

# VILLA BIANCA

MEDITERRANEAN CUISINE & SUSHI

## THE STOLEN LAMB



*"Kleftiko" is the Greek name for Lamb Shank, which means stolen. Derived from the times when Greece was occupied by the Turks, the Greeks would steal a lamb from their tyrants in order to enjoy a forbidden feast. However, they could not cook it over flames at night. For a fire would attract attention, as would smoke in the day.*

*They were forced to invent a new method for preparing the "stolen lamb".*

*Come dusk, a hole in the ground would be dug and burning coals scattered inside. Portioned lamb, wrapped in vine leaves, would be placed on top of the coals and the hole refilled with soil.*

*The lamb would then "slow cook" overnight, from the heat of the coals. The reward was that they were able to enjoy a truly heavenly dish of lamb the following day, which being stolen made it all the tastier, as forbidden is always sweeter.*

*We at Villa Bianca, still prepare our "Kleftiko" in the heat of our wood burning clay oven, "slow cooked" overnight, for you to feast!*

*"Bon Appetit"*

*Arthur Cavallineas*

Owner

ENJOY THE PASSION

## OYSTERS



TRADITIONAL OYSTERS

All our oysters are served in two sizes - Jumbo and Large. They are kept live in our oyster tanks and are flown in on a daily basis. Oysters can be ordered individually, in any size or in any quantity, to create a platter.

### ROYAL CHAMPAGNE BOWL

24 Large oysters served in a Champagne bowl on crushed ice with Moët NV Champagne

### CHAMPAGNE BOWL

24 Large oysters served in a Champagne bowl on crushed ice with Pongrácz

### OYSTER BOWL

24 Large oysters served in a Champagne bowl on crushed ice

### TRADITIONAL

Served with fresh lemon and black pepper

### ABSOLUT STYLE

Traditional oyster served with chilled imported Absolut Vodka, drizzled to sweeten and enhance the flavour

### CALIFORNIAN

Topped with smoked salmon, Marie Rosé seafood dressing and a pinch of caviar

### POMODORO

Topped with grated imported Italian tomato, chilli and chives, with a splash of balsamic vinegar

### NEW ORLEANS

Topped with a slice of imported Scottish salmon, Philadelphia cream cheese and caviar (Jumbo's only)

### GORGONZOLA

Smothered in imported Gorgonzola blue cheese and lightly baked in our wood burning oven

### SHALLOT

Shallots with Italian red wine vinegar

### JAPANESE

Served with wasabi and soya sauce infused Japanese mayonnaisse



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## COLD STARTERS



BEEF CARPACCIO

### **BEEF CARPACCIO**

*Thinly sliced beef fillet served with Parmesan shavings, marinated mushrooms and rocket with lemon vinaigrette*

### **GRAVLAX**

*Marinated Scandinavian salmon served with mascarpone cheese, dill, red onion, capers and toasted brown bread*

### **AVOCADO RITZ**

*Fanned avocado and prawns in a Marie Rosé dressing*

### **SALMON CARPACCIO**

*Imported Scottish salmon with homemade crème fraîche, Spanish onion, dill and fresh lemon*

### **PRAWN COCKTAIL**

*Prawns chilled and shelled, served in a Martini glass with shrimps in a Marie Rosé seafood dressing*

### **STEAK TARTARE**

*Coarsely chopped beef fillet infused at your table with dill cucumber, red onion, parsley, olive oil and Cognac*

### **PARMA HAM**

*Imported sliced Parma ham accompanied by a half melon with melon balls in homemade sangria*

### **LANGOUSTINE CARPACCIO**

*Mozambican langoustines butterflied and dressed with a citrus vinaigrette. Served 3 to a portion either large or XL*

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## HOT STARTERS



ASPARAGUS PARMIGIANO

### **CHICKEN LIVERS**

*Chicken livers sautéed with onion, tomato and cream, prepared with or without peri-peri*

### **GRILLED CALAMARI**

*Falkland calamari tubes grilled with lemon butter, served with rice*

### **STUFFED CALAMARI TUBES**

*Falkland calamari tubes stuffed with spinach, feta and peppadew, served in a seafood cream sauce*

### **HALOUMI CHEESE**

*Pan fried goats milk cheese served with fresh lemon*

### **CHERRY HALOUMI**

*Goats milk cheese wrapped in phyllo pastry with mozzarella cheese, drizzled with a black cherry reduction*

