

A LA CARTE MENU

STARTERS

FRESH OYSTERS

Freshly shucked half-shell oysters on ice

CALAMARI

House speciality calamari rings drizzled with house dressing

SQUID WITH CHOURIÇO

Sautéed spicy chouriço and baby calamari tubes, with salsa verde

SALMON

Smoked salmon with a balsamic reduction, a summer salsa and crispy capers

CARPACCIO OF BEEF

Thinly sliced peppered beef, rocket, drizzled with a balsamic vinaigrette and parmesan shavings

GRILLED SARDINES

Portuguese style grilled sardines (3) drizzled with salsa verde

PIRI-PIRI CHICKEN LIVERS

Pan fried with piri piri - hot & spicy, served with home-baked ciabatta

BURRATA

Burrata with sticky tomatoes and basil oil

SALADS

GREEK SALAD

Creamy Feta & olives on crisp iceberg lettuce with tomato and cucumber, with our house vinaigrette

CHICKEN SALAD

Grilled chicken fillet, salad greens, croutons, egg with an anchovy dressing

ROAST BUTTERNUT & BEETROOT

Oven roasted butternut with beetroot, mixed lettuce, creamy feta, served with crisp butternut shavings and an oregano vinaigrette



VEGETARIAN

SOUTH INDIAN KERALAN VEG CURRY

PASTA OF THE DAY - please ask your waiter

SEAFOOD

30 PRAWNS PIRI PIRI 260

8 butterflyed prawns, grilled and tossed with piri-piri, served with rice

85 PRAWNS LEMON BUTTER 260

8 Butterflyed prawns, grilled and tossed with lemon butter, served with rice

98 PRAWNS FRENZY 175

10 Medium butterflyed prawns, grilled and tossed with lemon butter, served with rice

90 SUMMER PLATTER 295

4 prawns, calamari rings & line fish, splashed with our garlic dressing

90 KINGKLIP CLASSIC 250

Succulent Cape delight, firm white-flesh, filleted and grilled, drizzled with lemon and garlic butter

70 LINEFISH ~ ON THE BOARD 70

Grilled fish of the day, please check with your waiter

70 HAKE 135

A Cape local, flaky white-flesh fish, grilled, served with a tomato salsa

135 CALAMARI 170

The house speciality succulent calamari rings with house dressing, serve with tartare sauce

45 90 CALAMARI & PORTUGUESE STEAK PAN 220

The house speciality calamari rings with juicy cubed fillet steak in our tangy sauce

98 CALAMARI & PRAWN PAN 220

The house speciality calamari rings with 6 prawns, with lemon and garlic butter

95 CHOOK & CALAMARI PLATE 175

1/4 Piri piri chicken with calamari, served with chips

All mains served with a choice of chips, vegetables of the day, rice or side salad

EXTRAS / SIDE Portions / SAUCES

Chips 35

Rice 35

Side Salad - with a balsamic dressing 35

Vegetables 40

110 freshly baked ciabatta Basket (3 slices) 15

Piri-Piri Sauce 25

FROM THE GRILL

Our steaks are char-grilled, served with classic steak butter. Side choice of chips / veg / rice / side salad

FILLET 250gr 220

RIBEYE 300gr 250

BITOQUE 180

300gr rump steak served with an egg, with chips

ESPETADA 180

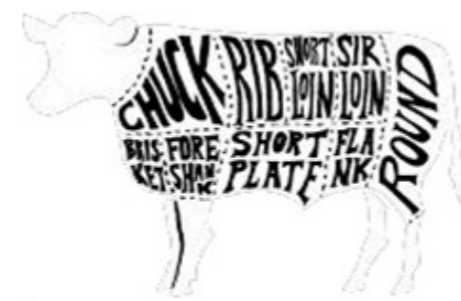
250gr rump steak, olive oil & garlic, Madeiran-style, on a skewer, with chips

PORTUGUESE STEAK 225

Not your typical Portuguese steak.....A house favourite
300gr cubed fillet, char-grilled and finished with our special tangy sauce

PIRI-PIRI CHICKEN 150

Half a chicken char-grilled, Mozambique-style, hot and spicy with a zingy lemon piri-piri bite



Blue Very Red, Cold center

Rare Red, Cool Center

Medium Rare Red, Warm Center

Medium Pink, Hot Center

Medium Well Dull Pink, Hot

SWEET FINALÉ

CRÈME BRÛLÉE 75

Classic crème brûlée with a caramelized sugar topping

CARAMELIZED LEMON TART 80

With wild berry coulis and vanilla ice cream

ETON MESS 70

Crushed meringues served with a mixed berry couli and cream

CHOCOLATE BROWNIE 70

Flourless chocolate brownie, salted caramel sauce, served with cream

VANILLA ICE CREAM 60

With home-made chocolate sauce

ICE DREAM ICE CREAM / SORBET 75

From the 'Best Ice Cream and Sorbet in Hout Bay'!
Made with Italian love and passion