# PortiGalo

- real portuguese -



- 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.







In Portugal, a family Sunday lunch will center around a traditional Portuguese dish made to old authentic recipes and chosen according to the region's specialties.

We here at PortuGalo offer you these traditional dishes better known as the

"Prato do Dia"

-Please ask your waitron for the selected plate-

There is no sincere love than the love of food.

All products subject to availability. Prices inclusive of VAT. Service charge not included. Traces of nuts may be found in certain of our products.









NEW

NEW

NEW



Tapas / Peliscos - A Little Taste of Portugal -

MIXED STARTER PLATTER Calamari, chicken livers and chouriço slices.	180
<b>KALE SOUP</b> <i>CALDO VERDE</i> Hearty Portuguese soup made with fresh kale, blended potatoes, sliced chouriço, onion & drizzled with olive oil.	70
CHICKEN LIVERS FIGADOS DE GALINHA Grilled livers in a white wine tomato-based sauce. Served lemon & herb or piri-piri. Add cream – R10	70
<b>CHICKEN GIBLETS</b> MOELAS GUISADAS Sautéed giblets cooked in a spicy white wine tomato-based sauce.	75
CHICKEN WINGS ÁSAS DE FRANGO Volcanic rock flamed, basted with lemon & herb or piri-piri.	85
<b>OCTOPUS SALAD</b> SALADA DE POLVO SUBJECT TO AVAILABILITY Octopus, red & green peppers, tomatoes, red onions & garlic in our house vinaigrette.	95
<b>PORTUGUESE STYLE CALAMARI</b> LULAS COM MOLHO A PORTUGUÊSA Marinated in our signature marinade, scorch grilled or fried.	110
HOUSE STYLE MUSSELS MEXILHÕES À CASA Sautéed in onions, garlic and white wine and finished off with coconut cream, fresh lemon & coriander.	95
<b>GRILLED SARDINES</b> SARDINHAS ASSADAS Volcanic rock flamed, salt crusted sardines topped with chargrilled green peppers and onions.	89
<b>COD FISH FRITTERS</b> <i>PATANISCAS DE BACALHAU</i> Deep fried salted cod in our beer batter. Served with a garlic mayo.	95
<b>RISSOLES</b> <i>RISSOIS</i> Chicken 60   Prawn 75 K Jalapeño Cheese Deep fried, crumbed turnovers with a spicy filling.	70
<b>TRINCHADO</b> Chicken 80   Rump 3Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without piri-piri.Rump 3	110
FIRED UP CHOURIÇO Smoked spicy Portuguese sausage flambeed with Portuguese "Fire Water".	120
<b>BATTERED GREEN BEANS</b> <i>PEIXINHOS DA HORTA</i> Fried batter coated green beans. Served with a garlic mayo.	65
<b>PORTUGUESE BREAD ROLL</b> Complimentary bread rolls will be provided at initial seating only.	9

