

o'Galito

Portuguese • Seafood • Sushi

STARTERS

bon appetite!

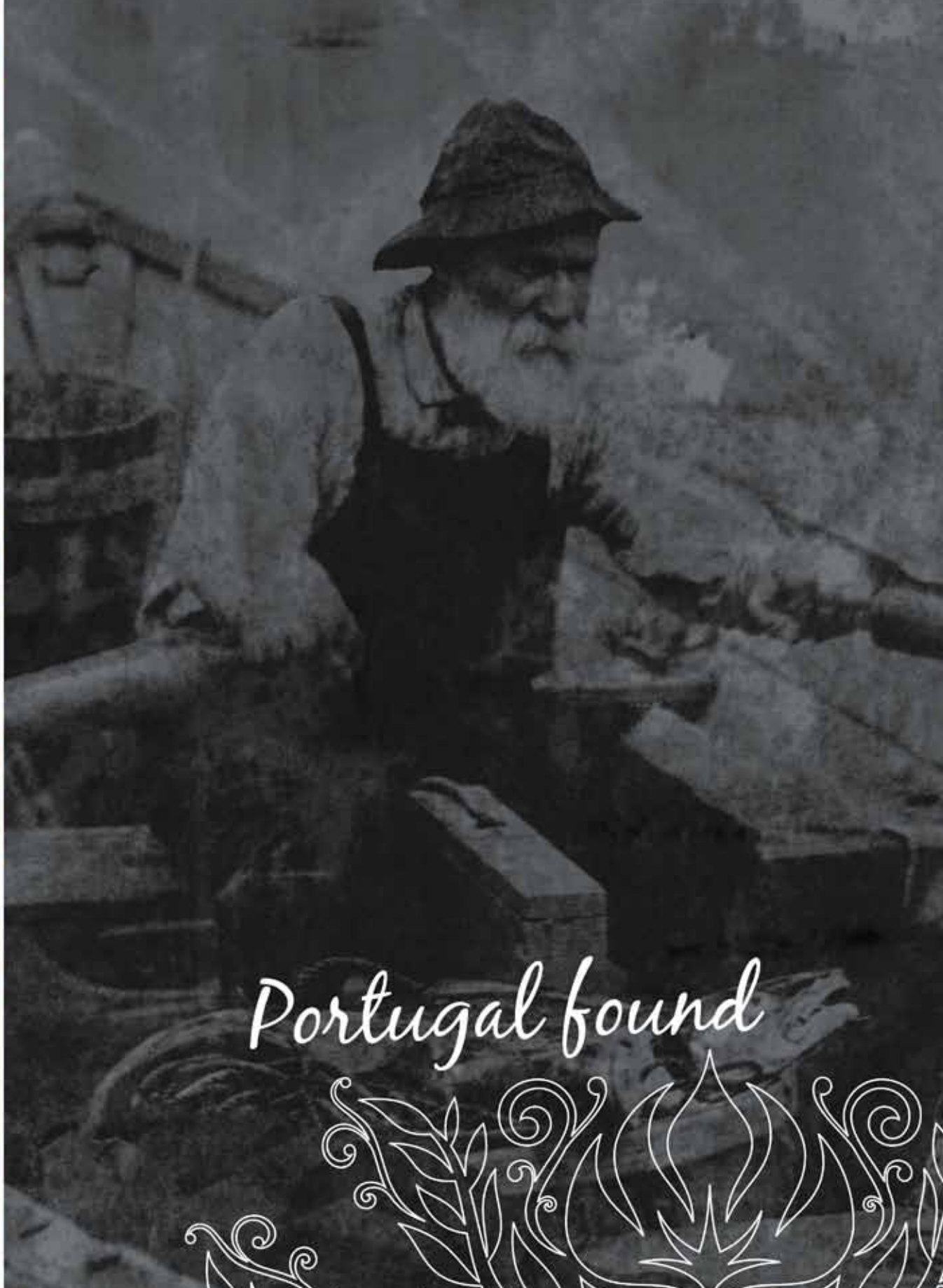
SNAILS sizzling snails in a creamy garlic sauce	65
MUSSELS fresh mussels prepared in a creamy wine & garlic sauce	69
CLAMS prepared with white wine, a touch of garlic & chilli & topped with tomato & parsley	69
CHICKEN LIVERS grilled in lemon butter & garlic marinade	49
CALAMARI grilled in lemon butter & garlic marinade	65
CHICKEN GIBLETS prepared in our homemade spicy sauce	55
CHOURICO spicy pork sausage grilled & flamed in 1920 brandy	65
TRINCHADO beef strips in a creamy wine & garlic sauce with a touch of chilli	69
BUFFALO WINGS 8 buffalo wings prepared with white wine & garlic, served mild, hot peri-peri or lemon & herb	65
PORTUGUESE SARDINES (3) charcoal grilled & topped with roasted green peppers, onions & olives	69
AVO RITZ (seasonal) prawns served with avo, topped with our homemade seafood cognac dressing & sesame seeds	85
SPRINGBOK CARPACCIO lightly smoked & served with rocket & cashew nuts, complimented with a cranberry chilli reduction	85
SALMON FISH CAKES salmon, red onion, chives and dill fish cakes pan fried and served with avo salsa	79
MOZAMBICAN PRAWNS prawns served with a traditional mozambican beer, garlic and paprika sauce	75
MEDITERRANEAN VEGETABLE STACK grilled black mushrooms topped with marinated vegetables, halloumi cheese, and cherry tomatoes, grilled onions, feta & deep fried rocket	79
FRESH OYSTERS Elegant – lettuce, smoked salmon & caviar Baked – baked with shrimps, mushroom, dry sherry & parmesan cheese	or price as per board (extra 7) (extra 7)

