Villa Verde

THE NAME VILLA VERDE

In the tumultuous year of 1910, Portugal found itself in the throes of a critical monarchy crisis. On the fateful night of October 4th, Queen Dona Amelia and the entire royal family faced imminent danger. A remarkable figure emerged in the form of Jose Luis Amelia, the first mate on the royal yacht Dona Amelia. Displaying unparalleled courage and quick thinking, he ingeniously disguised the royal family as humble fishermen, facilitating their escape from impending peril. Their destination: exile in Gibraltar. When the revolution subsided, Jose Luis Amelia's heroic role in saving the Royal Family was duly recognized. In honor of his bravery and unwavering loyalty to his country, he was knighted as Sir Jose Villa Verde. Fast forward to February 4th, 1994, a restaurant bearing his name, Villa Verde, was established. This eatery stands not only as a tribute to a courageous ancestor but also as a testament to the enduring spirit of resilience and honor that defines our family legacy.

We at Villa Verde are committed and proud in providing you, our valued guests with the best service and finest Portuguese cuisine available, in a comfortable and relaxed environment

Have a good time!

Dear patrons, kindly note that a customary gratuity of 10% will be levied on a party of 6 guests or more.

STARTERS / ENTRADAS

GRILLED CHOURICO / CHOURICO DO VIZINHO
Spicy pork and beef smoked sausage
Served with pickled veg(sliced or whole)

TRIPE STARTER / ENTRADA DE DOBRADA
Traditional Portuguese stew consisting of beef tripe, pork belly, chouriço and butter beans. Served with rice

SALMON ENTŔEE / ENTRADA DE SALMAO
Stacked smoked salmon with tomato,mozarella and capers
Drizzled with olive oil and balsamic vinegar

CHICKEN LIVERS / FIGADOS DE GALINHA
Topped with chefs secret chicken sauce and lemon butter. Served with brown bread

CHICKEN GIBLETS / MOELAS DE GALINHA
Stewed in tomato and onion

PRAWN COCKTAIL
An all time favourite

PRAWN STARTER
Topped with creamy cheese or creamy garlic sauce and mozarella cheese. Served with brown bread

PRAWNS ALGARVE / CAMARÃO A MODA ALGARVIA
Flambéed in a white wine, garlic and olive oil

PRAWN RISSOLES / RISSOIS DE CAMARÃO

SNAILS / CARACOIS
Garlic butter or creamy garlic.
Served with brown bread

MIXED NIBBLE / MISTO DE PETISCOS
Calamari, creamy garlic mussels, chicken livers and sliced chouriço
FOR 2
FOR 4

CREAMY MUSSEL POT / POTE DE MEXILHOES
1/2 shell mussels in a creamy garlic sauce.
Served with brown bread

OYSTERS / OSTRAS

GRILLED CALAMARI AND RICE
Topped with lemon butter sauce

CRUMBED MUSHROOMS
Served with tartare sauce

SALADS / SALADAS

GREEK SALAD / SALADA GREGA
Basic greens with feta, calamata olives and green pepper

SMOKED CHICKEN SALAD / SALADA DE GALINHA
Basic greens with smoked chicken breasts and a boiled egg

VILLA VERDE SALAD / SALAD A VILLA VERDE
Basic greens with strips of sirloin, chourico, parmesan slithers, button mushrooms, topped with croutons

SALMON ON THE VILLA / SALADA DE SALMAO
Slithers of smoked salmon, mozarella and tomato, topped with mayonnaise dressing and a grated egg on a bed of lettuce

SOUPS / SOPAS

KALE CABBAGE SOUP /CALDO VERDE
Potato based, with sliced chouriço and a dab of olive oil

PASTAS / MASSAS

SEAFOOD PASTA
Creamy based fettuccine pasta with prawns, mussels and calamari

CHICKEN PASTA
Tomato based fettuccine pasta with sliced chicken breast and button mushrooms

ALFREDO
Creamy based fettuccine pasta with ham and mushrooms

SPAGHETTI BOLOGNESE
Tasty Italian bolognese sauce made with topside mince, fresh tomatoes, mushrooms, flavoured with Italian herbs and garlic

BILTONG AND CHOURICO PASTA
Creamy based fettucine pasta with biltong and chouriço

BEEF STRIPS AND MUSHROOM PASTA
Creamy based fettucine pasta with sirloin beef strips and mushrooms

VEGETABLE PASTA
Creamy based fettucine pasta with baby marrow, carrots, potatoes, mushrooms and olives

POULTRY / GALINHA

PERI PERI CHICKEN /GALINHA Á PIRI PIRI
1/2 chicken 600g Flame grilled served with chips
Choice of lemon and herb, mild or hot peri peri

Please allow +/- 45 minutes cooking time

CHICKEN SKEWER / ESPETADA DA GALINHA
Cubed chicken on a skewer with onions.
Served with chips, choice of lemon and herb mild or hot

CHICKEN SCHNITZEL
Tender crumbed chicken breast schnitzel
Served with chips
Choice of creamy mushroom or creamy cheese sauce

MEAT / CARNES

CASSEROLE STEAK / BIFE NA CASSAROLA
Beef fillet topped with mushroom sauce and an egg *200g*
Served with chips and rice *300g*

PORTUGUESE LAMB SHANK / PERNA DE BOREGO
Succulent leg of lamb served with boiled potatoes
Topped with wine, port and garlic sauce

BEEF ON A SKEWER / ESPETADA
400g cubed beef on a skewer with bay leaves and coarse salt, topped with wine, port and garlic sauce *Rump* *Fillet*
Served with chips

