

## Antipasti

**Portuguese Chicken Livers** R 42  
Freshly grilled served in a creamy peri peri sauce

**Cypriot Halloumi** R 45  
Halloumi cheese deep fried, served with a sweet chilli sauce

**Cajun Calamari** R 45  
Calamari tubes grilled in Cajun spices served in a creamy lemon butter

**Snails Gorgonzola** R 46  
Snails oven baked in garlic, white wine & blue cheese

**Mushroom Gamberi** R 49  
Black mushrooms & grilled prawns, topped with a garlic cream & oven baked with Mozzarella cheese

**Prawn Cocktail** R 55  
De-shelled prawns prepared in a tangy seafood mayonnaise

**Picanha** R 55  
Slivers of beef seared with lemon peppered balsamic served with garlic & herb bruscetta

**Carpaccio** R 60  
Slivers of beef seared with lemon pepper, seasoned with fresh lemon & rocket lettuce

## Salads

**Greek Salad** R 59  
Fresh garden salad tossed with onions, cucumber, baby tomatoes, peppers, olives & feta cheese

**Halloumi & Picanha** R 69  
Mixed salad served with onions, tomatoes, olives, roasted peppers, fried halloumi & beef picanha, tossed with an olive oil & lemon dressing

**Salmon Rustic Salad** R 65  
Smoked salmon towered with crispy lettuce, sundried tomato & cream cheese, drizzled with a basil pesto dressing

**Blue Cheese salad** R 65  
Crispy garden salad complemented with grated Roquefort cheese & a blue cheese dressing

## Light Meals

**Beef Trinchado** R 59  
Strips of beef fried in butter, garlic & a touch of red wine

**Fried Hake** R 59  
R 45  
Fillet of Hake deep fried served with a homemade tartar sauce

**Steak Roll** R 59  
Tender steak grilled, served on caramelised onion with a Spanish Salsa

**Portuguese Chourico** R 59  
Sliced traditional sausage, grilled with peri-peri

**Country Burger** R 59  
Homemade 150 g beef patty topped with either thick mushroom cream, cheese sauce or a port & pepper sauce

( All the above served with Chips )

**Roast Gammon** R 70  
Glazed gammon served with apple sauce & daily potatoes

**Roast Lamb** R 85  
Sliced roast lamb accompanied with daily potatoes & a rich onion gravy

## Vegetarian

**Rocco Pasta** R 65  
A curry infused napoletana flavoured with garlic, rounded off with cream

**Panzerotti Aurora** R 72  
Half moon shaped pasta filled with roasted butternut, served in a light creamy napoletana

# Pasta

## ( Spaghetti, Penne or Fettucine )

### **Misto Pasta** R 55

Mushroom, onions, peppers, baby tomatoes, sautéed with herbs & a napoletana sauce

### **Don Luca** R 58

Pasta added to pan fried chicken livers in a mild creamy peri peri

### **Papalina** R 65

Strips of chicken, sliced chourico & peppadews panfried in a paprika cream

### **Pasta Di Roma** R 65

Tender beef strips, tossed with garlic, sundried tomato, finished with parmesan & white wine cream

### **Bolognese** R 65

Ground beef, plum tomatoes and herbs prepared with a pasta of your choice

### **Gamberi** R 69

Pasta served with de-shelled prawns tossed in garlic, chilli and a creamy napoletana sauce

### **Ravioli** R 72

Pasta pockets filled with minced veal drenched with a creamy herb napoletana sauce

## Oven Baked Pastas

### **Mafioso** R 72

Creamy penne bolognese oven baked with mozzarella cheese

### **Lasagne** R 72

Layered with a Bolognese sauce, tomato & herbs – ovenbaked

### **Macaroni & Cheese** R 60

Penne pasta served with ham & diced tomatoe, tossed in creamy cheese sauce & oven baked

# Pizza

### **Foccacia** R 40

Garlic & Oreganum

### **Foccacia Pomodoro** R 40

Napoletana, Oreganum & Pesto

### **Cheese Foccacia** R 45

Garlic & Mozzarella

### **Margherita** R 45

Italian Tomatoes , Cheese & Oreganum

### **Regina** R 52

Ham, Mushroom & Herbs

### **Vegetarian** R 59

Mushrooms, Olives , Green Peppers, Peppadews & Onions

### **Al Fresco** R 59

Fresh Tomato, Slivers of Parmesan, Olives, Pesto & Rocket

### **Italiano** R 59

Salami, Sliced Tomatoe, Capers & Slivers of Parmesan

### **Pollo** R 59

Spicy Chicken & Creamy Mayonnaise

### **Don Pepe** R 68

Chourico, Peppers , Garlic & Peppadews

### **Mexicana** R 68

Ground Beef, Peppers & Chilli

### **Tutto** R 68

Ham, Salami, Bacon & Mushrooms

### **Salmon** R 68

Smoked Salmon, Feta & Spring Onion

## Poultry

**Souvlaki** R 75

Chicken breasts skewered & grilled with herbs served with Greek tsaziki on sautéed potatoes

