

# BEVERAGES



Freshly Squeezed Juices	33	Coke	23
BOS Ice Tea		Coffee Vovochino	37
Lemon   Apple   Peach	25	Chocolate Vovochino	
Berry   Lime & Ginger		Salted Caramel Vovochino	
Energy (Pink Lemonade)	27	Frostees	
Frankies Soft Drinks		Mixed Berry   Passion Fruit	36
Ginger Beer   Cream Soda   Lemonade	28	Apple & Mint   Coco Pine	
Fitch & Leeds		Leaf Teas	26
Ginger Ale   Bitter Lemon   Lemonade	23	Gourmet full leaf teas that are masterfully blended to create an ensemble of flavour	
Club Soda   Tonic Water		Silken Tea Bag	23
Toni Glass Ice Tea		Gorgeous silken tea bags with artisanal infusions	
Berry   Lemongrass and Coconut & Ginger	27	Good Old Tea	17
Baobab   Coconut & Ginger		Five Roses	
Melon Goji   Kiwi and Cucumber & Mint		Red Espresso	20
Toni Glass Ice Tea Sugar Free Range	28	Red Cappuccino	26
Mulberry & Marula   Lemon Balm and Jujube		Spiced Chai	28
Litchi & Lime   Sweet Apple Gooseberry		Babychino	8
Mineral Water 500ml	22		
Mineral Water 1 Litre	37		
Tizers	27		



① SINGLE SHOT | DOUBLE SHOT ②

Espresso	19	23
Americano	22	24
Flat White	24	27
Latte	25	28
Mocha	25	28
Macchiato	20	22



White Hot Chocolate	28	Chocotelo - Slab in a Cup
Belgian Hot Chocolate	34	Original   Orange & Nutmeg
Chocolate on a Stick		25   27

# IF YOU CAN'T STAY TAKE ME AWAY

<b>Ciabatta</b>	27
Ciabatta (literally meaning slipper bread) is a versatile Italian white loaf with a firm texture, yet sweet and tangy taste. One of the most common uses for ciabatta dough is in the making of the well known panini bread, as well as for croutons - to add texture and flavour to your salads and soups	
<b>Sourdough</b>	27
Sourdough originated in Ancient Egyptian times around 1500 BC and is well known for its hard crust, yet characteristic tangy taste, making it an excellent accompaniment for dips (like a great olive tapenade). Another traditional idea is to add it to stuffing, enhancing those delicious flavours. Or simply try it toasted with butter or a full flavoured soft cheese	
<b>Rye</b>	32
Rye bread is made out of various percentages of rye flour. It is a dark and hearty bread, soft and moist on the inside, with a strong and aromatic crust on the outside. Rye has notable health benefits when compared with white bread as it contains only a little fat and is high in fibre. It makes a great sandwich with smoked salmon or various cold meats. (Our rye is a 70% rye)	
<b>Rustic</b>	32
Our exclusive Rustic loaf is baked using a combination of stone ground white, wholewheat and rye flour. With a wonderfully crisp and chewy crust on the outside, it is tender and even slightly moist on the inside. It is a traditional European country style bread	
<b>Brioche</b>	39
Brioche is a highly enriched bread of French origin, with egg and butter content to give it a rich and tender crumb. It has a fine texture and is light and slightly puffy with a dark and golden, yet flaky crust. Brioche is often cooked with fruit or chocolate chips and served as a pastry or, as the basis of a fine dessert. It also pairs well with savouries, like a good pâté	
<b>Coconut loaf</b>	40
Pain de Coco is the perfect mixture for a bread with a full on flavour, with just enough moisture and crumbliness, and suited for both a sweet and savoury palate. Everybody LOVES it, so it WILL disappear in no time! It's delicious with creamy butter or Nutella, or... with some butter and honey just like Grandma made it	

# HOME { SWEET } HOME

Pain au Raisin	Madeleines
Pain au Chocolat	Friends
Pasteis de Nata	Ham & Cheese Pastry
Choc Brownies	Variety of Muffins
Lemon Meringue Tartlets	Variety of Cupcakes
Strawberry Tartlets	

please visit display for prices and more yummy choices



ALL OUR BREADS AND PASTRIES ARE BAKED DAILY USING TRADITIONAL ARTISANAL TECHNIQUES, NO PRESERVATIVES AND THE FINEST STONE GROUND FLOUR.



www.vovotelo.com  
 www.facebook.com/vovoteloSA @vovotelo  
 vovotelobakery



IT ALL BEGAN WITH HUNGER ON A MADAGASCAN BEACH BACK IN JULY 2006...