Salads / Saladas

- From the Vegetable Patch -

	- From the vegetable fatch -		
*	<b>PORTUGUESE SALAD</b> SALADA PORTUGUÊSAsingle 85Mixed lettuce, cucumber, tomatoes, red onions & Galega olives with Portuguese dressing.For the single 85	table 135	Creamy Feta 25 Avocado 30 (Seasonal)
	<b>CHICKEN SALAD</b> SALADA DE FRANGO Portuguese salad topped with grilled chicken fillet strips and green peppers with our Portuguese dressing.	115	NY C
	<b>PRAWN &amp; LIME SALAD</b> SALADA DE CAMARÃO E LIMA Tomatoes, avocado, green pepper, red onions, fresh coriander and grilled "LM" style prawns drizzled with fresh lime juice.	180	de-
¥	CHICKPEA SALAD SALADA DE GRÃO Chickpeas with tomato, cucumber, avocado, green peppers, carrots, red onions, cubed cheddar cheese & Galega olives served with our Portuguese dressing.	100	S.L.
	- Served with our traditional fried, thin, round cut potatoes	s –	
	PREGO chicken 105   Marinated and pan-fried in white wine, garlic, paprika and bay leaves. Served with or without <i>piri-piri</i> .	and the second	ADD ON Fried Egg 9
NEW	<b>PORK BIFANA</b> BIFANA À MODA DO PORTO Thinly sliced pork cutlets marinated and pan-fried in garlic, paprika, bay leaves and beer.	120	Hickory Ham 15 Cheddar Cheese 18
	<b>PORTUGUESE BURGER</b> HAMBURGER À PORTUGUÊSA A family recipe grilled on our <i>Volcanic rock grill</i> topped with chouriço slices, caramelised onions, lettuce, tomato & drizzled with mayo.	140	
¥	<b>VEGETERIAN BURGER</b> HAMBURGER VEGETERIANO Volcanic rock flamed plant-based burger with tomato, lettuce, caramelised onions, avocado and plant-based mayo.	160	54.53
	Pasta / Massa	1	
	- Served with Penne or Linguini -	15	1 . S. 1980
	<b>CHICKEN &amp; CHOURIÇO PASTA</b> <i>MASSA COM FRANGO E CHOURIÇO</i> Cubed chicken fillet & chouriço in a creamy tomato, white wine sauce.	125	. A
1	<b>VEGETARIAN PASTA</b> MASSA VEGETARIANO Black olives, red onion, red peppers and sliced button mushrooms in our spicy creamy tomato, white wine sauce.	110	
	SEAFOOD LINGUINE MASSA DE MARISCO Sautéed prawns, calamari & mussels in a white wine tomato-based sauce. Add cream - R10	185	37
NEW	MARIA'S PASTA MASSA COM FIGADOS DE GALNIHA Grilled livers in our creamy tomato-based sauce with a dash of wine.	115	S



🔆 Vegetarian

Spicy

ADD ON



- Sunday Lunch Family Feasts! -

	<b>PORK CUTLETS</b> <i>FEBRAS</i> <i>Volcanic rock flamed</i> thinly sliced pork loin cutlets served with rice, salad & round potato fries.	155
•	<b>CHICKPEA CURRY</b> CARIL DE GRÃO Potato, butternut, spinach, red peppers and chickpeas in our mild coconut milk curry sauce, served with coconut rice.	115
	<b>FEIJOADA</b> A traditional stew of pork cuts, selected Portuguese sausages, cabbage, beans & spices, served with white rice.	145
	<b>BACALHAU À BRÁS</b> Shredded salted cod, blended with garlic, onion, egg, shoestring potato, Galega olives and fresh parsley.	215
	<b>DOBRADA</b> A Portuguese style stew made with tripe, pork cuts, selected Portuguese sausages & served with white rice.	145
	<b>SEAFOOD RICE</b> ARROZ DE MARISCO Spicy tomato rice with hake, mussels, calamari and prawns.	235
•	<b>CHICKEN &amp; PRAWN CURRY</b> CARIL DE CAMARÃO E FRANGO Cubed chicken fillet & deshelled prawns in our mild coconut milk curry sauce, served with coconut rice.	199
w	<b>CREAMY BAKED COD</b> BACALHAU COM NATAS A family twist on a traditional dish of layered salted cod, fried onions, shoestring potatoes and béchamel sauce, finished off with cream, dusted with bread crumbs and baked in the oven.	210
	<b>TRINCHADO</b> chicken 145   rump Marinated and pan-fried with white wine, garlic, paprika and bay leaves. Served with or without <i>piri-piri</i> & your choice of cide	210

