

# *Nuvo Cuisine*

the decadent life...

*Welcome*

*Welkom*

*Bienvenue*

*Welkumme*

*Dobre doshal*

*Nayak*

*Waljkiimen*

*Kalos orisate*

*Benrivat*

*Yo Koso*

*Iveiki*

*Sushri akal*

*Ote*

*misto avilan*

*Dobro pozhalovat'*

*Tama*

*Amkela*

*Vitejte*



## *Bruschetta*

Two slices of Ciabatta, lightly toasted, spread with Cape mustard, layered with fresh basil, sun dried tomato, capers, toasted coriander seeds crowned with slivers of pecorino. Served with a side salad

Beef Fillet Bruschetta	R55
Springbok Carpaccio Bruschetta	R64
Smoked Salmon Bruschetta	R58

## *Baguettes & Panini*

The following fresh fillings stacked on your choice of Panini or mini Baguette. Presented with a side salad

Mozzarella, Tomato and Pesto	R45
Smoked Salmon, Gherkins, Lettuce, Feta	R52
Ham, Cucumber, Tomato, Lettuce, Mozzarella	R42
Tuna Mayonnaise, Carrot, Cheddar, Lettuce	R54
Grilled Chicken Breast, Lettuce, Tomato & Basil	R52
Springbok Carpaccio, Lettuce, Tomato, Cucumber	R55
Salami, Gherkins, Lettuce, Tomato & Cucumber	R46
Bacon, Tomato, Egg & Mozzarella	R60

Preparation time approx. 25min

## *Toasted Sandwiches*

on white bread served with chips

Cheese & Tomato	R32
Ham, Cheese & Tomato	R36
Bacon, Egg, Tomato & Cheese	R44
Chicken Mayonnaise	R40

## *Salads*

Mediterranean Salad	R52
Salad greens, peppers, olives, tomato, onion, cucumber, feta	
Mango & Chicken Salad	R60
Salad greens, tomato, cucumber, feta, peppers, grilled chicken pieces & mango	
Poached Pear & Gorgonzola Salad	R55
Gently poached pears, reclining on a bed of lush lettuce, sprinkled with gorgonzola & pecan nuts, onion and tomato	
Tuscan Salad	R65
Salad greens, topped with grated carrot, cheddar & tuna mixed with mayonnaise	
Bacon Walnut & Pecorino Salad	R58
Salad greens, cucumber, tomato, crowned with an infusion of balsamic, toasted walnuts and bacon bits. Topped with pecorino shavings	

# Light Meals

Chicken Pot Pie	R55
Lean chicken breast fillets, sauteed with mushrooms, celery and onion, laced with Chardonnay and cream, oven baked with a puff pastry crust served with a side salad	
Rump Pot Pie	R60
Pieces of tender rump, in a light curry cream, baked with a puff pastry crust and presented with a salad	
Beef Fillet & French Fries	R75
A 160g fillet medallion, crowned with a decadent mushroom and Chenin Blanc sauce, accompanied by french fries and steamed vegetables	
Hake & French Fries	R70
Lightly battered hake fried golden brown, served with french fries and a lemon, herb and cream sauce	
Grilled Chicken Breast Fillet	R65
A juicy chicken breast fillet, grilled and served with french fries and a lemon cream sauce accompanied by steamed vegetables	
Sweet Chilli Chicken Livers on Toast	R60
A baguette sliced in half, toasted and topped with a portion of chicken livers cooked in a mild sticky sweet chilly sauce with a hint of orange	
Nuvo Club Sandwich	R68
Grilled chicken breast, lettuce, tomato, cucumber ribbons, roasted peppers, sun dried Tomato, pecorino shavings. Served with a side salad.	

Preparation Time approx. 30min

## Pasta

Penne or Tagliatelle pasta with one of the following sauces

Greek	R75
Prawn meat, fresh rocket, olives & sun-dried tomato in olive oil	
French	R80
Burnt Sage Butter, Marinated leg of lam shavings, sun dried tomato	
Mediterranean	R68
Grilled Chicken breast, roasted peppers and onions in a napolitana sauce	
Italian	R68
Grilled Mushrooms, Basil pesto, olives and sun dried tomato with salami	
Extra chicken breast fillet bits	R18
Extra bacon bits	R18
Extra Sauce	R16

Preparation Time approx. 30min

## *Introduction:*

The menu contains your favourite dishes of the past 5 years, the chefs' specialities are written on the black boards throughout the restaurant, these changes frequently. Every meal is prepared fresh, approx. preparation times for starters are 30min and main courses 45min. Sit back and relax, enjoy the music and the company - The wait is worth your while. Bon A'petit

## *Starters*

### Garlic & Cream Mussel Pot R58

New Zealand half shell mussels & mussel meat, gently poached in a crisp Sauvignon Blanc, infused with herbs, laced with cream, garlic and a splash of Tabasco

