# *Starters*

## *Bacalhao Carpaccio R69*

## *Served with an orange reduction, caramelized nuts and boiled egg*

**Sardinhas Assadas (Grilled Sardines) R69**

#### Trinchado- Spicy Beef or Chicken R69

Served with a freshly baked Pão de Bico (Crispy Portuguese roll)

Original Spicy or a milder option available

## *Moelas à Portuguesa (Portuguese Style Giblets) R59*

Served with Portuguese style *Torricado (Portuguese style Bruschetta)*

## *Fígado de Galinha Peri Peri (Chicken Livers) R59*

Tomato based peri-peri, paprika, garlic and white wine, served with dedos pão (bread fingers)

**Lula Grelhada(Grilled Calamari ) R79**

**A choice of**

* Grilled with a Mozambique style dry rub and served with a salsa verde.

#### Grilled with lemon butter, green onion and parsley.

## *Crab Cakes R59*

Served with marinated cucumber slaw and Lemon Wedges

## *Rissoles*

Served with a trio of sauces: Sweet Chilli and Ginger*,* Creamy Herb & Lime and a Honey & mustard sauce.

* Bacalhao with Roasted Bell peppers, Onion, Garlic, Sliced Olives and Fresh Cilantro. *R69*
* Chicken with Roasted Corn, Oregano, Black pepper and Paprika *R59*
* Shrimp with Fresh Cilantro, Lemon peel and Black pepper R69

***Baked Poppers R59***

Jalapeno Pepper Boats filled with Spring onion, cream cheese and cheddar delivering a taste explosion to all your senses.

**Portuguese Chourico** [**Aguardente**](https://en.wikipedia.org/wiki/Aguardiente) **R79**

## Flamed in original 1920 style Portuguese brandy and served with Torricado (Portuguese style Brochette) and olives

## *Sopa (Soup)*

Served with a freshly baked Pão de Bico (Crispy Portuguese roll )

* Caldo Verde - a Traditional Portuguese potato & spinach soup with chourico R59
* Punahou - Portuguese Bean Soup with chourico R59
* Chefs Soup of the day R49

#### Oysters

#### Fresh Oysters on a bed of crushed Ice and Lemon Wedges with Tabasco R20 ea

* *Fresh Oysters on the Half Shell with Frozen Mango And Chilli Dressing* ***R30 ea***

## *Grilled Haloumi R49*

## *Served with lemon wedges.*

## *Salads*

#### Fresh Portuguese Salad - Coriander and mint, fresh cucumber, cocktail tomatoes, R79

#### white onion, Red pepper, Calamata olives, With a Black pepper, Olive oil, Red wine vinegar dressing

#### Marinated Cucumber, Onion and Tomatoes , fresh coarse ground black pepper

#### Green Salad base with your choice of….

#### Shrimp with Avocado and 1000 island Dressing R89

#### Chicken with Grilled Corn and Fried Haloumi R69

**Main Meals**

***Choose one of these accompaniments for your meal*** *–*

**Oven Roasted Vegetables, Lemon & Herb infused rice, Spanish Rice or Coconut Rice,**

**Milo Frito** (fried maize squares)**, Mash Potato’, Curly Fries OR Side Salad**

# *Seafood*

***CAPITÃO SARDINHAS R105***

5 Sardines Grilled to perfection!

Served with tomato, chilli, garlic and fennel, roasted pepper & red onion.

**Bacalhau à Brás (Cod, Eggs and Potatoes) R109**

Served with caramelized onions, potato fries & marinated olives, topped with boiled egg, onion crisps and banana shallots.

Bacalhau `a Bras is one of the most famous Portuguese dishes and is considered the ultimate comfort meal in Portugal. The dish uses many of the quintessential ingredients found in Portuguese cooking**.**

**Gomes de Sa (Cod fish Bake) R109**

Layers of roasted Cod, potato, onions and olives with caramelized cabbage

This is a recipe from a Portuguese potato farmer turned restaurateur.

A century later, this recipe has won multiple culinary prizes and was one of the 21 finalists in the competition to name the 7 gastronomic wonders of Portugal

#### Catch of the day Fresh from the sea.

#### Ask your waiter which species is also available.

# 

#### Fresh Hake Fillet (SQ)

***Flown in from Namibia every week this hake is in a different class***

* Grilled with herb butter
* Beer Battered and Deep-fried

# *Whole baked fish (SQ)*

# *Subjected to availability - Freshly caught and delivered twice a week from the coast on ice*

Red Snapper Pienk Snapper Soldier Stump Nose COD

**Baby Kingklip**

* Blackened with a blend of salt, pepper, paprika, garlic, onion, thyme and oregano **R125**
* Thermidor-style with creamy green onion, garlic and mushrooms **R155**

topped with melted cheddar

## *Shell fish*

## *Crayfish*

*Crayfish an absolute treat, so here is a delicious selection to choose from. Ask for Selected Large Crayfish.*

