

EST. 2009

# FÁBRICA™

COFFEE CO.

Dinner served Monday to Saturday from 5pm

## STARTERS

### Roasted Butternut with Ginger Tomatoes

Seasoned with ginger, garlic and chilli, topped with a lime-yoghurt dressing and sprinkled with roasted almonds. .... 45

### Roasted Aubergine

Drizzled with a curried yoghurt dressing, sprinkled with pomegranate, toasted flaked almonds, cumin and coriander seeds. .... 49

### Grilled Calamari

Served with a choice of lemon or garlic butter or peri-peri sauce. .... 78

### Honey and Lime Prawns

Six skewered prawns marinated in honey, chilli, olive oil, lime and lemon juice, served with a fresh mango salsa verde (Seasonal). .... 109

### Lamb and Feta Meatballs

Five juicy lamb meatballs infused with feta, delicately flavoured with thyme, parsley and garlic. .... 75

### Melanzane alla Parmigiana

Layers of aubergine and mozzarella cheese smothered in Napolitana sauce, baked in the oven and seasoned with oregano and fresh basil. Topped with parmesan shavings. .... 79

## SALADS

### Quinoa and Edamame Salad

Quinoa and edamame beans, tossed with onions, beetroot, pecan nuts and baby lettuce. Seasoned with a feta and oregano vinaigrette. .... 109

### Asian Salmon Salad

Served with avocado, cherry tomatoes, pickled ginger, lime and horseradish on a bed of baby lettuce. Seasoned with a honey-soya dressing and sprinkled with black sesame seeds. .... 129

### Crispy Kale Cranberry Salad

Topped with avocado, feta, dried cranberries and garlic croutons. Dressed with toasted almond flakes, pomegranate and a lemon-thyme dressing. .... 97

## PASTA

### Pasta alla FÁBRICA™

Aubergine, basil and tomato pasta seasoned with chilli flakes and oregano. .... 87

### Butter Chilli Prawn Pasta

A delicate, creamy buttered prawn pasta, sweetened with coconut milk and seasoned with soya sauce, curry leaves and a hint of chilli. .... 139

### Mexican Chouriço Sweet Potato Pasta

A pasta with a difference - roasted sweet potato and slices of smoked Chouriço sausage, pan-fried with garlic, jalapeño, fresh coriander and green peppers. Infused with bay leaves, thyme, cumin, honey and a dash of tabasco. .... 104

### Ginger-infused Thai Prawn Curry

Six plump prawn tails in a Thai curry sauce, infused with ginger, served on a bed of black rice. .... 149

## SEAFOOD

### Hake and Grilled Patagonian Calamari

Pan-fried and served with a lemon wedge, freshly prepared tartare sauce and chips. .... 144

### Kingklip

Pan-fried and served with a wedge of lemon, garlic-roasted baby potatoes and seasonal vegetables. .... 184

### Prawns

Eight pan-fried prawns in garlic butter, served with a lemon wedge and chips. ... 179

## POULTRY

### Chicken "Marbella" with Couscous

Quinoa and edamame beans, tossed with onions, beetroot, pecan nuts and baby lettuce. Seasoned with a feta and oregano vinaigrette. .... 109

### Half Chicken

Free-range chicken marinated in your choice of peri-peri or lemon and herb, served with chips. .... 95

### Pan-fried Chicken and Onions

Chicken breast fillet pan-fried in a caramelised onion base, served with a side of roasted seasonal vegetables. .... 89

### Turmeric Chicken with Coconut Chili Rice

Turmeric-roasted chicken thighs, marinated in white wine and grapeseed oil, served with coconut-chilli brown rice. .... 109

### FÁBRICA™'s Leg of Duck

Our legendary leg of duck. Seasoned with a sprig of thyme, rosemary, garlic and shallots and grilled to perfection. Served with creamy mashed potato and fine green beans. .... 249

## MEAT

### Herb Crusted Lamb

Rack of lamb partnered with fine green beans and caramelised onions. Topped with black mustard seeds and toasted flaked almonds and served with creamy mashed potato and a red wine jus. .... 249

### Peppercorn Fillet

Tender fillet seasoned with black peppercorns alongside garlic croutons, swiss chard, fresh basil, cannellini beans and cherry tomatoes. Served with creamy mashed potato. .... 199

### Slow Roasted Mediterranean Pork Belly

Seasoned with garlic, lemongrass, ginger, coarse sea salt and lemon and served with butternut, ginger tomatoes, lime yoghurt and fresh herb couscous. .... 159

### Mushroom Fillet

A 200g fillet, topped with caramelised onions, sautéed button mushrooms and a creamy chilli sauce. Sprinkled with fresh rocket and served with chips. .... 189

### ALLERGENS NOTICE

Some of our menu items contain allergens. Although reasonable care is taken in handling products separately, there may be small traces of these in a number of food items served. We understand the dangers to those with allergies; we therefore urge you to ask any one of our staff members to provide you with the nutritional analysis if necessary.