



Restaurant & Bistro

Est : 1990

OWNERS ROBERTO AND MARTIN WELCOME YOU TO
LA CAMPANA " THE BELL "
ALLOW US TO TAKE YOU ON A MEDITERRANEAN CULINARY JOURNEY
BRINGING YOU NEW DISHES WITH FLAVOURS FROM
THE MEDITERRANEAN COUNTRIES
INCLUDING PORTUGAL, SPAIN , FRANCE, ITALY & GREECE.

ENJOY THIS NEW EXCITING EXPERIENCE WITH US!

THE BISTRO WILL ALSO HAVE ADDITIONAL SPECIALS
AND LIGHTER MEALS SCRIPTED ON OUR BOARDS

FRIDAY AND SATURDAY EVENING WE OFFER LIVE ENTERTAINMENT !

AS ALL MEALS ARE PREPARED FRESH, PLEASE ALLOW A MINIMUM
OF 30 - 35 MINUTES PREPARATION TIME DURING BUSY PERIODS

WE CANNOT GUARANTEE THAT DISHES DO NOT CONTAIN TRACES OF NUTS

WE RESERVED THE RIGHT TO ADD ON A 10% GRATUITY
FOR THE WAITERS FOR TABLES OF 10 OR MORE.

“ *BOM APETITO* “

Antipasti

Bocconcini Peppadews stuffed with baby mozzarella baked & drizzled with a lemon & pepper olive oil	R 42
Portuguese Chicken Livers Sauteed with onions & served in a creamy peri peri	R 45
Cypriot Halloumi Halloumi cheese deep fried, served with a sweet chilli sauce	R 45
Cajun Calamari Calamari tubes grilled in Cajun spices served in a creamy lemon butter	R 45
Snails Gorgonzola Snails oven baked in garlic, & a creamy blue cheese sauce	R 46
Mushroom Gamberi Black mushrooms layered with creamy garlic prawns & mozzarella, oven baked	R 49
Prawn Cocktail De-shelled prawns prepared in a tangy seafood mayonnaise on a bed of shredded lettuce & herbs	R 55
Picanha Slivers of beef seared with lemon peppered balsamic served with garlic & herb bruscetta	R 55
Chourico Portuguese smoked pork sausage, grilled & flambéed at the table	R 55
Crumbed Prawns Butterflied prawns, crumbed & deep fried served with sauce tartar	R 58
Carpaccio Finely sliced fillet of beef, cured in black pepper, served rare in a tangy lemon vinaigrette with parmesan cheese	R 60
Luderitz Oysters 6 Fresh shucked oysters from the west coast, served with sambals	R 72

Pastas

Penne , Taglitelle or Spaghetti

Arrabiatta	R 59
Roughly chopped Italian tomatoes flash fried in a pan with olive oil, garlic, fresh basil & rocket with a hint of green chilli	
Pancetta	R 59
Bacon pan-fried with onion, mustard, bay leaf, white wine, tomato & roasted peppers, with a hint of parmegano cream	
El Bosco	R 59
Garlic oil , sliced olives, anchovie fillets, capers, chunky Italian tomatoes, all tossed in a pan with pasta and herbs, finished with pecorino cheese	
Ravioli	R 65
Veal filled cushions served in a creamy herb napoletana	
Campagnola	R 69
Slivers of chicken sautéed with garlic, rosemary, mushrooms, white wine & roasted peppers, finished off with parmesan cream	
Papalina	R 69
Chicken sautéed with garlic, sliced chourico , peppadews & finished off with a mild paprika cream	
Mamma's Meat Balls	R 75
Meat balls simmered in a napoletana sauce, onion & fresh parsley	
Pasta Di Roma	R 75
Tender beef strips, tossed with garlic, chilli & sundried tomato, finished with parmesan & white wine cream	
Gamberi	R 79
Pasta served with de-shelled prawns tossed in garlic & creamy napoletana	
Pescatore	R 79
Prawns, calamari & mussels, pan-fried with olive oil, garlic, white wine, fresh tomato & parsley with a hint of chilli	

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	
Chicken Canneloni	R 72
Pasta tubes filled with chicken & mushroom, baked with napoletana & parmesan cheese	

Poultry

Souvlaki		R 78
Chicken breasts skewered & grilled with herbs served with Greek tsaziki on sautéed potatoes		
Pollo Toscana		R 85
Chicken breasts sautéed with mushrooms, onions, peppers, baby tomato & a creamy white wine		
Chicken Firenze		R 85
Chicken breast stuffed with spinach and feta wrapped in bacon , pan-fried served on a pesto napoletana		
Pollo Schnitzel		R 85
Chicken breast crumbed & flat grilled, served on mash with a peppadew & cheese sauce		
Frango		
Traditional Mozambican” butterflyed chicken basted with lemon & mild peri-peri, flame grilled, served with fried chips	Half	R 65
	Full	R 98

Seafood

Greek Calamari		R 95
Falkland calamari tubes flat grilled served in a lemon butter		
Prawn Curry		R 85
De-shelled prawns prepared in mango & coconut curry cream		
Pesce Kingklip		R 115
Fillet of Kingklip, grilled & served with a creamy lemon butter		
Kingklip Mediterranean		R 115
Grilled Kingklip crusted with herbs, peppadews & feta oven baked served on a tomato & onion salsa		
Seared Salmon		R 120
Norwegian Salmon flash grilled served on fried mash & herb mayonnaise		
Prawns	8 Queen R 130	6 Kings R 160
Grilled to perfection, either plain with side sauces or oven baked in our log oven in “Nationale” Peri Peri & Beer sauce served with fried chips & rice		
Seafood Platter	For 1 R 180	For 2 R 340
5 queen prawns, cajun calamari, kingklip, creamy mussels & crumb prawns grilled, served with fried chips, rice & side sauces		