And then an old man on an old bicycle answered our craving for great bread; with his bike stacked high with fresh baguettes the taste and experience was something to cherish and it was something we wanted everyone back home to enjoy. And so with that the name Vovo Telo was born, taken from a place and a moment in time where the inspiration first took hold of us.

## RICHMOND HILL, PORT ELIZABETH, SOON BECAME OUR HOME...

Artisan baking masters came to share their skills and experiences with us. Fresh aromas would drift down Raleigh Street through the morning air, and people would come to investigate, watching us at work. Over time, our customers began to realise what artisan baking was all about and eventually, they would even begin to bring their own fillings for our freshly baked bread and sit and eat them on our stoep. So we thought it was only hospitable to put down some tables and chairs, and perhaps offer a perfect coffee to go with that morning croissant.

FROM THERE, OPTIONS EXPANDED INTO A RANGE OF SANDWICHES, PASTRIES, LIGHT BREAKFASTS AND LUNCHES THAT YOU CAN ENJOY AT ANY OF OUR BAKERIES TODAY...

\* All prices are inclusive of VAT  
 \* All changes to the menu could result in an extra 20 min wait  
 \* Ingredients may vary subject to availability and seasonality

Crayston 011 784 0938 · Village View 011 450 2569 · Waterfall Corner 010 596 1355 · Newwood 011 483 1398 · Pretoria: Lynnwood 012 348 0890 · Woodlands 012 418 3750 · Kloof Street 021 422 0117 · Sloopberg Village 021 701 0839 · Durban: Umhlanga 031 561 6593

SERVED ALL DAY

# BREAKFAST

MADE WITH FREE RANGE EGGS

Two Poached Eggs on Rye **35**

**Creamy Scrambled Eggs**  
Served on ciabatta

With roasted rosa tomatoes **42** | With crispy gypsy ham **52** | With smoked salmon trout **78**

**Poached Eggs with Coriander Aioli** **56**

Two poached eggs, crispy gypsy ham, coriander aioli on toasted ciabatta, served with roasted rosa tomatoes

**Egg Whites & Roasted Rosas** **64**  
Served scrambled with half an avo and a slice of toasted rye

**The Banter** **70**

Your eggs of choice, bacon, roasted rosas, half an avo and Danish feta with fresh rocket - add a slice of banting bread **13**

**Corn Hotcake** **65**

Served with 2 poached eggs, crispy coppa ham, roasted rosa tomatoes, basil pesto and fresh rocket

**Breakfast Basket** **69**

Toasted croissant pastry basket filled with salmon, spinach and a poached egg

**Griddle Stack Breakfast** **78**

Griddle cakes layered with bacon, sautéed rocket, poached eggs and cheese sauce

**Buttermilk Hotcakes** **59**

Served with blueberries, mascarpone cream and lemon zest

**Eggs Benetelo**

A toasted split croissant, with your eggs of choice and lemon butter sauce

With crispy gypsy ham **53** | With smoked salmon trout **78**

**The Pickering** **57**

Poached egg, tomatoes, gypsy ham, brie and fresh basil on toasted ciabatta

**The Mafiosa** **76**

An open omelette topped with rosa tomatoes, crumbled Danish feta and salami. Refreshingly topped with a rocket and parmesan salad and served with your choice of toast from this mornings freshly baked bread

**The 44 Stanley** **76**

Your eggs of choice served with bacon, roasted rosa tomatoes, mushrooms and a corncake. Served with your choice of toast from this mornings freshly baked bread

**The Surrey Hills** **63**

Sourdough toast with avo, Danish feta and a poached egg, served with rocket and lemon infused olive oil

**Chicken Liver Breakfast Panini** **60**

Creamy and mildly spiced, served with parmesan shavings and fresh rocket

**Pain Perdu** **65**

Brioche french toast with berry compote and honey mascarpone cream

**Coppa Croissant** **48**

Croissant with coppa ham, tomato concasse, bocconcini mozzarella and fresh rocket

