



Antipasti

Marinated olive bowl**R55**

Bowl of mixed marinated olives

Fegatini pollo**R75**

Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.

Baby marrow carpaccio**R75**

Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish feta and parmesan cheese, gratinated in our pizza oven until golden brown.

Halloumi**R75**

Deep fried Cypriot goats milk cheese accompanied by our homemade onion chutney.

Calamari tentacles**R85**

Deep fried calamari tentacles.

Calamari**R90**

Grilled Falkland Island calamari tubes served with either lemon butter, garlic butter or peri peri.

Oven baked snails

Served with a choice of garlic butter (R75) or gorgonzola (R85).

Pork rotolini**R95**

Rolled pork belly stuffed with fresh garlic, whole grain Dijon mustard and topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Fresh black mussels**R95**

Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.

Salmon carpaccio**R95**

Delicate ribbons of fresh salmon drizzled with Jacks sticky soy reduction, kewpie mayo and caviar.

Zuppa di granchio**R99**

Crab soup prepared with seafood stock and blue swimmer crab meat, coloured with napolitana sauce, flavoured with white wine, and bound with fresh cream.

Baked prawn padella**R110**

6 black tiger prawns poached and worked into a padella sauce. Topped with parmesan cheese and baked in our oven until golden brown.

Oysters**R29 each**

West coast oysters' served with fresh lemon and tabasco sauce.

Meze platter**R189**

Deep fried halloumi, crispy calamari tentacles, marinated olives, grilled Falkland Island calamari tubes, focaccia bread and tar tar sauce.

GRIMALDI'S

— CUCINA & SUSHI BAR —



Insalata

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Greek salad

R79

Traditional garden salad served with Danish feta and olives.

Roasted butternut and halloumi

R95

Roasted butternut with deep fried or grilled halloumi and rocket.

Calamari salad

R110

Traditional garden salad served with grilled Falkland calamari tubes and heads.

Tempura prawn, avocado and feta

R110

4 tempura prawns served on a bed of fresh greens with avocado and feta.

Smoked salmon, avocado salad

R119

A salad tossed through with smoked salmon and avocado. Dressed with a homemade Italian vinaigrette and flavoured with spring onion.



Secondi

Pollo.

Flame grilled deboned chicken

Offered in peri peri or lemon and herb.

Half

R135

Full

R195

Pollo involtini

R195

Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our oven. Finished off with a padella sauce, comprising of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.



Secondi

Pollo (*Continued*).

Chicken milanese

R145

Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese and gratinated in the oven. Crowned with calamata olives and served on a bed of parmesan mash.

Chicken picatta

R135

Tender chicken breasts dusted with flour and pan fried in fresh farm butter and extra virgin olive oil. Dressed with a caper, fresh lemon juice and butter sauce.

Carne.

Fillet

R200

250g fillet medallions grilled to your preference.

Rump

R185

300g rump steak, grilled to your preference.

Lamb chops

R245

Grilled lamb chops marinated in extra virgin olive oil, fresh garlic, a medley of fresh herbs and Italian spices.

Lamb shank

R275

Lamb shank slow roasted in the traditional Italian way.

Pork belly rotolini

R195

Rolled pork belly stuffed with whole grain Dijon mustard and fresh garlic, finished off with an orange juice, honey and cinnamon reduction, garnished with caramelized apple.

Sides.

Parmesan mash

Roast vegetables

Savoury rice

Italian spinach and butternut

Hand cut potato wedges

Salad

Sauces.

R35

Padella - Fresh cream, white wine, fresh garlic, fresh chilli and a hint of napolitana sauce for colour.

Mushroom - Black mushroom and fresh cream.

Gorgonzola - Gorgonzola and fresh cream.

Pepper - Madagascan green peppercorn.





Pesce.

Fresh black mussels

R185

Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.

Good ol' fish and chips

R98

Grilled or beer battered (recommended), served with tartar sauce.

Calamari

R189

Grilled or deep fried Falkland calamari tubes, prepared with fresh garlic, lemon juice, parsley and fresh farm butter. Accompanied by your choice of garlic, lemon or peri peri sauce.

Linefish of the day

R189

A 250g fillet simply grilled with either lemon butter or cajun spice.

Kingklip

R235

A 250g fillet simply grilled with either lemon butter or cajun spice.

Linefish thermidor

R265

A 250g fillet of fresh line fish which is baked with extra virgin olive oil, white wine and a medley of fresh herbs. It is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese and baked till golden brown.

Fresh Norwegian salmon fillet

R255

Available grilled or poached, in a prawn and seafood sauce.

Queen prawns

R289

Flame grilled butterflied queen prawns, served with a sauce of your choice.

Grimaldi's prawns

R299

Butterflied queen prawns, seared with extra virgin olive oil, fresh garlic and a medley of herbs, and served with our signature padella sauce.

Princess linefish

R275

250g fillet of fresh line fish, crowned with 3 prawns and Falkland calamari prepared in a fresh cream and seafood stock reduction.

Calamari ripieni

R215

Falkland calamari tubes stuffed with spinach and ricotta, topped with a napolitana sauce flavoured with chilli and fresh basil. Topped with mozzarella cheese, dusted with parmesan cheese and gratinated until golden brown.

Grilled crayfish

SQ

Grilled crayfish served with your choice of sauce.



Pesce (Continued).

Crayfish thermidor

SQ

Crayfish flesh removed from the shell and grilled, and worked into a thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with imported parmesan and mozzarella cheese, baked till golden brown.

Langoustines

SQ

Grilled langoustines accompanied by a sauce of your choice.

Platters & Combos.

Sailors platter

R275

Linefish, 3 prawns and Falkland calamari.

Platter for two

R745

Linefish, 6 prawns, Falkland calamari and mussels.