All main courses served with daily potatoes and vegetables

Meat Grills

Kassler Chops Smoked pork chops grilled, basted in a Dijon honey & served with fried pineapple	R 85
Portuguese Pork Chops Pork loin chops pan-fried in a garlic & lemon Portuguese sauce served on mash	R 85
Veal Amatriciana Veal sautéed in a pancetta ham, olive & chilli napoletana	R 95
Veal Marsala Veal flat grilled served with a marsala mushroom cream	R 95
Veal Involtino Veal medallions stuffed with ham & Italian cheese, glazed with a rosemary red wine sauce	R 95
Beef Espetada A "Madeiran Speciality". Grilled tender cubes of rump on a skewer flavoured with coarse salt. Served with chips (Best enjoyed medium-rare to medium)	R 110
Jalapeno Rump Succulent grilled rump (350g), served with a creamy jalapeno sauce	R 110
Chimichurri Argentinian Steak Succulent grilled rump (350g), sliced & topped with a garlic, chilli pepper & fresh herb salsa verde, complemented with fried chips	R 115
Sirloin Rancheros Succulent grilled sirloin (350g), served sliced with sautéed onions, rice & a Mexican chilli salsa	R 115
Lemon Pepper T- Bone 500g steak encrusted in lemon pepper -chargrilled, served with chips	R 125
Duo Fillet Fillet (270g) medallions grilled & each topped with a caramelised salsa & a marsala mushroom sauce	R 125
Fillet Medallions Grilled fillet medallions (270g) towered with a port & black pepper sauce	R 125
Lamb Cutlets Grilled lamb cutlets (400g) marinated in fresh lemon & herbs, served with a rosemary & mint red wine sauce	R 130

Butcher Cuts

Rump 500g R 145	Sirloin 500g R 145	Fillet 400g R 155
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All main courses served with daily potatoes and vegetables

Specialities

Pork Ribs

Succulent pork ribs grilled & basted in our special basting
Served with fried chips

300 g R 75
600 g R 115

Pork Saltimbocca

Pork medallions sautéed with sage butter, pancetta ham, topped with napoletana & mozzarella cheese

R 85

Eisbein

Pork knuckle (800g) oven roasted until crispy, served with sauerkraut on mash potatoe & German mustard

R 95

Duck L'Orange

Oven roasted duck glazed with an orange confit served on mash potatoe

R 110

Lamb Curry

Tender lamb knuckle braised in a mild Raja curry served with rice & sambals

R 120

Ragout of Oxtail

Oxtail braised in a rich red wine with country vegetables served with rice

R 120

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

Side Dishes

Chips R 15
Rosti Potatoes R 15
Mash R 15
Fried Onion Rings R 15
Daily Vegetables R 20

Sauce's

Cheese R 15
Spanish Salsa R 15
Mushroom R 15
Creamy Garlic R 15
Jalapeno R 15
Port & Pepper R 15

Vegetarian

Putresca Pasta

A pasta dish of cherry tomatoes, onion, roast peppers, feta, olives & mushrooms infused in extra virgin olive oil

R 65

Rocco Pasta

A curry infused napoletana flavoured with garlic, rounded off with cream

R 65

Panzerotti Aurora

Half moon shaped pasta filled with roasted butternut, served in a light creamy napoletana

R 72

Vegetarian Platter

Green pepper stuffed with a curried rice, served with fried mash, halloumi cheese, sauteed mushroom & daily vegetables

R 72

Bambino Menu

Fish Strips	R 35	Chicken Nuggets	R 35
Cheese Burger	R 40	Spaghetti Bolognese	R 40
Mac & Cheese	R 40	Pork Riblets	R 40

All the above are served with chips

Desserts

Bread Pudding A cinnamon & raisin homemade bread pudding served warm with custard	R 35
Chocolate Mousse A thick home-made chocolate cream topped with fine chocolate shavings	R 35
Malva Pudding Homemade malva pudding served with a warm brandy custard	R 38
Gelato Vanilla ice-cream, served with hot chocolate sauce	R 38
Fudge Picasso White chocolate mousse & home-made fudge served on a light sponge cake	R 38
Crème Brulee Baked custard cream crusted with caramelized sugar	R 38
Chocolate Brownie Brownie infused with nuts & coated in a thick chocolate, served with ice cream	R 38
Granadilla Cheesecake A light fridge cheesecake drizzled with a passion fruit	R 38
Tiramisu Homemade Italian cheese cake prepared with marscapone cheese	R 38
Fruit Martini Seasonal fresh fruit served with a light cream Anglaise	R 38
Gelato Basket Pistachio and Hazelnut ice cream served in wafer basket with Frangelico liqueur	R 42
Cherries Jubilee Black cherries flavoured with port, served warm over ice-cream	R 42

Bistro Specials Board

Burgers

Hake Fried or Grilled

Beef Trinchado & Chips

Chicken Trinchado & Chips

Calamari & chips

Chourico & Chips

Enchelada

Med Prawns

Prego Roll

Steak Roll