



Please ask your waiter about our daily specials



STARTERS

FRESH OYSTERS.....	SQ
CALDE VERDE.....	56.00
Traditional Portuguese "green soup"	
PRAWN & HALLOUMI SKEWER.....	96.00
CHICKEN LIVERS.....	68.00
CHICKEN GIBLETS.....	64.00
CHOURIÇO.....	84.00
130g Sliced Portuguese sausage	
MUSSELS.....	99.00
Prepared in a creamy garlic white wine sauce	
SNAILS.....	93.00
Served in a garlic butter or a creamy garlic sauce	
PRAWN AU GRATIN.....	97.00
De-shelled prawns prepared in a creamy cheese sauce	
SQUID HEADS.....	83.00
Grilled and dressed with lemon butter	
MESA TRINCHADO.....	84.00
Cubed rump served in our secret red wine based sauce	
MESA CALAMARI.....	85.00
Tubes grilled and dressed with lemon butter	
MESA FISH.....	76.00
Strips of grilled fish of the day, served with lemon butter	
MESA TUNA.....	85.00
Tuna prepared in the traditional way	
GARLIC ROLL.....	26.00
PORTUGUESE GARLIC BREAD.....	32.00
CRUMBED MUSHROOMS.....	54.00
HALLOUMI CHEESE.....	76.00

SALADS

PORTUGUESE.....	67.00
Lettuce, tomato, onion, green pepper, cucumber and olives	
GREEK.....	91.00
Lettuce, tomato, onion, green pepper, cucumber, olives and feta	
CHICKEN.....	104.00
Lettuce, tomato, onion, green pepper, cucumber and cubed, filleted chicken breast	
TUNA.....	100.00
Lettuce, tomato, onion, green pepper and cubes of tuna	
CALAMARI.....	113.00
Lettuce, tomato, onion, green pepper and grilled calamari tubes	
CHOURIÇO.....	115.00
Lettuce, tomato, onion, green pepper, Chouriço and cheddar cheese	

LIGHT MEALS

PREGO, CHIPS & SALAD.....	90.00
BIFANA (Pork Prego), CHIPS & SALAD.....	85.00
STEAK ROLL, CHIPS & SALAD.....	120.00
HAMBURGER, CHIPS & SALAD.....	86.00
CHICKEN PREGO, CHIPS & SALAD.....	85.00
FISH & CHIPS.....	125.00
VEGETARIAN PLATTER.....	138.00
Vegetables of the day, rice and crumbed mushrooms, Crumbed halloumi cheese and a Greek salad	

POULTRY

CHICKEN IM style.....	175.00
prepared in peri-peri or lemon and herb	
CHICKEN KEBAB.....	145.00
Succulent filleted chicken skewered with onion and green pepper	
CRUMBED FILLETED CHICKEN BREAST.....	132.00
Filleted breast crumbed, served with rice, salad & Cheese Sauce	
CHICKEN & PRAWN CURRY.....	193.00
De-shelled prawns and filleted chicken breast prepared in a coconut cream based curry sauce	

STEAKS

MUSHROOM/PEPPER/GARLIC STEAK.....	180.00
240g	
T-BONE STEAK 450g.....	183.00
PORTUGUESE STEAK.....	192.00
Sirloin topped with an egg and covered with our secret Trinchado sauce	
ESPETADA.....	183.00
Cubed rump steak rubbed down with coarse salt and hay leaves	
PORK NECK ESPETADA.....	169.00
FILLET STEAK.....	195.00
200g Served with a sauce of your choice	
JALAPENO FILLET.....	218.00
200g Mild, sweet Jalapeño's and red pepper sauce	
BLACK MUSHROOM FILLET.....	220.00
200g Served with grilled black mushroom and cheese sauce	
RUMP HALLOUMI.....	220.00
300g Rump served with Halloumi and a sweet chili sauce	
BACON & BLUE CHEESE RUMP.....	220.00
300g Served with bacon bits in a creamy blue cheese sauce	
RUMP STEAK 300g.....	197.00
RUMP STEAK 500g.....	245.00