SOUPS

PRAWN & ARTICHOKE SOUP a creamy soup with prawns, artichokes, a touch of cayenne pepper & thyme	79
CHICKEN SOUP homemade chicken soup	49
CALDO VERDE a potato-based soup with bitter cabbage & olive oil, served with optional chourico slices	49
CATAPLANA SOUP a spicy homemade seafood soup	74
BEEF & VEGETABLE SOUP homemade beef and chunky vegetable soup	69

SALADS

	BOWL	PLATTER (4-6 people)
GARDEN SALAD mixed lettuce, avo, sundried tomatoes, peppadews, topped with parmesan shavings & drizzled with balsamic vinaigrette	89	199
GREEK SALAD served with creamy mayo dressing	79	179
FIG & DEEP FRIED FETA SALAD served on a base of mixed lettuce & rocket, cucumber, cherry tomatoes, onions and topped with toasted almonds and figs drizzled with balsamic vinaigrette	99	210
PRAWN AND COB SALAD lettuce topped with prawns, bacon, cherry tomatoes, corn and avo dressed with vinaigrette	109	185
CAJUN CHICKEN SALAD strips of spiced chicken & grilled halloumi, served on a basic salad, topped with creamy mayo dressing	99	200
GRILLED CHICKEN AND CRANBERRY SALAD baby spinach topped with grilled chicken, strawberries, cranberries, feta cheese, red onion and tomato dressed with vinaigrette	85	200



Portugal found



MAIN COURSE

SHELLFISH

grilled in lemon butter & garlic marinade

QUEEN PRAWNS	portion 8	
KING PRAWNS	portion 6	
TIGER MEDIUM PRAWNS	portion 4/5	
TIGER GIANT PRAWNS	each	
LANGOUSTINES MEDIUM	portion 6	
LANGOUSTINES LARGE	portion 4/5	
LANGOUSTINES X-LARGE	each	
LOBSTER	portion 2	
MOZAMBICAN LOBSTER	per kg	

QUEEN ESPETADA		<i>price as per board</i>
6 queens de-shelled & skewered with onion & green pepper & grilled with lemon butter and garlic marinade		

TIGER MEDIUM ESPETADA		<i>price as per board</i>
tiger medium de-shelled & skewered with onion & green pepper & grilled with lemon butter & garlic marinade		

PRAWNS NAÇIONAL		159
prawns served in a creamy beer sauce with a touch of chilli & spices		

PRAWN CURRY		159
prawns served in a creamy curry sauce with a hint of coconut		

SEAFOOD CURRY		159
fish, calamari, mussels & prawns in a creamy curry sauce with a hint of coconut		

PLATTERS

served with rice and chips

FISH PLATTER		169
hake, calamari & 6 medium prawns		

MIXED PLATTER		169
medium prawns, calamari & buffalo wings		

SEAFOOD PLATTER		179
5 queen prawns, 4 mussels, calamari & fish		

SHELLFISH PLATTER		395
1 baby lobster, 4 king prawns, 4 mussels & calamari		

O' GALITO PLATTER		450
1 baby lobster, 6 king prawns, 4 mussels, calamari, 3 baked oysters or fresh fish		

FISH

PORTUGUESE SARDINES (6)		139
charcoal grilled & topped with roasted green peppers, onions & olives		

BACALHAU		199
codfish - grilled with garlic, served with onion, roasted green pepper garlic, chickpeas, egg & olives		
- baked with onion, potato, egg & a touch of cream		

WHOLE FISH		<i>price as per board</i>
grilled with olive oil, lemon juice & origanum		

HAKE		99
grilled with lemon butter		

FILLETED KINGKLIP		<i>price as per board</i>
grilled with lemon butter		
(shrimp sauce as an optional extra)		
		30

KINGKLIP THERMIDOR		<i>price as per board</i>
a creamy mushroom & cognac sauce, topped with melted cheddar cheese		

