

ESPRESSO YOURSELF...

Espresso Regular (single)	R25
Espresso Doppio (double)	R30
Espresso no fun - (decaf)	R25
Cortado	R26
Macchiato - single espresso with froth	R25
Macchiato Doppio - double espresso with froth	R28
Cappuccino - steamed milk and froth	R30
Double shot Cappuccino - steamed milk and froth	R35
Cappuccino USA - whipped cream	R35
No fun Cappuccino - decaf cappuccino	R30
Cappuccino Texan (500ml) - triple shot espresso, try this for size	R60
Babyccino - steamed milk, chocolate syrup and froth	R6
Caffe Latte - espresso, steamed milk and froth	R30
No fun Caffe Latte - decaf espresso steamed milk	R31
Vanilla Latte - espresso, vanilla syrup, steamed milk	R35
Nutella Latte - espresso, nutella, steamed milk	R40
Hazelnut Latte - espresso, hazelnut syrup, steamed milk	R39
Frangelico Latte - espresso, frangelico liqueur, steamed milk	R49
Espresso filter coffee (Americano)	R24
Irish Coffee	R43
Kahlua Coffee	R43
Cape Velvet Coffee	R43
Frangelico Coffee	R43
Milo	R30
Hot Chocolate	R33
White Hot Chocolate	R33

(Substitute milk in drinks above with almond milk add extra R5)

TEA WITH MUSSOLINI

Five Roses	R22
Roobos (Regular)	R22
Twining's - English Breakfast, Earl Grey and Chamomile, green tea/mint and jasmin/green tea, Peppermint	R24
Honey Tea - Slices of lemon and honey	R30
No Fun Tea - Hot water with honey and lemon	R10

SOME LIKE IT CHILLED

Nescafe Frappe (shaken) - Nescafe, milk, ice-cubes, sugar,	R30
Iced Espresso Shake - Espresso, ice-cream and milk	R36
Frozen Cappuccino (imported)	R42
Frulato - Mixed fruit, ice-cream, fresh juice and milk	R41
Smoothie - Mango, Berry, Lemon	R40
Ice cream float - Soda, ice-cream	R40
Milk shake - Vanilla, Banana, Raspberry, Lime or Chocolate	R35
Luxury Milkshakes	
• Peanut Butter Banana	R49
• Nutella	R49
• Oreo Cookie	R50
• Ferrero Rocher	R64
• Salted caramel	R40
Don Pedro Frangelico	R48
Don Pedro Kahlua	R46
Don Pedro Whiskey	R44
Don Pedro Amaretto	R55
Don Pedro Cointreau	R55

POP'S CORNER

Sodas - Coke, Coke Lite, Coke Zero, Tab, Sprite, Fanta, Cream Soda	R25
Italian Sodas (imported) - Lemon and Orange	R32
Appletiser / Grapetiser - Red or White	R30
Cranberry Juice	R32
Fresh Fruit Juice - Ask your server for our selection	R30
Rock Shandy - Soda, Lemonade, Bitters and a slice of lemon	R35
Cordials - Lime, Passion Fruit, Kola tonic	R9
Served with Lemonade or Soda	R22
Served with water	R12
Red Bull	R35
Mineral water (small - natural or sparkling)	R27
Mineral water (large - natural or sparkling)	R47
One Juice (cold press juice, ask for one juice menu)	R35

ATM in store, Zapper available
NO credit or debit card facility
NO split bills

For parties of 8 people or more a 12% service charge will be added to the bill

**ZAPPER
ATM IN STORE
NO CARDS**

THE ORIGINAL EST 1998

Caffe & Bistro

A touch of Europe in Parkhurst



BREAKFASTS

All Substitutions Will Be Charged For

BREAKFASTS

Breakfasts are only available until 12h00

Amy on 4th

Toasted ciabatta with slices of avo, cherry tomato and bacon

Cherry Rucola

Toasted ciabatta topped with scrambled eggs, rocket, padano shavings and heated cherry tomatoes

Eggs Benedict

2 Soft poached eggs prepared on toasted English muffin, gypsy ham and topped with a creamy hollandaise sauce garnished with rocket and cherry tomatoes

– with Salmon (80g)

50/50

2 slices of toast with a choice of any of these 4 toppings: creamy mushroom, creamy peri peri livers, peri peri mince & scrambled eggs

Bulls Eye

Mince prepared in our famous peri-peri sauce served on toast with fried egg and cherry tomato

Eggs on toast (fried, poached or scrambled)

Eggs on toast with cherry tomato

Bacon and Eggs

2 eggs, 3 rashers of bacon on toast

Scrambled Eggs and Bacon

Scrambled eggs, bacon served over 2 slices of toast

Scrambled Eggs and Salmon (80g)

Scrambled eggs with salmon served on 2 slices of toast with cherry tomato

Scrambled Egg Croissant

Scrambled eggs and tomato

Scrambled Egg and Salmon Croissant (80g)

