

# PortuGalo

- real portuguese -





"We eat, we drink, then all else comes later"

From a family with a natural gift and passion for cooking food, the idea was born to open a REAL Portuguese restaurant. Authentic, simple recipes, that have been passed down from mothers to daughters and cherished in our family, prepared and enjoyed by us over festive, memorable Sunday lunches over several generations. Tia and Avó bringing wholesome homemade Portuguese food from her kitchen to your plate.

PortuGalo has been created by bringing across these REAL traditional Portuguese dishes, at the same time reinventing the old traditional interiors and creating an old vintage, yet modern looking environment with REAL Portuguese cuisine.


*Our open Volcanic rock grill brings out the unique fresh and natural flavours of our grilled meals.*





# Tapas / Petiscos

- A Little Taste of Portugal -

<b>KALE SOUP</b> CALDO VERDE	75	<b>NEW</b> <b>CLAMS À BULHÃO PATO</b>	110
Hearty Portuguese soup made with fresh kale, blended potatoes, sliced chouriço, onion & drizzled with olive oil.		AMÊIJOA À BULHÃO PATO	
		Succulent clams, gently cooked in a fragrant sauce made from fresh garlic, coriander, extra virgin olive oil, a dash of white wine and finished off with a squeeze of lemon.	
<b>CHICKEN LIVERS</b> FIGADOS DE GALINHA	75	<i>Add cream - R12</i>	
A family favourite! Cooked in a white wine tomato-based sauce. Served lemon & herb or <i>piri-piri</i> .		<b>GREEN BEANS TEMPURA</b>	70
<i>Add cream - R12</i>		PEIXINHOS DA HORTA	
<b>RISSOLES</b> RISSOIS		Crisp green beans delicately coated in our light tempura batter. Served with our inhouse roasted garlic mayo.	
Chicken 65   Prawn 78    Jalapeño Cheese 85	85	<b>TRINCHADO</b>	Rump 115   <b>NEW</b> Fillet 140
Crispy pastry shells filled with a spicy filling.		Your choice of fillet or rump, marinated, and pan-fried with white wine, garlic, paprika, bay leaves and fresh cream. Served with or without <i>piri-piri</i> .	
<b>GRILLED SARDINES</b> SARDINHAS ASSADAS	99	<b>FIRE UP CHOURIÇO</b>	135
<i>Volcanic rock flamed</i> , salt crusted sardines topped with char-grilled mixed peppers & onions.		Smoked spicy whole Portuguese sausage flambeed with Portuguese "Fire Water".	
<b>CHICKEN WINGS</b> ÁSAS DE FRANGO	95	<b>NEW</b> <b>CHOURIÇO TAPA PETISCO DE CHOURIÇO</b>	95
<i>Volcanic rock flamed</i> , basted with lemon & herb or <i>piri-piri</i> .		Grilled slices of chouriço served in our "LM" style sauce.	
<b>PORTUGUESE STYLE CALAMARI</b>	115	<b>CHICKEN GIBLETS</b> MOELAS GUIADAS	79
LULAS COM MOLHO A PORTUGUÊSA		Slow cooked in a hearty and spicy white wine tomato-based sauce.	
Marinated in our signature marinade, scorch grilled or fried.		<b>NEW</b> <b>MIXED STARTER PLATTER</b>	225
<b>NEW</b> <b>HOUSE STYLE MUSSELS</b>	110	Meticulously crafted to showcase our best-selling Petiscos: Prawn rissoles, Chicken wings, Chicken livers and Calamari tubes & heads. Accompanied by our freshly baked Portuguese cocktail rolls.	
MEXILHÕES À CASA		<b>PORTUGUESE BREAD ROLL</b>	10
Sautéed in a fragrant blend of garlic, butter, white wine and finished off with velvety fresh cream.			
<b>COD FISH FRITTERS</b>	98		
PATANISCAS DE BACALHAU			
Salted codfish enveloped in a light and crispy batter, served with our inhouse roasted garlic mayo.			



