNGI FEAST (V)

Golden Toast with Mozzarella & Brie, Savory Mushrooms & Caramelized Onions

69

CHICKPEA SMASH (V)

Crunchy Toast with Tender, Smashed Chickpeas, Pickled Red Onions & Cucumber, Crisp Lettuce & Juicy Tomato with Herb Pesto

69





STARTERS

FISH GOUJONS

Crispy Golden Hake Fillets, Beer Battered & Served with Zesty Tartar Sauce & a Lemon Wedge

90

BOBOTIE SPRING ROLLS

A Traditional Favorite, with a South African Twist: 320g Curried Mince & Chutney Wrapped in a Crispy Shell, Served with Homemade Salsa

120

ALFRED'S JALAPENO POPPERS (V)

Spicy Jalapenos, Stuffed with Cream Cheese, Crumbed & Fried for a Fiery Bite, Served with House Mayo

100

SALT & PEPPER SQUID

Lightly Salted Squid with a Crispy Finish, Served with Zesty Dipping Sauce & Rocket

160



SOUTHERN FRIED CHICKEN STRIPS

Tender Chicken, Buttermilk Soaked, Texan Coated & Double Fried. Our Best Seller!

85

CRUMBED MUSHROOMS

Golden Brown Mushrooms Coated in Crispy Seasoned Panko Crumbs, Fried to Perfection

70

NACHOS (V) | CHICKEN / BACON

Corn Chips Loaded with Double Melted Cheese, Guacamole, Tomato Salsa & Sour Cream

115 | 160

LOADED FRIES | BACON / CHICKEN

Crispy Potato Fries Topped with Double Melted Cheese, Guacamole, Tomato Salsa & Sour Cream

90 | 120

LOBSTER ROLL

3 Southern Fried Lobster tails with Garlic Butter Sauce & Mayo with 1 Side

150

TRADITIONAL BRAAIBROODJIES

Crispy South African Toasted Sandwiches with Melted Cheese, Tomato & Onion

70

CHICKEN WINGS

Juicy Chicken Wings Tossed in your Choice of Sauce (Buffalo / Southern Fried / BBQ Basted) Served with Ranch Dressing

95

VEGETARIAN PLATTER

Grilled Peppers, Chilli Poppers, Grilled Red Onions, Grilled Black Mushrooms, Veggie Nachos, Hummus, Fries & Onion Rings

225

MEAT PLATTER

Wing, Chicken Nachos, Chilli Poppers, Salt & Pepper Squid, Served with Fries & Onion Rings

275





MAINS

INCLUDES 1 SIDE & A SAUCE

HAKE

Beer Battered Fish with Coleslaw & Tartar Sauce

150

CHICKEN SCHNITZEL

Buttermilk Soaked, Texan Coated & Double Fried, served with Onion Rings & Slaw

170

FILLET

250G Beef Fillet, Portabello Mushrooms, Rocket & a Side & a Sauce

295



RIBEYE

250G Grass Fed Ribeye Steak Grilled to Your Liking with a Side & a Sauce

295

PORK RIBS

500G of 8 Hour Slow Cooked Ribs, Grilled & Basted to Perfection

220

LAMB CHOPS

3 Lamb Chops Infused with a Hint of Mint

245

SIRLOIN

300G of Marinated Sirloin

195

SAUCE | INCLUDED WITH ALL MEAT

Cape Brandy & Peppercorn Cream | Mushroom | Cheese

40

SIDES | INCLUDED WITH ALL MEAT

Fries | Curly Fries | Sweet Potato Fries | Side Salad
Roast Vegetables

40





BURGERS

SINGLE OR DOUBLE

SOUTHERN FRIED CHICKEN

Crispy Southern Fried Chicken Breast, Served with Jalapenos, Sweet Chilli Sauce, Sour Cream or Spicy Coleslaw

