



café Duarte
continental bistro

Dictionary

CAFÉ D MOTTO

We at Café Duarte pride ourselves on the freshness of our menu. All items are made to order, that way quality is guaranteed. Please allow us to prepare your meal especially for you in our one of a kind open kitchen.

BISTRO

A small restaurant serving moderately priced meals in a modest setting characterised mostly by the foods they serve. Home cooking with robust earthy dishes.

CHOURIÇO

Portuguese chouriço is made with pork, fat, wine, paprika & salt.

HAMBURGUESA

Portuguese style burger.

TRINCHADO

Rump cubes marinated in a vinegar base and olive oil mixture, fried in butter with onion, chilli & garlic. Cooked in flour & white wine. Left to simmer until tender.

RISSOL

A small croquette, enclosed in pastry or rolled in breadcrumbs, usually baked or deep fried. Filled with sweet or savoury ingredients, most often minced meat or seafood.

ESPETADA

Large chunks of rump steak rubbed in seasoned garlic salt, skewered.

PAIO

A smoked sausage made of pork loin, seasoned with garlic, salt & capsicum pepper.

FRANGO

A small chicken.

BITOQUE

A traditional Portuguese steak topped with an egg and creamy sauce.

TAPAS

A wide variety of appetisers or snacks typically in the Spanish cuisine

PASTEIS DE NATA

A Portuguese egg tart pastry.

PEQUENO ALMOÇO BREAKFAST

Available all day

** Eggs are available fried, scrambled or poached **

DEMI										R 35
1 egg, bacon, roasted cherry tomatoes & toast										
GINO										R 72
2 eggs, bacon , Café D beef burger patty, grilled mushrooms, roasted cherry tomatoes & toast										
BREAKI BRUSCHETTA										R 50
Chargrilled ciabatta topped with our sweet tomato relish, smokey chouriço & a poached egg										
3 EGG OMELETTE										R 35
3 Egg omelette served with toast										
<u>Fillings:</u>										
Fried onion	R 7	Paio	R 19	Mozzarella	R 14	Savoury Mince	R 20			
Grilled mushrooms	R 18	Chouriço	R 21	Cheddar	R 14	Chicken Mayo	R 20			
Roasted red peppers	R 9	Bacon	R 21	Feta	R 14	Smoked Salmon	R 35			
Olives	R 10	Grilled chicken	R 19	Avo (seasonal)	R 18	Basil Pesto	R 8			
Tomato	R 7					(contains nuts)				
FRITTATA (V)										R 68
Open style omellete topped with roasted red peppers, grilled mushrooms, grilled courgette, smothered in cheddar cheese.										
RUSTIC EGGS BENEDICT										
Poached egg topped on paio / salmon / spinach served on 2 hash browns, with a generous drizzle of homemade hollandaise sauce & roasted cherry tomatoes										
PAIO:	R 72	SALMON:	R 88	FLORENTINE:	R 65					
FRENCH TOAST										R 45
Generous portion of seasoned French toast layered with crispy bacon, drizzled in golden syrup										
CAFÉ D										R 85
2 eggs, chouriço, baked beans, mushrooms, crispy hash brown, roasted cherry tomatoes & toast										
CAFÉ D TOPPER										R 60
Chargrilled bruschetta topped with our famous savoury mince & a poached egg, finished off with a sprinkle of parmesan cheese										
SMASHED AVO AND EGG										R 45
Toasted homemade rye topped with smashed avocado, roasted cherry tomato & 2 poached eggs										
YOGA										R 58
Layers of seasonal fresh fruit served with our homemade muesli, Greek yoghurt and a generous drizzle of honey										

PÃO BUILD YOUR OWN

Served with a Pereira salad, steamed vegetables or hand- cut chips

PANINI **R25** / CROISSANT **R 30**
Available fresh or golden toasted.