 Spicy

 Vegetarian







**ADD ON**  
 Creamy Feta - 25  
 Avocado - 30  
 (Seasonal)  
 Fried Egg - 10  
 Hickory Ham - 15  
 Cheddar Cheese - 18





## Salads / Saladas

- From the Vegetable Patch -

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                       |
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| <p> <b>PORTUGUESE SALAD</b> <i>SALADA PORTUGUÊSA</i><br/>       Mixed lettuce, rocket, carrots, cucumber, cherry tomatoes, thinly sliced red onions &amp; Galega olives.</p> <p><b>CHICKEN SALAD</b> <i>SALADA DE FRANGO</i><br/>       Mixed lettuce, rocket, cucumber, cherry tomatoes, thinly sliced red onions &amp; Galega olives topped with grilled sliced chicken fillet and green peppers.</p> | <p>single 95   table 150</p> <p>130</p> | <p><b>PRAWN &amp; LIME SALAD</b> <i>SALADA DE CAMARÃO E LIMA</i><br/>       Rocket, cherry tomatoes, avocado, red pepper, red onions, fresh coriander and grilled "LM" style prawns drizzled with fresh lime juice.</p> <p> <b>CHICKPEA SALAD</b> <i>SALADA DE GRÃO</i><br/>       A vibrant mix of chickpeas with tomato, cucumber, avocado, green peppers, carrots, red onions, cubed cheddar cheese &amp; Galega olives.</p> | <p>199</p> <p>120</p> |
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## In Bread / No Pão

- Served with our traditional fried, thin, round cut potatoes, where applicable -

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| <p><b>PREGO</b><br/>       Marinated and pan-fried in white wine, garlic, paprika, and bay leaves. Served with or without <i>piri-piri</i>.</p> <p> <b>FRANCESINHA</b><br/>       The ultimate Portuguese sandwich!! Layers of thinly sliced rump, ham, chouriço and sausage, embraced by melted cheese and sandwiched between thick slices of bread. Bathed in a rich and spicy tomato sauce.<br/> <i>Add thin round cut fries - R30</i></p> | <p>chicken 115   rump 140</p> <p>175</p> | <p><b>PORTUGUESE BURGER</b> <i>HAMBURGER À PORTUGUÊSA</i><br/>       A family recipe grilled on our <i>Volcanic rock grill</i> topped with chouriço slices, caramelised onions, lettuce, tomato &amp; drizzled with our inhouse roasted garlic mayo.</p> <p> <b>VEGETERIAN BURGER</b> <i>HAMBURGER VEGETERIANO</i><br/> <i>Volcanic rock grilled</i> plant-based burger with tomato, lettuce, grilled onions, avocado and plant-based mayo.</p> | <p>chicken 140   beef 155</p> <p>160</p> |
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## Pasta / Massa

- Served with Penne or Linguini -

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                   |                       |
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| <p> <b>ALGARVE</b> <i>MASSADA DE AMÊIJOA</i><br/>       Succulent clams cooked in a fragrant sauce made from extra virgin olive oil, coriander, fresh garlic, white wine and finished off with fresh cream and a squeeze of lemon.</p> <p> <b>CHICKEN &amp; CHOURIÇO PASTA</b> <i>MASSA COM FRANGO E CHOURIÇO</i><br/>       Sliced chicken fillet &amp; chouriço simmered in a subtly creamy spiced tomato, white wine sauce.</p> <p> <b>VEGETARIAN</b> <i>MASSA VEGETARIANO</i><br/>       A sautéed medley of black olives, red onion, red peppers and sliced white mushrooms in a slightly creamy spiced tomato &amp; white wine sauce.</p> | <p>160</p> <p>145</p> <p>135</p> | <p> <b>TRINCHADO PASTA</b><br/>       Tender fillet bathed in our rich Trinchado sauce, with vibrant red peppers, green chilli and fresh cream.</p> <p><b>SEAFOOD LINGUINE</b> <i>MASSA DE MARISCO</i><br/>       Sautéed prawns, calamari &amp; mussels in a white wine tomato-based sauce.<br/> <i>Add cream - R12</i></p> | <p>185</p> <p>205</p> |
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# Our Specialties

- Avó's Sunday Lunch Family Feasts!

## FEIJOADA

A hearty stew of pork cuts, selected Portuguese sausage, cabbage, beans & spices, served with white rice.

150

## NEW CARNE DE PORCO ALENTJANA

Succulent pieces of marinated pork and tender clams, cooked to perfection in a flavourful medley of fresh garlic, pimento paste and a splash of white wine, incorporated with golden-fried potato cubes.

180

## CARIL DE GRÃO

A medley of potato, butternut, spinach, red peppers and chickpeas gently simmered in our mild coconut milk curry sauce, served with coconut rice.

120

## DOBRADA

A traditional Portuguese style stew made with tripe, pork cuts, selected Portuguese sausage & served with white rice.

155

## NEW RABO DE BOI

Slow cooked until tender in our rich red wine sauce & served with white rice.