**Croissant Sandwich** **44**

Croissant with gypsy ham and Boerenkaas

**Croissant with Jam & Cheese** **40**

**Freshly Baked Scone** **29**

With jam & cheese **29** | With jam & mascarpone cream **28**

**Homemade Muesli** **59**

Served with fresh fruit, yoghurt and honey

**BANT AWAY!**  
Add a slice of banting bread to any breakfast: **R13**

**HAM CAN BE SUBSTITUTED FOR BACON ON ANY OF THE ABOVE**

# ARTISAN SARMIES BREAD

**Classic Panini Sarmies** **38**

Cheese and tomato, lettuce **38** | Gypsy ham, cheese, tomato, lettuce **42**

**Salami, cheese, tomato, lettuce** **42** | **Pastrami, cheese, tomato, lettuce** **44**

**Brie Baguette** **46**

Brie cheese, fresh basil, tomato and lettuce on half a baguette

**Strawberry Chutney BLT & Brie Baguette** **48**

Classic BLT with homemade strawberry chutney and brie

**Honey Mustard Chicken** **55**

With avo, rocket and tomato on panini

**Pulled Pork Piadini** **62**

Traditional Italian flatbread filled with our Vovoslaw, slow roasted BBQ pork, accompanied with a side of coriander aioli and our oven baked potato crisps

**Chicken Pecorino** **55**

Chicken, basil pesto, pecorino cheese and fresh rocket

**Feisty Chick** **58**

Sriracha chicken strips complemented with fiery aioli sauce, slow roasted tomatoes and marinated zucchini

**Reuben** **45**

Pastrami, caramelised onions, gherkins and Boerenkaas on rye

**Portobello Mushroom Panini** **55**

Caramelised onions, roasted peppers, mature Boerenkaas and rocket

**Smoked Salmon Trout & Cream Cheese** **66**

On freshly baked rye

**freshly BAKED BREAD**

# SALAD

A MIXED BUNCH

**Chicken, Strawberry & Feta** **78**

Topped with candied pecans and a drizzle of balsamic reduction

**Sriracha Chicken —NEW RECIPE—** **77**

A palate pleasing combination of spicy chicken breast, fresh orange segments, rocket, baby spinach, red onion and rosa tomatoes. Finished with a poppy seed dressing and sourdough melba toast

**Green Salad** **42**

Mixed greens, toasted seeds, cherry tomatoes, red onion and mature Boerenkaas served with our homemade French vinaigrette and your choice of bread

With fillet steak **87** | With smoked salmon trout **86**

**Honey Mustard Chicken** **79**

Honey mustard chicken, Danish feta, roast mushrooms and avocado on fresh greens, toasted seeds and rosa tomatoes. Served with our homemade vinaigrette and your choice of bread

**Roast Vegetable** **73**

Mixed greens, butternut, aubergine, mixed peppers, red onion, toasted seeds, cashew nuts, Danish feta and a balsamic reduction. Served with your choice of bread

# SOUP



SERVED WITH A CHOICE OF YOUR FAVOURITE BREAD STICK: Cheese, Olive or Chilli

**Butternut with a Bite** **57**

Mildly curried butternut with a dash of cream

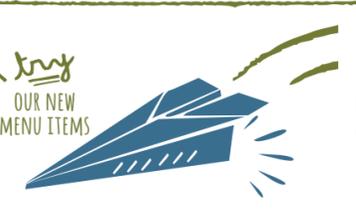
**Coconut Chicken Soup** **57**

Rich coconut milk and chicken broth, infused with lemon, chilli and ginger

**Chargrilled Pepper & Carrot Soup** **57**

Moroccan infused flavours with smoky pepper tones

**new ARRIVALS**



**VEGETARIAN DISHES**

# PISSALADIERE

THIN CRUST PIZZA BASES MADE FROM CIABATTA DOUGH

**Marinated Tomatoes** **71**

With basil pesto and bocconcini mozzarella with fresh basil

**Bacon & Chilli Honey** **74**

Crispy bacon strips with bocconcini mozzarella and chilli infused honey, drizzled with balsamic vinegar

**Spuddy** **78**

Roast potato slices, gorgonzola, bocconcini mozzarella and roasted black mushrooms. Finished off with fresh rocket and a balsamic glaze

**Mary Had A Little Lamb** **92**

Slow cooked lamb ragout with bocconcini mozzarella, complemented with calamata olives and fresh basil leaves

**Three Little Pigs** **83**

Slow roasted pulled pork, marinated tomato, Boerenkaas, coriander cream cheese and a sprinkling of sesame seeds

**Beef Fillet & Caramelised Onion** **88**

Strips of grilled beef fillet, caramelised onion, bocconcini mozzarella and fresh rocket

**Four Cheese with Crispy Gypsy Ham** **83**

Mascarpone, bocconcini mozzarella, gorgonzola, parmesan, caramelised onion and rocket

