



Est 2014

Tosca Hermanus Courtesy Policy

Bom Dia, Boa Tarde , Boa Noite

After growing up between the Portuguese exiles from Mozambique & Angola my gastronomical affair with Portuguese cuisine was excited with the beginnings of Tosca in Hermanus. Tosca brags a new home since opening its doors in 2017.

We have dedicated recipes from Serious Portuguese mammas that I got while growing up between my friends and always assisted their mammas while they were cooking, asking for the recipes and making the dishes myself. As we are all self-acclaimed chefs & if you are as passionate with food as us, we have replicated the tastes & introduced some traditional dishes. Our focus is to do the very best possible with flavours & create the old faithful's of Portugal however keeping with the influence of Mozambique, that's where the "Piri Piri" chicken originates, therefore we have the famous "Chicken Piri Piri" recipe and its powerful capsicum family flavours in our recipes & cuisine, all products are home-made, freshly prepared and served to you gently, please be patient & enjoy our journey with us.

Muito Obrigado

Words like Catembe , Penãlti , LM " Lorenzo Marques are still lingering in our minds after so many years, for who don't know , cooling down drinks in Mozambique were famous with these two

Catembe (Red Wine & Coke)

Penãlti (White Wine & Sprite or Lemonade)

LM , Lorenzo Marques now called Maputo , capital of Mozambique

Please note the following courtesy policies for Tosca

- 1 Our excellent house wines are entry level & monthly special wines are from time to time available.
- 2 Our specials are on the Black board Menu & will change from to time and prices and product are all subject to availability
- 3 We regret, we cannot accept any Credit Card charges less than R100
- 4 Take away boxes will be charged for due to the quality & Bio de gradeable & are an expense to be added to the cost (R5)
- 5 We regret we do not have a sharing policy however due to the nature of our business , we will allow it for a whole chicken dish or for the Cataplana as it is an option on the menu
- 6 A 10 % gratuity will be levied on tables of four or more however should you wish to add more, you are most welcome!
- 7 Please note various dishes have certain "Waiting times" we will advise you accordingly while taking your order
- 8 We are fully licenced and do not have a "bring your own wine policy' our wine list is growing.

A Note on corkage.

We are proud to stock a carefully curated & selected range of wines from some of SA & local best small boutique independent (& often scruffy bearded) wine makers. We hope you will trust us & try one of these beautiful wines. While we understand unwanting to drink that special bottle of something you've been keeping @ home for at least 10 years just for this occasion, we limit corkage to 1 bottle of wine per couple, at the cost of R80 for wine & R150 for sparkling. However, seriously, try our wines, ask for a taste of our house wines, your new favourite wine might be hiding in plain sight in front of you, just waiting to be discovered.

If you insist on bringing your own wine 750ml, please note that to reduce the corkage fee, you can purchase a bottle of any of our wines. Thereafter your bottle will be charged a corkage of R25-00

Please Note.

Menu items may contain or come into contact with wheat, eggs, nuts & dairy products. Persons suffering from food allergies must please enquire with their table attendant prior to ordering. We shall always do our best to accommodate dietary requirements & restrictions, but cannot necessarily comply with every request. Various items are cooked to order and may be served raw or undercooked. Any health risks related to consuming raw or undercooked items are not the liability of the restaurant. Certain menu items contain alcohol, please enquire with your table attendant for further information.

Portuguese cuisine is no way spicy with chilli, however spicy with flavours. All the menu dishes can be served the Portuguese way or Lemon & Herb, Chilli Mild, Chilli Hot or Extra Hot. Capsicum heat changes from time to time, if unsure rather take a level down and we can serve higher heat on the side.

All our food is prepared by us , homemade using fresh local ingredients including all the sauces made inhouse

Starters/Entradas

Mussels in a creamy sauce made with white wine, garlic & very finely chopped chorizo

Assado Chorizo for one or two people , served flambéed on a flaming ceramic piglet (*Please note limited piglets!*)

Figados De Galinha (Chicken Livers) made the Porra way in our homemade sauce

Trinchado (succulent matured beef strips or chicken breast strips) made the Portuguese way with our in-house sauce

Moelas (Giblets and gizzards) cooked the Porra way in a homemade tasty sauce

Rissoles Crumbed & fried pastry pillows served with a lemon wedge (Shrimp , Chicken , others available , please ask your table attendant) STA (x3)

Sliced Chorizo sausage braised with Peppers, Onions & Chilli , served with bread

Served with sliced toasted Portuguese roll

Soups

Caldo Verde , Kale, Potato & Chorizo soup
(Typical-traditional Portuguese home made soup)

Soup of the day

Served with sliced toasted Portuguese roll

Salads

Garden salad : lettuce tomato cucumber carrots & onions with our special vinaigrette

Chicken salad : (Portuguese salad) with our special vinaigrette.
Succulent chicken breast & cut into strips

Portuguese salad: garden salad with olives & peppers with our special vinaigrette

Greek salad : tomatoes cucumber olives and feta (no lettuce) with our special vinaigrette

Our famous & popular vinaigrette is prepared by us , homemade using a blend of Extra Virgin olive oil & the rest is a secret !!!

