



TM

Continental Café

Coffees

Filter coffee	R18.00
Refill	R12.50
Extra milk	R 4.50
Extra pouring cream	R 6.00
Decaf coffee	R26.00

served in a plunger.

Nescafé	R21.00
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Classic Nescafé served with milk.

Mochaccino	R33.00
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1 shot espresso, 100ml hot milk, 1 scoop hot chocolate.

Cappuccino	
Milk foam	R25.00
Cream	R27.00
Decaf cappuccino	R27.00
Fredo iced cappuccino	R26.00
Upside down cappuccino	R29.00
Red cappuccino	R28.00

Large Cappuccino	
Milk foam	R34.00
Cream	R37.00

Espresso	
Single	R19.00
Double	R24.00
Fredo iced espresso	R25.00

Espresso Cornetto	R40.00
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1 shot espresso served with Grappa or 1920 Aqua dent.

Americano	R23.00
Americano refill	R16.00
Macchiato single	R22.00
Macchiato double	R25.00
Café latte	R29.00

Greek coffee	R26.00
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Finely ground coffee roast brewed with 1 sugar, 2 sugars or no sugar.

Marshmallow coffee	R35.00
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Milky filter coffee and marshmallows.

Coffee shake	R35.00
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3 scoops ice cream, 50ml milk and Nescafé.

Iced Mocha shake	R38.00
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3 scoops ice cream, 50ml milk, hot chocolate and Nescafé.

Frappé	R27.00
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Chilled black coffee shaken till frothy.

Frappé au lait	R28.00
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Chilled black coffee shaken till frothy with milk.



*Good coffee is a pleasure,
good friends are a treasure.*



PLEASE NOTE: A 10% service charge will be added to tables of 6 people or more. Sharing may apply only to certain dishes.

Refreshments

Craft Ice Tea R30.00
Made with love with our best berry flavour.

Decadent Crushes R40.00
Blended with ice to made a crush-a-licious gourmet gulp.
Coffee Freezo
Caramel
Chocolate

Skinny Crushes R43.00
You won't believe this drink has no sugar added – drink away without the guilt. Blended with ice it's 100% delicious.
Chocolate Decadence



The art of schlurping is not only permitted, it's encouraged!

It's the most slurpable deliciousness you can get into your mouth at one time

Power bomb smoothie R45.00
Banana and peanut butter.

Choc Chip smoothie R45.00
Crushed choc chip cookies blended with milk.



What's your favourite?
★ ★ ★

Fruity Crushes R43.00
Fruity fresh blend with ice, ice baby.

GranaDilla
Granadilla flavoured ice crush.

LemonDilla
Sweet and tangy and mwah.

Mixed Berry
A berry berry nice selection of berries, blended with crushed ice. Boom!

Lemon Berry
Tangy and sweet. Oh so refreshing.

Strawberry
Strawberry coulis blended with crunchy ice to make it divinely delicious.

Strawberry Lemonade
A tongue twisting perfect pink drink.

Yogy Fruity Crushes R44.00
It's an explosion of fresh-fruity-yogy-yumminess you've just gotta try!

YogyDilla
Granadilla Crush with plain yoghurt.

Yogy Berry
Mixed berries blended with plain yoghurt.

Yogy Strawberry
Strawberry Crush blended with plain yoghurt.

Milkshakes R35.00
Made with ice cream in these flavouricious flavours:

Coffee Toffee Oreo, Caramel Mint and Choc Hazelnut

SLO·JO
Taste Architects

100%
delicious

THEY'RE DREAMY, CREAMY AND RIDICULOUSLY FLAVOURLICIOUS

Hotties

Choc Chai R33.00

Decadent Hot chocolate made with aromatic Chai. A flavour combo like never before.

Caramel Mocha R33.00

A shot of espresso gets a creamy caramel kiss. Yum!

Spice Chai latte R33.00

Original Chai, a firm favourite.

Fudge Caramel latte R33.00

Drink-a-licious as the name suggests.

Red Hot Chocolate R33.00

A rooibos cappuccino flavoured up with white hot chocolate – dreamy and delicious.