### Nuvo Beef Carpaccio R60

Thin slices of raw Beef fillet, dressed with white balsamic vinegar, olive oil, seasoned with coarse salt and freshly ground black pepper. Finished with celery, capers and Pecorino cheese shavings

### Smoked Springbok Carpaccio R68

A carpaccio style smoked springbok fillet slivers, crowned with Gorgonzola cheese, ripe fig preserve and a drizzle of olive oil and white balsamic

### Pastrami Style Salmon Carpaccio R60

Thin slices of salmon, served with crushed peppercorns, olive oil, white balsamic capers and fresh herbs

### Antoinettes' Chicken Livers R50

A comforting portion of chicken livers glazed with sweet chilli sauce and a splash of orange juice, served with crispy bread

### Tomato Tarte Tatin R49

Crammed with rosa tomatoes, this up-side-down tarte tatin is drizzled with honey and flavoured with basil and rosemary with a touch of caramelised onions

### Butternut Soup (Subject to availability during summer) R47

A creamy butternut soup scented with citrus and cinnamon

### French Onion Soup (Subject to availability during summer) R47

The traditional french one, presented with a crispy cheesy croute

### Roasted Beetroot & Orange Soup (Subject to availability during summer) R47

Slow roasted beetroot, cooked with onions, celery and leeks with a hint of orange juice



Chicken Liver Pate	R52
A home made chicken liver pate, blended with sherry and plenty fresh thyme, served with slices of toasted bread.	
Tempura Vegetables	R54
A delicious variety of vegetables, dipped in a Tempura batter, deep fried 'till golden, served with a Tequila, Jalapeño & Soy Dipping sauce	
Baked Camembert	R62
Half a Camembert wheel, drizzled with fig preserve, wrapped in phyllo pastry and oven baked, served with a rosa tomato jam.	
Oxtail Wontons	R54
Chinese wonton wrappers, filled with deboned, curried oxtail, presented with a sour cream & chive dipping sauce	
Mediterranean Salad	R52
Salad greens, peppers, olives, tomato, onion, cucumber, feta	
Poached Pear & Gorgonzola Salad	R55
Gently poached pears, reclining on a bed of lush lettuce, sprinkled with Gorgonzola & pecan nuts, onion and tomato	
Bacon Pecan & Pecorino Salad	R58
Salad greens, cucumber, tomato, crowned with an infusion of balsamic, toasted pecans and bacon bits. Topped with pecorino shavings	

## *Vegetarian Menu*

Moroccan Stew	R84
A comforting stew, cooked with lentils, chickpeas, beans and fresh seasonal vegetables, in a mild curry laced with coconut cream. Served on cous cous.	
Vegetable Lasagna	R75
Layers of roasted vegetables, lasagna and Napolitana sauce, baked with mozzarella	
Lentil Bobotie	R80
A curried lentil bobotie, oven baked with an egg custard. Presented with steamed rice and a portion of steamed garden vegetables.	
Tempura Vegetables	R79
A large selection of vegetables, dipped in tempura batter, served with a Tequila, jalapeño & soy dipping sauce with two boiled eggs.	
Deep Fried Haloumi Salad	R78
Golden fried Haloumi fingers, served with sweet chilli sauce and fresh lemon, on a Nuvo side salad.	



# Main

All mains are served with steamed garden vegetables & pan fried potatoes, unless otherwise stated.

- Yellow- Curry Prawn R119  
A mild Thai curry, laced with coconut milk, poured over 200g of prawn meat, simmered and infused with fresh basil, presented with basmati rice
- Thai Green Curry Chicken R95  
A mild to strong Thai curry, with chicken breast fillet strips, laced with coconut milk, basil and cream, served with steamed Basmati rice
- Chicken Ballottine R105  
A lean chicken breast roll, stuffed with basil, spinach and feta, poached in water. Served with a light lemon butter cream sauce, accompanied by steamed basmati rice and vegetables
- Lavender & Orange Confit of Duck R145  
Two hind quarters slow roasted in a confit for 12 hours. glazed with a decadent orange and fresh lavender sauce.
- Rosemary & Pecorino Crusted Fillet of Beef R128  
A tender fillet medallion, grilled, crowned with a rosemary & Pecorino crust, oven baked and served with a classic hollandaise sauce
- Beef Fillet & Haloumi Tower R134  
A 220g fillet medallion, accompanied by capers, toasted coriander seeds and sun dried tomatoes. Crowned with our decadent mushroom & Chenin blanc sauce
- Bacon & Gorgonzola Fillet R132  
A perfectly grilled beef fillet medallion, smothered in a rich bacon, Gorgonzola and cream sauce finished with a crown of crispy bacon
- Mediterranean Fillet R128  
220g beef fillet medallion, grilled, and served in a tomato & herb sauce. Topped with crumbled feta cheese and chopped fresh basil
- Oak Smoked Fillet of Beef R132  
A tender fillet medallion, lightly smoked with oak shavings, served with a rich vegetable and redwine Jus with a slight sweetish taste
- Fig & Balsamic Fillet of Beef R130  
Feta & Pepper crusted fillet served with a balsamic & fig reduction, accompanied by mashed potatoes and sun dried tomatoes