#### Grilled with herb butter, served with lemon, saffron and wine sauce R199

#### Thermidor-style with creamy green onion, garlic SQ

**and mushrooms topped with melted cheddar**

#### Large Crayfish Available Please ask your waiter for available sizes. SQ

## *Crab Curry R99*

#### Blue Crab sections from Mozambique soaked in sweet curried sauce

## *Grilled Calamari Steak R99*

#### Grilled with herb butter and served with a choice of peri-peri, lemon butter or garlic butter sauce

## *Calamari Grilled or Fried R129*

#### Grilled with herb butter and served with a choice of peri-peri, lemon butter or garlic butter sauce

* *Deepfried and served with old fashion home made sauce tar tare*

**Camarão (Shrimp Mozambique / Prawns)**

#### Tiger Giants – SQ 6@Langustine-SQ 6@King Prawns – R149 6@Queen Prawns – R135

#### Grilled and served with peri-peri, lemon butter and garlic butter sauce

#### Mozambican style beer marinated and grilled to perfection add R35

## *Seafood platter*

*Served with a choice of two starches-* **Milo Frito** (fried maize squares)**, Lemon & Herb infused rice, Spanish Rice or Coconut Rice, Mash Potato, Curly Fries**

## *Prawn Platter* R180

#### 2@King Prawns |3@Queen Prawns |6@Medium Prawns

#### Seafood Platter for one R250

#### 1/2Lobster tail, Queen Prawns, Medium Prawns , Hake Goujon’s, Calamari Strips

#### Seafood Platter for two R550

Lobster tail, Queen Prawns, Medium Prawns , Baby Sole, Calamari Strips, Mussels Crab Cakes

***Moules Marinières (Sailor-Style Mussel and Clam Pot)***  ***R129***

*Small, sweet clams and fresh black mussels cooked in a garlic white wine and cream sauce, with green onion, lemon and parsley. Served with Torricado (Portuguese style Brochette) and homemade mayonnaise.*

*A recipe from the thirteenth century that originated in Normandy and is a now traditional French dish that is widely served in coastal towns. Portuguese, renowned for their seafaring skills, brought it along on their spice route journeys and voila!*

# 

# *Grills*

#### Carne Espetada (Beef) R120

*The flavours of prime matured beef prepared with coarse sal , bay leaves and our barbeque spice*

*Complimented by garlic and Mozambique National sauce. Grilled on an open flame grill*

#### Galinha Espetada (Chicken) R120

#### Chicken pieces, Teriyaki marinated, with garlic, basil and peach skewered and flame grilled.

#### Served with mango & peach salsa

#### Frutos do mar Espetada (Seafood) R129

A lemon butter basted Kingklip, Prawn, Calamari and Mussel combo, with roasted sweet peppers, red onion and caramelized pineapple.

**Ribs oven roasted**

Sticky Ribs - Slowly cooked to tender perfection, with layers of sweet sticky honey and garlic glaze, these are the kind of ribs you just can’t stop eating!

* 800g R159
* 400g R95

***Churrasqueira Carne (Grilled Beef)***

#### Grain fed Beef Cuts, Select your preferred cut to be served with one of these options

#### T-Bone R99

*Individually selected tender cut aged steaks, grilled to perfection. 500g*

#### Rump 300g R149

*Full flavour, we suggest medium to rare & grilled to perfection.*

#### Sirloin 250g R135

*Full flavour, we suggest medium to rare & grilled to perfection.*

***Fillet***

*Full flavour, we suggest medium to rare & grilled to perfection.*

#### 200g R125

#### 300g R159

*Sauce Choices*  ***Add R35***

*Roquefort Cheese Melt Mushroom and Thyme sauce Pepper corn and Parmesan Cheese with Cumin sauce*

*Creamy Garlic and Herb Sauce Wholegrain Mustard Sauce Madagascar Green Pepper Corn Monkey gland Sauce*

***SPECIALITIES***

#### Fillet Flambéed with 1920 Brandy R189

* *Mushroom Flambé*
* *Creamy Pepper Flambé*
* *Wholegrain Mustard Flambé*
* *Garlic Flambé*

***Carpet Bagger R179***

***200g Fillet grilled to perfection. Stuffed with Chardonnay Mussels and draped with a creamy garlic sauce.***

***Fillet Gorgonzola R179***

***200g Fillet grilled to perfection. Caramelised onion and creamy gorgonzola cheese.***

***Fillet Rossini R169***

***200g Fillet grilled to perfection. Smothered with Mozambique style chicken livers.***

***Surf & Turf – Beef Fillet Prawn Combo R169***

***200g Fillet grilled to perfection. Smothered with Mozambique style chicken livers***

***Portuguese steak R149***

***250g Sirloin grilled to perfection. Draped with tomato onion and bay leave chilli, topped with an egg.***

#### Grilled Galinha (Spring Chicken) R109

#### Mozambican Style- Call it by the name Galinha National

#### Originally from the Arab nations, the Portuguese brought onions, bay leaves, garlic, fresh coriander, paprika, chilli peppers, sweet peppers and wine. These ingredients were infused with traditional African ingredients to create a unique and delicious cuisine.