250

## ARROZ DE MARISCO

A fragrant melody of hake, prawns, calamari and mussels in a saucy and spicy tomato rice.

255

## CARIL DE CAMARÃO E FRANGO

Sliced chicken fillet & deshelled prawns gently simmered in our mild coconut milk curry sauce, served with coconut rice.

225

## NEW ARROZ DE PATO

A comforting and hearty dish combining succulent duck, chouriço and rice cooked in a deeply flavourful stock.


180

## TRINCHADO

Rump cubes, marinated, and pan-fried with white wine, garlic, paprika, bay leaves and fresh cream. Served with or without *piri-piri* and your choice of side.

220

## NEW CARIL DE MARISCO

 A melody of hake strips, deshelled prawns, calamari and mussels gently simmered in our mild coconut milk curry sauce, served with coconut rice.

255



Spicy



Vegetarian



## Portugalo Platters + Combos

- Served with a side of your choice -

### **NEW SEAFOOD PLATTER FOR TWO** TRAVESSA DE MARISCO MISTO 550

This sumptuous platter features an array of oceanic treasures, including hake, medium-sized prawns, calamari, and mussels, accompanied by your choice of two sides. Perfect for sharing with your dining companion.

### **NEW PETISCOS PLATTER** TRAVESSA DE PETISCOS 320

Chicken rissoles, prawn rissoles, chicken wings, milho frito, fried calamari tubes & heads, battered green beans.

### **HAKE & CALAMARI** PESCADA E LULAS 245

Beer battered fried hake and scorch grilled calamari.

### **HAKE & PRAWN** PESCADA E CAMARÃO 230

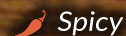
Beer battered fried hake and grilled “LM” style medium prawns.

### **PRAWN & CALAMARI** CAMARÃO E LULAS 305

Grilled “LM” style medium prawns & scorch grilled calamari.

### **CHICKEN & PRAWN** FRANGO ASSADO E CAMARÃO 230

**Volcanic rock flamed** half baby chicken & medium prawns grilled “LM” style.



Spicy



Vegetarian





# Seafood / Marisco - Peixe

- Served with a side of your choice,  
where applicable -

## BACALHAU ASSADO

Grilled salted cod, served with batatas à murro, egg, chickpeas & a chargrilled mixed peppers, onions & olive oil vinaigrette.

310

## BACALHAU À BRÁS

Shredded salted cod, blended with garlic, onion, egg, shoestring potato, Galega olives and fresh parsley.

235

## BACALHAU COM NATAS

A delightful family twist on a cherished Portuguese classic. Layers of succulent salted cod mingle with golden-fried onions and shoestring potatoes, all embraced by a velvety béchamel sauce. Topped with a luscious cream coating and a sprinkling of breadcrumbs, and baked to golden perfection in the oven.

215

## **NEW** BACALHAU À GOMES DE SÁ

This traditional Portuguese dish is a masterpiece of culinary heritage, featuring tender shreds of salted cod, sautéed to perfection with caramelized onions, golden potatoes, and a generous drizzle of extra virgin olive oil. Garnished with fresh parsley for a burst of colour and flavour.

215

## PORTUGALO KINGKLIP MARUCA

Whole baby kingklip grilled and topped with a vibrant tomato and onion relish with aromatic bay leaves, zesty capers, black olives and a splash white wine.

285

## BEER BATTERED HAKE PEIXE FRITO EM CAPOTE

Coated in our light beer batter and fried to golden perfection, served with tartar sauce.

135

## GRILLED HAKE PEIXE GRELHADO

Grilled "LM" style served with our secret Escabeche sauce.

140

## PORTUGUESE STYLE CALAMARI LULAS COM MOHLO A PORTUGUÊSA

Marinated in our signature marinade, scorch grilled or fried.

225

## PRAWNS NACIONAL

8 medium-sized prawns delicately pan-fried with garlic, butter, *piri-piri* and a dash of beer.

225

## LOURENÇO MARQUES "LM" STYLE PRAWNS

Grilled medium prawns, delicately coated in your choice of our signature Plain "LM" sauce for a classic touch, the fiery kick of *piri-piri* "LM" sauce for those craving a bit of spice, or the rich indulgence of our Buttery lemon sauce for a burst of citrus-infused bliss.

