



Thirsty

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

THE 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

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

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	



White Hot Chocolate
29

Belgian
Hot Chocolate
Chocolate on a Stick
38

Chocotelo
Slab in a Cup
Original 29 / Orange &
Nutmeg 33

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



Freshly BAKED EVERY DAY

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.

Artisanal Jars

Handcrafted Infused Butter	87
Jam	64
Chicken Liver Pâté	66

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 032 586 0786

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28

Sourdough

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

34

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.

33

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	21
Bagel	8
Pain au Raisin	26
Pain au Chocolat	30
Pasteis de Nata	21
Choc Brownies	33
Lemon Meringue Tartlets	26
Chocolate Croissant	31
Strawberry Tartlets	35
Filled Cronuts	29
Friends	20
Ham & Cheese Pastry	34
Variety of Muffins	FROM 27
Variety of Cupcakes	FROM 29

VOVO TELO

Take AWAY

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



SARMIES x

FRESHLY
BAKED
BREAD

Classic Panini Sarmies
Cheese / tomato / lettuce

41

Gypsy ham / cheese / tomato / lettuce

47

Salami / cheese / tomato / lettuce

47

Pastrami / cheese / tomato / lettuce

49

Sriracha Chicken*
Baguette

87

Sriracha chicken, sliced avo
and rocket

Honey Mustard Chicken

59

With avo, rocket and tomato
on panini

Pulled Pork Piadini

68

Traditional Italian flatbread filled
with our Vovoslaw, slow roasted BBQ
pork, accompanied with a side of
coriander aioli and our oven
baked potato crisps

Chicken Pecorino

58

Chicken, basil pesto, pecorino
cheese and fresh rocket on panini

Reuben

49

Pastrami, caramelised onions,
gherkins and Boerenkaas on rye

Portobello

59

Mushroom Panini

Caramelised onions, roasted
peppers, mature Boerenkaas
and rocket

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

Bagels*

Smoked Salmon Bagel
Smoked salmon trout on a lightly toasted
bagel with cream cheese and lemon zest

79

Bagel & Schmear*

A freshly toasted bagel with your choice
of in house schmear. Ask your waiter
for the available options

26

*I'm New

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
rosa and 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 99 / With smoked 101
steak salmon trout

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

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

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

Beef Fillet &
Caramelised Onion

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

110

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

HANDCRAFTED
TAGLIATELLE

PASTA MADE WITH
GLUTEN FREE FLOUR
EXTRA

Pasta

26

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

104

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

THIN CRUST PIZZA
BASES MADE FROM
CIABATTA DOUGH
OR LOW CARB
CAULIFLOWER
BASE EXTRA 26



HEARTIES

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

PIES FRESHLY BAKED ON
ORDER PLEASE ALLOW
FOR SOME EXTRA
WAITING TIME