Freshly Squeezed Juices	38
BOS Ice Tea	27
Fitch & Leeds Ginger Ale / Club Soda / Bitter Lemon / Tonic Water / Lemonade	25
Mineral Water 250ml	18
Mineral Water 750ml	34
Tizers	29
Soft Drinks 330ml Can	24
Frostees Mixed Berry / Apple & Mint / Passion Fruit	39
Vovochino Chocolate / Salted Caramel / Coffee	41
Good Old Tea Five Roses	19
Red Espresso	22
Red Cappuccino	29
Spiced Chai	30
Bahachino	9



White Hot Chocolate 29

Belgian Hot Chocolate chocolate on a Stick

38

Orange Hot Chocolate +

33



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



21

24

Espresso Americano Flat White

Latte

26 27 28

Salted Caramel Latte + 28 Mocha Macchiato

25 26 29

30 31 31 22 24

Livin La Vida Mocha

Espresso & Chocolate Brownie

Why So Blue?

Not so blue blueberries

40

Red Velvet

The cake shake 40

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

Changes or substitutions may

be charged for

40

www.vovotelo.com

www.facebook.com/vovoteloSA

vovotelobakerv

VIEW OUR SELECTION OF ARTISANAL BREADS. SWEET TEMPTATIONS & RETAIL OFFERINGS

elle

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



ABOUT OUR PLATTERS & CATERING **OPTIONS**

Port Elizabeth: Richmond Hill 041 585 5606 Jozi: 44 Stanley 011 482 4139 ·
Parkhurst 087 808 6063 · Lonehill 011 024 2233 · Grayston 011 784 0938

Waterfall Corner 010 596 1355 Pretoria: Lynnwood 012 348 0890 -Olympus · Loftus Park ·

North West: Hartbeespoort 012 253 0086 -Cape Town: V&A Waterfront 021 418 3750 / 063 688 2745 · Steenberg Village 021 701 0839 · Durban: Umhlanga 031 561 6593 -

Ballito 032 586 0786 -



IT ALL BEGAN WITH FRESH BAGUETTES ON A MADAGASCAN BEACH

While on a surfina holiday in Madagascar, an old man on a rustic green bike pedalled past us, his basket stacked high with fresh baquettes. 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





Chicken Schnitzel

With Boerenkaas, shredded cabbage,

rocket and a generous spread of

coriander aioli. Served with a side

Chicken Liver Panini

Creamy and mildly spiced, served

with parmesan shavings and

Three slices of rve with bacon.

Boerenkaas, jalapeños, cream

Smoked Salmon Trout

80a smoked salmon trout on a lightly

togsted bagel with cream cheese

cheese and fresh cariander

The Jalapeño

Sarmie +

of our oven baked potato crisps

Sarmie

fresh rocket

Bagel

and lemon zest

82

69

Classic Panini Sarmies

Cheese/ Tomato/ Lettuce	41	Gypsy Ham/ Cheese/ Tomato/Lettu	
Salami/	48	Pastrami/	50
Cheese/		Cheese/	
Tomato/Lettuce		Tomato/Lettu	ce

Chicken & Bacon Onion Marmalade Baquette

Grilled chicken, roasted peppers, tomato, feta with bacon and onion marmalade on toasted baguette

Honey Mustard Chicken

With avo, rocket and tomato on panini

Pulled Pork Piadini

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

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

Reuben

Pastrami, mustard, caramelised onions, gherkins and Boerenkaas

Portobello Mushroom Panini 1

Caramelised onions, roasted peppers, mature Boerenkaas and

Smoked Salmon Trout & Cream Cheese

80g salmon trout on freshly baked rye

The Cuban Sandwich 79

Toasted panini bread with BBQ pulled pork, grilled ham, cheese, pickles and mustard served with oven baked potato crisps

Fillet Steak Sarmie 112

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

Lamb Burger 🛨

150g Lamb burger patty with caramelised pears and gorgonzola

110

Bistro Beef Burger

Topped with crispy Gypsy ham, melted Boerenkaas and caramelised onions

108

Chicken Burger

Caramelised onions, melted mozzarella cheese topped with lettuce and tomato

93

BURGERS SERVED WITH YOUR CHOICE OF OUR OVEN BAKED CRISPS OR SWEET POTATO CHIPS

Roasted

90

Butternut Fritters * Served with a honey, ginger & yoghurt dressing

Coppa Croissant

Croissant with coppa ham. tomato concasse, bocconcini mozzarella and fresh rocket

53

Croissant Sandwich Croissant with Gypsy ham,

Boerenkaas, lettuce & tomato 51

HAM CAN BE SUBSTITUTED FOR BACON ON ANY OF THE ABOVE

Green Salad *

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

et eak	105	80g Smoked Salmon Tro

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

103

Zesty Zucchini Salad 🁚

Thinly sliced zucchini, fresh basil, feta, lemon zest and corn, served with our homemade vinaigrette and your choice of bread

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

Vovorita *

Roasted rosas with basil pesto, bocconcini mozzarella and fresh basil, drizzled with balsamic

Bacon & Chilli Honey

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

Four Cheese

54

94

with Crispy Gypsy Ham Mascarpone, bocconcini mozzarella. gorgonzola, parmesan, garlic, caramelised onion and rocket

> Quiche of the Day Homemade quiche served with

a side salad, enquire with your waitron

Freshly Baked

Homemade Pie of the Day

Served with mash & gravy

or a side salad, enquire

VEGETARIAN

DISHES

with your waitron

BAKED

ON ORDER.

PLEASE ALLOW

SOME EXTRA

WAITING

TRY ME

I'M NEW!

TIME _

& Caramelised Onion

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

119

101

94

103

99

92

Avo, Gorgonzola & Salami

Beef Fillet

With bocconcini mozzarella and fresh rocket

Caramelised Pear. Coppa Ham & Brie

With bocconcini mozzarella, garlic and fresh rocket with balsamic reduction

Smoked Salmon Trout & Cream Cheese

80g salmon trout with roasted rosa tomatoes, garlic, fresh rocket and a drizzle of balsamic reduction

Classic

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

Butter Chicken Pasanda

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

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

107

Pulled Pork Alfredo

BBQ pulled pork in a creamy garlic alfredo sauce

111

Creamy Chicken Liver Livened up with caramelised onions and a mild peri-peri sauce

97

HANDCRAFTED TAGLIATELLE PASTAS SERVED WITH YOUR CHOICE OF BREAD