8 255 | 12 350



Spicy



Vegetarian





#### ADD SAUCE

Mushroom - 35

Cheese - 25

Pepper - 30

Francesinha - 20

Ruby Port - 30

## Volcanic Rock Flamed Grills

- Fired Over Open Flame Volcanic Rock -  
- Served with a side of your choice -

### LM BABY CHICKEN *FRANGO ASSADO*

No Pre-Cooking done here! Allow approx. 40-45 min. Grilled "LM" style.  
Served in hot / mild *píri-píri* or lemon & herb.

half 140 | full 235

### CHICKEN FILLET *PEITO DE GALINHA*

Grilled "LM" style. Served in hot / mild *píri-píri* or lemon & herb.

135

### CHICKEN FILLET IN A MUSHROOM PORT SAUCE

*PEITO DE GALINHA COM MOLHO DE VINHO DO PORTO*

Grilled and decked with slices of sautéed white mushrooms and chouriço finished off with our velvety Ruby Port sauce.

160

### PICANHA 500g

A premium cut of beef known for its exceptional tenderness and rich marbling, basted with our signature Portuguese marinade and served with a compound butter.

310

### BITOQUE

A traditional favourite. 250g steak topped with hickory ham & a fried egg.

rump 195 | fillet 255

### BEEF ESPETADA

*The Real Way!!* Skewered Rump chunks, expertly seasoned with an olive oil, bay leaf and coarse sea salt rub, then basted with our signature Portuguese marinade. We recommend cooking medium to rare for maximum succulence.

230

### RUMP *BIFE DE ALCATRA* 250g

Flame grilled on our *Volcanic rock* and basted with our signature Portuguese marinade.

185

### FILLET *FILETE* 250g

Flame grilled on our volcanic rock and basted with our signature Portuguese marinade.

240





## Sides / Acompanhamentos

<b>NEW BATATA À MURRO</b>	40	<b>COCONUT RICE</b> ARROZ COM LEITE DE COCO	35
Baby potatoes skilfully punched ('murro' style) and then roasted to golden perfection.		<b>SWEET POTATO FRIES</b> BATATA DOCE FRITA	40
<b>TOMATO RICE</b> ARROZ DE TOMATE	30	<b>VEGETABLES OF THE DAY</b> VEGETAIS DO DIA	40
Fragrant rice infused with a rich tomato sauce, delicately seasoned with garlic, onions, green peppers and aromatic spices.		<b>ROUND POTATO FRIES</b>	30
<b>MILHO FRITO</b>	32	BATATA FRITA ÀS RODELAS	
Crispy cubes of fried polenta, seasoned to perfection with aromatic herbs and spices.		Traditional round, thin cut deep fried potatoes.	
		<b>PORTUGUESE SIDE SALAD</b>	40
		SALADA PORTUGUÊSA	

## For the Little Ones / Para as Crianças

<b>KIDS FRUIT JUICE</b>	25	<b>NEW HAKE FINGERS</b> TIRAS DE PESCADA	99
<b>KIDS MILKSHAKE</b>	35	Hake fillet cut into finger-sized strips, coated in a light and crispy batter, served with Tartar sauce and thin round-cut potatoes fries.	
<b>KIDDIES PASTA MASADA</b>	70	<b>CRUMBED CHICKEN STRIPS</b>	79
Penne pasta in a creamy tomato sauce.		TIRAS DE FRANGO	
Add chicken - R28		Golden and crunchy chicken strips served with cheese sauce and thin round-cut potato fries.	
<b>NEW CHICKEN BURGER</b>	95		
Tender chicken fillet grilled in our lemon & herb basting, with lettuce, tomato and mayo, served with round-cut potato fries.			

## Sweet Treats / Sobremesa

<b>PORTUGUESE CUSTARD TARTLETS</b>	40	<b>NEW COFFEE CARAMEL</b> LEITE CRÈME	60
PASTEIS DE NATA		A creamy custard base, delicately infused with coffee and caramel, then caramelized to perfection to create a crisp and luscious topping.	
Flaky, golden crust filled with a creamy, rich custard filling, delicately caramelized to perfection.		<b>PASSION FRUIT CHEESECAKE</b>	95
<b>ICE-CREAM WITH CHOCOLATE SAUCE</b>	60	A baked cheesecake with hints of citrus & finished off with passion fruit coulis.	
GELADO COM MÔLHO DE CHOCOLATE		<b>DOM PEDRO</b>	DOUBLE TOT 85
Creamy vanilla ice cream with fudgy dark chocolate sauce.		Choice of Whiskey - Amaretto - Kahlua - Amarula - Frangelico	
<b>DESSERT OF THE DAY</b> SOBREMESA DO DIA	79		
Ask your waitron about our daily selection.			