### **MUSHROOMS**

*Black mushrooms sautéed in butter, garlic and fresh lemon*

### **PRAWN CHANINHA**

*Prawns in a garlic and cream sauce, baked with mozzarella cheese in our wood burning oven*

### **SCALLOPS**

*Imported Scandinavian scallops rolled with Parma ham and served in a seafood cream sauce*

### **SNAILS**

*Snails in garlic and fresh herb butter*

### **BLUE CHEESE SNAILS**

*Snails baked in the wood fired oven in cream and imported blue cheese*

### **ASPARAGUS PARMIGIANO**

*Fresh asparagus baked "au gratin" in a Parmesan cream sauce*

### **MUSSELS AND PRAWNS NAÇIONAL**

*Fresh mussels and prawns prepared in a cream garlic and beer sauce*

### **TRINCHADO**

*Beef strips prepared with onion and bay leaves in a red wine sauce*

### **DEEP FRIED CAMEMBERT**

*Crumbed and deep fried Camembert cheese, topped with a cranberry reduction and rocket*

### **MELANZANE PARMIGIANO**

*Aubergine with mozzarella cheese, baked in our wood burning oven with a Neapolitan and cream sauce*



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## SALADS



ROCKET SALAD

### ITALIAN

*Green salad tossed with tomato, Robiola cheese, spring onion and Italian dressing*

### GREEK

*Green salad tossed with tomato, olives, cucumber, onion, topped with crumbled feta and a Greek dressing*

### CAPRESE BIANCA

*Sliced tomato with Buffalo mozzarella, rocket and fresh basil, sprinkled with roasted almonds and drizzled with homemade pesto*

### CAJUN CHICKEN

*Strips of chicken breast prepared with Cajun spices served on tossed green salad with crumbled feta and peppadew*

### CAESAR

*Green salad tossed with tomatoes, topped with either chicken or anchovies, croutons, Parmesan shavings, crispy bacon and boiled egg, dressed with a creamy Caesar dressing*

### ROCKET

*Fresh rocket, Parmesan shavings, roasted pine nuts and orange segments with a citrus dressing*

### TUNA

*Mixed lettuce with chunky tuna, sundried tomatoes, red onion and butter beans with a French dressing*

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## SOUPS & BREADS



BUTTERNUT SOUP

### SOUPS

#### **MINESTRONE**

*Freshly made tomato base, with a bouquet of fresh vegetables in season*

#### **BUTTERNUT**

*Cream of butternut soup served with croutons*

#### **CRAB**

*Crab sticks blended in a cream based soup, flavoured with Parmesan cheese*

#### **SCALLOP**

*Imported Scandinavian scallops in a light seafood cream soup flavoured with citrus foam*

### BREADS HOMEMADE FOR THE TABLE

#### **FOCACCIA**

*With herbs and garlic*

#### **FOCACCIA BIANCO**

*With mozzarella cheese and herbs*

#### **FOCACCIA GORGONZOLA**

*With creamy Italian blue cheese*



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## PIZZA



Our traditional wood burning oven is flamed with hand selected choice wood. All pizzas have a base of tomato and mozzarella.

### **MARGHERITA**

*Tomato, mozzarella cheese and oreganum*

### **VESUVIO**

*Strips of beef with feta and Jalapeno peppers*

### **QUATTRO STAGIONI**

*Ham, mushrooms, green pepper and salami*

### **SICILIANA**

*Salami, anchovy, capers, garlic and chilli*

### **AL GRECO**

*Chicken, feta, olives, green pepper and oreganum*

### **VEGETARIAN**

*Artichokes, mushroom, onion, green pepper and olives*

### **MEXICANA**

*Bolognese mince, green pepper, onions and chilli*

### **HAWAIIAN**

*Bacon with pineapple*

### **REGINA**

*Ham and mushroom*

### **CALZONE**

*Fold over pizza with bolognese mince, bacon, mushroom, onion and a pinch of chilli*

### **DESIGNER PIZZA**

### **RIBS**

*Deboned pork ribs with a honey basting*

### **MEAT LOVERS**

*Sirloin strips, venison sausage, bacon & caramelized onion*

### **SEAFOOD PIZZA**

*De-shelled prawns, calamari and mussels in Italian tomato*

### **PASTA FROM THE WOOD BURNING OVEN**

### **BEEF LASAGNE**

*Lasagne baked with bolognese, topped with creamy béchamel sauce and laced with mozzarella cheese*

### **PENNE AL FORNO**

*Penne, chicken, bacon, mushroom and peppadew baked with cream, tomato and mozzarella cheese*

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## PASTA



FILLET SPAGHETTI

Prepared "Al Dente" on request. We recommend a THINNER PASTA for a light tomato based sauce and a THICKER PASTA, with more body, for one of our cream based sauces. Served with a choice of : Penne, Spaghetti, Linguine, Fettuccine, 100% Rye or Whole Wheat low G.I. pasta.

