

# Remo's Café Menu

est. 2007

## BREAKFAST

### Breakfasts

<b>EGGS ANY STYLE (V)</b>	<b>-45-</b>
Two eggs of your choice, served with artisanal toast and our mouth-watering onion 'n potato hash	
<b>EGGS BENEDICT</b>	<b>-95-</b>
A full-flavoured breakfast comprising of prosciutto crudo, fresh rocket, two poached eggs and minted hollandaise sauce, served atop toasted artisanal ciabatta	
<b>EGGS FLORENTINE (V)</b>	<b>-80-</b>
A pleasing assortment of sautéed spinach and mushroom, two poached eggs and minted hollandaise sauce, served atop toasted artisanal ciabatta	
<b>EGGS ONASSIS</b>	<b>-105-</b>
Succulent smoked salmon, fresh rocket, two poached eggs and minted hollandaise sauce, served atop toasted artisanal ciabatta	
<b>CINNAMON SOLDIERS (V)</b>	<b>-55-</b>
Moreish cinnamon French toast soldiers accompanied by a pot of maple syrup	
<b>FRITTERS (V)</b>	<b>-88-</b>
Tasty lentil fritters topped with garden-fresh rocket, grilled tomatoes, homemade hummus and two poached eggs	
<b>ILE DE PAIN</b>	<b>-70-</b>
Remo's renowned homemade baked beans, topped with two poached eggs and served with toasted artisanal ciabatta	
<b>MARKET SCRAMBLE (V)</b>	<b>-62-</b>
Scrambled eggs blended with fresh peppers, broccoli, kale, cherry tomatoes and mushrooms, served atop toasted artisanal ciabatta	
<b>POLENTA PORRIDGE (V) (GF)</b>	<b>-60-</b>
Our enchanting cornmeal porridge is finished off with fresh banana, Nutella, almonds and shaved coconut	
<b>SPARROWS</b>	<b>-85-</b>
A flavoursome combination of two poached eggs, crispy bacon, fresh rocket, sautéed onion, accompanied by a mushroom and thyme infused béchamel sauce, served atop toasted artisanal ciabatta	
<b>THE ROLFE</b>	<b>-70-</b>
This savoury, open breakfast sandwich is topped with two fried eggs, crispy bacon, melted Edam cheese, grilled tomatoes and fresh rocket	
<b>THE HANK (GF)</b>	<b>-85-</b>
Gourmet risotto cakes, served with scrumptious homemade chicken patties, grilled tomatoes, mushrooms, sautéed kale and sweet chilli sauce	
<b>THE MORNING WAKE UP</b>	<b>-110-</b>
Two eggs of your choice, served with an appetising combination of crispy bacon, Luganica sausage, roasted cherry tomatoes and grilled mushrooms, finished off with toasted artisanal ciabatta	
<b>TRADITIONAL CROISSANTS</b>	
•Plain with butter and jam	-36-
•Filled with a savoury combination of bacon and scrambled eggs	-70-
•Filled with a refreshing mix of tomato, mozzarella and basil (V)	-58-
•Pain au Chocolat - a scrumptious, chocolate-filled croissant (V)	-35-
<b>OMELETTES</b>	
•Luganica sausage combined with Edam cheese and our tasty homemade potato hash	-85-
•Smoked salmon flavoured with fresh rocket, tzatziki, cream cheese and capers	-120-
•Spinach, Edam cheese and Remo's renowned homemade baked beans (V)	-75-
•Plain / egg white omelette	-30 / 35-
<b>ON ARTISANAL TOAST</b> - choose between ciabatta, seed loaf, brown, white or rye artisanal bread	
•Delectable creamed mushrooms infused with thyme (V)	-48-
•Remo's famous mamma's beef bolognese made to perfection	-70-
•Crushed avocado blended with cumin seeds and fresh tomato (V)	-52-

**ENQUIRE ABOUT OUR FRESH TREATS  
OR TAKE A STROLL PAST THE PASTRY TABLE**

**MUESLI (V) (GF)** **-65-**  
Homemade, honey glazed muesli accompanied by traditional Greek yoghurt, a medley of fruits, poppy seeds and honey

