

# BEVERAGES

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

**I WANT my CoFFee**

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

MAC STEAMY  
AMERICANO OR FLAT WHITE?

## I WANT my Choccie

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

WAKE me UP BEFORE YOU COCOA

\* 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

# 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	

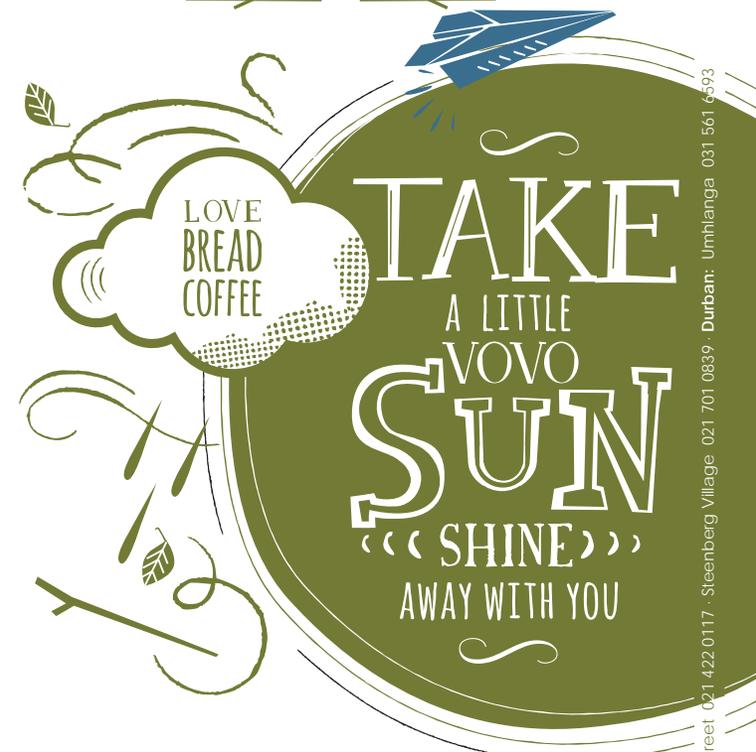
please visit display for prices and more yummy choices

FRESHLY BAKED EVERYDAY

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

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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...

ARTISAN **SARMIES** BREAD freshly BAKED BREAD

Classic Panini Sarmies

- 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

**Coppa Croissant** **48**  
Croissant with coppa ham, tomato concasse, bocconcini mozzarella and fresh rocket

**Croissant Sandwich** **44**  
Croissant with gypsy ham and Boerenkaas

**SALADS**

**Chicken, Strawberry & Feta** **78**  
Topped with candied pecans and a drizzle of balsamic reduction



**Sriracha Chicken** **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



# PISSA LADIERE



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

**new ARRIVALS**

OUR NEW MENU ITEMS

VEGETARIAN DISHES

# PASTA

- Chicken with Pan Roasted Rosa Tomatoes, Basil Pesto & Pine Nuts** **90**
- Lamb Abruzzi Style** **95**  
Lamb braised in a rich tomato sauce, flavoured with basil, rosemary, garlic and balsamic
- Mediterranean** **83**  
Lemon zest, garlic, chilli, parsley, feta, olives, rosa tomatoes and olive oil
- 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

HANDCRAFTED TAGLIATELLE  
FRESHLY PREPARED THIS MORNING

# ME HEARTIES

- Fillet Steak Sarmie** **95**  
150 grams of fillet, with caramelised onions, tomatoes and rocket on panini
- 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
- Freshly Baked Homemade Pies** **70**  
Served with Mash & Gravy or a Side Salad
- Chicken & mushroom **70**
- Lamb & mint **80**

FRESHLY BAKED ON ORDER  
Please allow for some extra waiting time

**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

NOW SERVED ON OUR HAND CRAFTED BRIOCHE BUN