

## Soups & Entrees

lobster bisque R70

a true classic

mediterranean fish soup R65

a light healthy non-dairy soup with kingklip pieces and chopped baby vegetables

fresh oysters SQ

waitron will advise what is available

smoked tuna carpaccio R95

thinly sliced tuna with dijon dressing and drizzled with an oriental sauce

falkland calamari R80

baby tubes grilled or fried and served with lemon butter sauce

squidheads R80

grilled or crisply fried

prawn and avo medley R85

avocado pyramid with poached prawns tossed in a light pink sauce

fresh black mussels R70

mussels poached in a white wine and creamy garlic sauce

sardines R60

grilled with course salt and topped with green peppers, onions and a dash of olive oil

crab cakes R95

imported crabmeat tossed with fresh ingredients and grilled, served with fresh lemon and micro herbs

## Fresh From The Garden

greek salad R60/R85

all time favourite with feta and colossal calamata olives

side - r65

regular - r85

roquefort salad R60/R85

a basic salad dusted with roquefort cheese, croutons and a blue cheese and plum dressing

side - r65

regular - r85

rocket salad R85

fresh rocket, avocado pear, beetroot relish, drizzled with a dijon vinaigrette and sprinkled with toasted seeds and nuts

tomato salad R65

a myriad of tomatoes tossed with pesto olive oil, oregano and sliced red onion and olive relish

halloumi salad R90

fingers of grilled halloumi on a bed of mixed greens, roasted red peppers and olives, drizzled with balsamic glaze

chicken salad R85

tossed lettuces with tomatoes, cucumber slices and sliced chicken breast, dressed with a sweet chilli dressing and cashew nuts

greek or roquefort salad platter R150

greek or roquefort salad platter

## Vegetarian

vegetarian platter R150

artichokes, dolmades, roasted red peppers, hummus, asparagus and warm baby potatoes, morogo, halloumi and steamed vegetable medley

pesto pasta R125

spaghetti tossed with pesto and shavings of grana padano

## Fish

Served with vegetables, chips, rice or boiled potatoes

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**pangasius** R160  
delicate white fish grilled with lemon butter or cajun style

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**linefish** SQ  
only the freshest fish available grilled (local or imported)

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**kingklip** SQ  
fillet of kingklip lightly grilled with a lemon butter sauce

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**hake in batter** R135  
local fresh hake in a crispy batter served with chips and a tartar sauce

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**asparagus hake** R150  
grilled hake topped with fresh asparagus in a creamy lemon and mustard sauce

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**whole baby kingklip** R220  
grilled on the bone  
succulent and juicy

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**trout almondine** R145  
grilled and topped with roasted almonds in a butter sauce

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**trout salsa** R150  
grilled and topped with a tomato salsa, chickpeas and olive relish

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**falkland calamari** R180  
baby tubes grilled or fried and served with a lemon butter sauce

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## Side Orders

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**edamame beans** R55

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**butter sauces - lemon or garlic** R20

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**crispy onion rings** R25

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**steamed or roasted vegetables** R30

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**stir fried vegetables** R30

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**morogo** R25

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## Shellfish

Served with vegetables, chips, rice or boiled potatoes

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**langoustines** SQ  
the sweetest of all shellfish (wild)

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**king prawns** SQ  
from mozambique

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**queen prawns** SQ  
from mozambique

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**prawn nacional** R290  
10 queen prawns baked in a peri peri, paprika, bayleaf, garlic and beer sauce, served on rice (mild)

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**beira prawns** R290  
10 queen prawns pan fried with virgin olive oil, flavoured with peri peri, garlic and beer

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**prawn curry mozambique style** R290  
10 queen prawns cooked in a mild coconut milk curry sauce and sprinkled with cashew nuts

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## Platters

the king platter SQ  
4 wild langoustines, 8 mozambique king prawns, fresh linefish of the day, trio of calamari and portuguese style mussels

the queen platter R450  
beautiful selection of seafood, kingklip, 6 queen prawns, grilled calamari and squidheads

we can also make up your desired platter of choice. please enquire from waitron

## Seafood Specialities

bacalhau (280g) R250  
portuguese style, baked in the oven with olive oil, garlic, baby potatoes, topped with sliced green peppers and onion

seared norwegian salmon R290  
salmon seared medium rare with a dash of soy sauce, honey and sauteed mushrooms

kingklip mediterranean R230  
grilled and served on a bed of chickpea tomato salsa – topped with olive relish and toasted nuts and seeds

stuffed kingklip R195  
kingklip stuffed with mushrooms, tomato and onions, mozzarella in a garlic and beer sauce

kingklip thermidor R205  
baked in a creamy cheese and mushroom sauce

prawn thermidor R260  
10 queen prawns baked in a creamy cheese and mushroom sauce

seafood casserole R230  
a selection of seafood, kingklip, prawns, mussels, squidheads, calamari cooked in a portuguese style sauce with a hint of paprika, white wine and garlic – tossed in white rice

pasta di mare R190  
spaghetti topped with seafood in a light creamy white wine sauce

## Meat & Chicken

prego fillet R185  
250g fillet topped with braised onions and our signature prego sauce served in a portuguese roll

fillet au natural R175  
flame grilled with coarse sea salt and olive oil

pepper fillet R185  
250g fillet flamed grilled – with red, green and black peppercorns crushed and tossed with brandy and cream

rump au natural R150-170  
250g – r150  
350g – r170

balsamico rump R170  
flame grilled and topped with a balsamic, mustard butter and dusted with roasted nuts and seeds with fried onion rings

beef espatada R170  
350g cubed rump, red peppers and onion rolled in coarse salt flavoured with olive oil, bayleaves and grilled

peri peri chicken (30min) R170  
mozambiquan style whole spatchcock chicken marinated in garlic, peri peri, white wine and bayleaves. flame grilled

coconut & peanut chicken breasts R145  
grilled chicken breasts mantled with a coconut peanut sauce and served with toasted nuts and seeds and a sweet chilli dressing (non dairy)

## Sauces

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rainbow pepper sauce R25

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creamy garlic sauce R25

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cheese and mushroom sauce R25

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## Desserts

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halva and sour cherry R70

vanilla ice cream topped with shavings of pistachio halva and imported whole sour cherries in syrup

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chocolate sensation R65

decadent chocolate cake filled with a very light milk chocolate mousse

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creme brûlée R55

made the classic way with burnt sugar

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tiramisu R60

in true italian style with mascarpone cheese, frangelico and boudoir biscuits

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peppermint crisp torte R60

caramel, crushed peppermint crisp chocolate and cream

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meringue basket R60

homemade meringue filled with a medley of fresh fruits and cream

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lemon and almond torte R70

flourless and served with a decadent vanilla ice cream, honey and toasted almonds

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fridge lemon cheesecake R60

refreshing and light and served with crushed strawberries

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malva pudding R75

a truly south african dessert – served warm with custard

## Kiddies Menu

All served with either vegetables, chips or rice

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calamari R55  
grilled or fried

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chicken burger R55  
grilled chicken breast

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hake R60  
fried or grilled

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prawn combo R70  
3 queen prawns and calamari

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### malva pudding

R75

a truly south african dessert – served warm  
with custard

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### ice creams

fior di latte (double vanilla cream)  
rich chocolate  
pistachio

1 scoop – r15

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2 scoops – r25

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3 scoops – r35

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### sorbets

palate cleanser and non-dairy

lemon  
strawberry  
mango

1 scoop – r15

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2 scoops – r25

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3 scoops – r35

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### reyo frozen yoghurt

made fresh daily

vanilla – r40

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with fresh fruit and honey – r55

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