#### Portuguese Peri-Peri

#### The colonial history is also seen in the use of spices such as chilli, in the fiery Portuguese Peri-Peri chicken.

#### Lemon Herb

#### Traditionally made by pounding pepper corns, garlic, salt, olive oil and lemon juice together.

#### Barbeque Chicken

*A house blended barbeque spice brings out the natural flavour of the grilled chicken we grew up with.*

#### Chicken Schnitzel R99

#### Served with a choice of sauce on the side

* + *Mushroom sauce*
  + *Pepper corn*
  + *Cheese Sauce*

## *Curries*

#### Chicken Curry R125

#### Tikka Masala mild and flavour filled curry, served with Coconut Rice

#### Prawns Curry R179

#### Green Thai Curried Prawns, served with Coconut Rice

#### Lamb Curry R149

#### Vindaloo Lamb Curry that is hot and spicy, served with Spiced Rice

#### Combos

Beef Fillet 200g and Calamari ***R139***

Beef Fillet 200g and ½ BBQ Chicken ***R149***

½ BBQ Chicken and 5 @ Prawn ***R159***

½ BBQ Chicken and Calamari ***R125***

Pork Belly and 5 @ Tempura Prawns ***R129***

#### Served with a side order of your choice.

Side Orders

Curley Fries R

Milho Frito (fried maize squares) R

Oven Roasted Vegetables R

Spanish Rice R

Coconut Rice R

Lemon and Herb Infused R

Rice R

Mash Potato R

Portuguese Side Salad R

Torricado(Garlic Roll) R

A culinary specialty from Portugal, common from the riverside plains to the hill rugged area

of the vineyards.

It consists of pieces of bread toasted over charcoal, soaked in olive oil and brushed with garlic and salt

#### Light Meals

#### Served with a side order of your choice.

#### Prego Mozambican flavoured marinated beef steak. R69

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#### Chicken Burger Tender chicken breast, flame grilled R65

* + - * *Cheese Sauce* ***R79***
      * *Mushroom Sauce* ***R79***
      * *Jalapeno Sauce* ***R79***

#### Beef Burger Homemade ground Beef, seasoned with our unique spice mix R65

* + - * *Monkey gland burger* ***R79***
      * *Cheese Sauce* ***R79***
      * *Mushroom Sauce* ***R79***
      * *Tomato onion and Jalapeno Relish* ***R79***

#### Hero Roll R79

#### Beef slivers pan fried in a red wine bone-marrow reduction

#### topped with balsamic roasted tomato,caramelized onion

#### 

#### Hake Fillet R99

* + - * Grilled with herb butter
      * Beer Battered and Deep-fried

**Shrimp Kebab Scewers R129**

9 Prawns (3 Skewers)Grilled in to perfection

Served with a choice lemon garlic or peri peri.

**Fish/Chicken Wrap** **R89**

Tortillas, tangy cabbage, sweet corn, creamy jalapeno sauce, and mango guacamole

## *Fígado de Galinha Peri Peri (Chicken Livers)and Rice or Mash R69*

## *TrinChado* Beef with Rice or Mash R79

**TrinChado Galinha with Rice or Mash R79**

***TrinChado Moelas Rice or Mash R79***

***Lamb Liver Served with Rice Or Mash R79***

**Dessert**

* Portuguese Custard pies - Pastéis de Nata R29
* Apple pie in 1920 Brandy Sauce R49
* Ice cream - Vanilla ice cream topped with Chocolate Ganache’ R39
* Malva Pudding R49
* Creme Brulé R49
* [Arroz Doce](https://en.wikipedia.org/wiki/Rice_pudding) - A typical dessert with trails left from Portugal to the Southern tip of Africa, R39

where we know it as rice pudding decorated with [cinnamon](https://en.wikipedia.org/wiki/Cinnamon) and raisins

**Dessert Drinks and Adult Shakes**

## *DonPeppo R*

Mint punch vanilla ice cream

## *Sweet Kisses R*

Strawberry lips and vanilla ice cream

## *Pinacolada pedro R*

Coconnut Rum and vanilla ice cream

## *Dragon Cherry pedro R*

Don Pedro with cherrys and dragon fruit

## *Jack and Pine pedro R*

Jack fruit and Pineapple Don Pedro

## *Nighty Night Pedro R*

## Cookies and ice cream

## *Aribican Coffee Pedro R*

Deep roasted coffee beans and chocolate.

## *Kiddies Meals under 12jr*

**Toast Treat R39**

Ham and Cheese, Ham and Tomato, Cheese and tomato or Chicken Mayonnaise

**Beef Burger R49**

**Chicken Burger R49**

**Chicken Strips R45**

**Kiddies Fish R49**

**Cheese Grillers R39**

***Kiddies* Desserts**

**Ice Cream Cone R10**

## **Milk Shake** ***R20***

Strawberry, Banana, Bubblegum, Lime, Chocolate, Vanilla,

Fruit Shake R25

Soda Float R30

Coke, Coke Lite, Coke Zero, Crème Soda, Fanta Grape, Fanta Orange, Sprite, Sprite Zero, Sparberry

## Sodas R18

Coke, Coke Lite, Coke Zero, Crème Soda, Fanta Grape, Fanta Orange, Sprite

## Ice Tea R22

## Lipton Lemon Lipton Peach

## From Mozambique

**Marongo**  **R30**