

# STARTERS

<b>PERI PERI CHICKEN LIVERS</b>	<b>69</b>	<b>CRISPY SQUID &amp; PRAWNS</b>	<b>83</b>
Sautéed chicken livers, chunky tomato, chilli and toasted country bread.		Falkland Island squid heads, crumbed deep-fried prawns, lemon, chilli and tomato relish.	
<b>CAPE MALAY MUSSEL POT</b>	<b>83</b>	<b>CRUMBED BUTTON MUSHROOMS</b> <span>●</span>	<b>65</b>
Fresh mussels simmered in traditional West Coast creamy curry sauce and crostini.		With a wild rocket & parmesan salad.	
<b>CIRCUS NACHOS</b> <span>●</span>	<b>75</b>	<b>LEMON PEPPER CALAMARI</b>	<b>75</b>
Corn chips, melted cheese, sour cream, guacamole, Jalapeño salsa and cilantro.		Flash-fried, with a chilli-lime mayo.	
<b>Add chicken</b>	<b>27</b>		

# BURGERS

With fries. Add onion rings R15.

<b>FLAME GRILLED</b>	<b>92</b>	<b>CHEESE &amp; BACON BURGER</b>	<b>115</b>
200g flame grilled beef burger, pepperdew mayo relish and gherkins.		Char-grilled beef patty, bacon, farmhouse cheddar, cherry tomatoes and a pepperdew mayo relish.	
<b>THE MOTHER OF ALL BURGERS</b>	<b>149</b>	<b>CRISPY BACON &amp; GORGONZOLA</b>	<b>119</b>
Two prime beef patties, cheddar, a fried egg, crispy bacon, caramelised onion relish, cherry tomatoes and rocket.		200g prime beef, gorgonzola, red onion marmalade, crispy bacon and rocket.	
<b>CHICKEN &amp; JALAPEÑO</b>	<b>98</b>	<b>PULLED PORK BURGER</b>	<b>99</b>
Grilled chicken , red onion and chilli mayo.		Grilled pineapple, rocket, apple chutney and mustard mayo.	

# PASTA

Tagliatelle, penne or spaghetti. Gluten free available for R14 extra.

<b>PASTA E GAMBERI PICCANTI</b>	<b>139</b>	<b>SPICY PORTUGUESE</b>	<b>105</b>
Prawns, chilli, tomato, mint, lemon zest and extra virgin olive oil.		Marinated chicken breast, creamy prego sauce, paprika and fresh coriander.	
<b>ROSSO POMODORO</b> <span>●</span>	<b>86</b>	<b>PESTO CHICKEN &amp; BACON</b>	<b>109</b>
Cherry tomatoes, sautéed mushrooms, Kalamata olives, garlic, basil and a Napolitana sauce.		Sautéed chicken breast, herb pesto, bacon and garlic.	
<b>BUTTER CHICKEN CURRY</b>	<b>109</b>	<b>TRADITIONAL ALFREDO</b>	<b>99</b>
Rich, creamy Kashmiri curry with ghee and dhania.		Sautéed mushrooms, smoked ham, cream, white wine and rocket.	
<b>CREAMY SPICED PESCATORE</b>	<b>145</b>	<b>Chicken Option</b>	<b>105</b>
Seafood, oven roasted tomatoes, chilli, cream and rocket.			

<b>CREAMY LEMON CHICKEN</b>	<b>105</b>
Sautéed chicken, onion, garlic, fresh lemon & capers in a rich creamy sauce.	

● - **VEGETARIAN**  
Some dishes - Vegetarian (with egg)

# SALADS

<b>BEETROOT &amp; GOATS CHEESE</b> <span>●</span>	<b>89</b>	<b>BACON, AVOCADO &amp; ALMOND</b>	<b>99</b>
Mixed Asian leaves, red onion, pecan nuts, oven-roasted beetroot and goats' cheese.		Seasonal leaves, crispy bacon, avocado, roasted almonds and a honey mustard dressing.	
<b>CAJUN CHICKEN &amp; AVOCADO</b>	<b>99</b>	<b>COUS COUS SALAD</b> <span>●</span>	<b>89</b>
Marinated grilled chicken breast, avocado, cherry tomatoes, cucumber ribbons, carrot julienne and a Cajun chilli dressing.		Honey-roasted butternut and sweet potato, beetroot, feta, mint, seasonal leaves, pumpkin seeds and a spicy Moroccan dressing.	
<b>TROPICAL HEAT</b>	<b>99</b>		
Seared Falklands' calamari, ginger, chilli, salad leaves, pineapple, avocado and an Asian-inspired dressing.			

