



Seafood Lapa

Since 1992

Breakfast

Served until 12:00

Mini Breakfast	R35.00
1 Egg, 3 rashers bacon, grilled tomato and 1 slice of toast	
Traditional Breakfast	R65.00
2 Eggs, 3 rashers bacon, grilled tomato, fried mushrooms and 2 slices of toast	
Bikers Breakfast	R85.00
2 Eggs, 3 rashers bacon, boerewors, pork banger, chips and 2 slices of toast	
Banting Breakfast	R90.00
Baked eggs in parma ham - filled black mushroom caps	
Eggs Benedict	R95.00
Choice of smoked salmon or parma ham	

Salads

Greek Salad	R75.00
Crispy garden greens, cocktail tomatoes, cucumber, red onion, calamata olives and Danish feta	
Lapa Salad	R85.00
Crispy garden greens, cocktail tomatoes, cucumber, Danish feta served with pan-fried chicken strips	
Twisted Garden Salad	R130.00
Crispy garden greens, cocktail tomatoes, cucumber and seeds topped with cream cheese, parma ham and drizzled with basil pesto	
Salmon Salad	R130.00
Crispy garden greens, avocado (seasonal), smoked salmon topped with rocket	

Light Meals

Chicken Strips	R65.00
Crumbed chicken strips and chips	
Homemade Pickled Fish	R90.00
Chicken Wrap	R90.00
Greens, tomato, cucumber, peppadew, avocado (seasonal), grilled chicken strips drizzled with sweet chilli sauce *Gluten free option ADD R15.00	
Chicken Schnitzel	R100.00
Crumbed chicken fillet topped with a sauce of your choice served with chips	

Burgers

(200g beef patty, served with chips)

Regular Burger	R75.00
Choice of 200g beef patty or Cajun spiced chicken fillet *Add slice of cheese ADD R 5.00	
Banting Beef Burger	R85.00
Pure 200g beef patty, served in a lettuce cup with sweet potato chips	
Saucy Beef Burger	R90.00
Topped with a sauce of your choice	
Gourmet Beef Burger	R120.00
Topped with crispy bacon, avocado (seasonal) , cheese and onion rings served with chips	

Starters

Deep Fried Calamari Strips	R45.00
Deep fried calamari strips served with tartar sauce *Grilled option ADD R15.00	
Portuguese Grilled Sardines	R55.00
Pan-fried sardines in a Portuguese sauce	
Panfried Baby Calamari	R100.00
Baby calamari dusted in Cajun flour and pan-fried	
Traditional Snails	
Garlic snails	R60.00
Cheesy snails	R70.00
Spicy Chicken Livers – Hot Or Not	R75.00
Oysters (Each)	R20.00

Hot Baked Pots

(Served with two cocktail rolls)

BLACK MUSSEL POT	R85.00
Black mussels smothered in a creamy garlic white wine sauce	
SEAFOOD HOT POT	R120.00
Selection of seafood in a creamy garlic white wine sauce	

From the Sea

(Served with chips / rice / salad / stir-fry veg – sweet potato option add R15.00)

Deep Fried Calamari	R85.00
Tender calamari strips dusted in spiced flour	
*Grilled option ADD R15.00	
Calamari Steak	R100.00
Calamari steak pan-fried in a lemon and garlic butter or Portuguese sauce	
Hake	R100.00
Grilled or Deep fried	
Prawn Avocado Tower	R120.00
Prawn meat, avocado (seasonal), fresh tomato presented in a tower with a tempura prawn	
Chicken And Prawn Curry	R130.00
Pan-fried chicken breast with plump prawns in a thai green or thai red curry sauce	
Fillet of Kingklip	R160.00
Grilled with garlic herb butter	
Pint O' Prawns	R260.00
12 Pan-fried prawns served in a pint glass smothered in a chilli garlic butter	
Lapa Seafood Platter Mini	R165.00
Deep fried hake, calamari strips, creamy garlic mussels	
Lapa Seafood Platter Large	R290.00
Deep fried hake, calamari strips, creamy garlic mussels, 6 prawns	
Lapa Seafood Platter Executive (For 2)	R620.00
Grilled kingklip fillet, deep fried hake, calamari strips, pan-fried Patagonia, creamy garlic mussels, 12 prawns	