Hotties

NO
SUGAR
ADDED

You won't believe these drinks have no sugar added – drink away without the guilt. Hot, steamy and deliciously creamy they are a must have any time of day.

Skinny Subject to availability

Chocolate Decadence R34.00

Chai R34.00

Flavoured Lattes

A beautiful marriage between these flavours and a shot of espresso – flavouricious.

Hazelnut R34.00

Vanilla R34.00

Caramel R34.00

What's
your
flavourite?

SLO-JO
Taste Architects

Everyone
should have
a hottie!

(the drink, not a person 😊)

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Refreshments

Traditional Milkshakes	R31.00
Vanilla, Chocolate, Strawberry, Lime, Bubbleum.	
Floats	R35.00
Fruit juice or soda floats.	
Fruit shakes	R40.00
Fresh fruit juice and ice cream.	
Frulatta	R40.00
Fresh fruit, yoghurt and ice cream.	
Sir Fruit fresh juices	R26.00
Ask your waitron what flavours are available.	
Freshly squeezed fruit juices	R43.00
<ul style="list-style-type: none"> • Beetroot, carrot, apple and mint. • Carrot, pineapple, orange and ginger. • Apple, orange, pineapple and ginger. • Celery, apple and cucumber or • Create your own. 	
Tomato juice	R28.00

Cold drinks

Mineral water sparkling or still	
500ml bottle	R19.90
750ml bottle	R40.00
Soda drinks	
Coca-Cola, Fanta, Sprite, Tab etc.	R23.00
Grapefizer(red & white), Appletizer.	R27.00
San Benadetto Iced tea	R30.00
Lemon or Peach.	
Iced tea	R26.00
Mixed berry, Rooibos or Green tea.	
Schweppes 200ml Mixers	R20.00
Soda water, Tonic water, Ginger ale or Bitter Lemon.	
Cordials	R27.00
Lime, Passion fruit or Kola tonic.	
Cordials are served with a 200ml mixer of your choice.	
Homemade lemonade	R24.00
Rock Shandy	R36.00
Steelworks	R38.00

Imported Italian drinks



Aranciata	R32.00
Sparkling bitter orange beverage (when available).	
Aranciata Rosa	R32.00
Sparkling red orange beverage (when available).	
Limonata	R32.00
Sparkling bitter lemon beverage (when available).	



Tea

Dilmah Teas R19.00

Ceylon, English Breakfast, Irish Breakfast, Earl Grey, Rooibos, Green tea, Camomile, Berry Explosion, Moroccan Mint, Peppermint, Lemon or Jasmine.



Herbal Tea

Russian tea R27.50

Ceylon tea served with a sweet fruit preserve.

Greek Mountain tea R36.00

An unusual herbal treat (when available).

Fresh Peppermint tea R25.00

Served hot or chilled (when available)

Reviving Tisane R35.00

Our special recipe with ginger, lemongrass and mint.

Relaxing Tisane R35.00

Our special recipe with lemon balm, lavender and orange

Rose & Vanilla R35.00

Mystical and sensuous fragrances of rose petal and vanilla.

Hot drinks

Continental Hot chocolate R34.00

Hot milk poured over real chocolate and topped with whipped fresh cream.

Hot chocolate R32.00

Original or White Hot Chocolate flavour.

Add Kahlua R24.00

Add espresso R19.00

Milo R27.00

Horlicks (when available) R27.00



"where there is tea, there is hope."

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Treats



See our freshly baked cakes and continental sweet pastries on display, all prepared by us.

Freshly baked cakes

Select your slice from our cake display or alternatively enquire with your waitron.
Whole cakes are available on request, but please place your order one day in advance

Scones R49.50
2 scones served with jam, cheese and fresh cream.

Fresh fruit salad
Freshly cut seasonal fruit. R59.00
Add cream or ice cream. R10.00

Fruit platter R120.00
A cornucopia of fresh seasonal fruits.

Greek yoghurt R75.00
Honey & nuts.

Tropical twist R45.00
Tempura banana, ice cream and Amaraula.