# CIABATTA

<b>NEW YORKER</b>	<b>115</b>	<b>VEGETARIAN</b> <span>●</span>	<b>87</b>
Norwegian smoked salmon, black pepper, sliced avocado, dill, cream cheese, capers and lemon.		Corn, chickpeas, butter and red kidney beans, cheddar, coriander, tomato chutney served with guacamole.	
<b>THE WORKS</b>	<b>93</b>	<b>CAJUN CHICKEN</b>	<b>98</b>
Grilled chicken, mayonnaise, herb pesto, onion marmalade, grated mozzarella, vine tomatoes and rocket.		Cajun chicken breast, peppadews, feta, mozzarella, jalapeños and cherry tomato, served with guacamole.	
<b>MEDITERRANEAN</b> <span>●</span>	<b>87</b>	<b>PULLED PORK</b>	<b>98</b>
Marinated Greek vegetables, rocket, hummus, Kalamata olives and tzatziki.		Shredded braised pork shoulder dressed with lemon and coriander, cheddar, rocket, red onion, peppers, served with guacamole.	
<b>CHICKEN, BACON &amp; AVO</b>	<b>99</b>		
Grilled chicken, crispy bacon, wild rocket, avocado and a honey and mustard dressing.			

# WRAPS

<b>HONEY ROASTED BUTTERNUT</b> <span>●</span>	<b>92</b>	<b>GRILLED CHICKEN</b>	<b>105</b>
Butternut, feta, hummus, rocket, avocado, onion marmalade and herb pesto.		Char-grilled chicken, crispy bacon, avocado, green salad and basil pesto.	
<b>PULLED PORK</b>	<b>99</b>		
Pulled pork belly, rocket, cranberry & apple slaw.			

# VEGETARIAN

<b>VEGETABLE BURGER</b> <span>●</span>	<b>86</b>	<b>VEGETABLE CURRY</b> <span>●</span>	<b>95</b>
House-made chickpea, lentil, butternut and sweetcorn burger, tomatoes, caramelised onions and mushrooms with fries.		Malay-styled butternut and chickpea curry, dhania, atchar, savoury rice and naan bread.	
<b>VEGETARIAN MEZZE</b> <span>●</span>	<b>120</b>		
A platter of Spanakopita, grilled halloumi, sun-dried tomatoes, mushrooms “a la grecque”, Kalamata olives, a selection of dips and grilled flatbread.			

**SEASONAL** We are passionate about quality and do our utmost to serve you fresh, seasonal produce from local suppliers with responsible & sustainable farming practices.

# THE BUTCHER

<b>FILLET</b>	<b>250G</b>	<b>172</b>	<b>STEAK ENHANCEMENTS</b>	<b>+25</b>
<b>RUMP</b>	<b>300G</b>	<b>159</b>	Green Peppercorn Sauce, Mushroom Sauce, Prego Sauce, Cheese Sauce.	
<b>T-BONE</b>	<b>500G</b>	<b>175</b>		
<b>OXTAIL</b>		<b>165</b>	<b>FLAMBÉED FILLET</b>	<b>189</b>
Oxtail, red wine, seasonal vegetables and mashed potato.			With wild mushroom sauce and fries.	
<b>STICKY BBQ RIBS</b>		<b>199</b>	<b>GRILLED LOIN CHOPS</b>	<b>169</b>
500g of the finest pork spare ribs, marinated and char-grilled, with French fries.			Lamb chops marinated in olive oil, lemon juice, garlic and rosemary with herb pesto mash and roasted vegetables.	
<b>3 HOUR LAMB SHANK</b>		<b>195</b>		
Lamb shank slow-cooked with rosemary, red wine and vegetables. Served with creamy garlic mashed potato and Mediterranean vegetables.				