Madagascan Pepper Fillet	R134
220g beef fillet medallion, grilled and served smothered in a pungent green peppercorn cream.	
Smoked Pork Fillet en Croute	R106
A juicy pork fillet, wrapped in bacon & puff pastry, oven baked and presented with a Merlot & beetroot reduction caramelised apples and morello cherries	
Nuvo Lamb Shank	R130
Approx. 300g's of lamb shank, cooked overnight, served with a delicious vegetable and red wine reduction on samp.	
Sweet Chilli & Lemon-grass Kingklip	R135
a Kingklip steak, gently pan fried, accompanied by a Sauvignon Blanc , lemon-grass and sweet chilli sauce	
Thai Poached Hake	R 118
A 200g Hake medallion, gently poached in an Asian prawn & onion broth, laced with cream. Presented with vegetables & Asian rice noodles.	
Simply Salmon	R145
Gently steamed until just done, served with a dill and french tarragon cream. Finished with capers and fresh lemon	
Almond & Mushroom Trout	R112
The whole fish, deboned and stuffed with mushrooms, almonds and herbs oven baked, presented with an creamy herb & white wine sauce	

#### Extra

Veg & potatoes	R30
Rice	R22
Sauce	R22
Veggies	R22
Potato	R18
Mashed Potatoes	R22
Mashed Potato instead of Wedges	R9



Do you want to host a special event?  
 Consider us to cater for the perfect fine dining experience. The restaurant can be booked as a private venue for 45 - 60 people without a venue charge. Ask the Maitre d' about our various set menus that can be tailored to suit your exact requirements and budget.



# *Dessert*

- Crème Brûlée R35  
A decadent baked custard, topped with caramelised sugar  
Ours is considered the best in the world....
- Chocolate Berry Pavlova R40  
A divine Dutch cacao pavlova, filled with summer berries  
and whipped cream
- Affogatto R42  
The tantalising trio of vanilla ice cream, Amaretto  
liqueur and espresso
- Cape Brandy Pudding R40  
A traditional “Topsy Tart” with dates and pecan nuts,  
drenched in a butterscotch cream with vanilla ice cream
- Chocolate Lava Pudding R52  
An intense chocolate dessert, made with butter, cream  
and lots of chocolate, to ensure a long lasting effect  
on the hips, we serve this indulgent piece of heaven  
with a scoop of vanilla ice cream
- Deep Fried Ice Cream R46  
Vanilla ice cream, rolled in sesame and coconut, deep  
fried until golden, served with a drizzle of chocolate sauce
- Ice Cream & Chocolate Sauce R32  
Vanilla ice cream, crowned with real chocolate sauce
- Malva Pudding R42  
A light oven baked dessert presented with home made  
egg custard
- Wild Berry Soup R43  
A chilled blend of mixed berries, sherry and sugar syrup  
finished with a quenelle of vanilla ice cream
- Panacotta R48  
Served with a wild berry coolis
- Belgium Chocolate Fudge Brownie R55  
This is the Rolls Royce of brownies, served warm with  
a scoop of vanilla ice cream
- “Riana se Appletjies” R50  
This one takes a little longer, but the reward lies in  
eating the pudding! almost an apple tart, but with a  
ginger & cinnamon twist, served with chantilly cream
- Mini cheese platter for two R120  
Selection of biscuits, nuts, preserves and 4 cheeses, served  
with 2 glasses of Port (Single serving R65)

## Tea

Five Roses	R14
Earl Grey	R14
Rooibos	R14
Blissful Berry	R16
Rooibos Vanilla	R16
Mint & Green tea	R16
Cherry	R16
Grapefruit & Lavender	R16
Camomile	R16

## Coffee

Americano (Filter)	R12
Cappuccino Foam	R15
Cappuccino Cream	R16
Decaf Filter	R15
Decaf Cappuccino Faom	R16
Decaf Cappucino Cream	R18
Café Latte	R20
Single Espresso	R12
Double Espresso	R18
Kahlua Coffee	R26
Irish Coffee	R26
Amaretto Coffee	R26

## Milk Based Drinks

Milo	R28
Horlicks	R28
Hot Chocolate	R26
Milkshakes	R24
Dom Pedro Whisky	R29
Kahlua Pedro	R29
Amaretto Pedro	R29