Scrambled eggs and salmon served with cherry tomato

Scrambled / Fried Egg and Bacon Croissant

2 eggs, 3 rashers of bacon and cherry tomato

M & H Croissant

Halloumi strips grilled, topped with our famous mushroom sauce

French Toast

- 2 slices of french toast drizzled in honey

- 2 slices of french toast drizzled in Bar One chocolate sauce

- 2 slices of french toast with Bacon and golden/maple syrup

Tomato on Anchovy

2 slices anchovy paste toast served with fresh tomato

Toast - 2 slices jam and butter

Savoury toast Marmite, anchovy paste

Croissant served with butter and jam

BREAKFAST CLUB

All breakfast club breakfasts include a small glass of fresh juice

Traditional

3 rashers bacon, 2 eggs, cherry tomato, toast and jam

Country

Beef sausages, creamy mushrooms, 2 eggs, cherry tomato, toast and jam

Espresso Breakfast

3 rashers bacon, 2 eggs, sausages, small fillet steak, creamy mushrooms and tomato, toast and jam served with a regular espresso filter/espresso

Cypriot

Grilled halloumi cheese, fruit salad, toast and jam

Health

Toasted muesli served with double thick Greek yoghurt, mixed nuts, fresh fruit and drizzled with honey

South of Cyprus

2 eggs, 2 rashers bacon, creamy mushrooms, grilled halloumi, cherry tomato, toast and jam

Afrique

2 fried eggs, 3 rashers bacon, beef sausages, cherry tomato, toast and jam



R65

R75

R90

R145

R79

R75

R44

R55

R60

R105

R65

R115

R75

R75

R39

R45

R59

R27

R22

R28

R36

R65

R68

R115

R69

R65

R85

R85

PASTA

All Prices Are Inclusive of Vat

PASTABILITIES

Penne * Fettuccine * Linguini * Spaghetti * Rigatoni
(All half portions will be charged at 75%)

V Napoletana

Your choice of pasta prepared in our traditional Italian Napoletana sauce

V Arrabbiata Calamata

Our Italian napoletana sauce with fresh chillies, olives and a hint of garlic

V Penne Pesto

Pesto and cherry tomatoes, fresh basil and padano shavings

Alexi Alfredo

Mushrooms and ham prepared in a cream sauce

Absolut Salmone (80g)

Pasta prepared with salmon, fresh cream and a shot of vodka

Fettuccine Bolognaise

Fresh mince prepared in a napoletana sauce

V Tre Colore

Red, green, yellow peppers prepared in napoletana and pesto sauce with a hint of cream and topped with padano shavings

V Pasta con Pomodoro

Prepared with tomato and rocket tossed in balsamic vinegar, served with napoletana, pesto and padano shavings

V Campagnola

Red, green, yellow peppers, brinjals and zucchini prepared in our famous pesto sauce topped with padano shavings

Fettuccine Vitello

Strips of veal smothered in cream, white wine, olive oil and fried onions

Linguine Cota

Chicken strips prepared in a cream sauce with grilled mushrooms

Penne Cota Pesto

Pesto, cherry tomatoes, chicken and a slight hint of cream

Penne Pesto Filetto

Pesto, cherry tomatoes and Fillet

Pollo Arrabbiata

Arrabbiata with chicken strips, olives and freshly chopped chilli

Poseidon

Pasta of your choice served with 6ss prawns, cherry tomatoes and tossed in a mild peri-peri cream sauce

Calamari peri-peri Pasta

Our famous creamy calamari peri-peri served on pasta

Gnocchi

• Napolecrema V

• Pesto, cherry tomato V

• Gorgonzola V

• Bolognaise

V Panzerotti

Half moon pasta, stuffed with spinach and ricotta cheese, smothered in our 'napolecrema' sauce

V Ravioli (a vegetarian delight)

Square shaped pasta, stuffed with halloumi cheese and smothered in our 'napolecrema' sauce

V Ravioli Blues

Square shaped pasta, stuffed with halloumi cheese and smothered in a fresh cream and blue cheese sauce

V Pumpkin Ravioli (a vegetarian delight)

Square shaped pasta, stuffed with pumpkin in fresh cream and sage sauce

R88

R99

R105

R115

R145

R110

R115

R115

R115

R145

R125

R125

R145

R115

R160

R160

R82

R94

R105

R105

R105

R110

R105

REVENGE IS SWEET

Hazelnut Meringue

Whipped cream or ice cream sandwiched between 2 meringues drizzled with Frangelico and hazelnut syrup, and sprinkled with nuts and strawberries

Eskimo Espresso

Vanilla Ice-cream soaked in espresso

Eskimo Frangelico

Vanilla ice-cream soaked in espresso and drizzled with Frangelico

Cake of the day (Ask your server for cakes of the day)

with cream or ice-cream

Baklava

Home made Greek delicacy sprinkled with mixed nuts and served with either cream or ice-cream

Original American Brownies

Served with cream or ice-cream and drizzled with chocolate sauce

Eskimo Sunday

Ice-cream, chocolate sauce and crushed nuts

Crème Bruleé

Sorbet Ask waitron for flavor of the day (per scoop)