NI



🥖 Spicy 🛛 😼 🛚

88 Portugalo Platters + Combos

- Served with a side of your choice -

	<b>SEAFOOD PLATTER</b> TRAVESSA DE MARISCO MISTO Tilapia, medium "LM" style prawns, calamari, & mussels.	280
	HAKE & CALAMARI PESCADA E LULAS Beer battered fried hake and scorch grilled calamari.	220
	<b>HAKE &amp; PRAWN</b> <i>PESCADA E CAMARÃO</i> Beer battered fried hake and grilled " <i>LM</i> " style medium prawns.	199
	<b>PRAWN &amp; CALAMARI</b> CAMARÃO E LULAS Grilled "LM" style medium prawns & scorch grilled calamari.	265
w	<b>SURF &amp; TURF</b> TERRA E MAR 250g Volcanic rock flamed rump & "LM" style medium prawns.	235
	<b>CHICKEN &amp; PRAWN</b> FRANGO ASSADO E CAMARÃO Volcanic rock flamed half baby chicken and medium prawns grilled "LM" style.	205



Seafood / Marisco - Peixe

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

	<b>BACALHAU ASSADO</b> Grilled salted cod, served with boiled potatoes and egg, chickpeas and a chargrilled green peppers, onions & olive oil vinaigrette.	270
NEW	<b>WHOLE LINE FISH</b> PEIXE GRELHADO SUBJECT TO AVAILABILITY Whole Tilapia grilled on our Volcanic rock grill.	120
	<b>PORTUGALO KINGKLIP</b> MARUCA Whole baby kingklip topped with a chunky tomato and onion relish with bay leaves, capers, olives and white wine.	245
	<b>BEER BATTERED HAKE</b> <i>PEIXE FRITO EM CAPOTE</i> Beer battered fried hake served with tartar sauce.	120
	<b>GRILLED HAKE</b> <i>PEIXE GRELHADO</i> Grilled "LM" style served with our Portuguese Vinaigrette.	115
	<b>PORTUGUESE STYLE CALAMARI</b> LULAS COM MOHLO A PORTUGUÊSA Marinated in our signature marinade, scorch grilled or fried.	220
NEW	PRAWNS NACIONAL 8 medium prawns in our spicy beer sauce.	235
	<b>LM STYLE PRAWNS</b> CAMARÃO LM 8 225   12 Grilled medium prawns. "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	305
	<b>KING PRAWNS</b> CAMARÃO REI 6 grilled king prawns "Lorenzo Marques" "LM" style. Served with or without <i>piri-piri</i> .	310
		2

People who love to eat are always the best people!

ADD ON 3 prawns 62 Hake 60 Tilapia 60 King Prawn 58 each



## Volcanic Rock Flamed Grills

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

<b>RUMP</b> <i>BIFE DE ALCATRA</i> 250g Basted with our signature Portuguese marinade. <i>Add mushroom sauce R28</i>   <i>Add cheese sauce R20</i>   <i>Add pepper sauce R25</i>	165
<b>FILLET</b> FILETE 250g Basted with our signature Portuguese marinade. Add mushroom sauce R28   Add cheese sauce R20   Add pepper sauce R25	248
<b>PICANHA</b> 500g Basted with our signature Portuguese marinade and served with a compound butter.	285
<b>BITOQUE</b> A traditional favourite. 250g steak topped with hickory ham & a fried egg.	rump 180   fillet 260
<b>RUBY PORT STEAK</b> <i>BIFE COM MOLHO DE VINHO DO PORTO</i> 250g steak decked with slices of sautéed white mushrooms and chouriço finished off with our Ruby Port sauce.	rump 210   fillet 290
<b>BEEF ESPETADA</b> (The Real Way!!) Skewered Rump chunks with an olive oil, bay leaf & course sea salt rub, basted with our signature Portuguese marinade. (Medium to Rare recommended for succulence).	198
<b>LAMB CHOPS</b> COSTELETAS DE CORDEIRO 3 x 120g loin chops basted with our signature Portuguese marinade.	269
<b>LM BABY CHICKEN</b> FRANGO ASSADO No Pre-Cooking done here! Allow approx. 40-45 min. Grilled " <i>LM</i> " style. Served in Hot / Mild <i>piri-piri</i> or Lemon & Herb.	half 125   full 195
<b>CHICKEN FILLET</b> PEITO DE GALINHA Grilled "LM" style. Served in Hot / Mild pírí-pírí or Lemon & Herb. Add mushroom sauce R28   Add cheese sauce R20   Add pepper sauce R25	125
<b>CHICKEN FILLET IN A MUSHROOM PORT SAUCE</b> PEITO DE GALINHA COM MOLHO DE VINHO DO PORTO Grilled and decked with slices of sautéed white mushrooms and chouriço finished off with our Ruby Port sauce.	145