# CHICKEN

<b>MOZAMBIKAN GRILL</b>	<b>169</b>	<b>SCHNITZEL</b>	<b>119</b>
Whole marinated spatchcock chicken, peri peri sauce and fries.		Crumbed chicken breast, rocket, lemon and a sauce of your choice.	
<b>Half portion</b>	<b>115</b>		
<b>BARBADIAN CHICKEN</b>	<b>125</b>		
Chicken breast marinated in garlic, ginger & fresh red chilli, grilled and served with mashed potato, avocado and pineapple salsa.			

# SEAFOOD

<b>MADAGASCAN KINGKLIP</b>	<b>179</b>	<b>GRILLED CALAMARI</b>	<b>139</b>
Grilled kingklip, Madagascan green peppercorn sauce, mashed potato and parsley.		Tender calamari tubes lightly grilled with lemon or garlic butter and French fries.	
<b>SYMPHONY PLATTER</b>	<b>339</b>	<b>THAI FISH CAKES</b>	<b>105</b>
8 queen prawns, grilled calamari, fresh line fish, Cape Malay style mussels with savoury rice and lemon wedges.		Crumbed, flash fried and served with a Thai chilli soy sauce.	
<b>MOZAMBIKAN PRAWNS</b>	<b>187</b>	<b>HAKE &amp; CHIPS</b>	<b>97</b>
8 queen prawns flambéed on the grill with Mozambican sauce, choose French fries or savoury rice.		Hake fillet grilled in butter, with tartar sauce and French fries.	

# COMBINATION MEALS

<b>FOUR AND A HALF</b>	<b>195</b>	<b>KASHMIRI CURRY</b>	<b>119</b>
Half Mozambican peri peri chicken and 4 queen prawns.		Chicken curry, savoury rice, sambals, achar and a poppadum.	
<b>MOZAM SURF &amp; TURF</b>	<b>225</b>	<b>NORTH INDIAN LAMB</b>	<b>155</b>
250g flame grilled fillet and 4 queen prawns with prego sauce.		Lamb curry, savoury rice, sambals, achar and a poppadum.	
<b>THE CHICAGO GRILL</b>	<b>210</b>	<b>SPICY SEAFOOD PAELLA</b>	<b>165</b>
Sticky spare ribs and a half peri peri chicken.		Chicken, various seafoods, spicy Spanish rice, peas and coriander.	

TOASTED SANDWICHES

Farmhouse cheddar, tomatoes	50
Black forest ham, cheddar	57
Bacon and avocado	60
Chicken mayonnaise	59
Chicken and peri peri mayonnaise	60
Crispy bacon and egg	58
Cheddar and sautéed mushrooms	57
Chicken mayonnaise, crispy bacon and pickled gherkin	77
Chicken curry and sambals	82
Melted mozzarella, charred red peppers and basil	63
Egg mayonnaise and gherkin	52
<b>Circus Club:</b> Grilled chicken breast, crispy bacon, tomato, salad leaves, pepperdew and egg mustard mayonnaise	96
<i>With matchstick fries. White, Brown or Rye (extra R4).</i>	

DESSERT

<b>MOLTEN CHOCOLATE PUDDING</b>	58
<i>With vanilla ice cream and roasted almonds.</i>	
<b>CRÉME BRÛLÉE</b>	59
<i>Traditional vanilla creme brûlée with caramelised sugar brittle.</i>	
<b>VANILLA PANNA COTTA</b>	59
<i>With a seasonal berry coulis.</i>	
<b>BREAD &amp; BUTTER PUDDING</b>	58
<i>With a soft-centred meringue.</i>	

COFFEE

	single	double
Espresso	21	25
Cappuccino	25	29
Americano	22	26
Macchiato	23	27
Cortado	25	29
Latté	27	31
Flavoured Latté	32	36
Cappuccino Mug	-	32

DECAF

*add R2 to have  
your coffee  
decaf*

DAIRY FREE

*add R7 to replace  
regular milk with  
almond milk.*

SMOOTHIES & JUICES

FRUIT SMOOTHIES

Mixed Wild Berries and Apple	40
Passion Fruit	40
Mint Lemonade Crush	39

YOGHURT SMOOTHIES

Banana and Peanut Butter	40
Banana and Berry	40

DECADENT SMOOTHIES

White Chocolate, Strawberry & Coconut	42
Banana, Almond, Chocolate & Ice Cream	42
Coffee Freezo	41