From the Grill

(Served with chips / rice / salad / stir-fry veg – sweet potato option add R15.00)

Rump or Sirloin

200g R115.00

300g R150.00

Espatada R160.00

Trinchado R170.00

Fillet R180.00

Carpetbagger Fillet R210.00

Stuffed with smoked mussels

Famous Pork Belly Ribs

400g R140.00

800g R250.00

Lapa Combos and Platters

(Served with chips / rice / salad / stir-fry veg – sweet potato option add R15.00)

Hake And Calamari R135.00

Chicken And Calamari R105.00

Steak (200G) And Calamari R155.00

Rib And Calamari R180.00

Desserts

Ice Cream And Chocolate Sauce R45.00
3 Balls vanilla ice cream served with homemade chocolate sauce

Hot Fudge Brownies R48.00
Fudge brownies served with ice cream

Malva Pudding R48.00
Malva pudding served with ice cream

Nutty Bacioni R48.00
Vanilla ice cream with choc-nut centre, painted with chocolate sauce and rolled in assorted crushed nuts

Italian Cornetti Kisses R45.00
3 Bite size mini sugar cones filled with ice cream and dipped

Woodfired Pizzas

(Gluten free option - add R15.00)

GARLIC PITA	R30.00
CHEESY GARLIC PITA	R60.00
MARGHERITA Cheddar & mozzarella and fresh tomato	R70.00
HAWAIIAN Ham and pineapple	R90.00
REGINA Ham and mushroom	R90.00
CARRIBEAN Bacon, banana and garlic	R100.00
MEXICAN Spicy mince & avocado (seasonal)	R120.00
ROCK N ROLL Bacon, avocado (seasonal), garlic	R120.00
CAPE MALAY CURRY Cape Malay curry mince with atchar and banana	R130.00
VEGETARIAN Olives, feta, green pepper, peppadew, sundried tomato and mushrooms	R130.00
LAPA'S FAVOURITE Ham, salami, bacon and russian	R140.00
CHICKEN SUPREME Chicken, avocado (seasonal), peppadew and feta	R140.00
RUSTIC PIZZA Cheddar & mozzarella, fresh tomato topped with salmon or parmaham and rocket	R150.00
WESKUS SEAFOOD Fresh calamari, prawn meat and black mussels	R210.00
EXTRA TOPPINGS	
Onions, green pepper, mushroom, banana, olives, pineapple, pickled jalapenos	R10.00
Sundried tomatoes, peppadews, feta, avocado (seasonal), bacon, ham, salami	R15.00
Chicken, cheese	R20.00

Speciality Drinks

AMERICANO	R18.00
ESPRESSO	
Single	R18.00
Double	R25.00
CAPPUCCINO	R24.00
CAFÉ LATTE	R24.00
HOT CHOCOLATE	R30.00
MOCCOCINO	R30.00
SPECIALITY COFFEES (Whiskey, Kahlua, Amarula, Frangelico)	R40.00
DOM PEDROS (Kahlua, Amarula, Peppermint, Frangelico, Whiskey)	R40.00
MILKSHAKES (Strawberry, Bubblegum, Lime, Chocolate, Banana)	R30.00
SPECIALITY MILKSHAKES (Bar one, Oreo, Strawberry or Chocolate lolly shakes)	R35.00

