

Our traditional House Wine selection



Cabernet Sauvignon Shiraz has been created in the heart of the Breede River Valley and is a spicy fruity easy drinking wine.



This Chenin Blanc is a pleasant, off dry with melon, pear and fynbos flavours. A super end of day glass full.

* *Vitis Vinifera* 2017 Gold

* *Veritas* 2017 Gold



This Rosé is a refreshingly lively wine, with heaps of cherry, sweet red apple and cranberry flavours.



Thanking you for your patronage

Villa Verde

LIVE ENTERTAINMENT
(Fridays - Saturdays)

FUNCTIONS

COCKTAIL & CIGAR LOUNGE

BOOKINGS ESSENTIAL

Shop 5, Colosseum Building,
Corner Delius & Chopin Street,
SW5, Vanderbijlpark

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ENJOY THE EXPERIENCE!

Villa Verde

THE NAME VILLA VERDE

In 1910, the monarchy situation in Portugal turned very critical on the night of the 4th of October for the Queen Dona Amélia and direct royal family. José Luis Casquinha, first mate on the royal yacht Dona Amélia disguised the royal family as poor fisherman and assisted them in their escape from certain death, in which they exiled to Gibraltar. When the revolution ended, he was eventually acknowledged in the saving of the royal family by being knighted Sir José Villa Verde. As a result of his bravery and honour to his country, and also being my great Grand Father- a restaurant was created and opened with his name on the 14th February 1994

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



TRULY AN ORIGINAL
PORTUGUESE RESTAURANT



Starters/Entradas

Grilled Chouriço / Chouriço do Vizinho R68.00
spicy pork and beef smoked sausage, s/w pickles (sliced or whole)

Tripe Starter / Entrada de Dobrada R58.00
tripe stew with pork belly, chouriço and butter beans

Salmon Entrée / Entrada de Salmão R68.00
*drizzled with olive oil and balsamic vinegar.
served with tomato, salmon, mozzarella cheese and capers*

Chicken Livers / Figados de Galinha R52.00
topped with chef's chicken sauce, served with brown bread

Prawn Cocktail R68.00
an all time favourite

Chicken GIBLETS / Moelas de Galinha R58.00
stewed in tomato and onion

Snails/Caracois R47.00
served with brown bread Garlic butter

Creamy garlic R49.00

Sardines / Sardinhas R55.00
topped with olive oil, onion and green pepper sauté

Mixed Nibble / Misto de Petiscos 4 person serving R170.00
calamari, mussels, chicken livers, sliced chouriço 2 person serving R90.00

Creamy Mussel Pot / Pote de Mexilhoes R70.00
served with brown bread

Prawns Algarve / Camarão a moda Algarvia R73.00
flambéed in white wine, garlic olive oil

Prawn Rissoles / Rissóis de Camarão each R16.00

Oysters / Ostras each S.Q

Black Mushrooms R58.00
topped with creamy garlic sauce and feta cheese

Grilled Calamari & Rice R58.00

Prawn Starter R75.00
*topped with creamy cheese or creamy garlic sauce,
served with brown bread*

Crumbed Mushrooms R45.00
served with tartare sauce



Salads/Saladas

Greek Salad / Salada Grega R52.00

basic greens with feta, calamata olives and green pepper

Smoked Chicken Salad / Salada de Galinha R75.00

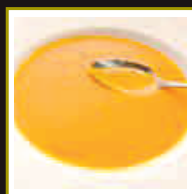
basic greens with slithers of smoked chicken and egg

Villa Verde Salad / Salada á Villa Verde R83.00

basic greens with strips of sirloin, chouriço, parmesan slithers, button mushrooms, topped with croutons

Salmon on the Villa / Salada de Salmão R78.00

slices of salmon, mozzarella and tomato topped with mayonnaise dressing and grated egg on a bed of lettuce



Soups/Sopas

Kale Cabbage Soup / Caldo Verde R38.00

potato based, with sliced chouriço and dab of olive oil



Pastas/Massas

Fisherman's Pasta R85.00

creamy based fettuccini pasta with a seafood topping

Chicken Pasta R85.00

tomato based fettuccini pasta with sliced chicken and button mushrooms

Alfredo R75.00

creamy based fettuccini pasta with ham and mushrooms

Spaghetti Bolognese R85.00

tasty Italian bolognese sauce made with topside mince, fresh tomatoes, diced bacon, mushrooms, flavoured with Italian herbs and garlic

(Vegetable pasta available on request)



Poultry/Galinha

Peri-Peri Chicken / Galinha á Piri-Piri

whole chicken flame grilled served with chips and salad. choice of lemon and herb, mild or hot peri-peri

full R105.00

half R73.00

Chicken Skewer / Espetada de Galinha

cubed chicken on a skewer with peppers and onions served with chips and salad

R89.00

Chicken Cordon Bleu

succulent chicken breast stuffed with a mixture of spring onions, chopped olives, feta and chouriço s/w rice / chips & salad.