170 | 210

FLAME GRILLED BBQ CHICKEN

Juicy Flame Grilled Chicken Breast, Glazed with BBQ Sauce, Served with House Mayo, Bacon & Avocado

160 | 200



HOUSE CHEESE

A Classic Beef Patty Topped with Melted Cheddar, House Mayo, Caramelized Onions. One of our Best Sellers

155 | 195

BBQ BEEF

Flame-grilled Beef Patty Smothered in BBQ Sauce, Topped with House Mayo, Bacon & Mozzarella

165 | 205

THE BLUE

Served with House Mayo, Blue Cheese & Red Onion Jam

170 | 210



THE BRIE

Served with House Mayo, Melted Brie & Red Onion Jam

170 | 210

F.A.B BURGER

Topped with Danish Feta, Bacon & Avocado

180 | 220

FALAFEL (V)

Falafel Burger Patty Served with House Mayo, Hummus & Tzatziki

130 | 170





SALADS & SIDES

SALADS

GREEK110

A Refreshing Mix of Crisp Lettuce, Juicy Tomatoes, Cucumber, Red Onion, Olives & Creamy Feta, Drizzled with House Dressing

VEGAN BUDDAH BOWL150

A Wholesome Bowl of Vibrant Vegetables, Toasted Seeds, Tahini & Maple Style Syrup Dressing



CEASAR (V) | CHICKEN & BACON140 | 165

Cos Lettuce, Boiled Egg, Anchovies, Crunchy Croutons, Caesar Dressing & Parmesan

GRILLED VEGETABLES155

Smokey Grilled Seasonal Vegetables on a Bed of Greens with Balsamic Reduction

CALAMARI FETA185

Tender Calamari Paired with Fresh Greens, Cherry Tomatoes, Feta, drizzled with House Dressing

SIDES

SIDE SALAD40

HAND-CUT CHIPS40

CURLY FRIES40

SWEET POTATO FRIES40

VEGETABLES40





PASTAS & DESSERTS

PASTAS

**YOUR CHOICE OF:
SPAGHETTI, LINGUINE OR PENNE**

ARRABBIATA (V)

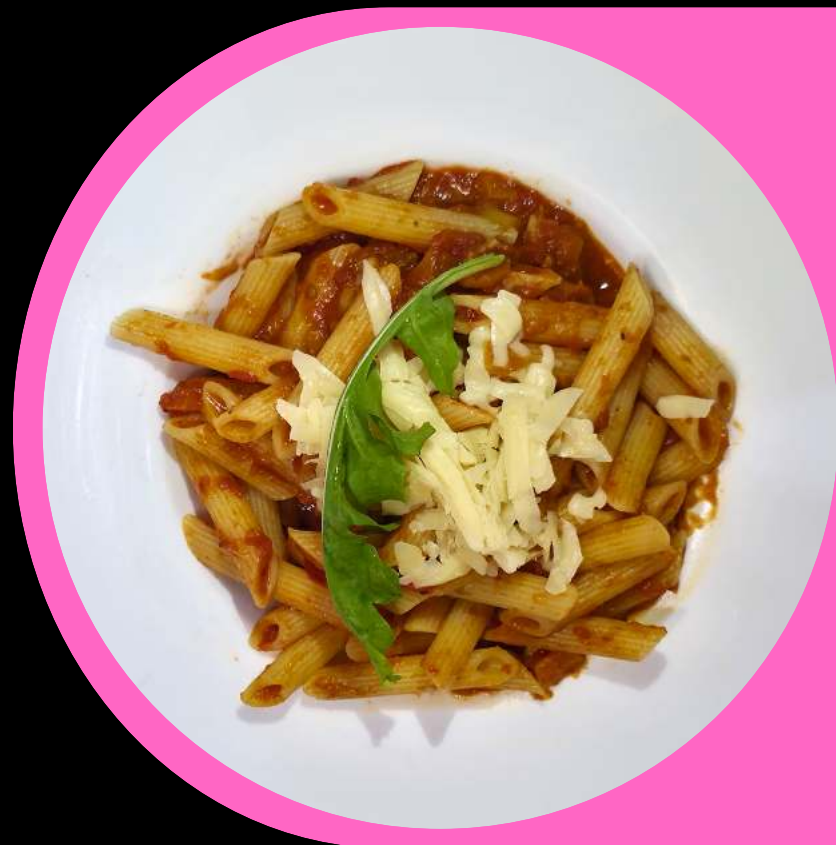
Spicy Tomato, Garlic & Basil Sauce, Shaved Parmesan & Extra Virgin Oil