Cocktails

TEQUILA SUNRISE Jose Cuervo Gold, orange juice and grenadine	R40.00
ANASTASHA'S Spiced Gold, Malibu, Butlers banana liqueur, orange juice and grenadine	R58.00
TWILIGHT Butlers Strawberry liqueur, Butlers Blue Curacao liqueur, Smirnoff Vodka & Smirnoff Storm	R60.00
LONG ISLAND Gordons Gin, Smirnoff Vodka, Bacardi Carta Blanca, Jose Cuervo Gold, Butlers Triple Sec	R75.00

Dry White Wine

GRACA R85.00

A light, crisp off-dry wine with a very slight sparkle and a decidedly different taste

TWO OCEANS SAUVIGNON BLANC R95.00

With its grassy nuances this dry wine is light, crisp, remarkably fresh and very palatable

BOSCHENDAL

RACHELSFONTEIN CHENIN BLANC R120.00

Big on aromas and flavours, combining a lemony, cinnamon, nutmeg nose with zesty citrus and ripe tropical fruit on the palate

DURBANVILLE HILLS SAUVIGNON BLANC R125.00

It is a full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate

FRANSCHHOEK CELLAR CHENIN BLANC R125.00

A fresh and aromatic wine. Pineapple, peach, Chenin Blanc nectarine and honeysuckle aromas underlined by citrus and stone fruit

FRANSCHHOEK CELLAR

SAUVIGNON BLANC R125.00

Expressive tropical aromas tinged with capsicum open up to attractive Cape gooseberry, Grapefruit and pineapple fruit flavours

BOSCHENDAL BOSCHEN BLANC R110.00

Gorgeous, peachy, pineapple, pear and gooseberry aromas which follow through onto a beautifully orange blossomed, lively palate

Semi-Sweet

BOSCHENDAL LE BOUQUET R110.00

Glistening gold with fruity and floral fragrances of litchi, papaya and honeysuckle blossom with juicy pear and ripe peach flavours

Red Wine

NEDERBURG BARONNE R130.00

A medium-bodied, smooth dry red, showing delectable fruit and maturation flavours

FRANSCHHOEK CELLAR SHIRAZ R140.00

An elegant fruit forward wine with chalk tannins. Full-bodied and generous with exuberant mulberry, plum, pepper and spice

BRAMPTON SHIRAZ R155.00

Shades of black and blueberry succulence against a spicy oak background that is mouth filling and textured yet smoothly contoured

FRANSCHHOEK CELLAR

CABERNET SAUVIGNON R140.00

Blackcurrents and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak

KANONKOP KADETTE CAPE BLEND R199.00

The wine has deep ruby red colour. It shows ripe raspberries, blackcurrent and mocha flavours on the nose and dark chocolate, blackberry fruit on the palate. This wine has good length with a dry finish

Rose

BRAMPTON ROSE R115.00

A soft and beautiful explosion of sculptured rose petals, crushed summer berries, red cherries and watermelon with an off-dry finish

BOSCHENDAL CHARDONNAY PINOT NOIR R208.00

Delicate red berry aromas and an elegant touch of spice with finessed stone fruit flavours and hints of pear-creating a long, smooth finish

Sparkling Wine

BOSCHENDAL BRUT NV R320.00

Enticing lemon cream and almond biscotti precedes a soft explosion of zesty lemon and orange peel that finishes with appealing freshness

BOSCHENDAL BRUT ROSE NV R320.00

An attractive salmon pink hue sparkle with enticing crushed red berry flavours and aromas balanced by an energetic citrus finish

ROBERTSON SAUVIGNON BLANC R140.00

A crisp, fresh, vibrant sauvignon blanc with a delicately different light sparkle

ROBERTSON SWEET ROSE R140.00

This deliciously sweet, yet refreshing rosé sparkling wine is made from carefully selected white and red grape varieties. The taste buds are tantalized by ripe strawberry flavours, which linger with each sip

ROBERTSON SWEET WHITE R140.00

Made from carefully selected white grape varieties, this full-bodied and lively wine reveals deliciously ripe yellow apple and melon flavours