Ice cream (3 scoops) R40.00
Toffee, Chocolate or Vanilla.

Ice cream and halva R69.50
Ice cream topped with halva and sweet berry sauce.

Halva R65.00
Plain or with cinnamon and lemon juice.

Affogato R46.50
1 shot espresso poured over 3 scoops of vanilla ice cream.

Add a shot of Frangelico or Amaretto liqueur. R26.00

Rahat Loukoum R39.00
2 pieces of imported Turkish delight, served with mint tea.

"A party without cake is just a meeting." - Julia Child



Savouries

Anchovy toast R44.50
Two slices.

Marmite toast R39.50
Two slices.

Cheese melt R54.00
Slice of toast topped with cheese, mayonnaise and herbs, grilled until golden.

Croissant
Plain with butter. R33.50
With preserves and cheese. R40.00

New Spinach, olive and feta quiche R72.50
served with potato salad and greens.

Cheese quiche R72.50
Made with a tangy blue cheese served with potato salad and fresh crisp greens.

Onion and cashew nut quiche R72.50
With potato salad and greens.

Hickory ham and mature cheddar quiche R72.50
With potato salad and greens.

Spinach pie R75.00
Phyllo pastry with a thick spinach, feta and dill filling.

Breakfast

Served all day.



*"If you want breakfast in bed,
sleep in the kitchen!"*

Freshly baked muffin Savoury
or Sweet R38.50
With butter, cheese and jam.

New Pappino Delight R68.00
Half a pappino, served with roasted almonds, Greek yoghurt and drizzled with honey.

New Home-made Granola Breakfast R65.00
Home-made Granola, topped with Greek yoghurt and seasonal fruit.

New Muesli Yoghurt R41.50
Muesli, topped with Greek yoghurt and seasonal fruit.

Wholesome breakfast R75.00
Muesli, yoghurt, fresh fruit in season, muffin and preserves.

New Greek Scrambled Eggs R50.00
Scrambled Eggs mixed with tomato, feta and oregano served on a slice of toast.

French toast R65.00
2 slices bread smothered with an egg and cheese mixture served with seasonal fruit.

Poached eggs and spinach R75.00
2 poached eggs, spinach and feta, grilled tomatoes and toast.

Croissant breakfast R45.00
Scrambled eggs on croissant.
Add extra smoked salmon 40g. R35.00
Add extra bacon. R21.00

Salmon stack R78.00
150g fresh salmon fish cake, topped with spinach, a creamy mustard sauce and 1 poached egg.
Served with toast.
Add an extra fish cake. R45.00

Café 41 Breakfast R89.00
2 poached eggs, kipper, creamy mushroom port sauce, grilled tomato and toast.
Swap kipper for smoked salmon 80g R120.00

Toad in the hole R66.00
A thick slice of toast with savoury mince and topped with 2 eggs.



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More breakfast

☉ Served all day. ☉

Omelettes

3-egg omelette **Plain** R40.00
Or omelette filled with your choice of any 3 fillings and toast.

1 filling	R20.00
2 fillings	R40.00
3 fillings	R60.00

Add extra smoked salmon 40g R35.00

Choose your filling(s)

Avocado, rocket, marinated brinjal, sweet peppers, spinach, creamy mushrooms or plain mushrooms, lettuce, artichoke, tomato, chilli, olives, onions plain or grilled.

Cottage cheese, emmentaler, Feta cheese, halloumi, mozzarella, regato cheese, provolone, parmesan, cheddar or blue cheese.

Bockwurst, bacon, parma ham, pastrami, salami, chouriço, grilled chicken pieces, smoked chicken, roast lamb or savoury mince.

Have you heard about the group of men who control all the world's cheese?
- The hallouminati

Traditional breakfast R66.50
2 eggs, bacon, Bockwurst sausage, grilled tomato and toast.

English breakfast R89.50
2 eggs, bacon, Bockwurst sausage, grilled onions, creamy mushroom port sauce, baked beans, grilled tomato and toast.