*Healthy*

**SCOTTY'S OATS (GF)** **-56-**  
A delicious blend of cooked oats and chia seeds, topped with flavoursome stewed fruits

### Sides

Crispy streaky bacon	-26-	Sautéed tomato (V)	-12-	Homemade baked beans (V)	-20-
Lamb sausage	-22-	Sautéed onion (V)	-12-	Traditional potato 'n onion hash (V)	-16-
Luganica sausage	-30-	Sautéed spinach (V)	-25-	Minted hollandaise sauce (V)	-22-
Mamma's bolognese	-38-	Sautéed mushrooms (V)	-22-	Edam cheese (V)	-30-
Pancetta (40g)	-36-	Sliced avocado (V)	-20-		
Smoked salmon (40g)	-45-	Fresh rocket (V)	-20-		

• Our eggs are free range • (V) = Vegetarian, (GF) = Gluten Free  
• All prices are inclusive of VAT • Meals to share will be charged as half portions at 75% • Fresh ingredients are subject to availability  
• Children are welcome under adult supervision • Allergen warning: both nuts and shellfish products are used in our kitchen  
RIGHT OF ADMISSION RESERVED - WWW.REMOS.CO.ZA

# Remo's Café Menu

est. 2007

## LUNCH / DINNER

### Café Lights

Starters and light meals

<b>ANTIPASTI EMILIANI {FOR 3}</b>	<b>-160-</b>
An assortment of prosciutto crudo, mortadella, salame, mixed olives, artichokes, Parmesan chunks and bruschetta	
<b>CHEESE PLATE (V)</b>	<b>-90-</b>
A decadent medley of Edam, Gorgonzola Dolce Latte, Grana Padano, caramelised nuts, sesame honey, red onion marmalade and warm focaccia	
<b>CHICKEN LIVER PÂTÉ</b>	<b>-55-</b>
Our appetising homemade chicken liver pâté served with pickled gherkins, bruschetta and red onion marmalade	
<b>DEVILLED EGGS (V) (GF)</b>	<b>-55-</b>
Boiled eggs flavoured with mustard, creamy mayonnaise, paprika and chives, served with pickles and sun-dried tomato	
<b>HALLOUMI FINGERS (V)</b>	<b>-60-</b>
Polenta-crumbed halloumi fingers, served with a delightful basil mayo and sweet chilli dipping sauce	
<b>HUMMUS (V)</b>	<b>-60-</b>
With paprika oil and toasted sesame seeds, served with warm focaccia, fresh crudités and cumin spiced chickpeas	
<b>BUFFALO MOZZARELLA E PROSCIUTTO</b>	<b>-120-</b>
160g imported buffalo mozzarella cheese, served with Italian prosciutto crudo ham, extra virgin olive oil and homemade breadsticks	
<b>PERI LIVERS</b>	<b>-60-</b>
Served with toasted artisanal ciabatta	
<b>CALAMARI PICCOLO(150G)/ GRANDE(300G)</b>	<b>-90/165-</b>
Grilled Patagonian calamari topped with a lemon butter sauce and served with zucchini fries	
<b>FISH CAKES</b>	<b>-135-</b>
Grilled Norwegian and smoked salmon fish cakes, served with creamed artichokes and spinach, braised lentils and fresh lemon	
<b>SALMON TARTARE</b>	<b>-165-</b>
160g chopped Norwegian salmon, capers, red onion, lumpfish caviar and cucumber, served with our homemade cracker bread and fresh lemon	
<b>THE OLD VILLAGE CARPACCIO SALAD</b>	<b>-95-</b>
Seared salt and pepper fillet, thinly sliced and served with a combination of fresh rocket, celery, white beans, basil pesto, Caesar dressing, grated Parmesan and fresh lemon	

