

## BREAKFAST

**SEASONAL FRUIT BOWL** R45  
Seasonal fruit, homemade muesli crumble, a dollop of double thick Greek yoghurt, fynbos honey & mint leaves

**MADAME CAPRICE** R85  
Two slices of fresh white bread with mustard spread, dipped in free range eggs and toasted with cheddar and bacon, topped with a fried egg

**THE BENNIES'**  
Classic toasted English muffin, two poached eggs topped with our butter & bay leaf hollandaise sauce with your choice of:  
Bacon R65  
Salmon R95  
Spinach R60

**FRENCH TOAST** R50  
Egg dipped ciabatta baked till golden, drizzled with house syrup, fresh banana and cinnamon  
Add crispy bacon – R18

**BEACH BREAKFAST** R96  
Free range eggs (fried, scrambled or poached), bacon, 100% beef boerewors wheel, sautéed button mushrooms and cherry tomatoes, Served with toasted ciabatta, rye or seed bread

**CLASSIC 3 EGG OMELETTE** R60  
Choice of toppings:  
Cherry tomatoes | mushrooms | caramelised onion | jalapeño R14 each  
White cheddar & mozzarella | cream cheese | Grana Padano R16 each  
Bacon | beef sausage | hollandaise sauce | basil pesto R25 each  
Served with toasted ciabatta, rye or seed bread

**BLACK FLAPJACKS** R68  
Vegan, gluten-free activated charcoal, coconut and banana flapjacks, served with seasonal berries and dairy-free ice cream

## HOT DRINKS

We use locally brewed Haaz coffee, which we serve single, with full cream or 2% milk

Americano R22  
Cappuccino R28  
Flat White R28  
Cortado R24  
Espresso R20  
Café Latte R32  
Ceylon, Rooibos, Jasmine green tea R26  
Extra shot of coffee R12  
Change for Almond milk R15

## SNACKS & PLATTERS

**SINGLE CHEESE NACHOS** R70

**TABLE NACHOS** R125  
Homemade guacamole, onion and tomato salsa, sour cream, covered in molten cheese.  
Add chicken strips – R35  
Add bacon bits – R35

**HUMMUS & CIABATTA** R55

**MARINATED OLIVES** R55

**SPRING ROLLS** R75

Chicken, pepperdews, mozzarella wrapped in pastry and fried to crispy perfection

**THE BOERIE** R65

Grass-fed mini boerewors wheel with smoky tomato relish & mustard

**THE MEAT BOARD** R335

Beef rump & béarnaise, chicken thigh espatada, boerewors wheel, sweet potato wedges & onion rings

**THE LONG BOARD** R220

Local cured meat selection with olives, fresh tomato, buffalo-style mozzarella, basil pesto, served with toasted ciabatta

**THE STAR BOARD** R165

Roast butternut, red onion zucchini, artichoke hearts, fresh tomato, buffalo-style mozzarella, olives and a selection of dips, served with toasted ciabatta

**THE SURF BOARD** R335

Cajun calamari, beer battered hake and Queen prawns with skinny fries & Greek Salad

## DESSERT

**CHOCOLATE BROWNIE** R75

Tomes chocolate with pecan nuts, smothered in dark chocolate served with ice cream

**BAKED CHEESECAKE** R70

New York style cheesecake with cream cheese, berry compote and vanilla ice cream

**CHEESECAKE SHAKE** R99

New York style cheesecake dunked in a berry milkshake

# Café Caprice

CAMPS BAY | CAPE TOWN

# GRANADILLA



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Café Caprice Restaurant

Café CapriceCT Café Caprice

FREE Café CapriceGuest

## SALADS

### SALMON POKE BOWL

Fresh Norwegian salmon, sushi rice, cucumber, pineapple, beetroot and carrots topped with ponzu dressing and a side of Japanese mayonnaise

### CHICKEN CAESAR SALAD

Classic Caesar served with cos lettuce, crouton, anchovy dressing, grilled chicken fillet, soft poached free range egg, Grana Padano. Add crispy bacon – R18

### CAJUN CHICKEN SALAD

Oven roasted cajun chicken served on a bed of lettuce with avocado, feta, pepperdews, cherry tomato and a honey mustard vinaigrette

### ASIAN CALAMARI SALAD

Patagonian calamari tubes on a bed of lettuce, with pickled ginger, avocado, cucumber, cherry tomatoes and spring onion and a sesame lime dressing

### BUTTERNUT AND BEETROOT SALAD

Roasted butternut, beetroot and pumpkin seeds with cherry tomatoes, red onion, rocket, feta and a balsamic vinegar reduction

## BURGERS

### AMERICAN BURGER

Two 90g grass-fed beef patties with cheddar & mozzarella, mustard, ketchup & house pickle

### CAPRICE BURGER

Classic 180g grass-fed patty, our special BBQ sauce & onion rings

### ROYAL BURGER

Crispy bacon, cheddar, chili oil & onion rings

### DREAMY BURGER

Creamy mushroom and black pepper sauce & mozzarella

### CHICKEN PREGO

Caprice's original red pepper prego sauce

### VEGAN BURGER

Butternut, lentil and spiced chickpea pattie, with avocado & hummus

All served with skinny fries

## CAPRICE CLASSICS

### CLUB SANDWICH

Triple decker, house-spiced grilled chicken, bacon, paprika mayo, cos lettuce, tomato, mozzarella & avocado, served with skinny fries

### POLLO PASTA

Free range chicken strips, sautéed mushrooms, Napolitana & cream with cherry tomatoes, Grana Padano & herbs

### HAKE

Local beer-battered SASSI green hake, tartare sauce, crunch slaw, served with skinny fries

### CALAMARI

Patagonian squid cooked in paprika, garlic and citrus butter, finished with herbs, served with spiced rice

### PRAWNS

Mozambican prawns, grilled on the open flame and finished with a fresh herbed garlic butter, served with spiced rice

### CHICKEN SCHNITZEL

Chicken fillet crumbed in toasted sesame, coriander seeds & panko, served with crunch slaw and skinny fries

### CHICKEN THIGH ESPETADA

Chicken thighs marinated in chili & bay leaf garlic sauce, suspended over skinny fries

### BEEF ESPATADA

Free range beef ribeye marinated in chili & bay leaf garlic sauce, suspended over skinny fries

### BÉARNAISE RUMP STEAK

28-day, grass-fed beef rump steak, house spice rub, wilted spinach, béarnaise sauce, served with skinny fries

## SIDES

### SKINNY FRIES

### STIR-FRIED VEGETABLES

### HOUSE SLAW

### SWEET POTATO WEDGES

### BEER BATTERED ONION RINGS

### TRADITIONAL GREEK SALAD



 **Veuve Clicquot** *Let life surprise you*

**Drink Responsibly.  
Not for Sale to Persons Under the age of 18.**