Portuguese breakfast
1 egg, 150g beef steak topped with grilled onions, grilled tomato, halloumi cheese and toast.

Your choice of:

Fillet 150g	R115.00
Rump 150g	R 95.00

Italian breakfast R82.00
Scrambled eggs, polenta, beef chipolata sausages, Napolitana sauce and toasted Panini.

Pizza breakfast R79.50
Pita bread topped with a rich tomato base, scrambled eggs, bacon, grilled chouriço topped with mozzarella and cheddar cheese.

New Eggs on Toast R45.00
1 Slice of toast served with 2 eggs and grilled tomato.

Add the following to your breakfast:

Add Salmon Fish Cake	R45.00
Add Smoked Salmon 40g	R35.00
Add Smoked Salmon 80g	R65.00
Add Bacon	R21.00
Add Bockwurst	R18.50
Add Beef Chipolata	R24.00
Add Grilled chicken livers with onion	R22.00
Add Avo (When available)	R20.00



Sandwiches

THE CLASSICS

Plain or toasted on white, brown, whole wheat or rye bread.

Bacon and banana	R57.50
Bacon and cheese	R57.50
Bacon and egg	R57.50
Bacon, egg and cheese	R61.00
Cheddar Cheese	R40.00
Cheddar Cheese and tomato	R45.00
Cheddar Cheese and ham	R49.50
Cheddar Cheese, ham & tomato	R54.00
Ham and Tomato	R49.50
Egg mayonnaise	R52.50
Chicken mayo	R63.00
Chilli chicken mayo	R65.00
Tuna mayo	R68.00

Savoury mince	R59.50
Steak and onion with your choice of	
Fillet	R120.00
Rump	R 87.50
Add extra cheese	R15.00
Add extra egg	R10.00

Swop garnish for the following:

Greek Salad	R10.00
Chips	R10.00
Potato Slices	R10.00
Potato Croquets	R20.00
Swop cheddar for mozzarella	R12.00

THE GOURMET Sandwiches and Shwarmas

Café 41 Club Sandwich R105.00

Our classic club sandwich with chicken served with potato slices or greens.

Gourmet roast lamb R110.00

Slices of succulent lamb, fresh tomato, rocket, tzatziki and a drizzle of mint sauce.

Gourmet steak roll

Plain Italian panini with beef steak, whole grain mustard, fresh tomato, onion, rocket and herbs served with potato salad. Your choice of:

Fillet	R130.00
Rump	R105.00

New Schwarma

A choice of grilled chicken, roast lamb or beef wrapped in a pita with tzatziki, tomato, cucumber and onion mix. All shwarmas served with potato slices or greens.

Grilled chicken	R 99.00
Roast lamb	R110.00
Fillet	R130.00
Rump	R105.00

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Gourmet Burgers

Gourmet Veggie burger R68.50

Veggie patty with tomato, onion and lettuce on a bread bun served with sauce on the side.

Gourmet Chicken burger R75.00

Succulent Chicken Breast with tomato, onion and lettuce on a seeded burger bun served with your choice of chips or fresh salad on the side.

Gourmet Greek Bifteki burger R88.00

100% pure beef Greek-style patty stuffed with feta served with tomato, onion, tzatziki and lettuce on a seeded burger bun, served with your choice of chips or fresh salad on the side.

Add bacon R21.00

Add slice of cheese R15.00

Add cheese sauce R20.00

Build your OWN Sandwich

Your bread choices:

	Any 1 filling	Any 2 fillings	Any 3 fillings	Any 4 fillings
White, Brown or Wholewheat	R52.00	R64.00	R76.00	R88.00
Rye	R62.00	R73.00	R84.00	R95.00
Croissant	R53.50	R62.00	R67.00	R76.00
Baguette	R62.00	R73.00	R84.00	R95.00
Pita bread	R62.00	R73.00	R84.00	R95.00
Tramezzini	R72.00	R83.00	R94.00	R105.00
Small Italian panini <small>(Plain, wholewheat or olive)</small>	R45.50	R53.50	R62.50	R69.50
Large Italian panini <small>(Plain, wholewheat or olive)</small>	R65.00	R77.00	R89.00	R99.50

All sandwiches are served with farm fresh greens, but you can swap garnish.

