

## Salads and Starters

Feta and jumbo calamata olives on mixed lettuce and baby leaves with peppers, onion, cucumber and egg combine to make up our vinaigrette dressed **HOUSE SALAD**

**ROCKET** and tatsoi / baby spinach piled with pecorino shavings and sundried tomatoes with a French vinaigrette

Delicate slices of **SPRINGBOK CARPACCIO** on rocket, topped with parmesan and a clove-spiced port, balsamic and sour cherry reduction

Grilled open brown **MUSHROOMS** stuffed with paprika-spiced crab and emmenthaler

Fresh Saldanha Bay **MUSSELS** simmered in a tarragon cream, with white wine and garlic

Spanish-inspired pan-fried **CHICKEN LIVERS** in paprika, cream and sherry with a hint of chilli



**MOROCCAN:** Grilled and brushed with lemon juice, cumin, clove and cinnamon with an aromatic pile of fresh coriander and couscous

**MALAY:** grilled, then baked with a sweet chilli, soy and ginger glaze. Served with fresh coriander and a steaming bowl of fried egg noodles

**REFER TO SPECIALS BOARD FOR FISH PRICES**

Tender whole baby **CALAMARI** tubes either grilled (with lemon butter, garlic butter or peri peri butter) **OR** Cajun **OR** Moroccan

Large Black Tiger **PRAWNS** finished with olive oil, lemon, and a tickle of ginger, chilli and garlic.

## Something Meaty...

## Something Else...

Fish, chicken, shellfish, chorizo sausage, peppers and chilli combine with brown rice to create our New Orleans-style **JAMBALAYA**

**LUCA'S PENNE** tossed in tomato, white wine and pesto cream, topped with avocado (in season) & 3 cheeses & baked

Create your own by adding:

Olives

Chicken

Chorizo

Sundried tomatoes

## CHILLI CON 'PESCE'!!!

All manner of fishy things, chorizo, peppers, red pint beans and chilli topped with spiced nachos, melted cheddar and fresh coriander

Marinated chicken strips, prawn and

with a hint of chilli

Tender whole baby **CALAMARI** tubes either grilled (with lemon butter, garlic butter, or peri peri butter) OR Cajun OR Moroccan

West Coast **OYSTERS** SQ

## Main Courses Something Fishy...

From the chalk-board advertised selection of fresh local or deep water catch:

**GRILLED:** with lemon juice and olive oil and served with a lemon butter, garlic butter or peri peri butter

**CAJUN:** Blackened chilli, pink peppercorn and pecan nut crust with lime and tobasco butter and pickled jalapenos

## Something Meaty...

**RUMP** (300g) is flame-grilled in olive oil, red wine, whole grain mustard and garlic

OR

Topped with a rich **BORDELAISE** red wine, brandy and marrow sauce

OR

**CAJUN** blackened chilli, pink peppercorn and pecan nut crust, with a lime and tobasco butter and pickled jalapenos

Portuguese **ESPETADA:** skewered beef chunks rolled in coarse sea salt, cracked black pepper, bay leaves and mustard, grilled with red wine, olive oil and garlic

ALL ABOVE MAIN COURSES ARE SERVED ON SOY AND OYSTER SAUCED, WOK-FRIED GREENS and EITHER CHIPS, RICE OR CHINESE NOODLES

Marinated chicken strips, prawn and cashews, wok-fried with vegetables, sprouts and ginger in a soy and oyster sauce enhanced Japanese-styled **YAKI SOBA**

5-spice marinated, wok-fried **BEEF** with spinach, peppers, onion and celery, simmered in a spicy coconut milk, chilli and lemon grass **THAI GREEN CURRY** sauce with fresh coriander

Colonial Portugal and South India combine in our Mozambique-inspired **CHICKEN, PRAWN AND CASHEW CURRY** with lychee, peri peri, coconut milk, peppers and fresh coriander

THE ABOVE STIR-FRIES AND CURRY RECOMMENDED WITH SEPARATELY CHARGED: AROMATIC BASMATI RICE BROWN RICE or FRIED CHINESE NOODLES

Our quest for variety and freshness means we may run out of one or more of the advertised fish.

\* All extras & variations will be individually charged for.