



EST. 2009

GRAND

AFRICA *Café* & BEACH

BEACH MENU

STARTERS

AVOCADO AND PRAWN COCKTAIL 145
Avocado with poached prawn,
smoked chilli mayonnaise and spring onion.

FRESH MUSSELS 95/220
In a fragrant coconut broth with lemongrass,
ginger, chilli and coriander.

CALAMARI 120/215
(Grilled or fried) seasoned with garlic, ginger,
chilli and lemon served with aioli.

salads

GRAND SALMON SALAD 185
Salmon, pine nuts, parmesan and soy dressing.

GREEK BOARD 120
Slab of feta, hummus, tzatziki, marinated olives,
salad and grilled pita breads.

MAINS

**CHALMAR FILLET
BÉARNAISE (200G)** 260
Served with béarnaise sauce.

GRILLED PRAWNS 395
With fresh lemon and butter basting
and peri-peri sauce on the side.

GRAND BURGER 150
180g pure beef with rocket, red onion,
gherkin, tomato chutney, smoked cheddar
and garlic aioli.

GRILLED LINE FISH OF THE DAY 215
Served with sauce vierge.

LINEFISH TAGLIATA 220
Grilled linefish, sundried tomato, soy, rocket,
ginger, parmesan and olive oil.



GRAND

PIZZA

MARGHERITA

Oregano, mozzarella and basil.

NORMAL / GRAND

95/180

GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella.

280/550

PARMA HAM

With rocket, parmesan and mozzarella.

125/240

VEGETARIAN

Grilled marinated vegetables with rocket and mozzarella.

130/250

SALMON

Smoked salmon, crème fraiche, spring onion and rocket.

185/360

PRAWN

Prawn napolitana sauce, rocket and mozzarella.

195/380

desserts

CHOCOLATE POTS

Soft baked chocolate cream, hazelnut praline and caramel ice cream.

80

CARAMEL AND VANILLA BAKED CHEESECAKE

Served with vanilla ice cream.

90