**Pollo Toscana** R 75

Chicken breasts sautéed with mushrooms, onions, baby tomato & a creamy white wine

**Chicken Schnitzel** R 80

Chicken breasts crumbed & panfried served on mash with a peppadew & cheese sauce

**Portuguese Chicken** Full R 98  
Half R 65

“Traditional Mozambican” chicken basted with lemon & mild peri-peri, flame grilled, accompanied with chips

## Seafood

**Greek Calamari** R 90

Baby calamari tubes flat grilled served in a creamy lemon butter

**Kingklip** R 115

Kingklip fillet grilled and served with a creamy lemon butter

**Sole Dijon** R 120

Grilled east coast, served with a Dijon mayonnaise cream

**Seared Salmon** R 120

Norwegian Salmon flash grilled served on fried mash & herb mayonnaise

**Prawn Curry** R 85

De-shelled prawns prepared in mango & coconut curry cream

**Prawns** R 130

8 Queen prawns grilled to perfection, complemented with side sauces

( Served with Daily Potatoes, Rice & Vegetables )

## Meat Grills

**Kassler Chops** R 85

Smoked pork chops grilled, basted in a Dijon honey with fried pineapple

**Veal Amatriciana** R 95

Veal pan fried & sautéed in napoletana pancetta ham, olives & chilli

**Veal Marsala** R 95

Veal flat grilled served with sautéed mushrooms & a marsala wine cream

**Jalapeno Rump** R 110

Succulent grilled rump (350g) smothered with a creamy jalapeno sauce

**Portuguese Steak** R 110

Succulent grilled rump (350g) topped with a fried egg & a garlic red wine sauce

**Chimichurri Argentinian Steak** R 115

Succulent grilled rump (350g), sliced & topped with a garlic, chilli pepper & fresh herb salsa verde, complemented with fried chips

**Fillet Rossini** R 125

Fillet (270g) grilled & topped with Peri peri chicken livers

**Fillet Medallions** R 125

Grilled fillet medallions (270g) towered with a port & black pepper sauce

**Lamb Cutlets** R 130

4 Grilled lamb cutlets (400g) marinated in fresh lemon & herbs, served with a rosemary & mint red wine sauce

( Served with Daily Potatoes & Vegetables )

# Specialities

<b>Venison</b>	R 90
Roast leg of venison served on sautéed potatoes with a cranberry port wine sauce	
<b>Beef Espetada</b>	R 110
A “Madeiran Speciality”. Grilled tender cubes of rump, on a skewer flavoured with coarse salt. Served with chips (Best enjoyed medium-rare to medium)	
<b>Eisbein</b>	R 95
Pork knuckle (800g) oven roasted until crispy, served with sauerkraut on mash potatoe & German mustard	
<b>Duck L’Orange</b>	R 110
Oven roasted duck glazed with an orange confit served on mash potatoe	
<b>Lamb Curry</b>	R 120
Tender lamb knuckle braised in a mild Raja curry served with rice & sambals	
<b>Ragout of Oxtail</b>	R 120
Oxtail braised in a rich red wine with country vegetables served with rice	

***Due to timeously preparation of the above dishes these dishes may not also be available!***

# Dom Pedros

Whisky	R 25
Amarula	R 25
Cape Velvet	R 25
Khalua	R 25
Peppermint	R 25
Rum	R 25

# Desserts

<b>Bread Pudding</b>	R 35
A cinnamon & raisin homemade bread pudding served warm with custard	
<b>Chocolate Mousse</b>	R 35
A thick home-made chocolate cream topped with fine chocolate shavings	
<b>Malva Pudding</b>	R 35
Homemade malva pudding drenched in a warm brandy custard	
<b>Gelato</b>	R 38
Vanilla ice-cream, served with hot chocolate sauce	
<b>Fudge Picasso</b>	R 38
White chocolate mousse & home-made fudge served on a light sponge cake	
<b>Crème Brulee</b>	R 38
Baked custard cream crusted with caramelized sugar	
<b>Tiramisu</b>	R 38
Homemade Italian cheese cake prepared with marscapone cheese	
<b>Granadilla Cheesecake</b>	R 38
A light fridge cheesecake drizzled with passion fruit coulis	

# Special Coffee’s

Irish	R 22
Tia Maria	R 22
Frangelico	R 22
Amaretto	R 22
Khalua	R 22
Drambuie	R 24
Jamersons	R 24

“ *BOM APETITO* ”