FRESHLY SQUEEZED

Orange / Carrot / Pineapple or Seasonal Cocktail	39
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OTHER JUICES

Mango	35
Cranberry	39

SPECIALITY JUICES

<b>GREEN JUICE</b> Spinach, Apple, Cucumber, Lemon, Ginger	42
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<b>YELLOW JUICE</b> Pineapple, Apple, Orange, Mint, Ginger	42
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<b>RED JUICE</b> Beetroot, Apple, Celery, Orange & Carrot	44
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FRESHLY PREPARED

*all our fruit smoothies  
are made from only  
natural ingredients*

COLD BEVERAGES & SHAKES

SODAS & SOFT DRINKS

Fitch & Leedes Mixers	23
330ml Cans	23
Appletiser, Grapetiser	28
Water - Still or Sparkling	22
Franschhoek Spring Water 750ml	40

BOS ICE TEA

Lemon, Peach, Apple, Berry	27
Yuzu, Sparkling Lemon	27
Lime & Ginger	29

SHAKES

Vanilla, Strawberry	35
Bar-One, Peanut Butter, Salted Caramel	37
Oreo	39
- Double Thick	+9
- Large	+10

TEAS & MORE

Regular Tea (Five Roses)	22	Spiced Chai Hottie	34
Earl Grey	23	Nutella Hazelnut Hottie	34
Herbal or Green Tea	23	Chococcino	34
BOS Organic Rooibos	23	Hot Chocolate	32
Red Espresso	24	White Hot Chocolate	32
Red Cappuccino	26	Decadent Hot Cacao	40
Red Latté	28	Milo	31
Bar One Chocolate Hottie	33		

FRESH We are in love with quality food...  
We love the people who produce it, the stories behind it and the place it comes from.

That Blonde Ale	55	Devil's Peak Pale Ale (340ml)	48	CBC Pilsner	57
Devil's Peak Lager (340ml)	46	Whale Tale Ale	52	That Good Adweiss	56
Naked Mexican	60	That American Pale	57	Cluver & Jack Cider (330ml)	50

LOCAL CRAFT

We highly recommend you try the local brew...

IN OUR CELLAR

Our wines are served by the bottle and with certain wines, by the glass.

BUBBLES

Veuve Clicquot Yellow Label Brut	1495
Moët & Chandon Nectar Imperial	1395
Krone Night Nectar Demi Sec	295
Krone Night Nectar Rosé Demi Sec	335
L'Ormarins Brut Classique	295
Durbanville Hills Sparkling Sauv Blanc	199

DRY WHITE

Du Toitskloof Tunnel White	36/99
Alvi's Drift Sauvignon Blanc	45/119
Durbanville Hills Sauvignon Blanc	139
Alvi's Drift CVC	199
Iona Sophie Terblanche	199
Springfield 'Life from Stone' Sauv Blanc	260
Kleine Zalze Cellar Selection Chen/Blanc	139
Dieu Donné Chardonnay	210
Allée Bleue Blue Owl Chardonnay (Unoaked)	119

SEMI SWEET

Du Toitskloof Tunnel Muscato	36/99
Zevenwacht Zeven Bouquet Blanc	40/120
Cederberg Bukettraube	195

ROSÉ & BLUSH

Du Toitskloof Tunnel Sweet Rosé	36/99
Durbanville Hills Merlot Dry Rosé	45/135
Alvi's Drift Chardonnay Pinot Noir	129

RED

Cloof Dusty Road Merlot	38/109
Du Toitskloof Tunnel Red	36/99
Durbanville Hills Merlot	55/160
Jordan Chameleon Merlot ( <i>No sulphur</i> )	179
Raka Pinotage	215
Hartenberg Doorkeeper Shiraz	195
Alvi's Drift Cab Sauv	125
Springfield Whole Berry Cab Sauv	340
Alto Rouge	215
Rupert & Rothschild Classique	375

OUR BRANCHES

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