125

BOLOGNESE

Slow Cooked Ragu Bolognese, Shaved Parmesan & Extra Virgin Oil

140



SPICY CHICKEN LINGUINE

Chicken, Bay Leaves & Chilli Tossed with 50/50 Cream & Napolitana Topped with Shaved Parmesan & Rocket

195

CHICKEN & MUSHROOM

Creamy Sautéed Mushrooms, Tequila Flamed Peppers, Pan Fried Chicken Strips & Shaved Parmesan

175

DESSERTS

DISASSEMBLED LEMON MERINGUE

49

MALVA PUDDING WITH CUSTARD

49

MILKSHAKES:

Chocolate, Strawberry, Bubblegum, Vanilla

49





COCKTAILS

RUM



TROPICAL COCONUT - 107

Caribbean White Rum, Blue Caracao, Orange / Pineapple Juice Shaken for That Island Feel



STRAWBERRY DAIQUIRI - 107

Caribbean Rum, Fresh Lime Juice & Strawberries



CAIPIRINHA - 97

Fresh Lime, Pure Cane Sugar and Cachaca 51, Muddled and Capped with Crushed Ice



FLAMING LAMBO - 197

3!!! Shots of Stroh, Blue Caracao, Amarula & Kahlua. 1 Person Recommended This will KLAP!

RUM



PIÑA COLADA - 97

Malibu Rum, Pineapple Juice & Cream of Coconut



MANNIE'S MAI TAI - 110

Spiced Rum & Extra Dark Rums Shaken Cold with Fresh Lime, Amaretto / Pineapple



MOJITO - 89

Our Cheeky Twist on the Classic, Made with White Rum, Muddled with Fresh Lime & Mint, Charged with Soda



MANHATTAN MOJITO - 89

Our Cheeky twist on the Classic, Made with White Rum, Muddled with Fresh Lime & Mint , Charged with Strawberry Juice

VODKA



ABSOLUT MARTINI- 97

Absolut Vodka, Gin & Dry Vermouth



EXPRESSO MARTINI - 97

Freshly Drawn Espresso, Vodka & Coffee Liqueur



BLOODY MARY - 110

Vodka, Lemon and Lime Juice, Tomato Juice, Salt, Pepper, Worcestershire Sauce & Dashes of Tobasco



COSMOPOLITAN - 75

Vodka, Fresh Lemon and Lime Juice, Triple Sec Shaken Together with some Cranberry Juice



COCKTAILS

TEQUILA



FROZEN PURPLE REIGN - 117

Frozen Cocktail with Absolute Raspberry, Olmeca Blanco, Lemon & Lime, Blue Caracao & Grenadine



PURPLE REIGN - 117

Blended or Shaken Cocktail with Absolute Raspberry, Olmeca Blanco, Lemon & Lime, Blue Caracao & Grenadine



CORONA-RITA - 147

Try our Hybrid Cocktail that Combines the Tangy Zest of a Traditional Margarita with a Crisp Bubbly Finish of a Corona Beer

TEQUILA



GOLD MARGARITA - 89

Olmeca Reposado, Lemon & Lime, Lime Cordial with Triple Sec



PINEAPPLE MARGARITA - 107

Olmeca Black with Triple Sec & Pineapple Juice



PALOMA - 97

Olmeca Blanco Tequila, Grape Fruit Juice, Lime Juice & Simple Syrup Topped with Soda Water