All products are STA (Subject To Availability)

Burgers and Prego's

Pregos (*flame grilled toasted Portuguese roll*)

Check our lunch time special combos for Chicken & Beef Prego's.

Served with rice or wedges and a side salad

Chicken Chorizo burger (Garnish & Chilli Mayo) Homemade & handmade chicken breast minced together with Chorizo and infused with spices & herbs , a unique & delicious recipe created by myself, served with wedges

Chicken or beef Burger, served with Garnish in the Portuguese Bun

This is a Prego Roll with Garnish, it's not a pattie, its a steak roll served with home made potato wedges.

The above are made to your taste , if mild or hot, we do add a Perinaise (Chilli –Mayo)

Vegetarian burger

Full vegetable burger patty served with Wedges

Healthy burger (non starch)

Chorizo Burger patty & side Salad

Veg Chicken Burger (non meat) crumbed pattie

GALINHA CHICKEN

Flame Grilled Chicken (Lemon&herb / Portuguese way /mild/ hot)

This is commonly known as the "Piri Piri "Chicken, though Pili Pili is a Swahili name for Chilli, it was a typical traditional Mozambique dish. The dish is served with your choice of home made Wedges or Rice. Our Chickens are Free range and sourced locally

Half chicken : Marinated & Flame Grilled , brushed with our secret homemade basting

Whole chicken : Marinated & Flame Grilled , brushed with our secret homemade basting

Whole chicken platter for 2 (Includes home-made Wedges, Rice & a Side Salad)

Baby chicken (+-600g) weights may vary from time to time & STA

Portuguese Tip! eat the large portions of chicken first as the sauce gets less as you eat the small parts

CARNES MEATS

Our Meats are SA Grown Sirloin & Rump

Porra steak (Bitouqe) Traditional Sirloin 250g steak, egg & wedges, served in a sauce, a typical school/work break dish for kids & adults alike

Trinchado (SA grown Pure Beef or Chicken)

Main portion served with Sliced Toasted Portuguese Roll or Rice

Espetada flame grilled beef 400g prime cut rump steak pieces marinated in Wine , Garlic & bay leaves served on a hanging skewer with peppers & onion, finished with a garlic butter dripping on potato wedges

All products are STA (Subject To Availability)

Peixes e Camarao Seafood

Prawns (Queens or Kings) STA

Mains served with a choice of Rice, Wedges or Side Salad

Prawn sizes are subject to availability, please check blackboard

Prawns grilled the Porra way, flavours of Portugal in our cooking process

or

Pirri-Pirri Mozambique version (Choose your heat !!! Mild, Hot or Extra Hot)

Camarao Nacional

Prawns pan fried with olive oil, butter, garlic, beer, lemon, piri piri, & a hint of cream , absolutely delicious, served with rice

Line fish or Fish of the day or Catch of the day (STA) Blackboard Special

Grilled, normal flat top or pan grilled & spiced basted according to our recipe with Garlic Butter, Lemon butter or Peri Butter

or

In a Pomodoro alla Portogese (tomato) sauce, a delicious homemade pomodoro sauce with a vegetable soffrito , finely cut Chorizo, Cherry tomatoes, Peppers & olives, served with rice or bread

Mussels (10) in a creamy sauce made with white wine, garlic & very finely chopped chorizo or with our pomodoro sauce, served with Rice or bread

Speciality & Traditional Dishes

Feijoada (Traditional pork & bean stew with rice)

This traditional & very popular dish is simple peasant food, we use real SA pork cuts with bone, the pork trotter is sliced up and all cooked into a special stew with the flavours of Portugal including the Chorizo , served with Rice

HOUSE SPECIALITY

Cataplana (name of the pot, handmade copper pot, hanging from the ceiling)

Imported POT from Portugal , we make the traditional seafood type stew (Line fish, Prawns, Calamari, Clams & Mussels) sliced peppers Chorizo and our special homemade broth, cooked and served in the Cataplana Pot served with rice/bread. This dish is unique to Tosca, probably the only restaurant serving this dish in South Africa. NB, if by popular demand we run out of Copper Pots, we may substitute for other type pots, thank you !

Combos

Half chicken & 4 or 6 Prawns (Queens)

Line fish & 4 or 6 Prawns (Queens)

Add extra prawns / three prawns (Queens)

Kids Menu

Quarter Chicken & Wedges

Fish & Chips (Fish not fried)

Extra sides

Wedges (homemade)

Special rice (a combination of fried peppers & onions)

Side Salad

Normal rice

Portuguese roll (cut/whole) [toasted or normal]

Chilli Mayo (Homemade mayonnaise)

Side homemade speciality sauce

Speciality & Traditional Desserts, ask your table attendant for the daily desserts STA

Pasteis De Nata , Homemade Malva & Ice Cream & Chocolate sauce

All products are STA (Subject To Availability)