Shellfish platter

SQ

12 Queen prawns, 2 crayfish, 6 langoustines.

Chicken and calamari combo

R198

Half deboned chicken and Falkland calamari.

Chicken and prawn combo

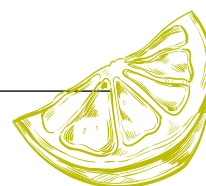
R225

Half deboned chicken and 4 queen prawns.

Prawn and calamari combo

R245

4 prawns and Falkland calamari.



Pasta

We serve the following pastas in our kitchen, your choice of pasta will be added to your sauce: Spaghetti, Linguine, Fettuccine and Penne.

Aglione

R105

A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and back bacon.

Napolitana

R79

Pasta tossed through our napolitana sauce.



Pasta Continued...

Arrabiata

R95

Napolitana sauce flavoured with fresh chilli and fresh garlic.

Matriciana

R115

Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.

Bolognese

R119

Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.

Mammas meatballs

R119

Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions. Baked in our wood burning oven, worked into a napolitana sauce and tossed through spaghetti.

Carbonara

R125

Fresh cream, smoked back bacon, onion and imported parmesan cheese, and in the age old traditional style a raw egg is added and cooked in the pasta.

Alfredo

R125

Fresh cream, black mushrooms and smoked back bacon.

Pollo funghi

R129

Grilled chicken breasts and black mushroom bound with fresh cream.

Pollo pomodori

R129

Grilled chicken breasts and Calamata olives worked into a homemade napolitana sauce.

Bresata di padella

R125

Roasted vegetables in our signature padella sauce.

Beef lasagne

R129

Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with Mozzarella cheese and baked till golden brown.

Butternut panzerotti

R129

Delicate pasta parcels filled with butternut and worked into our signature Padella sauce.

Prawns picante

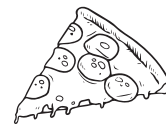
R155

Prawns, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce and fresh cream.

Frutti di mare

R185

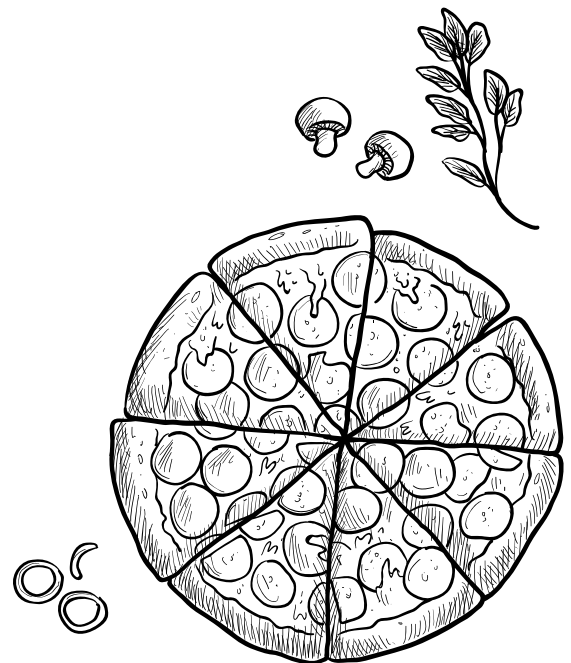
Prawns, calamari and mussels, flavoured with white wine and fresh garlic and worked into our homemade napolitana sauce.



Pizza

We use our homemade napolitana sauce and mozzarella on our pizzas, unless otherwise specified.

Margherita	R89	Americano	R139
		<i>Pepperoni, peppers, jalapeno, olives & feta</i>	
Regina	R115	The Diva	R139
<i>Ham & mushroom</i>		<i>Bacon, camembert & cranberry</i>	
Pepperoni	R125	Carne	R145
<i>Italian salami</i>		<i>Salami, bacon, ham & caramelized onion</i>	
Vegetarian	R125	Pizza gamberi	R149
<i>Mushrooms, olives, onions & green peppers</i>		<i>Prawns prepared in a chilli butter</i>	
Hawaiian	R115	Seafood	R179
<i>Ham & pineapple</i>		<i>Mussels, prawns & calamari prepared in a napolitana sauce</i>	
Pollo Greca	R129	<i>*can also be done as a Calzone</i>	
<i>Chicken, mushroom & feta</i>		Lamb Shank	R189
Pollo Picante	R129	<i>Pulled lamb shank, feta & onion</i>	
<i>Cajun chicken, jalapeno & red onion</i>			
Giardino	R135		
<i>Mushrooms, olives, artichokes, green pepper & zucchini</i>			
Mafiosa	R135		
<i>Bacon, avocado & feta</i>			
Chicken mafiosa	R135		
<i>Chicken, avocado & feta</i>			
Mexicana	R135		
<i>Bolognese, jalapeno, onion & green pepper</i>			
Grimaldis Gorgonzola	R139		
<i>Bacon, gorgonzola & caramelized red onion</i>			
Quattro Stagioni	R135		
<i>Ham, mushroom, artichoke & olives</i>			



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Dolce

Crème brûlée**R59**

Enquire with your waitron about today's flavour.

Panna cotta**R59**

Enquire with your waitron about today's flavour.

Affogato**R59**

Vanilla ice-cream served with an espresso and a shot of Amaretto.

Tiramisu**R69**

Traditional Italian pick me up made with espresso and mascarpone cheese

Baked cheesecake**R59**

Enquire with your waitron about today's flavour.

Death by brownie**R59**

Decadent deep fried brownies with a gooey chocolate centre served with dried chillis, salt and vanilla ice cream.

Sharing Policy:

A 50% meal surcharge will be levied for sharing.

GRIMALDI'S

— CUCINA & SUSHI BAR —