### **NAPOLETANA**

Italian tomato with fresh basil and herbs

### **BOLOGNESE**

Italian sauce with ground fillet - a traditional recipe from the province of Bologna

### **AMATRICIANA**

Fresh tomato, onion and smoked bacon

### **ALFREDO**

Prepared with mushrooms and ham in a cream sauce

### **ARRABBIATA**

Tomato, garlic and fresh chilli

### **ALLA CARBONARA**

Italian Pancetta bacon and egg in a cream sauce

### **SEAFOOD**

Fresh prawns, mussels and calamari in tomato, flavoured with white wine

### **VEAL**

Strips of veal sautéed in olive oil and garlic, flambeed with white wine

### **VEGETARIAN**

Fresh vegetables prepared in tomato with a hint of cream

### **CHICKEN**

Chicken strips with black mushrooms in a creamy sauce, flavoured with peppadew

### **FILLET**

Fillet strips, prepared with olive oil, garlic, chilli and spring onion



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## SHELLFISH



KING PRAWNS

### GOURMET PRAWNS

Our prawns are hand selected to ensure perfect grading

- 8 MEDIUM
- 12 MEDIUM
- 16 MEDIUM
- 6 QUEEN
- 9 QUEEN
- 12 QUEEN
- 4 KING
- 6 KING
- 8 KING

### LANGOUSTINES

Langoustines are one of Villa Bianca's specialities and we are extremely proud to be able to offer this exceptional product to our guests. They are caught off the shores of Maputo, in Mozambique, at a depth of 540m below the ocean's surface. They are graded and blast frozen onboard the trawler within 14-17 minutes after been harvested. Villa Bianca then receives them within 3-5 days. We have, of course, developed our own special basting to enhance the sweet flavour of this gourmet crustacean. Please note that due to the nature of the product and the logistics involved, langoustines may not be available throughout the year.

### LARGE LANGOUSTINES

### EXTRA LARGE LANGOUSTINES

Served in portions of 3 or 5 on a bed of rice or with homemade chips

### PRAWNS EACH

### QUEEN PRAWNS

### KING PRAWNS

### TIGER MEDIUM PRAWNS

### TIGER GIANT PRAWNS

### SAUCE SPECIALITIES

Choose one of the following sauces for your prawns

### NAÇIONAL

Creamy garlic and beer sauce

### CURRY

A light, creamy, mild curry sauce

### MARTINI

Butter and garlic, flambéed with Martini



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## LOBSTERS & PLATTERS



SEAFOOD PLATTER

### GRILLED LOBSTER

*Fresh lobster grilled with lemon butter served with rice and vegetables*

### LOBSTER THERMIDOR

*Fresh lobster removed from the shell and pan fried with mushroom and shrimp in cream, flambéed with Cognac, then baked in the shell with mozzarella and cheddar cheese, served with rice and vegetables*

### SEAFOOD PLATTER FOR ONE

*8 Medium prawns, grilled calamari, line fish and mussels, served with chips or rice*

### APHRODITE PLATTER

*6 Queen prawns, grilled calamari and mussels served with rice and a Greek salad*

### NEPTUNE PLATTER

*4 King prawns, 4 medium prawns, grilled calamari and mussels served with chips or rice*

### ZEUS PLATTER

*4 King prawns, 8 medium prawns, grilled calamari, fried squid heads and haloumi cheese served with chips or rice*

### ROYAL SEAFOOD PLATTER (SERVES 2-4)

*2 Baby lobsters, 4 tiger medium prawns, 10 queen prawns, grilled calamari, 2 line fish, mussels and fried squid heads served with chips and rice*



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## FISH



ORIENTAL KINGKLIP

Our Scottish Salmon and export quality Tuna is the very same that is used in our Sushi menu, therefore always fresh, never frozen. Our fish dishes are served with rice and fresh vegetables or homemade chips.

