

soups

lobster bisque	a true classic	R135
mediterranean fish soup	a light healthy non-dairy soup with kingklip pieces and chopped baby vegetables	R135

entrees

fresh oysters	waitron will advise what is available	SQ
signature oysters	moistened with an oriental dressing chopped cucumbers and red onion	SQ
falkland calamari	baby tubes grilled or fried and served with lemon butter sauce	R140
calamari mediterranean	grilled calamari topped with a spicy portuguese sauce with feta & olive relish	R150
squidheads	grilled or crisply fried (Subject to availability)	R155
prawn and avo medley	avocado pyramid with poached prawns tossed in a light pink sauce	R160
fresh black mussels	mussels poached in a white wine and garlic creamy sauce	R140
sardines	grilled with coarse salt and topped with green peppers, onions and a dash of olive oil.	R135
fish cakes	fresh line fish tossed with fresh ingredients and grilled, served with fresh lemon and a dijon mayonnaise	R130
salmon tartare	chopped fresh norwegian salmon with spring onions and a dijon vinaigrette	R220
halloumi stack (v)	fingers of halloumi fried or grilled with a sweet chilli sauce	R135
chicken livers peri peri	sauteed chicken livers in an authentic portuguese peri peri sauce (mild)	R135
garlic snails	baked with a creamy garlic sauce	R135
garlic prawns	prepared in a creamy garlic sauce	R220

fresh from the garden

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greek salad	all time favourite with feta and colossal calamata olives	R160
roquefort salad	a basic salad dusted with roquefort cheese, croûtons and a blue cheese dressing	R160
rocket salad	fresh rocket, avocado, beetroot relish, drizzled with a dijon vinaigrette and sprinkled with toasted seeds, nuts and shavings of grana padano	R175
tomato salad	a myriad of tomatoes tossed with pesto olive oil, oregano and sliced red onion and olive relish	R145
chicken salad	tossed lettuces with tomatoes, cucumber slices and seared chicken breast slices with a soy and citrus dressing sprinkled with dukkah	R175
halloumi salad	halloumi fingers grilled or deep fried on a bed of mixed greens, cucumber and a variety of tomatoes mixed with olive relish, spring onions and a sweet 'n sour dressing on the side.	R190
calamari salad	grilled calamari tubes on mixed lettuces avocado, feta cheese and olives	R195

salad platters

greek or roquefort		R325
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vegetarian

vegetarian platter	spinach and cheese phylo pies, sauteed mushrooms, broccoli tender stem, hummus, asparagus and warm baby potatoes, morogo, halloumi and steamed vegetables	R245
pesto pasta	spaghetti tossed with pesto and shavings of grana padano	R195

fish

**served with vegetables, chips or rice or
baby potatoes**

pangasius	delicate white fish grilled with lemon butter or Cajun style	R255
linefish	only the freshest available grilled (local or imported)	SQ
kingklip	fillet of kingklip lightly grilled with a lemon butter sauce	SQ
hake in batter	local fresh hake in a crispy batter served with chips and tartare sauce	R245
asparagus hake	grilled hake topped with fresh asparagus in a creamy lemon and mustard sauce	R290
whole baby kingklip	grilled on the bone succulent and juicy	SQ
trout almondine	grilled and topped with roasted almonds in a butter sauce	R250
trout salsa	grilled and topped with a tomato salsa, chickpeas and olive relish	R265
falkland calamari	baby tubes grilled or fried and served with a lemon butter sauce	R290
calamari mediterranean	in a spicy portuguese sauce, crumbed feta and olive relish	R295
sole	regarded by some as the most delicate fish, lightly grilled and served with lemon butter	SQ
calamari trio	fried, grilled and cajun spiced calamari tubes with fried squidheads	R295

side orders

edamame beans	R105
butter sauces - lemon or garlic	R45
crispy onion rings	R60
steamed vegetables	R60
stir fried vegetables	R55
morogo	R55