# Sides / Acompanhamentos

BOILED BABY JACKET POTATOES BATATAS COZIDAS	35
<b>TOMATO RICE</b> ARROZ DE TOMATE Rice cooked in a traditional homemade spiced tomato sauce.	30
COCONUT RICE ARROZ COM LEITE DE COCO	35
SWEET POTATO FRIES BATATA DOCE FRITA	35
NEW MILHO FRITO Cooked polenta cubes deep fried until crispy.	30
VEGETABLES OF THE DAY VEGETAIS DO DIA	35
<b>ROUND POTATO FRIES</b> BATATA FRITA ÁS RODELAS Traditional round, thin cut deep fried potatoes.	30
<b>PORTUGUESE SIDE SALAD</b> SALADA PORTUGUÊSA Mixed lettuce, cucumber, tomatoes, red onions & black olives with our Portugueso dressing.	35 e

For the Little Ones / Para as Crianças

**KIDDIES PASTA** MASADA Yenne pasta in a creamy tomato sauce. Add chicken - R25

round cut chips.

62

**CRUMBED CHICKEN STRIPS** TIRAS DE FRANGO 150g crumbed chicken strips with cheese sauce served with thin

72



	<b>PORTUGUESE CUSTARD TARTLETS</b> <i>PASTEIS DE NATA</i> Flaky pastry with a rich custard filling, dusted with cinnamon.	38
V	ICE-CREAM WITH CHOCOLATE SAUCE GELADO COM MÔLHO DE CHOCOLATE Creamy vanilla ice-cream with homemade chocolate sauce.	50
	<b>DESSERT OF THE DAY</b> SOBREMESA DO DIA Ask your waitron about our daily selection.	75
NEW	<b>PASSION FRUIT CHEESECAKE</b> CHEESECAKE DE MARACUJA A baked cheesecake with hints of citrus & finished off with a passion fruit coulis.	95
	DOM PEDRO	DOUBLE TOT 50ML 79

PortuGalo

🖕 Vegetarian

Spicy

Whiskey - Amaretto - Kahlua - Amarula - Frangelico



- Almond milk available at R10 extra -

ESPRESSO	single 24   double 30
MACCHIATTO	30
AMERICANO	32
CAPPUCCINO	34
<b>GALÃO</b> Portuguese style coff espresso, 3 parts hot	
HOT CHOCOLATE	34
TEA'S	24
SPECIAL COFFEES Irish Whiskey – Amare Amarula – Frangelico	etto – Kahlua – - Cape Velvet
- Add Extra Shot o	DI ESDIESSO ID -

Cold Beverages

		0	
ICED COFFEE			32
MILKSHAKES	250ml 2	<b>9</b>   320m	ı 39
FRUIT JUICE	250ml 2	5   320m	35
SUMOL		330m	1 32
<b>GRAPETISER / APPLE</b>	TISER	275m	35
SODA'S		300m	1 29
MIXERS		200m	1 25
ICED TEA			35
RED BULL	La Ser	0.5	45
ROCK SHANDY	100		29
STEELWORX	6.63	9.00	25
ROSES CORDIALS		50m	9
NATURAL WATERS Still / Sparkling		28   14	18
Juil / Sparking	small .	28   large	9 40



We eat, we drink, then all else comes later



# Portugalo Unique Crafted Cocktails

100

85

75

85

80

85

85

85

#### THE PORTUGALO

Los Locos tequila with litchi extracts and finished off with a fresh grapefruit foam.