### GRILLED CALAMARI

Grilled Falkland calamari tubes served with lemon butter or garlic butter

### CALAMARI ARRABBIATA

Tender calamari tubes flash grilled and pan fried with tomato, chilli and garlic

### STUFFED CALAMARI

Falkland calamari tubes stuffed with spinach, feta and peppadew served in a seafood cream sauce

### SOLE

Grilled east coast sole served with lemon butter or lobster sauce

### KINGKLIP

Grilled fresh fillet of kingklip served with lemon butter or garlic butter

### KINGKLIP LIVORNESE

Fresh fillet of kingklip in Italian tomato with feta cheese, olives and chilli prepared and served in foil

### ORIENTAL KINGKLIP

Fresh fillet of kingklip steamed with extra virgin first cold pressed olive oil, chilli and spring onion and served with Jasmine rice and Japanese stir fry vegetables

### FRESH LINE FISH

Fresh line fish, flown in on a daily basis, served with lemon butter or garlic butter

### SCOTTISH SALMON

Seared imported Scottish salmon served with rice and Japanese style stir fry vegetables

### SEARED TUNA

Fresh tuna steak seared in the pan served with rice and Japanese style stir fry vegetables

### TUNA ESPETADA

Cubed tuna steak grilled and skewered with haloumi cheese, red pepper, green pepper and onion, served with homemade chips and Japanese style stir fry vegetables

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## POULTRY



CHICKEN BREAST AL GRECO

All our chicken dishes are served with sautéed potatoes and fresh vegetables or homemade chips excluding Chicken Breast al Greco.

### **CHICKEN BREAST AL GRECO**

*Chicken breasts grilled with olive oil, lemon, black pepper and oreganum served with a Greek salad*

### **CHICKEN BREAST TOSCANA**

*Chicken breast stuffed with fontina cheese and ham, crumbed and pan-fried, topped with a creamy artichoke sauce*

### **CHICKEN NOVELLO**

*Succulent free range chicken butterflied, marinated and grilled with lemon butter*

### **CHICKEN PERI-PERI**

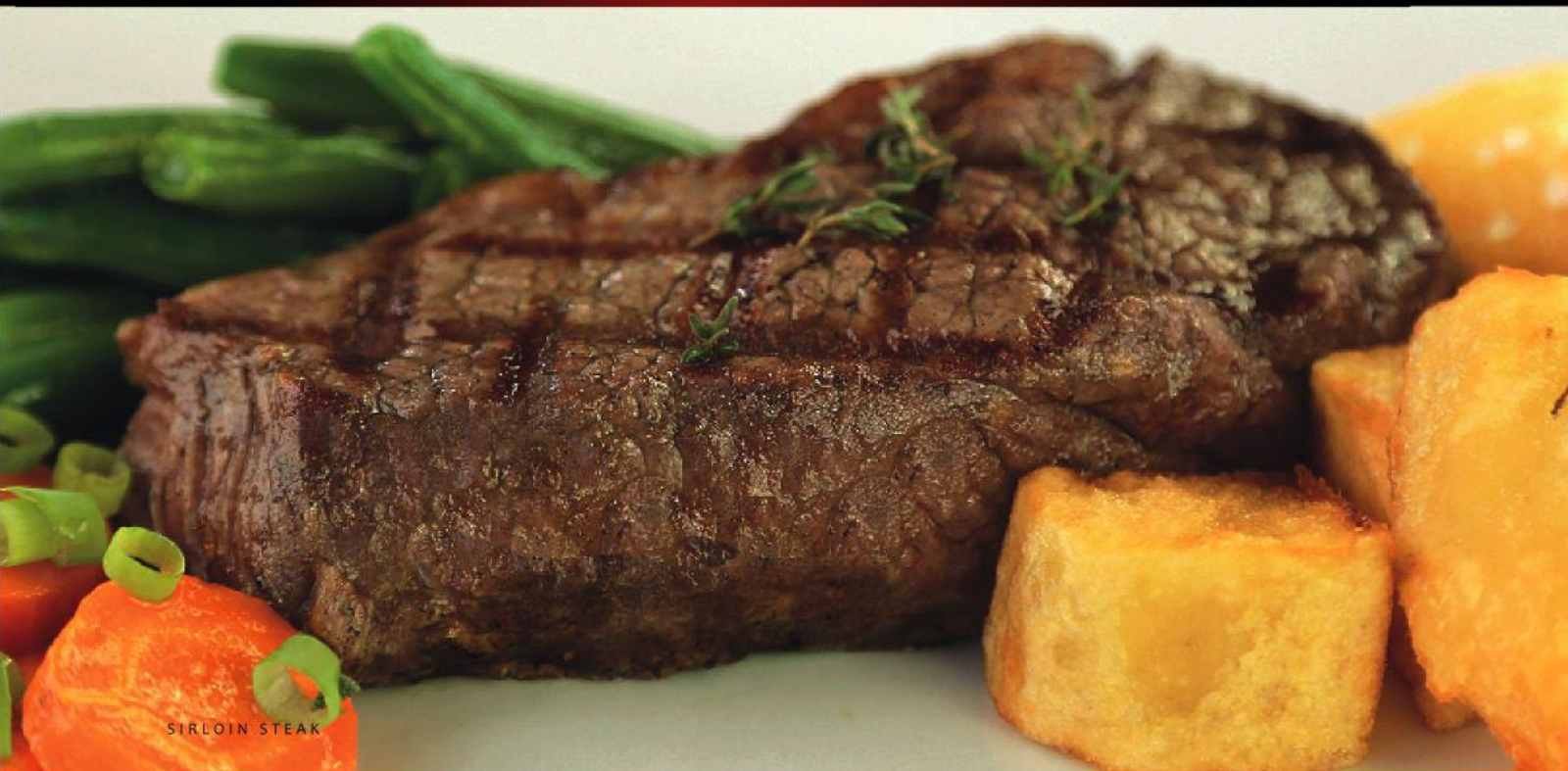
*Succulent free range chicken butterflied, marinated and grilled with peri-peri*