Filling(s)

Avocado, rocket, marinated brinjal, sweet peppers, spinach & feta, creamy mushrooms or plain mushrooms, lettuce, artichoke, cucumber, tomato, chilli, olives, pineapple, onions plain or grilled.

Cottage cheese, emmentaler, feta cheese, halloumi, mozzarella, regato cheese, provolone, parmesan, cheddar or blue cheese.

Egg mayonnaise, Bockwurst, bacon, parma ham, pastrami, salami, chourico, grilled chicken pieces, chicken mayonnaise, chilli chicken mayonnaise, smoked chicken, roast lamb, savoury mince, tuna or smoked salmon, mortadella, smoked beef, fried or scrambled egg.

Swap garnish for the following:

Greek salad	R10.00	Potato croquets	R20.00
Chips	R10.00	Potato slices	R10.00

Meze

A variety of tasty tapas served individually on side-plates, enjoy as a starter or as an accompaniment to drinks!

Dolmades R75.00

8 Aromatic rice wrapped in vine leaves, served with Greek yoghurt.

Cheese and crackers R85.00

Assortment of imported and local cheese, served with a selection of crackers.

Deep fried feta R68.00

3 pieces of traditional feta cheese deep-fried.

Grilled halloumi R69.00

3 pieces of traditional Cypriot cheese served with sweet chilli sauce.

Venison carpaccio R86.50

Layers of smoked venison, soft Danish feta, spring onion, capers and Parmesan shavings.

Steak medallions

Thinly sliced beef with your choice of:

Fillet	R110.00
Rump	R 70.00

Trinchado

Our signature dish

hot and spicy served with sliced French loaf.

Chicken	R 81.50
Fillet	R120.00
Rump	R 90.00

Assorted Deli meats R89.00

Assortment of imported and local meats, served with an assortment of pickles and crackers.

Flame grilled chouriço

Traditional Portuguese sausage.

Full	R90.00
Half	R63.00

Beef souvlaki

Cubed beef on a single skewer with your choice of:

Fillet	R110.00
Rump	R 70.00

Chicken souvlaki R69.00

Tender marinated chicken fillet on a skewer.

Chicken livers R72.50

Barbeque or Peri-Peri served with sliced French loaf.

Calamari tubes R89.50

Tender Falklands calamari tubes served on traditional Greek potato salad with olive oil, lemon and herbs

MEZE WITH PITA

Artichoke salad	R78.00
Marinated brinjals	R45.00
Chilli spinach	R65.00
Marinated sweet peppers	R55.00
Mushroom port meze	R62.50
Mild curry lentils	R58.00
Red bean and chilli salad	R55.00
Prawn and feta saganaki	R125.00

(8 cleaned prince prawns)

MEZE DIPS WITH PITA

Skordalia	R68.50
Greek garlic dip.	
Humus	R68.50
Chickpea dip.	
Tzatziki	R59.00
Yoghurt, garlic and cucumber dip.	
Tarama	R68.50
Greek fish roe dip.	

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Platters

Regret no half portions.

Meze dip platter (Serves 2) **R105.00**

Choose any 3 Meze dips served with pita bread.

Vegetarian Meze platter **R195.00**

Brinjals, sweet peppers, artichokes, red bean chilli salad and a choice of 1 dip served with pita bread.

Meaty platter (Serves 4) **R475.00**

Full baby chicken, 4 lamb chops, 6-chipolata sausage, 2 beef souvlakia with your choice of potato slices or chips and a side Greek salad.

Continental platter (Serves 4) **R152.50**

A cornucopia of imported and local meats and cheeses, served with pickles and a small selection of breads.



Salads

Served with sliced French loaf and butter.

Butternut **R85.00**

Roasted chunks of butternut, couscous, cherry tomatoes, caramelised onions, capers, soft Danish feta cheese and sprinkled with roasted sesame seeds.