## Hot Beverages

- Decaf Available -

<b>ESPRESSO</b>	SINGLE 25   DOUBLE 32
<b>MACCHIATTO</b>	30
<b>AMERICANO</b>	33
<b>CAPPUCCINO</b>	34
<b>RED CAPPUCCINO</b>	44
<b>GALÃO</b>	37
Portuguese style coffee. 1 part espresso, 3 parts hot milk.	
<b>HOT CHOCOLATE</b>	35
<b>TEA'S</b>	26
<b>SPECIAL COFFEES</b>	DOUBLE TOT 89
Choice of Whiskey - Amaretto - Kahlua - Amarula - Frangelico	
- Add Extra Shot of Espresso R15 -	
- Almond milk R10 -	
- Vanilla syrup R10 -	

## Cold Beverages

<b>COFFEE FREEZO</b>	40
<b>MILKSHAKES</b>	45
<b>FRUIT JUICE</b>	36
<b>SUMOL</b>	330ml 35
Mango   Pineapple   Passion fruit	
<b>GRAPETISER / APPLETISER</b>	275ml 45
<b>SODA'S</b>	300ml 30
<b>MIXERS</b>	200ml 26
<b>ICED TEA</b>	36
<b>RED BULL</b>	46
<b>ROCK SHANDY</b>	30
<b>STEELWORX</b>	35
<b>ROSES CORDIALS</b>	50ml 12
<b>NATURAL WATERS</b>	
Still / Sparkling	small 28   large 55

## Mocktails

<b>ROSE 75</b>	GLASS 60   PITCHER 175
Crafted with Socks Watermelon, zesty lemon Juice, and a delicate pinch of pink sparkling glitter topped with non-alcoholic sparkling wine.	
<b>MIMOSA</b>	50
A delightful non-alcoholic take on the classic mimosa. Made with freshly squeezed orange juice and topped with non alcoholic sparkling wine.	
<b>LITCHI SOURS HIGHBALL</b>	79
This enchanting concoction marries the delicate essence of litchi with the tangy zest of orange and the tropical allure of passion fruit, resulting in a symphony of taste that dances on the palate. The addition of aquafaba adds a velvety texture, while lemonade provides a refreshing effervescence that uplifts the senses.	

<b>LAZY RAMOZ</b>	60
A tantalizing blend of Socks Strawberry, zesty lemon juice, and fresh mint leaves, elevated with a touch of effervescence from Soda water. To complete this indulgence, the cocktail is crowned with a velvety grapefruit Foam.	
<b>DARKSIDE</b>	GLASS 60   PITCHER 175
Crafted with Socks Vanilla, fresh lime wedges, and invigorating mint leaves, this concoction offers a tantalizing blend of flavors with a splash of pineapple juice adding a tropical twist.	
<b>MOJITO</b>	50
<b>STRAWBERRY DAIQUIRI</b>	60



# Portugalo Unique Crafted Cocktails

**SANGRIA** Pitcher 130 glass 45

Indulge in our house specialty, the quintessential Sangria—a timeless blend of red wine, fresh fruits, and secret spices. Vibrant, refreshing, and bursting with flavour.

**COCO-ALE** 310 80

A symphony of flavours, combining SKYY Vodka, Socks Coconut, citrusy lemon, and warm spices, all brought together in a refreshing and invigorating libation. Perfect for any occasion.

**LIKE SUMMER** 370 95

Combining the tropical allure of passionfruit and Socks Strawberry with the citrusy brightness of orange and lemon, all harmonized by the smooth elegance of Los Locos tequila.

**LITCHI - RINHA** 350 89

Served over crushed ice and garnished with a slice of lemon for a touch of elegance, this cocktail is a delightful fusion of Brazilian Cachaça and exotic Socks Litchi, creating a truly unforgettable drinking experience.

**APEROL SPRITZ** Pitcher 90 glass

Refreshing and unique bittersweet taste that appeals to people around the world. Made with Aperol and Cinzano Pro Spritz.

**FLY-BY** 85

A tantalizing blend of premium Bicken's Gin, infused with the exotic sweetness of Socks Mango and zesty notes of freshly squeezed lemon juice and Triple Sec.

**DARK SIDE** 375 95

Welcome to our tropical allure. A splash of pineapple juice adds a touch of exotic sweetness and a hint of tangy complexity that balances out the richness of Baron Samedi Dark Rum and Socks Vanilla.