### Main Meals

<b>CHICKEN ASSAGGI</b>	<b>-135-</b>
Grilled chicken breast, wood fire roasted vegetables, an appetising peppadew, pine nut and feta pesto, served with zucchini fries and drizzled with balsamic reduction	
<b>THE 'ROCKSTAR' FILLET (250G)</b>	<b>-170-</b>
Grilled beef fillet served with an infused mushroom and thyme sauce and zucchini fries	
<b>LEMON SOLE</b>	<b>-185-</b>
Grilled sole topped with a lemon and parsley brown butter, served with potato fries, a tasty tartare sauce and fresh lemon	
<b>PARMIGIANA DI MELANZANE (V)</b>	<b>-105-</b>
Baked aubergines layered with our renowned mamma's sauce, mozzarella and Parmesan cheese	
<b>REMO'S ORIGINAL GOURMET BURGER</b>	<b>-130-</b>
Homemade beef patty, crispy bacon, fresh tomato, grilled onion and lettuce, served with a delectable Edam cheese and mushroom sauce and potato fries	
<b>SLIDERS</b>	<b>-100-</b>
3 mini burgers with homemade, beef patties, Edam cheese, grilled onion and sweet chilli mayo, served with zucchini fries	
<b>THE KASSLER (GF)</b>	<b>-140-</b>
Sizzling kassler pork chop, sautéed spinach, roasted pepper mash and apple sauce	
<b>VEAL LIMONE</b>	<b>-165-</b>
Pan fried veal topped with a flavoursome herb, lemon and caper butter sauce, complimented with a spinach and artichoke dip, as well as potato fries	

### Sides

<b>VEGETABLES</b>	
Creamed artichokes and spinach (V)	-35-
Sautéed spinach (V)	-25-
Wood fire roasted vegetables (V)	-30-
<b>FRIES</b>	
Potato fries (V)	-30-
Zucchini fries (V)	-30-

### Kids Meals

<b>BURGER AND FRIES</b>	<b>-65-</b>
Homemade beef patty and tomato sauce on an artisanal bun, served with zucchini fries	
<b>MINI ME MAC 'N CHEESE (V)</b>	<b>-62-</b>
Macaroni baked in a homemade cheese sauce	
<b>SPAGHETTI MEATBALLS</b>	<b>-62-</b>
Homemade Remo's meatballs served with spaghetti	
<b>PIZZA</b>	
<b>HAWAIIAN</b>	<b>-75-</b>
Cotto ham and pineapple	
<b>MARGHERITA (V)</b>	<b>-58-</b>
Tomato and mozzarella	
<b>MARIO'S</b>	<b>-70-</b>
Remo's homemade beef bolognese	
<b>REGINA</b>	<b>-75-</b>
Cotto ham and mushroom	

• Our eggs are free range • (V) = Vegetarian, (GF) = Gluten Free

• All prices are inclusive of VAT • Meals to share will be charged as half portions at 75% • Fresh ingredients are subject to availability  
• Children are welcome under adult supervision • Allergen warning: both nuts and shellfish products are used in our kitchen

RIGHT OF ADMISSION RESERVED - WWW.REMOS.CO.ZA

# Remo's Café Menu

est. 2007

## LUNCH / DINNER

### Pizza

In the traditional Neapolitan style, our dough is made using a "00" flour and is naturally leavened over a 72-hour process. The base is then stretched out and topped with our homemade pizza sauce and the finest ingredients.

#### FOCACCIA

With extra virgin olive oil, garlic and fresh rosemary  
Red onion, Gorgonzola, Brie, pear and rocket  
Mozzarella, oregano and sun-dried tomato

-55-  
-85-  
-70-

#### AMALFI

Fresh calamari, chorizo, chopped tomatoes, rocket and lemon zest

-155-

#### BALLS OF FIRE

Remo's homemade meatballs, marinated peppers and fresh chilli

-120-

#### BOLOGNESE

Homemade beef bolognese sauce, red kidney beans and jalapeno chilli

-95-

#### BOTANIST (V)

Sautéed kale, danish feta, basil pesto, garlic and sun-dried tomato tapenade

-100-

#### BRIE AND BACON

Brie cheese, crispy bacon and cranberry jam

-118-

#### CICO FRANCO!

Sautéed spinach, anchovies, ricotta cheese, garlic, green olives and red chilli flakes