Our suggestion:

Add extra slices of roasted lamb. **R40.00**

Greek **R79.00**

The traditional way with tomato, cucumber, onion, olives, feta and oregano

Add lettuce **R 3.00**

Caprese **R89.00**

Slices of fresh ripe tomatoes and mozzarella, stuffed with basil pesto and drizzled with a basil pesto dressing.

Café 41 Salad

No half portions

Baby lettuce, feta or halloumi, cherry tomato, rocket, corn, peas, carrot and cucumber drizzled with basil pesto dressing with your choice of the extras listed here below:

Grilled chicken **R 96.00**

Shredded tuna **R 96.00**

Fillet strips **R135.00**

Rump strips **R109.50**

Smoked venison **R125.00**

No half portions

Sliced venison layered on greens

with herbs, avocado (when available), soft Danish feta cheese, papaya slices and balsamic soaked capers.

Grilled chicken **R96.00**

No half portions

Succulent grilled chicken, assorted variety of baby lettuce, spinach, peas, orange segments, cucumber, spring onions, cherry tomatoes and marinated red peppers served with a tangy citrus dressing.

Tuna **R110.00**

No half portions

Shredded tuna served with red beans, cherry tomatoes, boiled potato, rocket, capers and artichokes with a vinaigrette dressing.

Calamari and penne **R119.00**

No half portions

Tender grilled calamari tubes, tossed in penne, cracked pepper, olive oil, lemon zest, parsley, cherry tomatoes and broccoli.

Spicy prawn and rice noodle **R129.00**

8 grilled prince prawns, rice noodles, baby spring onions, cucumber, cherry tomatoes, bean sprouts, shredded sugar snap peas and flavoured with a mild sweet chilli sauce.

No half portions

Smoked salmon and cottage cheese **R135.00**

No half portions

120g of Smoked Salmon Trumpets of rolled smoked salmon filled with smooth cottage cheese, crisp lettuce, tomato, cucumber, gherkins, olives, boiled egg, herbs and pepper on rye bread.

Pasta

Choose spaghetti, penne or fettuccini.
All pasta dishes are served with grated parmesan cheese. We have also suggested a wine which could compliment your meal.

Oglio de olio R65.00

Garlic, chilli and olive oil.
Our wine suggestion is: Chardonnay

Napolitana R75.00

A delicious tomato-based sauce.
Our wine suggestion is: Pinotage

Arrabiata R77.00

Hot & spicy.
Our wine suggestion is: White Blend

Spinach & creamy feta R90.00

Delicious & creamy.
Our wine suggestion is: Merlot

Basil pesto R92.00

With a topping of olive tapenade.
Our wine suggestion is: Cabernet Sauvignon

Fungi R92.00

Mushrooms in a port and cream sauce.
Our wine suggestion is: Red Blend

Pasta Vasilio No half portions R105.00

Creamy chicken and broccoli penne pasta.
Our wine suggestion is: Sauvignon Blanc

Trinchado Pasta No half portions

Our signature dish
– creamy, spicy & hot.

Chicken	R 98.50
Fillet	R130.00
Rump	R105.00

Our wine suggestion is: Chardonnay/Pinotage

Bolognaise R89.00

Traditional & satisfying.
Our wine suggestion is: Shiraz

Chilli spinach and calamari with penne No half portions R130.00

Our wine suggestion is: Chardonnay

Seafood supremo No half portions R165.00

Calamari and prawns served in a tomato based sauce.
Our wine suggestion is: Sauvignon Blanc

Traditional lasagne No half portions R99.00

Our wine suggestion is: Shiraz

Chicken & mushroom lasagne No half portions R99.00

Tender chicken breast and fresh country mushrooms.
Our wine suggestion is: White Blend

Spice up your pasta with these extras:

Add Anchovies	R22.00	Add Chicken Livers	R24.00
Add Fillet	R80.00	Add Bacon	R21.00
Add Rump	R50.00	Add Ham	R21.00
Add chicken strips	R45.00	Add Prince Prawn (Price per prawn)	R20.00

Penne for your thoughts?