GRILLED PORK CHOPS
(Crumbed Optional)
Served with an egg, chips and salad
Topped with wine, port and garlic sauce

VILLA VERDE FILLET STEAK/FILETE A VILLA VERDE
Grilled fillet topped with wine, port and garlic sauce *200g*
Served with an egg and chips *300g*

VILLA VERDE RUMP
Extra matured rump steak topped with wine, port and garlic sauce *200g* *300g* *500g*
Served with an egg, chips and salad

SPARE RIBS / ENTRECOSTO
600g pork ribs topped with barbeque sauce
Served with chips and salad

CUBED STEAK / TRINCHADO
200g cubed fillet steak prepared in wine, port and garlic sauce
Served with chips or rice and bread

T-BONE STEAK
500g steak served with an egg and chips
Topped with biltong sauce

NO REPONSIBIILITY TAKEN FOR TOUGHNESS OF WELL DONE STEAKS

FROM THE POT / DELICIAS DO TACHO

OXTAIL POTJIE / COZIDO DE RABO DE BOI
Tender oxtail prepared with care in a rich casserole sauce
Served with rice

TRIPE STEW / DOBRADA
Traditional Portugese stew consisting of beef tripe, pork belly, chouriço and butter beans
Served with rice

SIDE ORDERS / ORDENS A PARTE

VEGETABLES
SALAD
FETA AND OLIVE BOWL
GARLIC AND CHEESE ROLL
GREEK SALAD (SMALL)

CURRIES

All curries are simmered in a curry sauce with coconut milk and served with rice

CHICKEN BREAST CURRY /
CARIL DE GALINHA

PRAWN CURRY/ CARIL DE CAMARÃO

CHICKEN BREASTS AND PRAWN CURRY /
CARIL DE PEITO DE FRANGO E CAMARÃO

CALAMARI CURRY/ CARIL DE LULAS

FISHERMANS CURRY
Hake, calamari and prawns

VEGETABLE CURRY
Baby marrow, carrots, potatoes, mushrooms and olives

COMBO'S

RUMP & 2 QUEEN PRAWNS
200g rump steak, served with chips

1/2 CHICKEN & 1/2 RUMP ESPETADA
Served with chips

GRILLED HAKE & 5 LM PRAWNS
Served with chips and rice

1/2 CHICKEN & 1/2 RIBS
Served with chips

1/2 RIBS & 5 GRILLED LM PRAWNS
Served with chips

1/2 FILLET ESPETADA & 5 GRILLED LM PRAWNS
Served with chips

TOPPINGS / MOLHOS

PEPPER SAUCE
CHEESE SAUCE
BILTONG SAUCE
LEMON BUTTER SAUCE
GARLIC LEMON BUTTER SAUCE
CREAMY GARLIC SAUCE
MUSHROOM SAUCE
CHEESE AND MUSHROOM SAUCE
MILD PERI PERI SAUCE
PRAWN SAUCE
BBQ SAUCE

SEAFOOD / MARISXO

GRILLED QUEEN PRAWNS *recommended serving 8*

PAN FRIED OR GRILLED MEDIUM PRAWNS *400g*

ALL ABOVE ARE SERVED WITH CHIPS AND RICE

SEAFOOD SKEWER / ESPETADA DE MARISCO
Skewered kingklip, calamari and prawns served with chips

SEAFOOD PLATTER / MISTO DE MARISCO
Kingklip, 6 queen prawns, calamari tubes and
6 creamy garlic mussels serves 2
Served with chips, rice and salad

FISH / PEIXE

FILLET OF KINGKLIP
Grilled and topped with lemon butter sauce
served with boiled potatoes

GRILLED CALAMARI / LULAS GRILHADAS
Topped with lemon butter sauce, served with boiled potatoes

GRILLED SOLE / LINGUADO GRILHADAS
Topped with lemon butter sauce
served with boiled potatoes

GRILLED BABY KINGKLIP AND 2 QUEEN PRAWNS
KINGKLIP BEBÉ GRELHADO E 2 CAMARÕES RAINHA
Served with boiled potatoes

DEEP FRIED HAKE / PESCADA FRITA
Served with chips and tartare sauce (grilled or fried)

GRILLED COD FISH / BACALHAU ASSADO
Topped with peppers, garlic and olive oil sauté
served with boiled potatoes

BOILED COD FISH / BACALHAU COZIDO
Served with potatoes, chickpeas and a boiled egg
Side serving of chopped onion, parsley and garlic

COD FISH A BRAZ / BACALHAU A BRAZ
Finely shredded cod fish mixed with potato chips
and egg yolks and served with salad

SWEET TEMPTATIONS / SCHREMESAS

CHOCOLATE MOUSSE
CARAMEL PEPPERMINT PUDDING
TIRAMISU
CREME BRULÉE
CHOCOLATE VOLCANO
ICE CREAM WITH CHOCOLATE SAUCE
STRAWBERRY CHEESECAKE

COFFEES & TEAS / CAFEE CHA

PEDROS — Single / Double
Amarula, Cape Velvet, Kalhua or Whiskey

MILK SHAKES — Small / Large
Chocolate, Banana, Strawberry, Bubblegum, Lime, Salted Caramel or Cookies and Cream

FRULATA
Fruit juice blend with ice cream

COFFEE SHAKE

THANK YOU FOR YOUR
PATRONAGE

BOOKINGS ESSENTIAL

SHOP 5,
COLOSSEUM BUILDING,
CORNER DELIUS & CHOPIN STREET
SW 5, VANDERBIJLPARK

GPS CO-ORDINATES:
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ENJOY THE EXPERIENCE

TRULY AN ORIGINAL
PORTUGESE RESTAURANT

Villa Verde