#### CAIPIRINHA

A Brazilian classic. Cachaça cane spirits muddled with fresh lime quarters and sugar. Served short, churned with crushed ice.

#### **SNOWCONE**

Watermelon | Strawberry SKYY Vodka blended with freshly pressed apple & lime juice. Finished off with a flavoured extract.

#### MANGO DAIQUIRI

Bacardi Carta Blanca rum blended smooth with mango puree, fresh limes and fruit juice.

#### **APEROL SPRITZ**

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

#### FROZEN BLUEBERRY & MINT MARGARITA

Silver tequila blended to perfection with blueberry puree and a sprig of mint.

#### COSMOPOLITAN

Vodka shaken with lime, triple sec curaçao & cranberry juice.

69

95

95

85

85

55

75

85

45

#### CHERRY WATERMELON SPRITZ

SKYY Cherry Vodka, watermelon extracts and fresh lemon charged with Cinzano Pro Spritz.

#### 🥖 SPICY MANGO G & T

A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with mango extracts and fresh chillis. Served plain, mild or hot.

#### STRAWBERRY & LIME G & T

A fun and fruity variation of the classic Gin & Tonic, using Bicken's Gin enhanced with strawberry extracts and fresh lime.

#### WATERMELON & MINT G & T Bicken's Gin infused with watermelon extracts and fresh mint leaves.

**TIPO TINTO** Rum & Raspberry

# Kegtails

#### LONG ISLAND ICED TEA

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

#### MARGARITA

One of the most popular cocktails of all time is made to perfection with silver tequila, triple sec and fresh lemon and lime juice.

#### OTILOM

A legendary classic that combines Bacardi Carta Blanca, mint flavour, tangy lime and sugar syrup.

#### **STRAWBERRY DAIQUIRI**

This classic needs no introduction, Bacardi Carta Blanca is mixed with fresh strawberry and lime juice and sweetened.

Mocktails

ΟΤΙζΟΜ

STRAWBERRY DAIQUIRI

Portuguese Pitchers / Jarros

**SANGRIA** Red wine | Lemonade | Fruit

CATEMBE

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

glass 45 | 750ml 120

60









**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.







Milos

**CASAL GARCIA VINHO VERDE** 220 Citrus | Fresh | Delicate **CASA PORTUGUESA** glass 65 | 190 Tropical fruit | Medium | Fruity MARIANA glass 80 | 235 Green apple | Citrus fruit | Tropical Rosês MATEUS Intense bouquet | Fresh | Slight fizz

220

MARIANA Vivaciously fruity | Fresh | Melon glass 80 | 235

Red

**CASA PORTUGUESA** Red fruit | Fresh | Spice

MARIANA Medium body | Red berry | Soft tannin glass 65 | 190

glass 85 | 240

Mot to get technical... but according to chemistry. alcohol is a solution.



## LOCAL WINES / VINHOS LOCAIS



## CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL1350White-fleshed fruits | Citrus fruit | Gooseberry1350

## METHODE CAP CLASSIQUE

<b>PONGRÁCZ BRUT</b> Great elegance   Ripe fruit   Firm mousse	365
BOSCHENDAL LUXE NECTAR DEMI SEC Balanced   Alluring lemon cream   Vibrant	370
<b>PIERRE JOURDAN BELLE ROSE</b> Fresh citrus   Green apple   Fruit tang finish	315

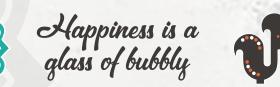
## SPARKLING

J.C. LE ROUX LA FLEURETTE Cherry   Candy floss   Raspberry sorbet	BY THE GLASS 250ML 39
<b>DURBANVILLE HILLS HONEYSUCKLE DEMI SEC</b> Citrus   Peach   Sweet melon	240
<b>STEENBERG SPARKLING SAUVIGNON BLANC</b> Passion fruit   Litchi   Pineapple	295

