

## HOT BEVERAGES

### COFFEE

**Espresso • R18**

Single shot of espresso

**DbI Espresso • R22**

Double shot of espresso

**Macchiato • R22**

A shot of espresso topped with frothy steamed milk

**Cortado • R25**

Equal parts espresso & warmed milk

**Americano • R24****Grande Americano • R28**

A double shot of espresso & warm water

**Cappuccino • R25****Grande Cappuccino • R32**

A single shot of espresso with steamed milk foam

**Flat White • R30**

A single shot of espresso with microfoam

**Red Cappuccino • R38**

A single shot of rooibos with steamed milk foam & honey

**Classic Latte • R30**

A single shot of espresso & steamed milk

### TEAS

**Five Roses, Rooibos • R20****Green Tea, Mint, Chamomile, Earl Grey • R25**

### OTHER

**Chocochino • R38**

A single shot of espresso, hot chocolate & frothed milk

**Babychino • R15**

Small hot chocolate topped with steamed milk foam

**Chai Latte • R30****Red Chai Latte • R42**

Shot of red espresso, chai & steamed milk

**Milo, Hot Chocolate, Horlicks • R28****Flavoured Latte • R38**

A classic latte served with a shot of either Hazelnut, Caramel or Vanilla

**Frappé • R38**

A Greek style coffee served chilled

## COLD BEVERAGES

### SODAS

**Coke • R25**

**Coke Light, Coke Zero, Crème Soda, Fanta,**

**Sprite, Sprite Zero, Tab • R23**

**Tizer's • R28**

**Red Bull • R38**

**San Pellegrino Blood Orange • R35**

**San Pellegrino Lemon • R35**

**San Pellegrino Pomegranate & Orange • R35**

**500ml Mineral Water • R20**

**750ml Mineral Water • R40**

### FRESH JUICES & SHOTS

**Flu Shot • R20**

Apple, Lemon, Ginger, Turmeric, Honey

**Detox Shot • R20**

Pineapple, Banana, Spinach, Orange, Cayenne Pepper

**Fresh Orange Blend • R45**

Orange, carrot & ginger shot on the side

**Fresh Purple Blend • R45**

Beetroot, orange & cranberry

**Fresh Green Blend R45**

Kale, celery & apple

### FREEZOS

**Coffee • R40**

**Bar One • R40**

**White Chocolate • R40**

**Mocha • R45**

**Caramel • R40**

### SHAKES

**Vanilla • R45**

**Chocolate • R45**

**Raspberry • R45**

**Salted Caramel • R45**

### CRUSHERS

**Granadilla • R40**

**Passion fruit • R40**

**Raspberry • R40**

**Mixed Berry • R40**

CENTRAL



T +27 (0)12 340 0123

The Village 16<sup>th</sup> Street, Hazelwood, Pretoria

Reservations: eat@centralrestaurant.co.za  
www.centralrestaurant.co.za



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## STARTERS

**Kataifi Prawns.****Honey Dressing. Avocado • R85**

Prawns wrapped in angel hair, deep fried then served on a bed of avocado (seasonal) & drizzled with a honey dressing.

**'Cool' Souvlaki • R70**

Slow cooked pork belly & caramelized onions, fresh tomato & Middle Eastern spices wrapped in rice paper.

**Feta Tempura, Honey & Sesame Seeds (V) • R65**

Feta coated in a tempura batter, deep fried then drizzled with honey & toasted sesame seeds.

**Kofta. Chunky Tomato Sauce (N) • R75**

Middle Eastern meatballs served with our signature chunky tomato, basil & balsamic sauce, hummus & toasted pine nuts.

**NEW Calamari.****Riceless Risotto. Rocket Pesto (N) • R75**

Finely chopped calamari muddled with rocket pesto & garnished with fried tempura calamari heads.

**Grilled Haloumi.****Mint, Almond & Honey Pesto (V) (N) • R65**

A sweet, fresh pesto to accompany this salty Cypriot cheese.

**NEW Dolmades. Wasabi Yoghurt (V) • R65**

A twist on Greek dolmades. Rice with hints of mint, dill & lemon wrapped in vine leaves & served with a wasabi yoghurt.

**Turkish Chicken. Flat Bread. Parsley Salad • R75**

Deboned chicken thighs coated in Turkish spices & served with a tomato, parsley & red onion salad on a lightly toasted flat bread.

**NEW White Bait. Harissa Aioli • R65**

A simple yet nostalgic dish of white bait coated in seasoned flour, deep fried till nice & crispy. Served with a harissa aioli & a few lemon wedges.