“If anyone tells you that you put too much Parmesan cheese on your pasta, stop talking to them. You don't need that kind of negativity in your life”

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Main Meals

We have suggested a wine which could compliment your meal.
Ask your waitron to see our drinks menu.

Vegetarian


Chickpea and sweet potato stew R80.00

Spicy, and comforting.

 Our wine suggestion is: Dry Rosé

Fasolatha R75.00

Traditional Greek dish prepared with butter beans simmered in tomato, carrots and celery, served with French loaf.

 Our wine suggestion is: Red blend

Vegetarian moussaka R108.00

Family recipe made for vegetarians with fried brinjals, lentils, mushrooms and potato.

 Our wine suggestion is: Red blend

Soup of the day (ask your waitron) R65.00

Served with sliced French loaf.

Soup is subject to availability.

Stir-fry

Beef strips your choice of


Fillet R125.00

Rump R109.00

Chicken strips R105.00

Calamari R115.00


In a delicious basting, served with seasonal vegetables and a choice of potato slices, couscous or rice noodles.

 Our wine suggestion is: Sauvignon Blanc

Poultry


Chicken kebabs R109.50

Two skewers of marinated chicken fillet served on pita bread accompanied with a side Greek salad and tzatziki.

 Our wine suggestion is: Chardonnay

New Jack's breast R140.00

Succulent Chicken breast cooked in a creamy bacon, mushroom and Jack Daniels sauce served with a fresh cut salad & potato slices.

 Our wine suggestion is: Chardonnay


Grilled baby chicken R139.50

Grilled chicken basted with lemon and herb or Peri-Peri sauce. Served with your choice of two sides: croquettes, Greek salad, couscous or stir-fry.

 Our wine suggestion is: Chardonnay


Chicken Schnitzel R105.00

Crumbed chicken fillet, fried and smothered in a creamy cheese sauce.

 Our wine suggestion is: Chardonnay


Dry grilled baby chicken R139.50

The lean, crisp option: dry grilled with a lemon herb or peri-peri sauce served with couscous and stir-fry chips or savoury rice.

 Our wine suggestion is: Chardonnay

Chicken New York R105.00

Chicken breast stuffed with spinach and feta, crumbed and deep-fried till golden brown and topped with a tangy cheese sauce.

 Our wine suggestion is: Chardonnay

Chicken Prego roll R92.00

Chicken breast, basted with our signature Prego sauce and served with either potato slices, chips or potato salad.

 Our wine suggestion is: Sauvignon Blanc



Main Meals


Meat

Beef Prego roll

Basted with our signature Prego sauce and served with either potato slices, chips or potato salad.

Fillet R120.00

Rump R 95.00

 Our wine suggestion is: Sauvignon Blanc

Beef Espetada

Café 41's popular special: an impressive hanging skewer of beef chunks. Served with potato slices and a tomato, olive and onion salad.

Serves 1


Fillet R220.00

Rump R190.00

Serves 2


Fillet R330.00

Rump R290.00

 Our wine suggestion is: Shiraz

Grilled Bockwurst (Pork) R89.50

Your favourite German sausage served with sauerkraut, horseradish sauce, potato salad and pickles.

 Our wine suggestion is: Shiraz

Rib-eye on the bone R229.00

Served with fresh greens and potato slices.

 Our wine suggestion is: Cabernet

PLEASE NOTE: A 10% service charge will be added to tables of 6 people or more. Sharing may apply only to certain dishes.



Traditional Moussaka R110.00

A traditional family recipe in which we layer fried brinjals and beef minced meat, smothered in a delectably creamy topping served with potato salad and greens.

 Our wine suggestion is: Cabernet

Beef Schnitzel

Tender fillet steak crumbed and topped with a creamy mushroom sauce served with potato croquettes and beetroot salad.

Fillet R130.00

 Our wine suggestion is: Shiraz

Beef kebabs

Two skewers of chunky beef steak grilled to perfection and flavoured with herbs, served with potato croquettes and a side Greek salad.