**Avo, Gorgonzola & Salami** **85**

With bocconcini mozzarella and fresh rocket

**Caramelised Pear, Coppa Ham & Brie** **82**

With bocconcini mozzarella and fresh rocket with balsamic reduction

**Smoked Salmon & Cream Cheese** **89**

With roasted rosa tomatoes, fresh rocket and a drizzle of balsamic reduction

**Classic** **83**

Gypsy ham, feta, avo, rocket and drizzled with balsamic reduction

**Butter Chicken Pasanda** **85**

Lightly curried butter chicken drizzled with yoghurt and topped with fresh coriander

anyway you **SLICE IT**

# PASTA

HANDCRAFTED TAGLIATELLE FRESHLY PREPARED THIS MORNING

**Chicken with Pan Roasted Rosa Tomatoes, Basil Pesto & Pine Nuts** **90**

Gourmet lasagne layered with delectable slow cooked beef stew and traditional béchamel sauce, finished off with a generous topping of Boerenkaas cheese. Served with a refreshing side salad

**Lasagne a la Ragout** **98**

Gourmet lasagne layered with delectable slow cooked beef stew and traditional béchamel sauce, finished off with a generous topping of Boerenkaas cheese. Served with a refreshing side salad

**Mediterranean** **83**

Lemon zest, garlic, chilli, parsley, feta, olives, rosa tomatoes and olive oil

**Lamb Abruzzi Style** **95**

Lamb braised in a rich tomato sauce, flavoured with basil, rosemary, garlic and balsamic

**Creamy Chicken Liver** **90**

Livened up with caramelised onions and a mild peri-peri sauce

**Deli Steak** **105**

Fillet steak, feta, black olives, roasted cherry tomatoes and fresh rocket

**Smoked Salmon Trout** **95**

With baby spinach in a creamy fresh lemon and horseradish sauce

# ME HEARTIES

**Chickpea Fritters** **58**

With a village salad, coriander aioli and a serving of tomato chutney on the side

**Fillet Steak Sarmie** **95**

150 grams of fillet, with caramelised onions, tomatoes and rocket on panini

**The Onassis** **90**

Slow roasted lamb shoulder shredded and sautéed with sundried tomatoes, red onion, garlic, bocconcini mozzarella. Served in our hand crafted brioche bun

**Chicken Schnitzel Sarmie** **83**

With Boerenkaas, shredded cabbage, rocket and a generous spread of coriander aioli. Served with a side of our oven baked potato crisps

**Fabulous Baker Boys Bunny Chow** **88**

Butter chicken curry in a handcrafted ciabatta bun, served with fresh rosa tomatoes and yoghurt

**Veggie Quiche** **70**

Crammed with asparagus, spinach, butternut and Boerenkaas

**Freshly Baked Homemade Pies** **70**

Served with Mash & Gravy or a Side Salad

Chicken & mushroom **70** | Lamb & mint **80**

**Lemon Yoghurt Chicken Breasts** **83**

Served on a bed of mediterranean veggie & pumpkin seed couscous and topped with a cucumber and mint raita

**Steak Medallions** **107**

225 grams of fillet steak medallions, served with a side of our caulimash, green beans and mustard butter sauce

**BURGERS** SERVED WITH YOUR CHOICE OF OUR OVEN BAKED CRISPS OR SWEET POTATO CHIPS

**Mediterranean Lamb Burger** **88**

On a bed of rocket, marinated tomatoes and olives. Topped with creamy feta cheese and basil pesto

**Bistro Beef Burger** **90**

Topped with crispy gypsy ham, melted Boerenkaas and caramelised onions

# BOARD THIS WAY

**Harvest Board** **70**

Lemon, chilli and oregano baked Danish feta, aubergine, roasted rosa tomatoes, mushrooms, red onions, green beans and olives with toasted baguette

**Bruschetta Board** **79**

3 slices of garlic toasted baguette, each with a delicious topping

Fillet with gorgonzola & caramelised onion | Roasted veg & olive | Pesto chicken & parmesan

**Pâté Board** **60**

Our homemade chicken liver pâté served with warmed crusty baguette and caramelised pears

**Antipasta Board** **89**

Selection of deli meats, roasted rosa tomatoes, Boerenkaas, bocconcini mozzarella and olives, served with fresh ciabatta

**Salmon Board** **95**

Smoked salmon, rocket and red onion salad, cucumber carpaccio, beetroot, horseradish cream, sliced radish, avo, caper berries, olive oil and balsamic dressing - served with 100% rye melba

**TAKE on BOARD**