## SAUCES

**Beer Cheese Sauce • R35****Béarnaise • R37****NEW Pinotage Rosemary Sauce • R35****NEW Pepper Sauce • R35****NEW Peri-Peri Sauce • R35**

## SIDES

**NEW Lentil Salad • R30****Greek Salad • R25****Rosemary Roasted Potatoes • R25****Fresh Cut Fries • R25****Mediterranean Mash • R25****Orzo with Lemon Parsley • R25****Roasted Vegetables • R25****NEW Israeli Couscous • R35**

(V) - Vegetarian

(N) - Contains nuts

## MAIN MEALS

**Central Burger • R115**

Homemade 200g ground rump patty served on a toasted brioche bun with our signature beer cheese sauce, caramelised onions & fresh cut fries.

**Rigatoni alla Norma (V) • R75**

Rigatoni mixed with aubergine, tomatoes, thyme & a hint of chilli then finished with a dollop of ricotta.

**NEW Turkish Pasta. Feta. Yoghurt & Dill (V) • R75**

A beautiful mix of Greek yoghurt, dill, cayenne pepper & caramelized onions, with a hint of cinnamon then finished with crumbled feta.

**NEW Shitake Mushroom Moussaka (V) • R85**

Beautiful layers of potato, brinjals & shiitake mushrooms topped with a layer of béchamel & grated Parmesan then baked in the oven.

**Steak Frites • R155**

300g Rib Eye Steak served with our signature Béarnaise sauce & fresh cut fries.

**Barbeque Sticky Ribs • R135**

600g of good old fashioned tangy, sticky ribs.

**Rump. Café de Paris Butter • R105**

This butter is packed with 14 different ingredients to ensure it delivers that elevated flavour to this already flavourful 300g rump steak.

**NEW Oregano Lamb Chops. Greek Htipiti • R185**

360g Lamb chops marinated "Greek style" & served with feta muddled with a hint of chilli & garlic, red onion, red peppers, olive oil & lemon juice & a side of Mediterranean mash.

**NEW Lamb Rump. Squash Purée. Mint Salsa Verde • R165**

300g Lamb rump marinated & chargrilled served with caramelised squash puree & a mint salsa verde.

**NEW Yiovetzi. Braised Osso Bucco • R157**

A classic combination of Greek & Italian comfort food that comes with a large dollop of nostalgia.

**Beef Ragù with Tagliatelle • R100**

Beautifully slow cooked beef ragù tossed with tagliatelle.

**Chicken Picatta. Orzo with Lemon & Parsley • R85**

A simple classic chicken breast topped with a flavourful caper, parsley & lemon butter sauce & served with orzo.

**NEW Grilled Baby Chicken • R115**

Baby chicken marinated in a flavourful blend of herbs & spices then grilled to perfection.

**NEW Mediterranean Grilled Prawns • R175**

6 Queen prawns cooked in shallots, wine & a hint of garlic & sweet paprika then finished with butter & fresh parsley.

**NEW Grilled Sea Bass. Lentil Salad • R130**

Sea Bass pan fried to perfection served with flavourful lentils.

**Fish Goujons. Rosemary Potatoes. Aioli • R85**

Crispy deep fried hake served on a bed of potato wedges tossed in rosemary, thyme & oregano.

## SALADS

**Roasted Beetroot. Pearl Barley. Spinach (V) (N) • R55**

Roasted beetroot & pearly barley tossed in olive oil, oregano & lemon juice nestled on top of our homemade peanut hummus.

**NEW Charred Pumpkin. Goats Curd (V) • R50**

Charred & roasted pumpkin with dollops of goats curd, topped with a cranberry vinaigrette and toasted seeds.

**Falafel Bowl (V) (N) • R75**

A zingy & zesty salad of earthy falafel on a bed of Greek salad & hummus.

**Chorizo. Avocado. Peppers. Sherry Dressing • R65**

Roasted red peppers, chorizo, chickpeas, rocket baby spinach & coriander dressed in a sherry vinegar vinaigrette.

**Pan Fried Haloumi Salad. Lemon Honey Dressing • R60**

A classic Greek salad with mouth-watering grilled haloumi & sweet honey dressing.

**Add Chicken • R25**

## SOUP

Please ask your waiter what the soup of the day is.

## DESSERTS

**Chocolate Mousse Soufflé • R75**

Dark chocolate soufflé with a mousse-like lightness finished with a peppermint ganache & vanilla ice cream.

**Rice Pudding, Salted Caramel.****Short Bread Cookie Crumble (N) • R65**

Creamy rice pudding drizzled with a decadent salty caramel sauce then topped with a cookie crumble & crushed pistachios.

**NEW Loukoumades (N) • R55**

Light & crunchy Greek donuts in an orange, cinnamon & aniseed syrup, filled with a combination of honey & Nutella.

**NEW Spiced Apple Strudel (N) • R60**

A classic winter dessert that deserves its place on the menu. Served warm with vanilla ice cream

**NEW Milktaart Millefeuille • R60**

Collaboration between France & South Africa brings these two worlds harmoniously together.

**Churro Waffle • R58**

Spanish churros presented as a waffle, coated in cinnamon sugar & drizzled with a warm chocolate chilli sauce.

**CAKES • R65**

Please enquire about our cake of the day