Fillet R145.00


Rump R119.50

 Our wine suggestion is: Merlot




Fillet steak special R199.00

250g beef fillet steak served with grilled vegetables, potato croquettes and topped with your choice of sauce: pepper brandy, mushroom port or chilli garlic.

 Our wine suggestion is: Merlot


New Fillet Rolla R190.00

Beef fillet, stuffed with sundried tomato, feta, olives and fresh basil leaves, drizzled with a basil pesto sauce. Served with potato slices and a fresh cut salad

 Our wine suggestion is: Cabernet Sauvignon


Rump steak R175.00

400g of prime beef (just the way you like it), served with grilled onions, grilled vegetables and potato croquettes

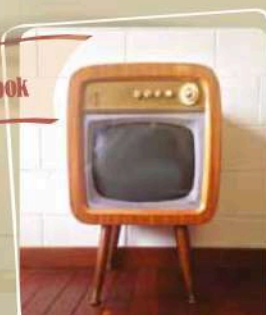
 Our wine suggestion is: Cabernet

Moroccan lamb chops R195.00

Succulent lamb cutlets, basted with mint jelly and served with a Moroccan chickpea stew and a chopped fresh salad.

 Our wine suggestion is: Cabernet Sauvignon

The only time you eat diet food is while you wait for the steak to cook



Main Meals

Seafood

Traditional fish and chips R88.00

Fish in batter and chips.
Our wine suggestion is: Chardonnay

Rainbow trout – fresh water fish R159.00

Grilled whole trout covered in a creamy lemon almond sauce served with stir-fry vegetables and potato croquettes.
Our wine suggestion is: Chardonnay

Kingklip caprice (when available) R220.00

280g kingklip fillet grilled and topped with a creamy cheese and shrimp sauce. Served on a bed of stir-fry vegetables with potato croquettes.
Our wine suggestion is: Chardonnay

Sole R190.00

300g of pure tenderness grilled with a creamy lemon herb sauce. Served with your choice of two sides: couscous, potato wedges, potato croquettes, spinach, grilled vegetables, stir-fry or savoury rice.
Our wine suggestion is: Chardonnay

10 Queen Prawns R325.00

Served with potato slices and a side salad.
Our wine suggestion is: Dry Rose

New Mama's Mozambique Prawns R220.00

10 Prince Prawns in a spicy Mozambique sauce served with savoury rice.
Our wine suggestion is: Dry Rosé

Seafood platter

A spectacular array of fresh fish fillet, prawns, grilled mussels, grilled calamari served with an assortment of sauces and a side salad.

Serves 1 R430.00

Serves 2 R630.00

Our wine suggestion is: Chenin Blanc

Mediterranean Calamari R140.00

Tender Falklands calamari tubes served with seafood couscous, a side Greek salad and served with tartar sauce on the side.
Our wine suggestion is: Sauvignon Blanc

Seared salmon R220.00

200g deboned salmon fillet, grilled and served with a prawn and mussel couscous paella and drizzled in a creamy lemon and basil pesto sauce. (Best served medium rare)
Our wine suggestion is: Sauvignon Blanc

Sides for all main meals

SIDES

Couscous, stir-fry, savoury rice, grilled vegetables, potato slices, or chips.	R25.00
Potato croquettes	R60.00
Spinach	R35.00

SAUCES

Almond sauce, creamy mushroom, cheese, chilli garlic, chilli chocolate sauce, garlic butter, lemon butter or mushroom port.	R25.00
Pepper brandy, shrimp cheese	R30.00
Jack Daniels (Bacon and mushroom inclu)	R40.00

I'm on a seafood diet.
When I see food I eat it.



PLEASE NOTE: A 10% service charge will be added to tables of 6 people or more. Sharing may apply only to certain dishes. Platters available for your catering requirements, 24 hour lead time required. Group bookings. Whole cakes available. Special requests.

For franchise enquiries: please call 012 460 5216 or email us at franchise@cafe41.co.za

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Groenkloof Plaza 012 460 5216
Rigel 012 347 4259

Eastwood Village 012 342 8914
Silver Lakes 012 809 1571