

## SOUPS AND SALADS

- SOUP OF THE DAY 50  
Chef's choice served with freshly baked bread
- ASIAN PRAWN SALAD 80  
Fresh greens, onion, mixed peppers, prawn meat, and pineapple drizzled with a soya, vinegar and orange dressing
- GREEK SALAD  
Served the classic way with juicy tomatoes, olives, and feta  
small 40 | large 75

## STARTERS

- FRIED MOZZARELLA 45  
Crumbed and deep fried Italian cheese served with a chilli dipping sauce
- BBQ CHICKEN WINGS 55  
Grilled sticky chicken wings with a sprinkle of sesame seeds
- JALAPENO POPPERS 65  
Jalapeno chillis stuffed with bacon, cream cheese, and cheddar cheese before being crumbed and deep fried—pure nuggets of heat
- TRINCHADO 70  
A spicy South African Portuguese favorite of braised beef served with homemade bread

## PASTAS

Served with your choice of tagliatelle or penne pasta

- ALFREDO DI LELLO 65  
Your choice of pasta tossed in Parmesan cheese and butter
- CREAMY CHICKEN PASTA 100  
Chicken, onion, garlic and mushrooms combined in a creamy sauce
- MIXED SEAFOOD PASTA 105  
A mix of hake, prawn and mussel meat served in a creamy white wine sauce

## CHICKEN

CHICKEN SCHNITZEL	100
Crumbed chicken breast deep fried and served with a slice of cheese and mushroom sauce	
PORTUGUESE-STYLE CHICKEN	105
Grilled quarter chicken marinated in a peri peri sauce	
CRUMBED STUFFED CHICKEN BREAST	110
Chicken breast stuffed with pepperoni, sundried tomatoes, olives, and feta cheese	

## SEAFOOD

CALAMARI STEAK	115
Lightly battered and sautéed topped with a lemon caper sauce	
LEMON BUTTER OR CAJUN STYLE HAKE	105
Fillet of hake prepared with your choice of either lemon butter or Cajun spices	
SEAFOOD PLATTER	for one 190   for two 325
Crumbed and deep fried calamari; hake fillets (deep fried or grilled); mussels in a white wine sauce; and grilled prawns served with a tangy tartar sauce	

## FROM THE GRILL

Marinated Pork Chops	130	Kassler Pork Chops	140
Fillet (200g)	205	Sirloin (300g)	195
Rump (300g)	185		

All main courses are served with your choice of either rice or French fries and either seasonal vegetables or a side salad

## SAUCES

Blue Cheese   Cheddar Melt   Garlic   Mushroom   Pepper	25
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## SIDE ORDERS

Baked Potato   French Fries   Mash   Rice   Roast Potatoes	25
Seasonal vegetables   Side salad	25

## DESSERTS

Granadilla Cheese Cake   Sticky Toffee Pudding   Apple Crumble served with Cream   Ice Cream and Chocolate Sauce   Chef's Choice of the Day	55
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