LONG ISLAND



LONG ISLAND COKE - 107

5 white spirits, Coke



LONG ISLAND CRANBERRY - 107

5 white spirits, Cranberry Juice



LONG ISLAND ICE COKE/ CRANBERRY JUG - 295



COCKTAILS

GIN



NEGRONI - 89

Traditionally made by Stirring Gin,
Martini Rosso & Campari
Together with an Orange Peel



CUCUMBER SMASH - 107

Gordans Gin, Appletiser, Simple
Syrup Mint & Cucumber



GIN MARTINI - 97

Bombay Gin and Dry
Vermouth Garnished with a
Lemon Peel/ Olives

WHISKEY



WHISKEY SOURS - 97

Jim Beam Simple Syrup,
Lemon & Juice; Egg White &
4 Dashes of Angostura Bitters



OLD FASHIONED - 110

Jim Beam Bourbon Whiskey,
Syrup & Angosturan Bitters



MANNIE'S COCK...TAIL - 65

Vodka, Rum, Cane, Vodka, Granadine
& Juice

SLUSHIE

CHAMPAGNE



APEROL SPRITZ - 117

Aperol, Sparkling Wine &
Soda



PORNSTAR MARTINI - 117

Passion Fruit Juice, Fresh Lime,
Vanilla Vodka with a Side of Bubbly



CHAMPAGNE MARGARITA - 117

Olmecca Blanco, Triple Sec, Cherry
Liqueur & Sparkling Wine



SHOOTERS



LIQUID COCAINE - 60

A Fiery Shooter, Blending Vodka & Blue Caracao for an Intense Flavour Hit



SUITCASE - 40

Pack Light with this Suitcase of Jack Daniels & Passion Fruit Cordial for a Sweet & Tangy Burst of Flavour



CHOCOLATE CAKE - 30

A Deceptively Nutty Blend of Vodka, Hazelnut liqueur & Spicy Dash of Stroh for a Flavour Reminiscent of Chocolate Cake



SPRINGBOK - 30

A Sweet & Creamy Mix of Amarula & Peppermint Liqueur, Resembling South African Antelope's Colours



BANANA IN PAJAMAS - 30

A Fun Layered Shot with Banana Liqueur & Amarula for a Vibrant, Fruity Twist



BLOW JOB - 30

A Moist Combination of Sexy Kahlua, Creamy Amarula & a Whipping of Cream. The Perfect Way to Enjoy it, is Using Only Your Mouth



JÄGER BOMB! - 60

A High-Energy Shot Made with Jägermeister & a Splash of Red Bull Energy



HAND GRENADE - 95

A Potent Mix of Tequila & Jägermeister Dropped into an Energy Drink for a Powerful Explosion



WINE

CHENIN

Ken Forrester Petit	75 225
Secateurs	89 325
Rooderkrantz 1983 old vine	102 370
Babylonstoren	395

SAUVIGNON BLANC

Ken Forrester Petit	75 225
Diemersdal	86 280
De Grendel	96 350
Skilpadvlei	100 365



CHARDONNAY

Ken Forrester Petit	65 225
Diemersdal	75 275
De Wetshof Limestone Hill	89 325

WHITE BLENDS

Buitenverwachting Buiten Blanc	65 230
Haute Cabrière Chard Pinot Noir	97 345

BUBBLES

Graham Beck Brut	600
Pongracz Brut	577
Pongracz Rose	557
Robertson Mcc Brut	77 280
Robertson Winery Brut Rose	77 280
JC Le Roux Sauvignon Blanc	77 280