Rye / white

+ FILLINGS

Cheddar	R 14	Lettuce	R 8
Mozzarella	R 14	Grilled mushrooms	R 18
Feta	R 14	Avocado (seasonal)	R 18
Chicken mayo	R 20	Smoked salmon	R 38
Savoury mince	R 20	Roast red pepper	R 9
Chouriço	R 21	Chouriço	R 21
Bacon	R 21	Fried onion	R 7
Onion	R 7	Grilled mushrooms	R 18
Tomatoes	R 5	Olives	R 7
Egg	R 8	Paio	R 19
Basil Pesto <small>(contains nuts)</small>	R 8		

BURGERS & PREGO'S

Served with a Pereira salad, steamed vegetables or hand- cut chips

CAFÉ D	R 85
Homemade 200g pure beef patty, served on a bed of fresh greens, sliced tomato & Café D red onion relish	
CAFÉ D CHEDDAR	R 97
Homemade 200g pure beef patty, served on a bed of fresh greens & sliced tomato smothered in melted cheddar cheese.	
SHERRY MUSHROOM	R 98
Homemade 200g pure beef patty, served on a bed of fresh greens & sliced tomato topped with our sherry infused mushroom sauce.	
BACON BLISS	R 97
Homemade 200g pure beef patty, served on a bed of fresh greens & sliced tomato stacked with grilled back bacon, melted cheddar cheese & fresh avocado(seasonal).	
RING OF FIRE	R 97
Homemade 200g pure beef patty, served on a bed of fresh greens & sliced tomato topped with fresh jalapeno's, sour cream & crispy onion rings.	
TRADITIONAL PREGO	R 60
Marinated 120g sirloin steak pan fried in garlic butter, stuck between our fresh homemade roll served spicy or plain.	
CHICKEN PREGO	R 58
Char grilled chicken breast basted in our spicy prego sauce, wedged between our fresh homemade roll.	



SALAD

	SIDE	REGULAR
PEREIRA Fresh greens, cherry tomatoes, cucumber, red onion topped with carrot shavings.	R 35	R 60
CHICKEN CAESAR Tender chargrilled chicken strips tossed together with fresh greens, crunchy croutons & crispy bacon in our Caesar vinaigrette. Finished off with Parmesan shavings.	R 65	R 85
RARE ROAST BEEF Rare rump strips mixed together with pickled carrot, fresh greens, roasted cherry tomatoes, thinly sliced radish & creamy feta. Drizzled with red wine vinegar.	R 75	R 95
SALMON Fresh baby greens rustically mixed with thinly sliced radish, cucumber & red onion. Topped with smoked salmon, drizzled with our cream cheese dressing.	R 65	R 95
ROAST RED PEPPER (V) Smokey red pepper tossed together with fresh greens, julienne courgette, roasted tomatoes & green beans. Topped with creamy feta finished off with our herbed vinaigrette.	R 45	R 65
BACON, AVOCADO & FETA Grilled back bacon mixed together with creamy feta, roasted cherry tomatoes, fresh greens & red onion. Lightly tossed in our creamy dressing topped with fresh avocado. (seasonal)	R 65	R 92
COUS COUS (V) Fresh cous cous lightly mixed together with kalamata olives, courgette, cherry tomatoes & butternut. Drizzled with our balsamic glaze & a squeeze of fresh lemon, topped with creamy feta.	R 55	R 75
SUMMER SALAD Please ask your waitron for our salad of the day		

STARTERS

PEREIRA PLATTER Selection of meats, marinated olives, dip, cheese, preserves, marinated vegetables & toast. (2-4 people)	R 120
TRIO COMBO A healthy combination of our chicken livers, beef trinchado & grilled calamari, available peri peri or plain	R 120
FLAMBÉ CHOURIÇO Full chargrilled chouriço finished off with a splash of brandy	R 56
CRUMBED MUSHROOMS (V) Fresh mushrooms rolled in our secret spice & deep fried.	R 55
DAILY BRUSCHETTA Please ask your waitron for our bruschetta of the day.	
CHUNKY SWEET POTATO WEDGES	R 25
BEER BATTERED ONION RINGS	R 35
RISSOLES Please ask your waitron for our variety	R 12