**CATEMBE** 65

A classic from across the border. Red wine & Coke. (Served separately)

**SPICY MANGO G & T** 98

A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with Socks Mango and fresh piri piri. *Served mild or hot.*

**ROSE 75** 85

Delicate notes of rosé wine blend perfectly with the refreshing essence of Socks Watermelon, zesty lemon juice and charged with sparkling wine to create a symphony of taste that dances on the palate.

**THE PORTUGALO** 98

Los Locos tequila infused with Socks Litchi and finished off with a grapefruit foam crown to create a bold, exotic and utterly refreshing signature cocktail.

**TIPO TINTO** 58

Rum & Raspberry.

**THE SKYY MULE** 98

Crafted with Blood Orange SKYY Vodka, Socks Mango, and zesty lemon juice, elevated with a touch of Cinzano Dry Vermouth for depth. Topped with refreshing Lemonade.

**CORIANDER HIGHBALL** 70

Crafted with Cinzano Dry Vermouth, Socks Simple Syrup, and freshly muddled coriander, enhanced with a splash of tangy lemon juice and the effervescence of Indian Tonic. Crowned with a luscious grapefruit foam.

## Keftails

**BACARDI LONG ISLAND ICED TEA** 105

A cocktail classic; five white spirits are combined and lengthened with cola.

**BACARDI MOJITO** 85

A legendary classic that combines Bacardi white rum, mint & lime.

**BACARDI STRAWBERRY DAIQUIRI** 90

This classic needs no introduction, Bacardi white rum mixed with strawberry & lime juice, making it the perfect harmony with a flavourful fruity tang.

**CAZADORES MARGARITA** 95

One of the most famous cocktails of all time made to perfection with Cazadores tequila, triple sec, lemon & lime juice - the ultimate tangy & invigorating cocktail.







## PORTUGUESE WINES / VINHOS PORTUGUES

Wine and port makes us think of numerous visits to our late grandparent's house in Portugal, where there would be the old fashioned refillable 5lt vat of locally made wine and port wine kept in their crystal decanter on the bottom shelf of their little bar.

Wine rations were controlled by Avó and served at meal times to Avô. I am not sure what it was but with all of wines attributes, that one (sometimes more than just one!!) glass brought out the happiness, the glow and the endless smiles.

Fond memories of watching their interaction over a glass of wine during meals or the shot of port after a meal.

As for our house wine there is a unique love story about MARIANA who was a nun in mid-1600s in Alentejo who had a forbidden affair with a French nobleman/soldier. Her name lives on in her letters -- and in our house wine.

Alcohol not for sale to persons under the age of 18.