WINE

MERLOT

Ken Forrester Petit
Diemersdal
Skilpadvlei

65 | 225
75 | 280
98 | 365



ROSÉ

Ken Forrester Petit
De Grendel
Secateurs
Morgenster Sangiovese

65 | 225
70 | 260
89 | 325
111 | 400



SHIRAZ

Vondeling Baldrick
Boschendal 1685

88 | 298
367

PINOTAGE

Ken Forrester Petit
Van Loveren African Java

79 | 300
80 | 277

RED BLENDS

Nederburg Baronne
Skilpadvlei

75 | 265
75 | 267





SPIRITS

VODKA & CANE

Absolut Vodka	36
Absolut Raspberry	36
Grey Goose	75
Belvereder	20



TEQUILA

Olmecca Blanco	36
Olmecca Reposado	36
El Jimador Blanco	40
El Jimador Reposado	40
Don Julio	120
Clase Azul	369

GIN

Beefeater	34
Beefeater Blood Orange	34
Beefeater Pink	34
Tanqueray	35
Bombay Sapphire	40
Malfy Limone	48
Malfy Originale	48
Inverroche Amber	50
Inverroche Classic	50
Inverroche Verdant	50
Hendricks	50





SPIRITS

LIQUEURS

Triple Sec	20
Pimms	25
Peppermint Liqueur	20
Strawberry Liqueur	20
Banana Liqueur	20
Malibu	26
Kahlua	30
Amarula	25



LIQUEURS

Blue Caracao	20
Campari	34
Disaronno Amaretto	35
Drambuie	30
Southern Comfort	22
Lavoka Caramel	30
Frangelico	34

BRANDY

Klipdrift Premium	25
Richelieu	25

RUM

Captain Morgan Black Jamaica	25
Captain Morgan Spiced Gold	25
Red Heart Dark	25
Stroh Rum	55





SPIRITS

WHISKEY

Jameson	44
Jameson Triple Triple	50
Bains	32
Ballantines	25
Bells	25
Chivas 12	38
Chivas 15	50
Chivas 18	145
Glenfiddich 12	70
J&B	25



WHISKEY

Jack Daniels	34
Johnnie Walker Red	25
Johnnie Walker Black	42
Johnnie Walker Blue	260
Jim Beam	30
Makers Mark	50
Glenlivet 12	65
Glenlivet 15	107
Glenlivet 18	160



SPECIALITY

Martell VS	50
Remy Martin VSOP	135
Martini Bianco	20
Martini Extra Dry	20
Martini Rosse	20





HOT & COLD DRINKS

COFFEE

Espresso	25 35
Americano	39
Macchiato	39
Cappuccino	39
Flat White	39
Latte	39
Mocha	39

TEA

Red Cappuccino	39
Rooibos	29
Earl Grey	29
Ceylon	29



SPECIALITY

Hot Chocolate	39
Chai Latte	39
Matcha Latte	39

COLD

FRAPPE	39
Chocolate, Coffee, Matcha or Chai	
FRUIT JUICE	20
Orange, Cranberry or Pineapple	
KOMBUCHA	49
Rooibos, Ginger Lemon or Rose	

SMOOTHIES

PURPLE (V)	69
Mixed Berries, Beetroot, Honey, Yoghurt	
GREEN (V+)	69
Green Apple, Spinach, Cucumber, Agave	
YELLOW (V+) (H)	69
Pineapple, Mango, Agave, Chilli	





SODAS

Appletizer	49
Grapetizer	49
Coke 300ml	30
Coke Zero 300ml	30
Fanta Orange 300ml	30
Sprite 300ml	30
Sprite Zero 300ml	30
Red Bull	49
Red Bull Sugar Free	49
Red Bull Watermelon	49



Dry Lemon 200ml	25
Ginger Ale 200ml	25
Lemonade 200ml	25
Soda Water 200ml	25
Pink Tonic 200ml	25
Tonic 200ml	25
Tonic Lite 200ml	25
Glass Coke 200ml	20
Glass Ginger Ale 200ml	20
Glass Lemonade 200ml	20
Glass Soda 200ml	20