MEAT DISHES

PREGO TRINCHADO.....	128.00
Cubes of rump on a bed of chips and covered in our secret red wine based sauce	
SPARE RIBS.....	196.00
1 RACK 400g Served with chips and vegetables of the day	
SPARE RIBS 2 RACKS.....	275.00
800g Served with chips and vegetables of the day	
PORK CHOPS.....	152.00
2 Succulent chops prepared in a sweet hasting sauce, served with chips and vegetables. Crumbed or grilled	
PORK TRINCHADO.....	129.00
Marinated in garlic, chilli, thyme, rosemary and red wine, served on a bed of chips in our secret sauce	
OXTAIL.....	220.00
Stewed with butter beans to tender perfection, served with rice and vegetables of the day	
LAMB CURRY.....	192.00
Mild curry served with rice	
LAMB SHANK.....	230.00
Prepared traditionally with fresh rosemary and red wine, served with boiled potatoes and vegetables of the day	

SEAFOOD

All seafood dressed with lemon butter.	
10 MEDIUM PRAWNS.....	210.00
Served with rice and chips.	
8 QUEEN PRAWNS.....	SQ
Served with rice and chips.	
6 KING PRAWNS.....	SQ
Served with rice and chips	
PRAWN NACIONAL.....	SQ
8 Queen prawns prepared with chilli, garlic, beer and a touch of cream.	
1KG MEDIUM PRAWNS.....	SQ
1KG QUEEN PRAWNS.....	SQ
1KG KING PRAWNS.....	SQ
SEAFOOD PLATTER.....	SQ
4 King prawns, 8 queen prawns, 10 medium prawns, calamari, mussels, 2 pieces of line fish, rice and chips	
PRAWN CURRY.....	SQ
De-shelled prawns prepared in a coconut cream based curry sauce	
SEAFOOD PLATTER FOR 1.....	232.00
5 Medium prawns, calamari, 1 piece of fish, 2 mussels, rice and chips	

COMBO'S

HALF CHICKEN & CALAMARI / SQUID.....	195.00
HAKE & 6 MEDIUM PRAWNS.....	209.00
HALF CHICKEN & 6 MEDIUM PRAWNS.....	212.00
HALF CHICKEN & RIBS.....	212.00
CALAMARI & KINGKLIP.....	280.00
CALAMARI & 6 MEDIUM PRAWNS.....	212.00
KINGKLIP & 6 MEDIUM PRAWNS.....	295.00
200g RUMP & 6 MEDIUM PRAWNS.....	245.00
200g RUMP & CALAMARI.....	232.00
HAKE & CALAMARI.....	205.00
200g RUMP & RIBS.....	232.00

FISH

GRILLED CALAMARI.....	195.00
Tubes dressed with lemon butter, served with chips, rice and vegetables of the day	
CALAMARI STEAK.....	180.00
Grilled, dressed with lemon butter, served with chips, rice and vegetables of the day	
GRILLED SOLE.....	210.00
Fast coast sole, dressed with lemon butter, served with chips, rice and vegetables	
BAZARUTO SOLE.....	229.00
Crumbed sole with a tasty shrimp and mushroom sauce, served "Au Gratin", with chips, rice and vegetables	
FILLET OF KINGKLIP.....	220.00
Grilled and dressed with lemon butter and served with chips, rice and vegetables	
BABY KINGKLIP.....	229.00
Served on the bone, dressed in lemon butter and served with chips vegetables	
SARDINES.....	149.00
Prepared with coarse salt, dressed with grilled green peppers, onions and olive oil, served with boiled potato and salad	
LINE FISH OF THE DAY.....	SQ
Grilled, dressed with lemon butter, served with chips, rice and vegetables of the day	
KINGKLIP THERMIDOR.....	240.00
Fillet of Kingklip topped with a creamy shrimp and mushroom sauce, served with chips, rice and vegetables	

