

Bilboa joins Kove Collection's Camps Bay eateries



By [Ruth Cooper](#)

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The Kove Collection has a bevy of eateries under their name, most residing alongside the popular Camps Bay strip. Latest addition Bilboa joins its seaside siblings - Zen Zero, La Belle, The Marley, Paranga, Umi and the soon to launch Chinchilla - and is a worthy addition to the family.



New Asian inspired seafood eatery Firefish opens at V&A

Ruth Cooper 28 Sep 2017



The restaurant is situated on the first level of the strip and is open and light with spectacular views of Camps Bay beach; a perfect spot to down a few cocktails and seafood delicacies as you watch the sun dip into the ocean.



I recently did just so and enjoyed a variety of fresh Mediterranean inspired seafood paired with a signature Blackberry and Vanilla Sour cocktail.

Starter satisfaction

We started with a portion of au naturel and a portion of pomegranate and lemon dressed oysters. The au naturel was hands-down the winner, so fresh that no embellishment other than salt and lemon was needed.



We also sampled a plate of spiced whitebait served with a lemon and roast garlic aioli. This was my first time sampling whitebait and these crisply flavourful babies were a great introduction, so moreish and excellently complemented by the creamy and generous aioli.



Mains included the Red Drum Sea Bass with clams, olives, tomato, garlic and thyme, this was a light and fresh Mediterranean dish perfect for summertime dining. I added a side of creamy mash and paired it with a glass of chilled Kove Collection by Diemersdal chardonnay. Perfection, well almost my only complaint was that only one clam seemed to have made it onto my plate.



My partner chose the sirloin which was topped with pink peppercorn, parmesan and truffle. Beautifully tender this is a great meat option and can be paired with a variety of sides; mash, house chips, green salad, baby potatoes, spiced rice and roast carrots.



Sweet territories

After a little breather, we were ready to dive into sweet territories with our choice of the lemon tart and backed chocolate. Two desserts on different ends of the confectionary spectrum but each equally delicious.

The lemon tart served with roasted meringue, lemon curd and a yoghurt ice cream is a mouth-watering pop of fresh and tart flavours while the baked chocolate with salted hazelnuts, Kahlua jelly and coffee ice cream is rich and deeply flavoured dessert.

Make way for Bilboa, a serious contender in the flourishing Camps Bay foodie scene.



Restaurant Address:

Shop 120, First Floor, The Promenade,
Victoria Bay, Camps Bay

Contact: +27 (0) 21 286 5155 or

E-mail:

Opening Hours:

Monday - Sunday: 12h00 - 22h30

For more info go to www.bilboa.co.za

ABOUT RUTH COOPER

Ruth is the production manager at Bizcommunity. ruth@bizcommunity.com

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