

BAMBANANI

family and food

LUNCH AND DINNER

- nibbles -

grilled vegetables - warm olives, caper & anchovy sauce	48
rustic cheesy focaccia with cherry tomatoes & olives	45
argentinian chimichurri steak skewers	68
tandoori chicken skewers	49
mini fish & chips	49
mediterranean platter - hummus, baba ghanoush, israeli salad, olives & grilled pepper	97
halloumi popcorn - cucumber & sweet chilli relish (gf optional)	48
vietnamese spring rolls - rice paper, greens, sprouts, peanut ginger sauce (veg/chicken) (gf, vg)	45/60
bruschetta with hummus & chick peas	45

- light meals -

soup of the day - served with crusty bread	55
tom yum soup (prawns optional)	55/75
quiche of the day - served with side salad	65
quesadilla - cheese with caramelised onion & guacamole, salsa & sour cream (chicken optional)	61/81
mexican quesadilla - spiced mince, beans, cheese, guacamole, salsa & sour cream	93
chicken livers peri peri - cooked in a zesty sauce, brown bread	49
baked potato with salad - chakalaka (vg)	60
- danish feta & avo	65
- smoked salmon & sour cream	75
quiche of the day - served with side salad	65
chicken prego & chips	69
beef prego & chips	85
focaccia sandwich - salmon, sour cream, rocket	80
- mozzarella, tomato (gamma ham optional)	55/85
bombay chicken wrap - mildly spiced with salad	69
halloumi/roasted pepper wrap with salad	69
sesame steak wrap - hummus, tahina with salad	80

(banting wraps R20 extra)

- salads -

balkan salad - tomato, cucumber, red onion, spring onion, red peppers & grated feta cheese	79
summer salad - grilled chicken, sweet corn & feta	82
grilled chicken salad - roasted cherry tomatoes, baby marrow & aubergines	75
caesar salad - cos, bacon, anchovy dressing, croutons & parmesan (chicken optional)	79/89
asian salad - greens, sprouts, carrot, mange tout, cashew nuts & cucumber ribbons (gf, vg)	69
moroccan salad - lettuce, bulgur, chickpeas, tomato, grilled brinjal & baby marrow, tahini dressing (vg)	65
niscoise - tuna, baby potatoes, eggs, anchovies, tomato & french green beans	85
butternut salad - lettuce, avo, danish feta, sunflower seeds, dijon dressing (gf, v)	69

- mains -

our burger ladd cheese/egg/bacon/avo R15 each	75
falafel burger - grilled brinjals, tomato & hummus	85
porkloin ribs 400g - with choice of side	135
argentinian chimichurri steak 250g - with choice of side	169
sirloin steak 250g - with egg & chips (add sauce: red wine/mushroom R30 extra)	145
coriander lamb cutlets - served with baby potatoes, french green beans	179
moroccan lamb - served with seasoned couscous and mint	169
flamed grilled quarter chicken peri peri, perinaise & chips	95
shichimi grilled salmon - served with mashed potatoes, sesame veg ribbons	220
hake & chips with tartar sauce	95
homestyle chicken curry & sambals, with rice or as bunny chow	89
thai green curry - homemade paste, sweet potato & mixed vegetables (chicken optional)	69/85
chickpea & spinach curry - with jasmine rice	69

- pasta/noodles -

linguine or penne or gluten free penne	
quattro formaggi - fontina, provolone, gorgonzola, parmesan	95
arrabiata - tomato and chilli	69
penne fume - bacon, onion, cream, tomato and brandy	85
prosciutto e piselli - ham, peas, onion cream based pasta (smoked salmon optional)	85/98
carbonara - bacon, egg & parmesan	85
fetoria - mushroom, garlic, parsley (chicken optional)	69/85
homemade pesto linguine (gf, vg)	92
salsiccia pasta with italian sausage - garlic, baby marrow - mushroom, cream, tomato	105
phad thai - red onion, carrot, red cabbage, sprouts, spring onion, peanuts, coriander & chilli phad thai homemade paste (chicken optional)	79/95
singapore noodles - red onion, carrot, red cabbage, pak choi, sprouts, coriander, spring onion, singapore dressing (prawns optional)	79/99

- sides -

baked potato	25
baby marrow laces (gf, vg)	30
sweet potato chips	25
bowl of chips	25
mash or sweet potato mash	25
roasted seasonal vegetables	35
small side salad	35
pap and gravy	25
cauliflower rice	25

gluten free (gf)/vegan (vg)/vegetarian (v)

we regret we are unable to split bills

please note there is a R50 minimum spend per person for food and drink

We are constantly improving our menu to ensure that we keep close to nature and avoid synthetic flavourings and food additives wherever we can.