### Whites

#### CASAL GARCIA VINHO VERDE

Citrus | Fresh | Delicate

230

#### CASA PORTUGUESA

Tropical fruit | Medium | Fruity

glass 68 | 199

#### MARIANA

Green apple | Citrus fruit | Tropical

glass 88 | 260

### Rosés

#### MATEUS

Intense bouquet | Fresh | Slight fizz

230

#### MARIANA

Vivaciously fruity | Fresh | Melon

glass 88 | 260

### Reds

#### CASA PORTUGUESA

Red fruit | Fresh | Spice

glass 68 | 199

#### MARIANA

Medium body | Red berry | Soft tannin

glass 88 | 260



*Not to get technical...  
but according to chemistry,  
alcohol is a solution.*





# LOCAL WINES / VINHOS LOCAIS

## Bubbly

### CHAMPAGNE

**MOËT & CHANDON BRUT IMPÉRIAL** 1500  
White-fleshed fruit | Citrus fruit | Gooseberry

### METHODE CAP CLASSIQUE

**PONGRÁCZ BRUT** 375  
Great elegance | Ripe fruit | Firm mousse

**BOSCHENDAL LUXE NECTAR DEMI SEC** 395  
Balanced | Alluring lemon cream | Vibrant

**PIERRE JOURDAN BELLE ROSE** 365  
Fresh citrus | Green apple | Fruit tang finish

**BOSCHENDAL BRUT ROSE NV** 395  
Red cherry | Creamy mouth feel | Energetic citrus finish

### SPARKLING

**J.C. LE ROUX LA FLEURETTE** glass 50  
Cherry | Candy floss | Raspberry sorbet

**J.C. LE ROUX LE DOMAINE NON ALCOHOLIC** glass 50 | 200  
Citrus | Peach | Sweet melon

**DURBANVILLE HILLS HONEYSUCKLE DEMI SEC** 250  
Citrus | Peach | Sweet melon

**STEENBERG SPARKLING SAUVIGNON BLANC** 325  
Passion fruit | Litchi | Pineapple

### PROSECCO

**SARTORI DOC** 405  
Acacia flower | Apple | Ripe pear



*Happiness is a glass of bubbly*



  
*Desiderius*  
**PONGRÁCZ**  
MÉTHODE CAP CLASSIQUE



# Whites

## SAUVIGNON BLANC

<b>TWO OCEANS</b> Passion fruit   Green apple   Sweet melon	glass 55   160
<b>FRANSCHHOEK CELLAR</b> Gooseberry   Pineapple   Grapefruit	glass 78   220
<b>DURBANVILLE HILLS</b> Medium-bodied   Subtle citrus   Tropical fruit	glass 72   199
<b>WELMOED</b> Gooseberry   Passion fruit   Lemongrass	199
<b>FRYER'S COVE</b> Grapefruit   Guava   Green fig	320
<b>DIEMERSDAL</b> Tropical fruit   Ripe fig   Gooseberry	235

## CHARDONNAY

<b>WATERSIDE (UNWOODED)</b> Fruity   Fresh   Peachy	glass 65   185
<b>DURBANVILLE HILLS</b> Orange blossom   Pineapple   Citrus	glass 72   199
<b>TOKARA</b> Lemon blossom   Honeysuckle   Roasted almond	305
<b>BOSCHENDAL 1685</b> Zesty citrus   Ripe tropical fruit   Creamy	325

## CHENIN BLANC

<b>FRANSCHHOEK CELLAR</b> Animated pineapple   Honeysuckle   Tropical fruit	glass 78   220
<b>NEDERBURG CLASSIC</b> Crisp   Well-balanced   Ripe fruit	glass 63   180

## WHITE BLENDS / VARIETALS

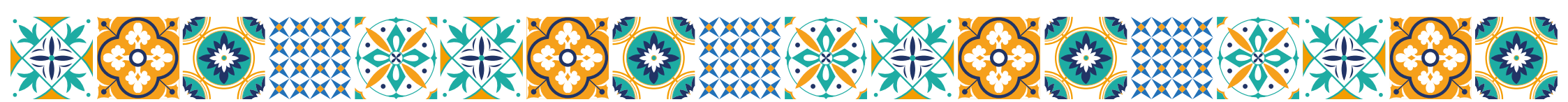
<b>CAPE PORTRAIT</b> <i>BY DURBANVILLE HILLS</i> Citrus   Lime   Tropical fruit	glass 70   195
<b>ZONNEBLOEM</b> Guava   Sweet melon   Passion fruit	glass 60   170
<b>BOSCHENDAL LE BOUQUET</b> Peach   Apricot   Cinnamon honey	205
<b>PIERRE JOURDAN TRANQUILLE</b> Red apple   Red berry   Lime	glass 75   210
<b>BUITENVERWACHTING BUITEN BLANC</b> Gooseberry   Green pepper   Green melon	glass 75   210



*Where there is no wine,  
there is no love.*







## Rosés / Blush

<b>NEDERBURG</b> Clean   Fruity   Refreshing	glass 63   180
<b>HAUTE CABRIÈRE PINOT NOIR</b> Strawberry   Red apple   Rose petal	235
<b>ROBERTSON WINERY NATURAL SWEET</b> Fruity   Fresh floral   Sweet berry	160
<b>BOSCHENDAL BLANC DE NOIR</b> Strawberry   Red berry   Crisp	glass 70   205

## Reds

### MERLOT

<b>DURBANVILLE HILLS</b> Medium-bodied   Sweet red fruit   Silky tannin	glass 72   199
<b>FRANSCHHOEK CELLAR</b> Medium-bodied   Black cherry   Summer berry	glass 85   240
<b>HERMANUSPIETERSFONTEIN POSMEESTER</b> Black olive   Lavender   Cashew nut	325

### CABERNET SAUVIGNON

<b>BRAMPTON</b> Dark chocolate   Full-bodied   Red fruit	glass 85   245
<b>NEDERBURG CLASSIC</b> Ripe red berry   Dark chocolate   Delicate oak spice	180
<b>BACKSBERG FOUR Pillars</b> Blackcurrant   Wood shaving   Lavender	310

## SHIRAZ

<b>FRANSCHHOEK CELLAR</b> Plum   Mulberry   Pepper	glass 85   240
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## PINOTAGE

<b>BEYERSKLOOF</b> Ripe plum   Red cherry   Mocha	glass 88   255
<b>DURBANVILLE HILLS</b> Cinnamon   Plum   Cherry	glass 72   199