SIDE ORDERS

MILHO FRITO.....	35.00
VEGETABLES.....	38.00
BOILED POTATO.....	35.00
RICE CHIPS.....	39.00

SAUCES

MUSHROOM/GARLIC/PEPPER.....	39.00
CHEESE.....	39.00
JALAPENO.....	40.00

TAKE AWAY

250ml - PERI.....	70.00
250ml - PARSLEY.....	70.00
250ml - CREAMY SALAD DRESSING.....	75.00
750ml - PERI.....	135.00
750ml - PARSLEY.....	135.00
750ml - CREAMY SALAD DRESSING.....	145.00

WINE BY THE GLASS

DRY WHITE.....	47.00
SEMI-SWEET WHITE.....	47.00
DRY RED.....	50.00

BUBBLES

BOSCHENDAL BRUT NV.....	390.00
Eliciting lemon cream and almond biscotti pervades a soft explosion of zesty lemon and orange peel that finishes with appealing length and freshness.	
BOSCHENDAL BRUT ROSÉ NV.....	390.00
An attractive salmon pink hue sparkle with enticing crushed red berry flavours and aromas balanced by a languid citrusy mouth feel and an energetic citrus finish.	
JC LE ROUX LE DOMAINE.....	222.00
Refreshing and youthful, this fun sparkling wine offers an abundance of fresh fruit and a lingering, clean finish.	
JC LE ROUX LA CHANSON.....	222.00
Reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.	
SARTORI PROSECCO BRUT NV.....	390.00
Dry, with subtle nutty flavours and enough round fruit ripeness to make this rather deliciously mouth.	

SAUVIGNON BLANC

THE BEACHHOUSE.....	140.00
A light and refreshing palate packed with sunny tropical passion fruit and pineapple fruit invigorated by a citrus tang and lively lemon and lime zests on the dry, frisky finish.	
TALL HORSE.....	155.00
A brisk dry white with a dazzle of sunny pineapple and passion fruit on the palate with a frisky fresh finish.	
BRAMPTON.....	204.00
A burst of detailed tropical pineapple, litchi and passion fruit balanced by a natural acidity and a rivalling finish.	
BOSCHENDAL 1685.....	276.00
A broad mouth-filling wine packed with tropical fruit and asparagus against a discreet mineral background, finishing with refined freshness and pleasing length.	
VERGELEGEN.....	297.00
The nose jumps out of the glass with a rich combination of gooseberries, fig, passion fruit, black truffle, elderflower, some ripe fruit, cut grass and green pepper.	
TWO OCRANS.....	143.00
Up-front tropical fruit flavours on the nose, gooseberries followed by a hint of green fig. An elegant, crisp wine.	
PORCUPINE RIDGE.....	175.00
Gooseberry and tropical flavours dominate with a moderate mid-palate weight.	
DURBANVILLE HILLS.....	228.00
A delightful combination of papaya, grapefruit, lime and winter melon with green fig and picky pear flavours coming to the surface.	

CHENIN BLANC

FRANSCHHOEK CELLAR.....	190.00
Pineapple, peach, Chenin Blanc, nectarine & honeysuckle aromas are underlined by citrus & stone fruit.	
DROSTDY HOF EXTRA LIGHT.....	115.00
This soft and refreshing wine reflects fruity aromas and flavours typical fruit and ends in a crisp, clean finish.	

CHARDONNAY

BRAMPTON UNOAKED.....	204.00
Intricate fruit expressions of peach, pear, white peaches and winter melons cleverly composed for generous yet graceful sensory appreciation.	
WATERSIDE CHARDONNAY.....	167.00
Juicy entry with a light-bodied palate which finishes with a zesty lime twist.	

SEMI-SWEET WHITE BLEND

LEGACY JOHANNISBERGER.....	127.00
A full gently sweet entry with a lush and juicy mouth feel - ripe fruit salad flavours are wonderfully offset by a tangy perky acidity that lifts the wine and takes it through to a fruity yet fresh and inviting finish.	