- pizza -

focaccia - plain or garlic	40
focaccia - with cheese	58
margherita - napoletana & mozzarella	65
regina - ham & mushroom	89
hawaiian - ham & pineapple	85
tropicana - bacon & banana	85
parma - parma ham & rocket	99
ham - napoletana with ham	82
seafood - seafood mix & chilli	99
pollo - spicy chicken, spinach, red onion & sweet chilli	95
quattro stagioni - ham, mushroom, olives & artichokes	99
mexico - chilli con carne, peppers, onion & chilli	92
vegetarian - artichokes, olives, mushroom & peppers	95
salsiccia - italian sausage & mushroom	99
portuguese - chorizo, onion, mushroom, peppers & chilli	99
siciliana - anchovies, olives & capers with cheese/no cheese	99/90
the modest - bacon, spinach, caramelised onion, garlic & chilli	92
ai formaggi - mozzarella, fontina, gorgonzola & provolone	110
pancetta e rosmarino - crispy bacon, onion & rosemary	89
bacon, feta & avo	105

(banting bases R20 extra)

- kids -

most dishes served with carrots, cucumbers & tomatoes	
mac 'n cheese	35
spaghetti bolognese/napoletana	49
kiddies' burger	49
grilled chicken, mash, corn & peas	49
chicken nuggets & chips	49
hake & chips	49
fish fingers & chips	45
ribs & chips	75
hot dog & chips	45
selection of toasted sandwiches	40/55
ice-cream & chocolate sauce	45
kiddies' fruit platter	42
babies fresh fruit & veg purees	39

- puddings -

mo's selection of cakes	45/50
apple crumble	49
crème brûlée	49
chocolate mousse grated praline & hazelnuts	49
summer berry pavlova meringue, cream & berries	49
malva pudding with cream	42

- white wines -

neethlingshof sauv blanc	132
laborie sauv blanc	120
villiera sauv blanc	155
fat bastard chardonnay	168
warwick first lady unoaked chardonnay	180
muldersbosch chenin blanc	145
haute cabrierre yellow/blend	199
tranquille	125/40
house white bush vine sauv blanc	130/39
semi sweet sweet darling white	130/39

- red wines -

warwick first lady cab sauv	180
villiera merlot	158
beyerskloof pinotage	165
landskroon shiraz	150
groot constantia	189
wolftrap red syrah/ mourvedre/voignier	118/42
rupert rothschild	350
darling cellars chocaholic pinotage	120
house red - merlot	130/39

- bubbles -

krone rose cuvee brut	260/45
pierre jourdan brut	250
mimosa	45

- rosé -

warwick first lady dry rosé	198
house rosé sweet darling rosé	130/39

- cocktails -

caipirinha	50
mojito	50
pimm's iced tea	50
cosmopolitan	50
bloody mary	50
margarita	50
strawberry daiquiri	50
whiskey sours	50

- ales and spirits -

beers local	24
beers imported	28
selection of craft beers	50
ciders	28
single malts	SQ
spirits	SQ

- after dinner drinks -

pedros	40
irish coffee	40
amaretto	22
frangelico	18
jagermaster	25
grappa	25

- cold beverages -

sodas 330ml	21
mixers 200ml	19
freshly squeezed oj	35
juices	25
fresh carrot juice add apple/pear/ginger/celery/pineapple	35
fruit smoothies strawberry and banana/apple and pear	33
surgiva mineral water small	22
surgiva mineral water large	48
tisers	28
bos iced tea	28
jug of lemonade	90
freshly squeezed oj jug	105
iced coffee milkshake	30
milkshakes	27/32
freezachino	35

- hot beverages -

cappuccino	25
rooibos cappuccino	28
double espresso	27
lattes - single or double	27/35
americano	21
espresso	18
macchiato	19
cafe mocha	25
hot chocolate	25
variety of teas	23
chai tea	18
brewed tea pot	35
moroccan mint tea pot	35