## PROSECCO

**SARTORI DOC** Acacia flower | Apple | Ripe pear 380









glass 50 | 148

glass 70 | 199

195

185

295

225

250

## SAUVIGNON BLANC

**TWO OCEANS** Passion fruit | Green apple | Sweet melon

**FRANSCHHOEK CELLAR** Gooseberry | Pineapple | Grapefruit

**DURBANVILLE HILLS** Medium-bodied | Subtle citrus | Tropical fruit

**WELMOED** Gooseberry | Passion fruit | Lemongrass

FRYER'S COVE Grapefruit | Guava | Green fig

**DIEMERSDAL** Tropical fruit | Ripe fig | Gooseberry

## CHARDONNAY

<b>WATERSIDE (UNWOODED)</b> Fruity   Fresh   Peachy	glass 58   165	
<b>DURBANVILLE HILLS</b> Orange blossom   Pineapple   Citrus	glass 70   199	
<b>TOKARA</b> Lemon blossom   Honeysuckle   Roasted almond	285	
BOSCHENDAL 1685 Zesty citrus   Ripe tropical fruit   Creamy	310	
CHENIN BLANC		
LE COURRIER BY OLD ROAD WINE CO. Apricot   Peach   Honey	glass 70   199	
NEDERBURG CLASSIC Crisp   Well-balanced   Ripe fruit	glass 55   155	

**CEDERBERG** White pear | Pineapple | Lemon sherbet

## WHITE BLENDS / VARIETALS

CAPE PORTRAIT BY DURBANVILLE HILLS Citrus   Lime   Tropical Fruit	glass 65   180
BOSCHENDAL LE BOUQUET Peach   Apricot   Cinnamon honey	190
PIERRE JOURDAN TRANQUILLE Red apple   Red berry   Lime	195
<b>GORGEOUS PINOT NOIR CHARDONNAY</b> Orange blossom   Jasmine   Pear	199
BUITENVERWACHTING BUITEN BLANC	glass 68   190

Where there is no wine, there is no love.



Rosès / Blush

glass 55 | 160

225

155

190

<b>NEDERBURG ROSÉ</b> Clean   Fruity   Refreshing
<b>HAUTE CABRIÈRE PINOT NOIR</b> Strawberry   Red apple   Rose petal
<b>ROBERTSONS NATURAL SWEET</b> Fruity   Fresh floral   Sweet berry
BOSCHENDAL BLANC DE NOIR

Strawberry | Red berry | Good balance

# Reds

## MERLOT

DURBANVILLE HILLS Medium-bodied   Sweet red fruit   Silky tannins	glass 70   199	
FRANSCHHOEK CELLAR THE OLD MUSEUM Medium-bodied   Black cherry   Summer berry	glass 75   215	
GUARDIAN PEAK Cassis   Plum   Liquorice	250	
HERMANUSPIETERSFONTEIN POSMEESTER Black olive   Lavender   Cashew nut	270	
CABERNET SAUVIGNON		

BRAMPTON Dark chocolate   Full-bodied   Red fruit	glass 80   225
<b>NEDERBURG CLASSIC</b> Ripe red berry   Dark chocolate   Delicate oak spice	160
BACKSBERG FOUR PILLARS	285