R85.00

(Please allow +/- 45 min. for cooking of chicken)



Meat/Carnes

Casserole Steak / Bife na Cassarola

300g fillet topped with mushroom sauce, an egg served with chips and rice

R145.00

Portuguese Lamb Shank / Perna de Borego

succulent leg of lamb served with boiled potato and vegetables

R150.00

Rump on a Skewer / Espetada

400g cubed rump on a skewer with bay leaves and coarse salt served with chips and salad

R139.00

Grilled Pork Chops (Crumbed optional)

served with egg, chips and salad

R95.00

Villa Verde Fillet Steak / Filete á Villa Verde

grilled fillet steak prepared in wine, port and garlic served with egg, chips and vegetables

200g R120.00

300g R145.00

Villa Verde Rump

extra matured rump steak prepared in wine, port and garlic s/w egg, chips and salad

200g R95.00

300g R120.00

500g R140.00

Spare Ribs / Entrecosto

600g pork ribs topped with barbeque sauce served with chips and salad

R150.00

Cubed Steak / Trinchado

200g cubed fillet steak served with chips or rice and bread

R95.00

T-Bone Steak

500g steak served with egg, chips and salad, topped with a biltong sauce

R145.00

(No responsibility taken for toughness on well done steaks)



From the Pot/Delicias do Tacho

Oxtail Potjie / Cozido de Rabo de Boi R150.00

tender oxtail prepared with care in a rich casserole sauce served with rice and vegetables

Tripe Stew / Dobrada R105.00

traditional portuguese stew consisting of tripe, pork belly, chouriço and butter beans served with rice and salad



Curries/Caril

(all curries are simmered in a curry sauce with coconut milk served with rice and salad)

Chicken Breast Curry / Caril de Galinha R110.00

Prawn Curry / Caril de Camarão R135.00

Crab Curry / Caril de Carangueijo R125.00

Calamari Curry / Caril de lulas R130.00

Fishermans Curry R135.00

(Vegetable curries available on request)



Combo's

Rump (200g) & 2 Queen Prawns R138.00
served with chips and salad

1/2 Chicken & 1/2 Espetada R138.00
served with chips and salad

Grilled Hake & LM Prawns R138.00
served with chips and rice

1/2 Chicken & 1/2 Spare ribs R138.00
served with chips and salad



Seafood/Marisco

Seafood Skewer / Espetada de Marisco R170.⁰⁰
skewered kingklip, calamari and prawns served with chips and salad

Grilled Tiger Prawns *as per customer request* S.Q.

Grilled King Prawns *recommended serving 6* S.Q.

Grilled Queen Prawns *recommended serving 8* S.Q.

Pan Fried Medium Prawns 400g R150.⁰⁰
(all above are served with chips, rice and salad)

Seafood Rice / Arroz de Marisco *serves 1* R160.⁰⁰
a traditional seafood rice comprising of crab, clams, prawns and calamari

Seafood Platter / Misto de Marisco *serves 2* R385.⁰⁰
kingklip, 4 queen prawns, 2 king prawns, calamari tubes, & 6 mussels s/w chips, rice and salad

Crayfish á Villa Verde / Lagosta á Villa Verde S.Q.
steamed crayfish smothered in a creamy prawn sauce served with chips, rice and salad



Fish/Peixe

Fillet of Kingklip R150.⁰⁰
grilled and served with boiled potato and vegetables topped with lemon butter sauce

Grilled Calamari / Lulas Grilhadas R120.⁰⁰
served with vegetables and boiled potato, topped with lemon butter sauce

Grilled Sardines / Sardinhas Grilhadas R99.⁰⁰
served with boiled potato, grilled onion, peppers and tomato

Grilled Sole / Linguado Grilhado S.Q.
served with vegetables and boiled potato topped with a lemon butter sauce

S.Q. stands for subject to availability & quantity

Deep Fried Hake / Pescada Frita

served with vegetables, chips and tartare sauce

R90.⁰⁰

Grilled Cod Fish / Bacalhau Assado

served with potatoes, egg, topped with peppers, garlic and olive oil sauté

R155.⁰⁰

Boiled Cod Fish / Bacalhau Cozido

served with potatoes, chick peas and egg with side serving of chopped onion, parsley and garlic

R155.⁰⁰

Cod Fish á Braz / Bacalhau á Braz

finely shredded cod fish with potato chips and egg yolk all stirred and served with salad

R145.⁰⁰



Side Orders/Ordens a Parte

Garlic & Cheese Roll

R25.⁰⁰

Vegetables

R25.⁰⁰

Olive Bowl

R30.⁰⁰



Toppings/Molhos

Pepper Sauce

R22.⁰⁰

Creamy Garlic Sauce

R18.⁰⁰

Cheese Sauce

R18.⁰⁰

Mushroom Sauce

R20.⁰⁰

Biltong Sauce

R28.⁰⁰

Cheese & Mushroom Sauce

R20.⁰⁰

Lemon Butter Sauce

R15.⁰⁰

Mild Peri Peri Sauce

R18.⁰⁰

Garlic Lemon Butter

R15.⁰⁰

Prawn Sauce

R35.⁰⁰



Sweet Temptations/Sobremesas

Chocolate Mousse	R36.00
Caramel Peppermint Pudding	R39.00
Tiramisu	R39.00
Crème Brulee	R37.00
Crème Caramel	R33.00
Ice cream with Chocolate Sauce	R38.00
Portuguese Kisses	R38.00



Coffees & Teas/Cafe e Cha

Filter Coffee	R17.00
Cappuccino <i>(decaffeinated available)</i>	R23.00
Iced Coffee	R29.00
Cafe Laté	R25.00
Milk Shakes <i>chocolate. banana. strawberry, bubblegum, lime</i>	large R29.00 small R20.00
Frulata <i>fruit juice blended with ice cream</i>	R29.00
Espresso	R15.00
Double Espresso	R26.00
Tea Selection <i>rooibos, english breakfast, five roses</i>	R14.00
Pedros <i>whisky, kahlua, cape velvet, amarula</i>	R39.00
Irish Coffee	R39.00
Liqueur Coffees	R39.00