



Freshly Squeezed Juices

BOS Ice Tea

Frankies Soft Drinks

Ginger Beer / Cream Soda / Lemonade

Fitch & Leeds

Ginger Ale / Club Soda / Bitter Lemon / Tonic Water / Lemonade

Mineral Water 500ml

Mineral Water 1 Litre

Tizers

Soft Drinks 330ml Can

36	Frostees	39
	Mixed Berry / Apple & Mint / Passion Fruit / Coco Pine	
27	Vovochino	41
33	Chocolate / Salted Caramel / Coffee	
23	Good Old Tea	19
	Five Roses	
	Red Espresso	22
24	Red Cappuccino	29
38	Spiced Chai	30
29	Babachino	9
24		

## THE TONI GLASS COLLECTION

COLD  
Ice Tea

31

Sugar Free Ice Tea

32

HOT  
Leaf Teas

Gourmet full leaf teas that are masterfully blended to create an ensemble of flavour

27

Silken Tea Bag

Gorgeous silken tea bags with artisanal infusions

24

Cappuccino

29

## COFFEE

— DECAF OPTIONS AVAILABLE —

Espresso

Single 21 / Double 25

Americano

Single 24 / Double 26

Flat White

Single 26 / Double 29

Latte

Single 27 / Double 30

Mocha

Single 28 / Double 31

Macchiato

Single 22 / Double 24

PLEASE ASK FOR  
OUR WINE, CRAFT  
BEER, CIDER &  
COCKTAIL MENU

White Hot Chocolate 29

Belgian Hot Chocolate 38

Chocolate on a Stick

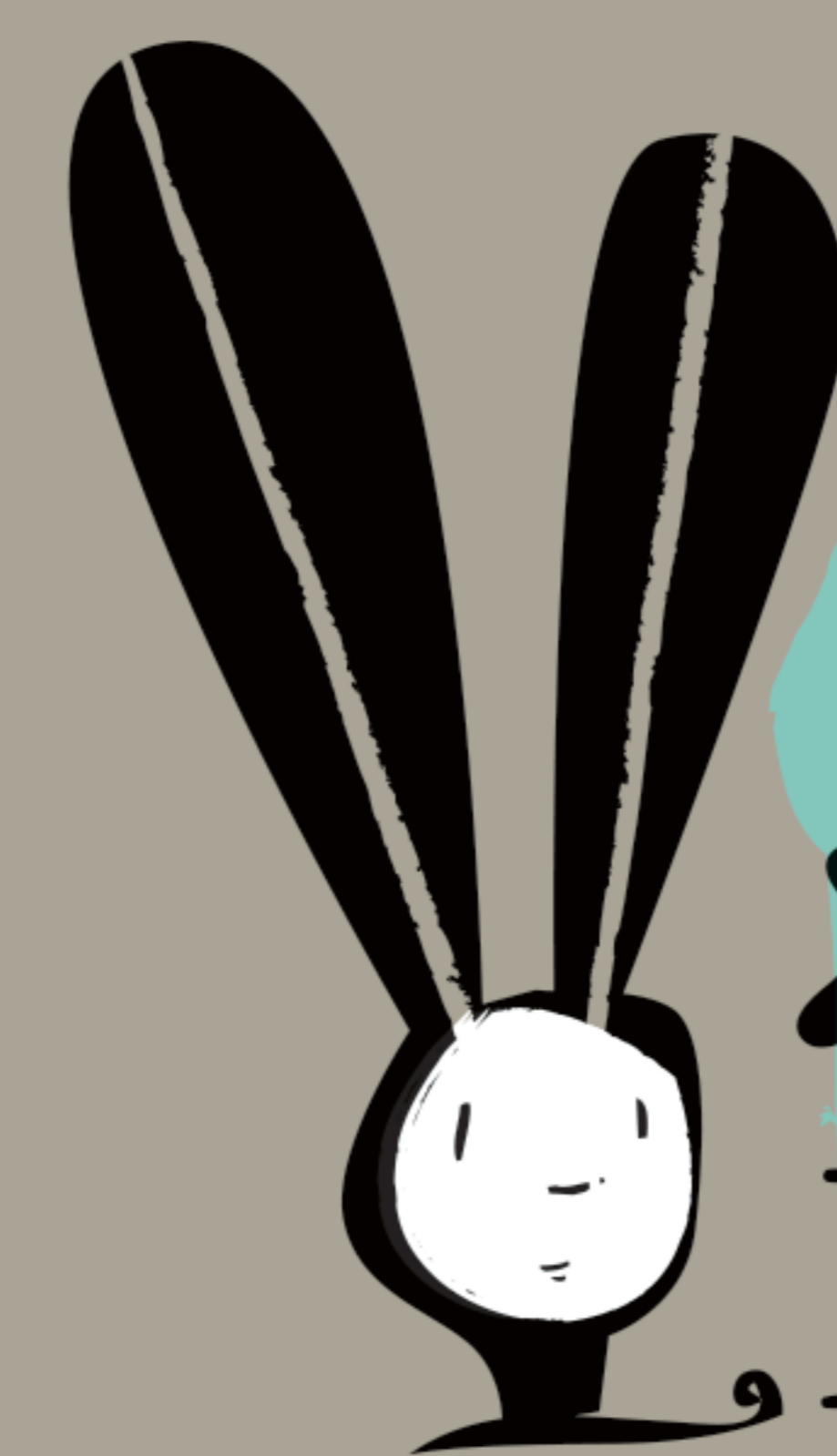
Chocotelo

Slab in a Cup

Original 29 / Orange & Nutmeg 33

# HOT CHOC

All prices are inclusive of VAT  
All changes to the menu could  
result in an extra 20 min wait  
Ingredients may vary subject  
to availability and seasonality  
Menu items may contain  
traces of nuts



# Freshly BAKED EVERY DAY

# LOAF

### Ciabatta

Ciabatta (literally meaning slipper bread) is a versatile Italian white loaf with a firm texture, yet sweet and tangy taste.

### Rye

Our rye is a 70% rye. Rye bread is made out of various percentages of rye flour. It is a dark and hearty bread, soft and moist on the inside, with a strong and aromatic crust on the outside.

### Rustic

Our artisanal Rustic loaf is baked using a combination of stone ground white, wholewheat and rye flour. With a wonderfully crisp and chewy crust on the outside, it is tender and even slightly moist on the inside. It is a traditional European country style bread.

### Sourdough

Sourdough originated in Ancient Egyptian times around 1500 BC and is well known for its hard crust, yet characteristic tangy taste.