-125-

#### DOC HOLIDAY (V)

Olives, artichokes, mushrooms and garlic

-105-

#### DON VITO

Chicken, peppadews, Danish feta and sliced avocado

-120-

#### GREGGO

Crispy bacon, sliced avocado and Danish feta

-120-

#### PROSCIUTTO E RUCOLA

Prosciutto crudo ham and fresh rocket

-140-

#### SICILIANA

Anchovies, capers, olives, garlic and oregano

-100-

### Pasta

#### AGLIO E OLIO (V)

Garlic, extra virgin olive oil and fresh chilli, tossed in spaghetti  
Add 150g calamari -65- / Add 12 peeled prawns -100-  
Add chicken -35- / Add anchovies -22-

-65-

#### CLIFFAROMA

Patagonian calamari, chorizo sausage, garlic, cherry tomatoes, spring onion, white onion, lemon juice, Remo's mamma's sauce, green chilli and a dash of fresh cream tossed in linguini pasta

-135-

#### GNOCCHI CON GORGONZOLA (V)

Homemade gnocchi tossed in a creamy Gorgonzola Dolce Latte sauce. Topped with garlic bread crumbs and chopped walnuts

-105-

#### LARRY'S LASAGNE

Layered sheet pasta and Remo's mamma's bolognese sauce, finished off with béchamel sauce, mozzarella cheese and Grana Padano

-100-

#### PASTA PER TUTTI

Grilled chicken breast cooked in a delectable mushroom and thyme cream sauce, tossed with tagliatelle

-95-

#### PENNE ALL' ARRABBIATA (V)

Penne pasta tossed in Remo's mamma's sauce, masterfully blended with chilli, tomatoes and parsley

-75-

#### RIVER CAFÉ

Peeled prawn tails sautéed with zucchini, white wine, tomato paste, chilli and fresh cream, finished off with a squeeze of lemon, grated Parmesan cheese and fresh Italian parsley

-175-

#### RENZO'S

Bacon, marinated peppers, chilli, Remo's mamma's sauce and a dash of fresh cream, tossed in penne pasta

-98-

#### SALMON VODKA

Norwegian salmon tossed in Ketel One Vodka, garlic, fresh cream, Dijon mustard, dill and linguini pasta

-150-

#### SCHILLERS MAC

Macaroni tossed with a creamy cheese sauce, fresh green peas, bacon, chopped tomatoes and herbs

-85-

#### TAGLIATELLE ALLA BOLOGNESE

Remo's famous homemade beef bolognese sauce tossed in tagliatelle

-115-

### Salads

#### CAPRESE SALAD (V)

A simple Italian salad of sliced imported buffalo mozzarella, fresh tomatoes and basil leaves, finished off with a drizzle of basil pesto, extra virgin olive oil and balsamic reduction

-125-

#### CHOPPED MED SALAD (V)

Cucumber, tomatoes, fresh basil, olives, red onion, feta, cumin spiced chickpeas and sun-dried tomatoes refreshingly topped with tzatziki

-85-

#### COWBOY SALAD (V)

A fresh medley of chopped tomatoes, avocado, red onions, kidney beans, lentils, sweet corn and garden fresh herbs. Served with a wedge of iceberg lettuce and Caesar dressing

-70-

#### HARVEST SALAD (V)

Quinoa, butternut, dried cranberries, chopped parsley, mixed seeds, red onion and fresh tomatoes tossed in a refreshing lemon, honey and mustard dressing, served on a bed of fresh shredded greens

-75-

#### NORWEGIAN SALMON SALAD

160g seared Norwegian salmon, yoghurt and dill dressed cucumber and avocado, finished off with herbed couscous and French beans

-185-

#### PEAR AND GORGONZOLA SALAD (V)

Pear, Gorgonzola Dolce Latte, red onion, lettuce, and sesame brittle, drizzled with a homemade lemon, honey and mustard dressing

-98-

#### REMO'S CHICKEN CAESAR SALAD

Tossed grilled chicken, crispy pancetta ham, croutons, fresh lettuce, topped with a poached egg and Remo's famous Caesar dressing

-110-

#### SUPER SALAD (V)

Artichokes, shaved Brussel sprouts, broccoli, arugula, grated Parmesan and sliced tomatoes, served with a creamy blue cheese dressing

-100-