FAVOURITES

SIDES: Pereira salad, steamed vegetables, hand- cut chips, or rosemary potatoes

VEGETABLE WRAP Fresh greens mixed with roast butternut, creamy feta and Café D relish	R 70
CHICKEN PREGO WRAP Chargrilled chicken strips tossed in our Prego sauce, layered with fresh tomatoes & greens, wrapped up with our zesty guacamole. Served with any side.	R 75
CHICKEN ESPETADA Chargrilled skewered chicken breast layered with onion and red pepper & chargrilled pineapple. Basted in spicy prego sauce or herbed butter, served with any side	R 72
SHERRY MUSCHROOM CHICKEN Succulent chicken breast, crumbed & deep-fried until golden brown. Topped with our sherry infused mushroom sauce, served with any side	R 75
CHICKEN LIVERS Tender livers sautéed with onion & fine garlic, slowly simmered in red wine Available plain or peri-peri	R 55
ADD SIDE R 25	
GRILLED CALAMARI Lightly grilled calamari tubes, finished off with our lemon butter sauce	R 60
ADD SIDE R 25	
BEEF TRINCHADO Rump cubes & onion, shallow fried in butter with a hint of chili & garlic, left to simmer in a white wine & fresh cream sauce until tender. Topped of with julienne carrots and marinated olives	R 65
ADD SIDE R 25	
BATTERED FISH & CHIPS Healthy portion of crispy-coated hake served with our homemade coleslaw, tartar sauce & hand cut chips.	R 85



M A S S A P A S T A

20% OFF ANY PASTA ON MONDAYS
All Pasta's are hand rolled to order

SEARED BEEF Tender beef strips, pan fried in our creamy parmesan- trinchado sauce.	R 85
CHICKEN & MUSHROOM Chargrilled chicken strips & sautéed mushrooms tossed in our parmesan -napolitano sauce.	R 80
MARINELA Prawns & calamari tubes sautéed in butter, served in our creamy parmesan & white wine sauce.	R 95
CHOURIÇO & ROASTED PEPPER Chouriço medallions & roasted red peppers tossed in our homemade napolitano sauce	R 82
SAGE (V) Roasted butternut tossed in sage burnt butter with a dash of cream, topped with creamy feta	R 80
BACON & MUSHROOM Grilled back bacon strips and sautéed mushrooms finished of with our creamy white wine sauce	R 82
CABONARA Fresh homemade fettuccine pasta lightly tossed in our royal sauce served with crispy chouriço chunks and fresh parmesan cheese	R 85
CHOURIÇO, BEEF & FETA Chouriço medallions & tender beef strips tossed in our creamy sauce topped with creamy feta	R 90

M A I N S

SIDES: Pereira salad, steamed vegetables, hand- cut chips, or rosemary potatoes

FLAMED FRANGO Flamed grilled whole baby chicken available peri- peri or plain	R 110
BRAZILLIAN ESPETADA 300G of chunky rump cubes skewered with peppers, onions & chouriço, char grilled to perfection	R 140
CAFÉ D STEAK Tender 250g rump steak, topped with our mushroom trinchado sauce	R 125
PORTUGUESE STEAK Chargrilled 250g rump, basted with our red pepper sauce, topped with a fried egg	R 110
BEEF TRINCHADO Rump cubes & onion, shallow fried in butter with a hint of chili & garlic, left to simmer in a white wine & fresh cream sauce until tender. Topped of with julienne carrots and marinated olives	R 120
MARINE COMBO Generous portion of grilled calamari tubes and grilled hake, served with our lemon butter sauce	R 130
CURRY OF THE DAY Please ask your waitron for today's curry.	