### Brioche

Brioche is a highly enriched bread of French origin, with egg and butter content to give it a rich and tender crumb. It has a fine texture and is light and slightly puffy with a dark and golden, yet flaky crust.

### Coconut Loaf

Pain de Coco is the perfect mixture for a bread with a full on flavour, with just enough moisture and crumbliness, and suited for both a sweet and savoury palate.

## BAKES



Croissant

Bagel

Pain au Raisin

Pain au Chocolat

Pasteis de Nata

Choc Brownies

Lemon Meringue Tartlets

21	Chocolate Croissant	31
8	Strawberry Tartlets	35
26	Filled Cronuts	29
30	Friands	20
21	Ham & Cheese Pastry	34
33	Variety of Muffins	FROM 27
26	Variety of Cupcakes	FROM 29

ALL OUR BREADS  
AND PASTRIES ARE  
BAKED DAILY USING  
TRADITIONAL  
ARTISANAL  
TECHNIQUES  
NO PRESERVATIVES  
AND THE FINEST  
STONE GROUND  
FLOUR



# Artisanal JARS

Handcrafted Infused Butter	87
Jam	64
Chicken Liver Pâté	66

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vovotelobakery @vovotelo

# Our stores

Port Elizabeth: Richmond Hill 041 585 5606 • Jozi: 44 Stanley 011 482 4139 • Parkhurst 087 808 6063  
Lonehill 011 024 2233 • Cresta 011 431 4378 • Grayston 011 784 0938 • Village View 011 450 2569  
Waterfall Corner 010 596 1355 • Pretoria: Lynnwood 012 348 0890 • Olympus • 012 991 3296  
North West: Hartbeespoort 012 253 0086 • Cape Town: V&A Waterfront 021 418 3750  
Steenberg Village 021 701 0839 • Durban: Umhlanga 031 561 6593 • Ballito 032586 0786

# Vovo TELO EVENING MENU



IT ALL BEGAN WITH  
FRESH BAGUETTES ON A  
MADAGASCAN BEACH

While on a surfing holiday in Madagascar, an old man on a rustic green bike pedalled past us, his basket stacked high with fresh baguettes. In one sunny afternoon, we fell in love with artisanal bread, and decided to bring our cherished memory back home. Vovo Telo, named after the hotel we stayed in, was born. Since then, we have strived to bring scratch baking, traditional methods and only the best ingredients into our freshly baked breads and pastries so people can enjoy that simple fresh taste that we first experienced in Madagascar, every day.