Sparkling Water 500ml	28
Still Water 500ml	28
Orange Juice	20
Cranberry Juice	20
Strawberry Juice	20
Kola Tonic Cordial	6
Lime Cordial	6
Passion Fruit Cordial	6





DATE NIGHT TUESDAY

Order a 3 course meal & get a complimentary bottle of wine (valued at R250)

2 Course – R395 per Couple

3 Course – R595 per Couple

STARTERS:

BEEF CARPACCIO

Delicately Sliced Beef, Dressed to Impress with Wild Rocket & Parmesan Shavings — Simple, Bold, & a Little Bit Fancy

SMOKED SALMON ROULADE

Silky Smoked Salmon Rolled Up with Flair, Served with Crunchy Homemade Melba Toast & a Dreamy Avo Mousse

VEGETARIAN POKE BOWL

A Colourful Bowl of Goodness — Marinated Red Onion, Roasted Broccoli, Mini Spiced Falafel, & Cool, Creamy Tzatziki



MAINS:

BEEF SIRLOIN

Juicy, Perfectly Cooked Sirloin Served with Crispy Hasselback Potatoes, Sautéed Tenderstem Broccoli, & a Silky Hollandaise — Because You Deserve a Little Indulgence

CHICKEN GORDON BLEU

Golden, Crispy Chicken Breast Stuffed with Bacon & Melted Cheese, Served with Herbed Potato Purée, Glazed Carrots, & a Creamy Mustard Sauce That Brings it All Together

THAI VEGETABLE LINGUINE

A Fragrant, Feel-Good Favourite — Linguine Tossed in a Thai Green Vegetable Curry, Packed with Bold Flavours & a Little Kick to Keep Things Interesting



DESSERTS:

MALVA PUDDING

A Proudly Local Classic — Warm, Sticky, & Irresistibly Sweet, Served with Silky Crème Anglaise for That perfect Melt-in-Your-Mouth Moment

CHOCOLATE BROWNIE

Rich, Fudgy, & a Little bit Indulgent, Drizzled with a Vibrant Berry Coulis to Keep Things Sweet & Sassy

MINI CHEESE BOARD

A Little Savoury, a Little Sweet — This Trio of Cheeses Comes with Melba Toast, Preserved Figs, Peppadews, & Fresh Strawberries for The Perfect Mix-and-Match Bite





CATERING

Catering to All Our Culinary needs, One Delicious Day at a Time.

Weekly Menu for Ready-Made Meals at Café Manhattan:

Monday: Beef Burgers & Chips

Tuesday: Butter Chicken with Rice & Sambal

Wednesday: Beef Lasagna

Thursday: Chicken & Mushroom Pie

R75 per Individual Portion or

R280 for Portions Serving 4 - Perfect for Any Household Size

Delicious, Comforting Meals Sorted for Your Week — Just Heat, Eat, and Enjoy!

We Have the Following Selection of Platters Available:

- Sandwiches
- Cheese Boards
- Fruit Platters
- Vegetarian Platters
- Chicken Wings
- Wraps
- Spring Rolls & Samosas
- Mini Quiches
- Sliders

Perfect for Any Occasion — Freshly Prepared & Made to Impress

Contact Us to Place Your Order or Find Out More!

Tailor-Made Menus for Every Occasion at Café Manhattan

Whether it's a Corporate Event, a Private Dining Experience, or a Foodie Demonstration

with Your Friends, We Craft Menus to Suit Your Taste & Style

Delicious, Personalized Culinary Experiences — Made Just for You

Contact Us to Design Your Perfect Menu!

Contact Café Manhattan

Phone: 021 002 8867

Email: hey@cafemanhattan.co.za

WhatsApp: 076 335 4986

Location: 74 Waterkant Street, De Waterkant

We're Here to Make Your Culinary Experience Effortless & Delicious!