SEARED SALMON		<i>price as per board</i>
served on mediterranean mash and grilled vegetables, served with balsamic reduction		

CATAPLANA		179
a casserole with prawns, calamari, fish, mussels & clams, served with rice		

CALAMARI	200g	300g
grilled in lemon butter & garlic marinade	129	149

FILLETED FISH	200g	300g
either grilled in lemon butter & garlic marinade or baked with onion, tomato, green pepper, garlic & white wine	<i>price as per board</i>	

SOLE	200g	300g
grilled in lemon butter	<i>price as per board</i>	
(shrimp sauce as an optional extra)		30

VEGETARIAN

VEGETARIAN		149
stuffed bell peppers & tomatoes, served with grilled halloumi, grilled vegetables & stuffed mushrooms		

luxury food at an affordable price. 10% service charge on tables of 8 or more. half portion of main course charged at 75% of main course price. service charges not included. all items subject to availability.

MEAT

SAUCES	25		
<i>creamy wine garlic (topped with fried egg), honey mustard, wild pepper, cheese, chilli salsa, blue cheese & mushroom, mushroom, rich sour cherry & chilli</i>			
FILLET STEAK lightly basted & grilled to perfection	200g 139	300g 165	
RUMP lightly basted & grilled to perfection	250g 125	350g 149	
MEDITERRANEAN FILLET stuffed with sundried tomatoes & olives, topped with mozzarella cheese & black pepper	200g 159	300g 185	
FILLET ROYAL tender fillet grilled and flambéed, topped with a rich sour cherry & chilli sauce	200g 159	300g 185	
JALAPENO FILLET fillet stuffed with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole	200g 169	300g 185	
CAMEMBERT FILLET fillet stuffed with bacon & pepperdews, topped with melted camembert cheese	200g 169	300g 185	
T-BONE STEAK matured t-bone steak charcoal grilled to perfection	500g 165	750g 189	
PORTUGUESE STYLE RIBS pork loin ribs grilled & basted with either bbq or peri-peri	300g 139	600g 195	900g 265
BEEF ESPETADA 350g rump cubes grilled with course salt & bay leaves	149		
OSTRICH FILLET grilled & served with either wild pepper sauce or a honey mustard sauce	189		
ROAST LEG OF LAMB a lamb shank slow roasted in a wine & garlic sauce, sprinkled with feta cheese	169		
VEAL topped with asparagus, creamy lemon and parsley sauce	149		
OXTAIL prepared with wine, onions, tomatoes & butter beans	189		
RABBIT CASSEROLE prepared with red wine, garlic & spices	189		
TRINCHADO beef strips in a creamy wine & garlic sauce with a touch of chilli	169		
LAMB CUTLETS 4 succulent lamb cutlets grilled to perfection, either basted with peri-peri house basting or grilled with olive oil, lemon juice and organum	189		

COMBOS

served with salad & chips

RIB & BUFFALO WINGS 300g portuguese style ribs served with 6 buffalo wings prepared with white wine & garlic, served mild, hot or lemon & herb	169
HALF CHICKEN & CALAMARI half a chicken charcoal grilled with a mild or hot peri-peri flavour & calamari grilled & basted with lemon butter & garlic marinade	145
RIB & PRAWNS 300g portuguese style ribs served with 6 medium prawns	189
HALF CHICKEN & PRAWNS half a chicken charcoal grilled and served with 6 medium prawns	155
STEAK & PRAWNS 250g rump grilled to perfection & served with 6 medium prawns	169
HALF CHICKEN & RIBS half a chicken charcoal grilled & served with succulent portuguese style ribs	175
HALF CHICKEN & STEAK 250g rump grilled to perfection & served with half a chicken charcoal grilled	165
STEAK & CALAMARI 250 rump & calamari, grilled and basted with lemon butter & garlic marinade	159
LAMB CUTLETS & HALF CHICKEN 2 lamb cutlets served with half a chicken charcoal grilled	169
LAMB CUTLETS & PRAWNS 2 lamb cutlets grilled to perfection & served with 6 medium prawns	179
LAMB CUTLETS & WINGS 2 lamb cutlets served with 6 buffalo wings prepared with white wine & garlic, served mild, hot or lemon & herb	155
PRAWNS & CALAMARI 8 medium prawns & calamari grilled and basted with lemon butter & garlic marinade	159
HAKE & CALAMARI grilled with lemon butter, served with succulent calamari grilled with lemon better & garlic marinade	129
HAKE & PRAWNS grilled with lemon butter & served with 6 medium prawns	169
CHICKEN BREAST, AVO AND PRAWNS 300g chicken breast grilled with garlic marinade, topped with avo and served with 6 medium prawns	159