### **CHICKEN SCHNITZEL**

*2 Chicken breasts crumbed, pan-fried and topped with a creamy cheese sauce or blue cheese sauce or a spicy peppadew sauce*



## MEATS



SIRLOIN STEAK

We only use matured prime quality Karan beef, Swiss trimmed. Our beef is charcoal grilled on an open flame with our home made basting or olive oil, coarse salt and thyme. Served with sautéed potatoes and fresh vegetables or homemade chips (unless otherwise specified).

**RUMP** (280g)

Aged rump steak

**SIRLOIN** (280g)

Aged sirloin steak

**FILLET** (250g)

Grilled tender baby fillet

**T-BONE** (500g)

T-bone steak grilled to your preference

**ESPATADA** (280g)

Succulent cubes of rump on a skewer, rubbed with coarse salt and bay leaves grilled on an open flame

**SPARE RIBS** (500g)

Full belly pork ribs marinated and grilled in our homemade BBQ honey basting served with homemade chips

**SAUCES FOR THE ABOVE PRIME CUTS :**

Cheese, Pepper, Creamy Garlic, Mustard or Cream Mushroom  
Cranberry Cream Pepper or Spicy Peppadew  
Shiitake Mushroom Cream Sauce

**VEAL LIMONE**

Veal sautéed in lemon butter and fresh herbs

**VEAL MARSALA**

Veal sautéed with herbs and spices, flambéed with imported Marsala wine

**VEAL CREAM & MUSHROOM**

Veal prepared in a cream and mushroom sauce, flambéed with Cognac

**VEAL MILANESE**

Veal seasoned, crumbed and pan-fried topped with a cream cheese sauce

**SALTIMBOCCA ALLA ROMANA**

Veal sautéed and topped with Parma ham and flavoured with sage

**VEAL PADRONE**

Veal seasoned, crumbed and pan-fried topped with cream spinach, Italian tomato, ham and melted mozzarella cheese

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## SPECIALITY MEATS



LINDT CHILLI CHOCOLATE FILLET

We only use matured prime quality Karan beef, Swiss trimmed. Served with sautéed potatoes and fresh vegetables or homemade chips (unless otherwise specified).