shellfish

**served with vegetables, chips or rice or
baby potatoes**

langoustines	the sweetest of all shellfish (wild)	SQ
king prawns	from mozambique (when available)	SQ
queen prawns	from mozambique (when available)	SQ
prawn nacional	12 queen prawns baked in a peri peri, paprika, bayleaf, garlic and beer sauce. Served on rice (mild)	R395
beira prawns	12 queen prawns pan fried with virgin olive oil, flavoured with peri peri, garlic and beer	R395
prawn curry mozambique style	12 queen prawns cooked in a mild coconut milk curry sauce sprinkled with cashew nuts	R395

platters

the king platter	4 wild langoustines, 12 Queen prawns, fresh linefish of the day, trio of calamari and portuguese style mussels	SQ
the queen platter	A beautiful selection of seafood, kingklip, 12 queen prawns, grilled calamari and squidheads	R1100
the ultimate feast	12 queen prawns, calamari trio, kingklip and a portuguese baby chicken cut up in pieces	SQ

**WE CAN ALSO MAKE UP YOUR DESIRED PLATTER OF CHOICE
PLEASE ENQUIRE FROM WAITRON**

seafood specialities

bacalhau - 280 gr	portuguese style, baked in oven with olive oil, garlic, baby potatoes. Topped with sliced green peppers & onion	R490
seared norwegian salmon	salmon seared medium rare with a dash of soy sauce, honey and sautéed mushrooms	SQ
whole baked fish	fresh whole fish, baked in the oven with olive oil and lemon	SQ
kingklip mediterranean	grilled and served on a bed of chickpea tomato salsa - topped with olive relish and toasted nuts and seeds	R360
stuffed kingklip	kingklip stuffed with mushrooms, tomato and onions, mozzarella in a garlic beer sauce	R350
kingklip thermidor	baked in a creamy cheese and mushroom sauce	R345
prawn thermidor	12 queen prawns baked in a creamy cheese and mushroom sauce	R380
seafood casserole	a selection of seafood, kingklip, prawns, mussels, squidheads and calamari, cooked in a portuguese style sauce with hints of paprika, white wine and garlic, tossed in white rice	R350
pasta di mare	linguini topped with seafood in a light creamy wine sauce	R325
kingklip curry	kingklip medallions simmered gently in a mild cream curry sauce	R345
oven baked portuguese style ± 30min	topped with sliced onions, tomato, green pepper, garlic, olives, baby potatoes, olive oil and white wine	
	pangasius	R270
	linefish - local	R365
	kingklip, rockcod, englishman and seabass	SQ

meat and chicken

prego fillet	250 gr fillet topped with braised onions and our signature prego sauce served in a portuguese roll	R290
fillet	flame grilled with coarse sea salt and olive oil	R290
pepper fillet	250 gr fillet flamed grilled - with red, green and black peppercorns crushed and tossed with brandy and cream	R320
rump au natural	250 gr 350 gr	R270 R325
balsamico rump	flame grilled and topped with a balsamic syrup, dusted with roasted nuts and seeds with fried onion rings	R290
beef espatada	350 gr cubed rump, red peppers and onion rolled in coarse salt flavoured with olive oil, bayleaves and grilled	R325
peri peri chicken (30min)	mozambican style whole spatchcock chicken marinated in garlic, peri peri, white wine and bayleaves - flame grilled	R265
chicken breast	chargrilled and basted with citrus dressing and oreganum	R255
beef trinchado	250gm cubed fillet done in our traditional Portuguese sauce (A classic)	R295

sauces

rainbow pepper sauce	R65
creamy garlic sauce	R65

desserts

halva and sour cherry	vanilla ice cream topped with shavings of pistachio halva and imported whole sour cherries in syrup	R170
chocolate mousse	classic home made chocolate mousse	R125
creme brûlée	made the classic way with burnt sugar	R125
tiramisu	in true italian style made with marscapone cheese, cape velvet and boudoir biscuits	R125
peppermint crisp torte	caramel, crushed peppermint crisp chocolate and cream	R125
fridge lemon cheesecake	refreshing and light and served with crushed strawberries	R120
malva pudding	a truly south african dessert - served warm with custard	R165
baklava	a greek speciality with spices, walnuts and honey	R140
baglios ice creams	fior de latte (double vanilla cream) rich chocolate	
baglios sorbets	palate cleanser and non dairy lemon strawberry mango	

1 Scoop	R55
2 Scoops	R70
3 Scoops	R95