## RED BLENDS

<b>TWO OCEANS CABERNET / MERLOT</b> Red berry   Oak spice   Soft tannin	glass 55   160
<b>SUNKISSED NATURAL SWEET RED</b> <i>BY DOUGLAS GREEN</i> Summer berry   Juicy plum   Soft oak spice	165
<b>NEDERBURG DOUBLE BARREL RESERVE</b> Blueberry   Black Cherry   Oak Spice	290
<b>CAPE PORTRAIT</b> <i>BY DURBANVILLE HILLS</i> Black Pepper   Cinnamon   Blackberry	glass 70   195
<b>BOSCHENDAL NICOLAS</b> Mulberry & plum flavour   Smooth   Spicy	440
<b>KANONKOP KADETTE</b> Ripe raspberry   Blackcurrant   Mocha	320
<b>RUPERT &amp; ROTHSCHILD CLASSIQUE</b> Cranberry   Raspberry   Earthy	440

## Fortified Wine

<b>SANDEMAN PORT</b> Available in Ruby, Tawny & White	50ml 50
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Heineken®

## Beers & Ciders

### - ON TAP -

SUPER BOCK  
CASTLE LITE  
HEINEKEN

320ml 48 | 500ml 78  
320ml 35 | 500ml 55  
| 500ml 66

### - BEERS -

AMSTEL  
BLACK LABEL  
CASTLE LAGER / LITE  
CORONA  
FLYING FISH LEMON  
HANSA

38  
35  
35  
45  
35  
33

HEINEKEN / SILVER  
SUPER BOCK MINI  
WINDHOEK LAGER / DRAUGHT  
SOL  
STELLA ARTOIS

40  
45  
45  
38  
39

### - CRAFT BEERS -

DEVILS PEAK KINGS BLOCKHOUSE IPA  
CBC PILSNER

53  
45

### - CIDERS -

HUNTER'S DRY / GOLD  
SAVANNA DRY / LIGHT  
REKORDERLIG  
Strawberry & Lime / Passion Fruit

42  
47  
55

### - NON-ALCOHOLIC BEERS & CIDERS -

HEINEKEN 0.0%  
SAVANNA LEMON

40  
47

*Because no good story ever started with a water*





# Spirits

## TEQUILA

JOSE CUERVO GOLD / SILVER	34
ESPOLON REPOSADO / BIANCO	60
LOS LOCOS REPOSADO	60

## GIN

GORDON'S	28
BEEFEATER PINK	40
TANQUERAY	40
BOMBAY SAPPHIRE	43
BICKENS LONDON	30
INVERROCHE AMBER	53
MALFY CON ARANCIA	50
WILDERER FYNBOS	45
SIX DOGS BLUE	55

## VODKA

SMIRNOFF 1818	25
CRUZ VINTAGE BLACK	33
SKYY BLUE / SKYY BLOOD ORANGE	33
GREY GOOSE	60

## GRAPPA

VENETA BROTTA	35
ANTONELLA	80

## RUM

BACARDI CARTA BLANCA	30
BARON SAMEDI	40
CAPTAIN MORGAN / SPICED GOLD	30

## LIQUEUR

LIQUOR DE GINJINHA	25
A Portuguese liqueur made by infusing Ginja berries in Aguardente.	

## APERITIF

CINZANO	50ML 32
ROSSO / BIANCO / EXTRA DRY	
JÄGERMEISTER	25ML 35

## BRANDY / COGNAC / AGUARDENTE

RICHELIEU	30
RICHELIEU 10YR	38
KLIPDRIFT PREMIUM	30
KWV 10YR	45
1920 BRANDY	38
BISQUIT & DUBOUCHÉ VS	60
BISQUIT & DUBOUCHÉ VSOP	90
D'USSE VSOP	105
HENNESSY VS	60
HENNESSY VSOP	95
ANTIQUA VSOP	65
CR&F RESERVA	37
CONDE DE CANTANHEDE BAGACEIRA	28

## WHISKY

### - SINGLE GRAIN -

BAIN'S	38
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### - SINGLE MALT -

GLENFIDDICH 12	75
GLEN GRANT THE MAJORS RESERVE	46
GLENMORANGIE 10YR	70
THREE SHIPS 10YR	46

### - BLENDED -

BELL'S	32
J&B	30
CHIVAS 12	48
JOHNNIE WALKER RED	36
JOHNNIE WALKER BLACK	50

### - IRISH -

JAMESON	45
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### - BOURBONS -

JACK DANIEL'S	40
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