FROM OUR BAKERY

FRESHLY BAKED DAILY

VOVO'S PANCAKES

3 pancakes rolled in cinnamon & sugar

R 48

Nutella

R 58

Chocolate Mousse

R 58

WAFFLES

Served with cream / ice cream

Plain

R 48

Nutella

R 58

Mixed berry

R 52

Caramel

R 52

Peppermint crisp

R 52

Chocolate mousse

R 58

Milky Bar

R 52

CAKES OF THE DAY

R 42

Please ask your waiter for our selection

PASTEIS DE NATA

R 11

MUFFINS

R 17

PANINI ROLL

R 10

RYE/ WHITE



REFRESHMENTS

HOT

DECAF ALSO AVAILABLE

	Short	Tall
Americano	R 21	R 24
Americano cream	R 26	R 29
Cappuccino Cream	R 25	R 32
Cappuccino / Café D	R 25	R 32
Espresso / Double espresso	R 15	R 18
Machiato		R 16
Café Latte		R 26
Red Latte		R 30
Matcha Latte		R 34
Flavoured latte Hazelnut, caramel, cinnamon, vanilla		R 30
Red Cappucino/ Café D red	R 28	R 36
Soy Cappucino	R 30	R 38
Almond Cappucino	R 33	R 38
Café Mocha		R 32
Nutella hot chocolate		R 26
Red velvet hot chocolate		R 35
Hot chocolate		R 32
Milo		R 32
Tea Please ask for our variety		R 20

COLD

SODAS Please ask for our assortment of flavours		R 18
BOS ICED TEA Lemon Peach		R 18
TIZERS Apple Red grape		R 20
SIR JUICE Ask your waitron for our daily Flavour		R 28
SPRING WATER 350ml still/ sparkling 750ml still/ sparkling		R 18 R 28
MIXERS Ginger ale Lemonade Tonic water Soda water Dry lemon		R 16
Homemade Ice tea Fresh press lemonade Fresh press orange		R 28 R 28 R 28



FRAPPE

Latte	R 35
Con Coffee	
Chai	
Chocolate	
Milo	
Matcha & Mint	

SMOOTHIE

	R 40
Mango	
Mixed berry	
Peanut butter & banana	
Breakfast	

PROTEIN SMOOTHIE

	R 45
Peanut butter & banana	
Berry & banana	
Breakfast	
Matcha	

GOURMET SHAKES

			R 48
Salted Caramel	Peanut butter & banana	Oreo	
Nutella	Pasteis De Nata	Lemon	
Peppermint Crisp	Chocolate Coffee	Red velvet	
Chocolate mousse	Milky bar		

FRUIT CRUSHERS

	R 32
Mango & pineapple	
Strawberry & lime	
Orange & mint	
Fresh red	
Mixed berry	
Lemonade	



COCKTAILS

MIMOSA	R 45
Champagne & orange juice	
STRAWBERRY DAIQUIRI	R 65
White rum, strawberry liqueur & strawbwrry juice	
BANANA DAIQUIRI	R 60
White rum, triple sec, banana & lime	
CHI CHI	R 55
Vodka, triple sec, coconut cream, pineapple & ice cream	
MOJITO	R 52
White rum, mint, lemon & soda water	
COSMOPOLITAN	R 52
Vodka, Cointreau, lime and cranberry juice	
MUDSLIDE	R 60
Vodka, Irish cream, Kahlua & ice cream	
PINA COLADA	R 60
White rum, pineapple juice & coconut cream	
LONG ISLAND ICE TEA	R 65
Gin, vodka, tequila, white rum, triple sec, lemon juice & coke	
CAFÉ D ICE TEA	R 65
Vodka, gin, tequila, blue curacao, white rum, lemon juice & soda water	
LONG BEACH ICE TEA	R 65
Vodka, gin, tequila, blue curacao, white rum, lemon juice & cranberry juice	
MARGARITA	R 56
Tequila, Cointreau & lime	
BLUE MARGARITA	R 56
Tequila, blue curacao, lemon juice	
VODKA COLLINS	R 45
Vodka, lemon juice, soda water	
TOM COLLINS	R 45
Gin, lemon juice, soda water	
JOHN COLLINS	R 52
Whiskey, lemon juice, soda water	



SHOOTERS

KAMIKAZE	R 22
Vodka, triple sec, lime	
BLUE KAMIKAZE	R 22
Vodka, blue curacao, lime	
B52	R 25
Irish cream, Kahlua, Cointreau	
JÄGER BOMB	R 50
Jägermeister & Redbull	
ORGANISM	R 30
Amaretto, Kahlua & Irish cream	
PEANUT BUTTER & JELLY	R 30
Frangelico, raspberry liqueer	
TOOTSIE ROLL	R 25
Vodka, Kahlua, orange juice	
TEQUILA GOLD	R 25
TEQUILA SILVER	R 25
JAGERMEISTER	R 25
SAMBUCA	R 25
APPLE SOURS	R 25