DRY & OFF-DRY WHITE BLENDS

HAUTE GABRIERE.....	
CHARDONNAY PINOT NOIR.....	270.00
This enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity.	
BOSCHENDAL.....	
CHARDONNAY PINOT NOIR.....	256.00
Hints of strawberry preserve impart an intriguing aroma, characteristic hints of ripe red berries are also evident.	
GRACA.....	139.00
Lively coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off-dry flavours.	
BUTENVERWACHTING.....	
BUTEN BLANC.....	215.00
This full-bodied cruce offers a variation of fruit characters including ripe gooseberry, green peppery, green melon and hints of tropical fruit.	

BLUSH WINES

NEDERBURG ROSE.....	150.00
Aromas of candyfloss, strawberries and dried herbs. The palate is clean, fruity and refreshing with a good acid strength.	
BOSCHENDAL BLANC DE NOIR.....	184.00
Seductively pink with alluring ripe raspberries and spice and a succulently sweet yet fresh berry finish.	

CABERNET SAUVIGNON

NEDERBURG.....	249.00
Berry fruit mingled with chocolate and mocha and soft vanilla in the background. A full-bodied wine with ripe fruit and delicate oak spices.	
FRANSCHHOEK CELLAR.....	222.00
Blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel and a smooth and juicy-fingering finish.	

SHIRAZ

FRANSCHHOEK CELLAR.....	222.00
Deep ruby with exuberant mulberry, plum, pepper and modest oak spice supported by soft ripe tannins that provide a well-structured and balanced juicy finish of pleasing length and finesse.	
BOSCHENDAL 1685.....	390.00
Plush ripe black and blue berry fruit supported by weighty ripe tannins against a spicy white pepper oak background.	
VERGELEGEN.....	350.00
Elegant on the palate with ripe, soft tannins and a long, clean finish.	
BIG OAK SHIRAZ by Bellingham.....	149.00
Smooth textured tannins support the well balanced perfectly integrated blend right through to a vibrant juicy finish with attractive fruit intensity.	

PINOTAGE

ZONNEBLOEM.....	270.00
Full-bodied with crushed berries and well-integrated wood flavours with a long finish.	
THE FAT MAN PINOTAGE.....	220.00
By Old Road Wine Co. A clean, smooth, medium-bodied wine that is refreshing with a dry finish.	

MERLOT

TALL HORSE.....	155.00
A delicious slank, medium-bodied Merlot with a streak of the juicy cherry and plum fruit and a dash of well integrated oak.	
FRANSCHHOEK CELLAR.....	222.00
Soft and juicy with mouth-filling summer berry flavours that finish smoothly with some cherry succulence.	
BOSCHENDAL 1685.....	390.00
Succulent and smooth with compelling dark berry and fleshy plum flavours perfectly complemented by slick underlying spicy wood tones.	
PORCUPINE RIDGE.....	200.00
Attractive, open-raspberry and vanilla rose with oak to the fore, although in harmony with the berry fruit. Mid-full entry of juicy raspberry fruit and well-textured.	

RED BLENDS

RIBSHACK RED.....	167.00
Compelling ripe red berries, smoky spice and dark chocolate come together in a smooth and succulent textured mouthful of flavours.	
RAILROAD RED.....	167.00
Sweet red berry fruit flavours and spiciness with layers of subtle fruit tannins on the palate.	
RÜPERT & ROTHSCHILD CLASSIQUE.....	490.00
Blackcurrant and plum aromas combined with cedar wood and graphite nuances. Abundant fresh berry flavours with fine textured tannins and a lingering aftertaste.	
KANONKOP KADETTE.....	309.00
A medium to full-bodied red blend of Cabernet Sauvignon, Pinotage and Merlot with a good balance between fruit and oak.	
NEDERBURG BARONNE.....	197.00
Ripe blackcurrant fruit with a hint of chocolate and a whiff of leather, no doubt from the Shiraz. Medium bodied with savoury flavours of smoked meat.	

PORTUGUESE WINES

MATEUS ROSÉ.....	326.00
CASAL GARCIA.....	252.00