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POULTRY

served with salad & chips

CHICKEN ESPETADA 108
300g tender chicken breasts & marinated veggie skewer grilled with garlic marinade

GRILLED CHICKEN BREAST & AVO 108
300g tender chicken breasts, lightly basted with garlic marinade topped with avo

CHICKEN CURRY 99
creamy chicken curry with carrots, green beans and potato served with rice

CHICKEN PERI PERI *half* *full*
99 149
charcoal grilled with a lemon & herb, mild or hot peri-peri flavour

JALAPENO CHICKEN BREAST 139
chicken breast stuffed with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole

CAMEMBERT CHICKEN BREAST 139
chicken breast stuffed with bacon & pepperdew sauce & covered with melted camembert cheese

LIGHT LUNCH MENU

WRAPPS

served with salad or chips

CHICKEN, FETA AND AVO 75
SPINACH, HALLOUMI, MUSHROOM & SUNDRIED TOMATO PESTO 75

BURGERS

served with salad or chips

SAUCES 20
creamy wine garlic (topped with fried egg), honey mustard, wild pepper, cheese, chilli salsa, blue cheese & mushroom, mushroom, rich sour cherry & chilli

ONE BITE BURGER – 3 BURGERS 69
served with a sauce of your choice 15

BACON & CHEESE BURGER 79
150g beef burger topped with bacon & melted cheddar cheese

CAMEMBERT BURGER 89
150g beef burger topped with bacon & pepperdew sauce & covered with melted camembert cheese

JALAPENO BURGER 85
150g beef burger topped with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole

CHICKEN BURGER 69
grilled chicken breast topped with creamy mayonnaise

CHICKEN CAMEMBERT BURGER 79
chicken burger topped with bacon & pepperdew sauce & covered with melted camembert cheese

CHICKEN JALAPENO BURGER 79
chicken burger topped with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole

OPEN SANDWICHES

served with salad or chips

CAJUN CHICKEN 79
spiced chicken breasts, butter lettuce, feta, sundried tomatoes, pepperdews, dressed with creamy mayo

PREGO 89
150g steak prepared with garlic & white wine, topped with a fried egg

GRILLED STEAK 95
grilled steak, caramelized onions and sautéed mushrooms

DESSERTS

PUDIM GALITO a frozen homemade dessert consisting of marie biscuit & condensed milk, topped with peppermint crisp, served with a cookies & cream liqueur	65
TIRAMISU homemade Italian cheesecake prepared with mascarpone cheese & boudoir biscuits, soaked in amaretto liqueur & espresso	59
CRÈME BRULEE custard prepared with grand marnier liqueur & topped with a hardened caramel layer	55
CHOCOLATE BROWNIES baked albany chocolate with pecan nuts, smothered with hot chocolate bar one sauce	65
ICE CREAM & CHOCOLATE SAUCE	49
DEEP FRIED DARK CHOCOLATE ICE CREAM	69
MIXED SORBET	49
CHOCOLATE MOUSSE	49
FERRERO ROCHER CHOCOLATE CAKE chocolate cake served hot with a chocolate sauce served with ferrero rocher chocolate	69

Obrigado

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ICE CREAM DRINKS & PEDROS

don pedro (whiskey, kahlua, cape velvet)	35
blue bayou (southern comfort, blue curaçao)	39
jelly roll (amaretto, bourbon)	39
mint julip (peppermint liqueur, bacardi)	39
southern shake (amaretto, southern comfort)	39
cool santorini (peach schnapps, amaretto)	39

PREMIUM WHISKIES & SINGLE MALTS

Johnnie Walker (Gold Label)	79
Johnnie Walker (Blue Label)	185
Johnnie Walker Platinum	95
Bains	24
Black Bottle	26
Bunnahabvain (12yrs)	62
Chivas Regal (12yrs)	35
Chivas Regal Royal Salute (21yrs)	182
Glenfiddich (12yrs)	48
Glenfiddich (15yrs)	79
Glenfiddich (18yrs)	99
The Glenlivet (12yrs)	48
Lagavulin (16yrs)	89
Oban (14yrs)	79
Glenmorangie (10yrs)	52

COGNACS BRANDIES/FIREWATERS

Van Ryns Brandy 10 yr	57
Van Ryns Brandy 12 yr	90
Richelleu 10 yr	45
Richelleu XO	295
Klipdrift Gold	52
Oudemeester Demant	39
Aquardente 1920	65
K.W.V 10 Yrs	44
K.W.V 15 Yrs	110
K.W.V 20 Yrs	169
Bisquit Classique	72
Remy Martin V.S.O.P	115
Remy martin XO	355
Courvoisier V.S.O.P	95
Hennessy V.S.O.P	105
Hennessy XO	320

all served as double tots

PORTS

allesverloren	32
ferreira- ruby, tawny, white	42
messias vintage character	52

all served as double tots