## Mineral Water

Still Water 500ml	R14
Sparkling Water 500ml	R14
Still water 1.5l	R28
Sparkling Water 1l	R28

## Sodas

Coke	R15
Coke Lite	R15
Sprite & Zero	R15
Tab	R15
Lemonade 200ml	R10
Soda Water 200ml	R10
Ginger Ale 200ml	R10
Dry Lemon 200ml	R10
Tonic Water 200ml	R10
Tomato Cocktail 200ml	R15

Lipton Ice Tea	R17
Grape Tizer	R17
Apple Tizer	R17
Rock Shandy	R22
Cordial (per tot)	R 7

## Beers

Amstel	R18
Castle	R18
Hansa (Pilsner & Marzen Gold)	R18
Windhoek	R18
Millers	R19
Heineken	R19
Becks	R22
Peroni	R22
Sterling	R22
Pilsner Urquel	R22

## Ciders

Savannah	R20
Hunters (Dry, Gold)	R20

## Aperitifs

<i>Served as a double tot</i>	
Martini (Bianco, Rosso, Dry)	R26
Southern Comfort	R26
Campari	R30
Pernod Anis	R30
Archers Schnapps	R24
Pimms No 1	R24

## Whiskey

Bells	R16
Famous Grouse Malt	R18
J&B	R16
Johnny Walker Black	R35
Johnny Walker Red	R16
Jameson	R20
Jack Daniels	R20
Chivas Regal	R42
Bushmills Malt 10y.o	R42
Glenfiddich 12 y.o	R42

## Brandy & Cognac

Klipdrif	R14
Klipdrif Premium	R15
Richelieu	R14
Nederburg solera	R16
KW 5 y.o	R15
KW 10y.o	R22
Cognac Style	R46
Hennessy V.S	R35
Cognac Style	R85
Remy Martin V.S.O.P	R35
Cognac Style	R85
Oude Molen VOV 14y.o	R30
Cognac Style	R68

## Liqueurs

*Served as doubles*

Cointreau	R35
Drambuie	R35
Amaretto	R26
Amarula Cream	R26
Strawberry	R24
Peppermint	R24
Ginger	R24
Tripple Sec	R24
Van der Hum	R24
Cape Velvet	R26
Creme de Casis	R30
Frangelico	R28
Kahlua	R28
Nachtmusik	R28
Tia Maria	R26
Jagermeister	R36

## Shooters

Kamakazi	R18
Zappa Red, Amarula & Grenadine	
Bahama Banana	R18
Kahlua, Banana liqueur, Amarula	
Black Bitch	R20
Zappa Black, Stroh	
Black Russian	R20
Kahlua, Vodka	
Bob Marley	R18
Peppermint, Amarula, Zappa Red	
Brain Haemorrhage	R20
Peach Schnapps, Amarula, Grenadine	
Chocolate Tart	R22
Vodka, Frangelico	
Apple Twang	R24
Olmecca Gold, Apple Sours	
Jello Baby	R20
Grenadine, Banana Liqueur, Bols blue, Amarula	
Sowetan Toilet	R22
Banana Liqueur, Amarula, Nachtmusik	
Pink Panther	R24
Strawberry, Tripple Sec, Vodka, Amarula	
Barney	R24
Teuilla, Po10C, Peppermint	
Top Deck	R18
Nachtmusik, Amarula	
Turkish Delight	R20
Campari, Nachtmusik	
Forrest Hunter	R22
Jagermeister, Peppermint	
Jager Bomb	R35
Jagermeister, Red Bull	
Springbokkie	R18
Peppermint, Amarula	
Alice in Wonderland	R24
Strawberry, Nachtmusik, Stroh	
Blowjob	R18
Kahlua, Amarula, Cream	
Liquid Cocaine	R18
Vodka, Lime, Blue Caracao	
Malibu Sunset	R20
Strawberry, Banana, Malibu, Apple Sours	
Womans Revenge	R18
Lime, Amarula	
Red Zeppelin	R18
Zappa Red, Amarula, Vodka, Strawberry	
Midnight with the Devil	R24
Stroh, Kahlua, Black Zappa	
Nutty Banana	R18
Amaretto, Banana, Nachtmusik	
Jagermeister	R18
Aftershock	R18
Tequilla Silver	R20
Tequilla Gold	R20
Stroh	R24

# *Nuvo Cuisine*

The decadent life...

Because life is too short to eat anywhere else!

Disclaimer: The management & staff of Nuvo Cuisine will not be held responsible for any loss or damage to any person and / or personal property of any person visiting the establishment. We reserve the right of admission. Any person making a nuisance and/or disturbing other patrons will be forced to leave the establishment. Nuvo Cuisine is a non smoking restaurant. We have designated smoking tables on the patio. Any person who violates or fails to comply to this government law may be liable to a fine