### **JALAPENO RUMP (280g)**

Grilled rump topped with a spicy Jalapeno cream sauce

### **SIRLOIN GORGONZOLA (280g)**

Aged sirloin steak grilled to your preference and topped with a creamy blue cheese sauce with snails

### **PIZZA TOPPING SIRLOIN (280g)**

Grilled sirloin topped with tomato, mozzarella, feta, mushroom and bacon

### **FILLET MASCARPONE (200g)**

Topped with mascarpone cheese, rocket, cherry tomatoes, Parmesan shavings and Spanish onion served on a bed of homemade herb croutons

### **LINDT CHILLI CHOCOLATE FILLET (200g)**

Grilled tender baby fillet topped with a Lindt chilli chocolate reduction served with fettuccine, butter and sage

### **VENISON STRIPS**

Strips of venison loin sautéed with homemade basil pesto served on a nest of linguine or whole wheat low G.I. pasta

### **OSTRICH FILLET**

Ostrich fillet medallions with a cream port sauce served on a bed of fettuccine pasta

### **OXTAIL**

Oxtail slow cooked as a casserole with Italian tomato, red wine and fresh vegetables served with mashed potatoes

### **LAMB AL FORNO (400g)**

Portioned leg of lamb slow cooked in our wood burning oven with olive oil, lemon and oreganum

Add cream and mint sauce

### **KLEFTIKO LAMB (450g)**

Lamb shank slow cooked in our wood burning oven with olive oil, lemon and oreganum

Add cream and mint sauce



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## DESSERTS



STRAWBERRY NUTELLA PANCAKE

All our desserts are homemade on a daily basis using only the freshest ingredients.

### ICE CREAM AND CHOCOLATE SAUCE

Vanilla ice cream with Bar One chocolate sauce

### NOUGAT ICE CREAM

Vanilla ice cream drizzled with Sally Williams nougat liqueur and served with nougat

### BAKLAVA

Crushed nuts between honeyed phyllo pastry served with cream or ice cream

### DEEP FRIED ICE CREAM

Vanilla ice cream, wrapped in phyllo pastry, deep fried and topped with honey and cinnamon

### CRÈME CARAMEL

Crème caramel topped with caramel sauce served with ice cream

### TRIO OF DESSERT

3 Small portions of tiramisu, cheesecake and chocolate mousse served with Van der Hum liqueur

### CHERRIES FLAMBÉ

Cherries flambéed in imported liqueur at your table. Served with ice cream

### PEPPERMINT CRISP CAKE

Homemade caramel and peppermint crisp cake

### TIRAMISU

Homemade Italian cheese cake with mascarpone cheese

### CHOCOLATE MOUSSE

Light and fluffy chocolate mousse

### CHEESECAKE

Velvet cheesecake topped with black cherry reduction

### CRÈME BRÛLÉE

Homemade crème brûlée topped with a light toffee crust

### STRAWBERRY NUTELLA PANCAKE

Homemade pancake filled with nutella and mascarpone cheese then topped at your table with flambéed strawberries flavoured with black pepper

### VILLA CHEESE PLATTER serves 2

A selection of 5 gourmet cheeses each perfectly paired with their own preserve, served with fruit, crackers and biscuits.

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## BEVERAGES



ESPRESSO

### **DON PEDRO**

*With Jameson whisky*

### **OTHER PEDRO'S**

*Cape Velvet, Kahlua,  
Peppermint,  
Amaretto, Tia Maria  
or Amarula*

### **BETWEEN THE SHEETS**

*Cointreau and Kahlua  
Dom Pedro*

### **IRISH COFFEE**

*With Jameson whisky*

### **OTHER COFFEE'S**

*Cape Velvet, Kahlua,  
Peppermint,  
Amaretto, Tia Maria  
or Amarula*

### **CAPPUCCINO**

### **DE-CAF CAPPUCCINO**

### **RED CAPPUCCINO**

### **WHY BOTHER?**

*De-caffeinated cappuccino  
with skinny milk*

### **LIQUEUR CAPPUCCINO**

*Cape Velvet, Kahlua,  
Peppermint,  
Amaretto, Tia Maria  
or Amarula*

### **ESPRESSO**

### **DOUBLE ESPRESSO**

### **ESPRESSO MACCHIATO**

*Topped with foamed milk*

### **CAFFE LATTE**

*Espresso with hot milk*

### **FILTER COFFEE**

### **FILTER DE-CAF**

### **TEA**

### **ROOIBOS TEA**

### **FLAVOURED TEA'S**

### **FREEZO-CHINO**

### **HOT CHOCOLATE**

*Served with hot milk and  
chocolate flakes*

### **MILO**

### **HORLICKS**

### **FRESHLY SQUEEZED JUICE**

*(No preservatives, flavourants,  
colourants or sweeteners added)  
Orange, Pineapple, Carrot, Strawberry,  
Pear, Apple, Cocktail or any other blend*

*Add fresh ginger to any of the juices above*