Blackcurrant | Wood shaving | Lavender

## SHIRAZ

	JIIIKAL	
1	FLEUR DU CAP Soft   Juicy   Lush Tannins	glass 85   230
	<b>PROTEA</b> Plum   Mulberry   Pepper	195
	PINOTAGE	
	<b>BEYERSKLOOF</b> Ripe plum   Red cherry   Mocha	glass 85   210
	<b>DIEMERSDAL</b> Dark fruit   Roasted banana   Chocolate	285
	<b>DURBANVILLE HILLS</b> Cinnamon   Plum   Cherry	199
	RED BLENDS	
	<b>TWO OCEANS CABERNET / MERLOT</b> Red berry   Oak spice   Soft tannins	glass 50   148
	<b>NEDERBURG DOUBLE BARREL RESERVE</b> Blueberry   Black Cherry   Oak Spice	275
	<b>CAPE PORTRAIT</b> BY DURBANVILLE HILLS Black Pepper   Cinnamon   Blackberry	glass 65   180
	<b>BOSCHENDAL NICOLAS</b> Mulberry & plum flavour   Smooth   Spicy	415
	<b>KANONKOP KADETTE</b> Ripe raspberry   Blackcurrant   Mocha	285
	<b>LE BONHEUR PRIMA</b> Raspberry   Cherry   Plum	270
	RUPERT & ROTHSCHILD CLASSIQUE Cranberry   Raspberry   Earthy	440

Fortified Wine

**SANDEMAN PORT** Available in Ruby, Tawny & White 50ml 45





# Beers & Ciders

- ON TAP -

SUPER BOCK	320ml 45	500ml 75
CASTLE LITE	320ml 35	500ml 50
HEINEKEN		500ml 60
- BEERS -		
IMPORTED		38
LOCAL		35
- CRAFT BEERS -		
DEVILS PEAK KINGS BLOCKHOUSE IPA		48
CBC PILSNER		40
- CIDERS -	200	-100
HUNTER'S DRY / GOLD	37/33	39
SAVANNA DRY /LIGHT	N. TIP	43
STRONGBOW		43
REKORDERLIG		60
a second and a second as	5	
- NON-ALCOHOLIC BEERS & C	IDERS	-
HEINEKEN 0.0%		38
SAVANNA 0.0		43
and the second s	- 1	

Because no good story ever started with a water

## TEQUILA

32

34

75

28

36

28

28

28

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

#### GIN

GORDON'S	26
BEEFEATER PINK	39
TANQUERAY	35
BOMBAY SAPPHIRE	38
BICKENS LONDON	32
INVERROCHE AMBER	48
BOMBAY BRAMBLE	38
MALFY CON ARANCIA	45
SIX DOGS BLUE / PINOTAGE / KAROO	50

#### VODKA

SMIRNOFF 1818	25
CRUZ VINTAGE BLACK	30
SKYY	30
SKYY CHERRY	30
GREY GOOSE	55

## GRAPPA

**VENETA BROTTO** ANTONELLA

## RUM

**BACARDI CARTA BLANCA BARON SAMEDI** SPICED GOLD **CAPTAIN MORGAN** 

## LIQUEUR

## Spirits **BRANDY / COGNAC /** AGUARDENTE

E 4		
54	RICHELIEU	28
48	RICHELIEU 10YR	35
52	RICHELIEU IUTR	5.
52	KLIPDRIFT PREMIUM	28
	KWV 10YR	42
26	1920 BRANDY	36
39	<b>BISQUIT &amp; DUBOUCHÈ VS</b>	58
35	<b>BISQUIT &amp; DUBOUCHÈ VSOP</b>	85
38	D'USSE VSOP	105
30		<b>F C</b>
32	HENNESSY VS	58
48	HENNESSY VSOP	92
	ANTIQUA VSOP	62
38		02

#### - Ask your waitron about our aguardente selection-

### **WHISKY**

- SINGLE GRAIN -	
BAIN'S	35
- SINGLE MALT -	
GLENFIDDICH 12	68
GLEN GRANT THE MAJORS RESERVE.	50
GLENMORANGIE 10YR	68
THREE SHIPS 10YR	55
- BLENDED -	114
BELL'S	30
J&B	28
CHIVAS 12	42
JOHNNIE WALKER RED	36
JOHNNIE WALKER BLACK	48
- IRISH -	
JAMESON	44
- BOURBONS -	
JACK DANIEL'S	36