FROM MATT, THE FOUNDER OF VOVO TELO

VOVO TELO EMBODIES SOUL  
THROUGH THE LOVE OF  
CREATING SOMETHING SPECIAL  
FROM SCRATCH



# STARTERS

## Chicken Livers

Our famous mildly spiced chicken livers served with baguette melba toast

50

## Deconstructed Caprese Salad

Pesto roasted haloumi cheese with a medley of rocket, tomato and olives served on bruschetta

52

## Roasted Butternut Fritters\*

Served with a honey, ginger & yoghurt dressing

35

## Salmon & Asparagus Bundles

Blanched fresh asparagus spears wrapped in salmon, served with baguette melba toast and lemon butter

73

## Seared Beef Carpaccio

On fresh rocket with parmesan shavings, capers, balsamic reduction and olive oil

73

\*I'm New

# SOUP\*

## Sweet Potato, Orange & Chilli Soup

A citrus infused sweet potato soup with a hint of red chilli. Served with your choice of cheese, olive or chilli breadstick

55

## Chicken & Corn Chowder

A hearty chicken & corn chowder, infused with cream and lemon zest. Served with your choice of cheese, olive or chilli breadstick

65

## English Onion Soup

Onions braised in a beef broth with sage, finished off in the oven with chunks of ciabatta and Boerenkaas cheese. Served with ciabatta

61



VEGETARIAN DISHES

# Salads

## Winter Salad\*

A medley of roasted veg with warm couscous topped with avo

78

## Sriracha Chicken

A palate pleasing combination of spicy chicken breast, fresh orange segments, rocket, baby spinach, red onion and rosa tomatoes. Finished with a poppy seed dressing and sourdough melba toast

90

## Green Salad

Mixed greens, toasted seeds, cherry tomatoes, red onion and mature Boerenkaas served with our homemade vinaigrette and your choice of bread

53

With fillet steak

99

/

With smoked salmon trout

101

## Honey Mustard Chicken

Honey mustard chicken, Danish feta, roast mushrooms and avocado on fresh greens, toasted seeds and rosa tomatoes. Served with our homemade vinaigrette and your choice of bread

92

## Roast Vegetable

Mixed greens, butternut, aubergine, mixed peppers, red onion, toasted seeds, cashew nuts, Danish feta and a balsamic reduction. Served with your choice of bread

79

## Black & Blue Caesar Salad

Seared beef fillet with grilled cos lettuce, parmesan shavings and poppy seed dressing served in the pan

120

# ON BOARD

## Harvest Board

Lemon, chilli and oregano baked Danish feta, aubergine, roasted rosa tomatoes, mushrooms, red onions, green beans and olives with toasted baguette

## Cheese Board

Gorgonzola, brie, Boerenkaas and preserved figs served with toasted ciabatta

## Bruschetta Board

3 slices of garlic toasted baguette, each with a delicious topping: fillet with gorgonzola & caramelised onion / roasted veg & olive / pesto chicken & parmesan

## Pâté Board

Our homemade chicken liver pâté served with warmed crusty baguette and caramelised pears

## Antipasta Board

Selection of deli meats, roasted rosa tomatoes, Boerenkaas, bocconcini mozzarella and olives, served with fresh ciabatta

## Salmon Board

Smoked salmon, rocket and red onion salad, cucumber carpaccio, beetroot, horseradish cream, sliced radish, avo, caper berries, olive oil and balsamic dressing - served with 100% rye melba

## Artisan Butter Board\*

Roasted stone fruit & honey / chocolate & chilli / sundried tomato & basil butters served with baguette

# PASTA

HANDCRAFTED TAGLIATELLE

PASTA MADE WITH GLUTEN FREE FLOUR EXTRA

26

## Chicken with Pan Roasted Rosa Tomatoes, Basil Pesto & Pine Nuts

104

## Skinny Lasagne\*

Grilled aubergine layered with slow cooked beef ragout and traditional béchamel sauce, topped with Boerenkaas cheese and served with a side salad

67

## Mediterranean

Lemon zest, garlic, chilli, parsley, feta, olives, rosa tomatoes and olive oil

94

## Pulled Pork Alfredo\*

BBQ pulled pork in creamy alfredo sauce

106

## Creamy Chicken Liver

Livened up with caramelised onions and a mild peri-peri sauce

97

## Deli Steak

Fillet steak, feta, black olives, roasted cherry tomatoes and fresh rocket

130

## Crispy Gnocchi with Basil Pesto\*

Pan-fried potato gnocchi lightly coated in basil pesto, served with parmesan and rocket

70

# PISSALADIERE

## Marinated Tomatoes

With basil pesto and bocconcini mozzarella with fresh basil

86

## Bacon & Chilli Honey

Crispy bacon strips with bocconcini mozzarella and chilli infused honey, drizzled with balsamic vinegar

89

## The Twiggy

Cherry tomatoes, parmesan cheese, garlic and fresh basil on a cauliflower base

92

## Three Little Pigs

Slow roasted BBQ pulled pork, marinated tomato, Boerenkaas, coriander cream cheese and a sprinkling of sesame seeds

93

## Beef Fillet & Caramelised Onion

Strips of grilled beef fillet, caramelised onion, bocconcini mozzarella and fresh rocket

110

## Four Cheese with Crispy Gypsy Ham

Mascarpone, bocconcini mozzarella, gorgonzola, parmesan, caramelised onion and rocket

98

## Avo, Gorgonzola & Salami

With bocconcini mozzarella and fresh rocket

99

## Caramelised Pear, Coppa Ham & Brie

With bocconcini mozzarella and fresh rocket with balsamic reduction

92

## Smoked Salmon & Cream Cheese

With roasted rosa tomatoes, fresh rocket and a drizzle of balsamic reduction

99

## Classic

Gypsy ham, feta, avo, rocket and drizzled with balsamic reduction

96

## Butter Chicken Pasanda

Lightly curried butter chicken drizzled with yoghurt and topped with fresh coriander

92

THIN CRUST PIZZA BASES MADE FROM CIABATTA DOUGH OR LOW CARB CAULIFLOWER BASE EXTRA

26

# BURGER

## Mediterranean Lamb Burger

On a bed of rocket, marinated tomatoes and olives. Topped with creamy feta cheese and basil pesto

101

## Bistro Beef Burger

Topped with crispy gypsy ham, melted Boerenkaas and caramelised onions

106

## Chicken Burger

Caramelised onions, melted mozzarella cheese topped with lettuce and tomato

93

LAMB, BEEF & CHICKEN BURGER SERVED WITH YOUR CHOICE OF OUR OVEN BAKED CRISPS OR SWEET POTATO CHIPS

## Three's Company

3 Mini burgers: lamb, beef, chicken

118

Something sweet?  
ASK FOR OUR SWEET TEMPTATIONS

# ME Hearties

## Beef Goulash\*

Beef shin slowly braised in a beef broth with tomato, paprika and a hint of chilli. Served with a choice of mashed potato or couscous

110

## Fabulous Baker Boys Bunny Chow

Butter chicken curry in a ciabatta bun served with fresh rosa tomatoes and yoghurt

96

## Veggie Quiche

Crammed with asparagus, spinach, butternut and Boerenkaas

76

## Freshly Baked Homemade Pies

Served with Mash & Gravy or a Side Salad  
Chicken & Mushroom 76 / Lamb & Mint 89

FRESHLY BAKED ON ORDER PLEASE ALLOW FOR SOME EXTRA WAITING TIME

## Moroccan Baked Chicken\* with Tabbouleh

Chicken breast baked in a creamy aromatic sauce served with a fresh tabbouleh style couscous

58

## Steak Medallions

225 grams of fillet steak medallions, served with a side of our caulimash, green beans and mustard butter sauce

145

## Chicken Liver Panini

Creamy and mildly spiced, served with parmesan shavings and fresh rocket

66

## Fillet Steak Sarmie

150 grams of fillet, with caramelised onions, tomatoes and rocket on panini

110

## Chicken Schnitzel Sarmie

With Boerenkaas, shredded cabbage, rocket and a generous spread of coriander aioli. Served with a side of our oven baked potato crisps

90

## Chicken Cacciatore

Seared bacon wrapped chicken breast simmered in a rich tomato and basil sauce

95

## Beef Pesto

Soy marinated beef fillet served on beetroot and courgettes, with black olives and drizzled with pesto

149

## Chicken Parmesan Bake

Parmesan crusted chicken breast topped with tomato & mozzarella cheese served with a side salad

125