R76

R55

R77

R60

R65

R60

R55

R60

R70

R15

SWEETS

PIZZA AT ESPRESSO

FOCACCIA *All Substitutions Will Be Charged For*

Bomb Drizzled with garlic, origano, coarse white salt, black pepper, topped with crumbled padano and rocket	R75
Olio Olive oil, origano	R59
White Focaccia Mozzarella Cheese, origano	R69
Vampiri Garlic, olive oil and origano	R62
Parmigiano Padano shavings, olive oil and origano	R75
Caprese Buffalo Focaccia Slices of fresh cut tomatoes, buffalo mozzarella, basil and pesto served on light crisp focaccia	R149

PIZZAS

All our pizzas are prepared in a wood burning oven. Your choice of traditional, gluten-free and banting bases available R35 extra (rice, pumpkin, beetroot and activated charcoal)

TRADITIONAL

Ducati Tomato mozzarella and oregano	R92
SPS1 Tomato, mozzarella, pesto and cherry tomato	R105
Ananas Ham and pineapple	R107
Aprilia Mushroom and ham	R108
Benelli Salami, mushrooms, green pepper, olives garlic and chopped onions	R124
Quattro Augusta Mushroom, ham, olives and artichokes	R124

PERI-PERI

Espresso Grilled calamari in our famous mild peri-peri cream sauce with strips of bacon	R155
Espresso Cota Strips of chicken & bacon in our famous mild peri-peri cream sauce topped with fresh avo	R150
Espresso Filetto Strips of fillet in our famous mild peri-peri cream sauce with chopped red onions	R145

MEAT

Mexican on 4th Mince prepared in our famous peri-peri cream sauce, topped with chopped onions, green peppers	R125
Spare Rib (Pork Boneless) Chutney, red onions and green peppers	R110
F.A.B (seasonal) Feta, avocado and bacon	R125
Monkey Business Bacon and banana	R100
Alessandro Rocket, parma ham, fresh melanzane marinated in garlic oil & padano shavings	R148
Chorizo Red onions, chorizo sausage, garlic & green peppers	R115
Zabonne (No Tomato Base) Mozzarella cheese, fresh rocket, fresh cherry tomatoes, parma ham and padano shavings	R143

CHICKEN

Pollo Alle Mandorle (seasonal) Chicken strips, avocado and flaked roasted almonds	R119
Sweet Chilli Cota Tomato, mozzarella cheese, chicken, peppadews, drizzled with sweet chilli sauce	R119

VEGETARIAN

Rucola Rocket and padano shavings	R115
Colore Grilled red, green, yellow peppers, zucchini and brinjals with pesto	R115
Green Greek (seasonal) Danish style feta, avo and slices of tomato	R115
Popeye the Greek Creamy spinach, feta and olives	R115
Oliver's Twist (No Tomato Base) Mozzarella and olives topped with fresh cut tomato, drenched in olive oil, balsamic vinegar, salt & black pepper, padano shavings and rocket	R115
Cypriot (seasonal) Strips of halloumi cheese, cherry tomato and avocado	R120
Sweet Blues Blue cheese and pear, topped with our famous roquefort sauce	R120

FISH

Norwegian (80g) Tomato, mozzarella, salmon, cream cheese, capers and lemon	R150
Siciliana Stelio Olives, capers, chilli and anchovy fillets	R115

CALZONE

Calzone (extra) Any of the above pizzas folded over	R10
Calzone Maria Tomato, mozzarella cheese, Origano folded and baked, cut open and stuffed with rocket and cherry tomatoes, drizzled with peri-peri and olive oil	R120

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SENSALADSATIONS

All salads are freshly prepared to order with a variety of salad dressings (All half portions will be charged at 75%)

SENSALADSATIONS

Traditional Village Salad Chunky tomato, cucumbers, onion, Danish feta, olives and coriander drizzled with olive oil and lemon, served with toasted ciabatta	R90
Traditional Village Idiot Salad Prepared as above with added grilled halloumi	R120
Rucola Filetto (no half portion) Rocket, avo, fillet strips, feta and red onion tossed in balsamic reduction and olive oil, topped with padano shavings	R120
Caesar Salad (no half portion) Cos lettuce, croutons topped with Padano shavings and creamy dressing	R99
- add chicken	R45
Garden Avo Salad (seasonal) Lettuce, tomato, cucumber, avo, onion and origanum	R72
Milano Lettuce, tomato, onion, green peppers, mozzarella, olives and anchovies sprinkled with origanum, served with olive oil and balsamic	R99
Parma Papaya (seasonal) Papaya cushioned in parma folds and drizzled with Olive oil, orange juice and ground black pepper	R90
Roquefort Blues Lettuce, tomato, cucumber, onion, roq cheese, roq dressing, served with toasted ciabatta	R99
Health (seasonal) Crème Fraiche, Sprouts, lettuce, tomato, spinach and avo	R85
Grilled Chicken Avo (seasonal, warm) Lettuce, chicken strips, avo and tomato wedges, origanum and sprinkled with roasted almonds	R115
Chicken Sesame Lettuce, tomato, cucumber and onion with crisp fried sesame chicken sticks served with honey mustard	R115
Chicken on Rocket (no half portion) Variety of tossed lettuce, tomato, grilled chicken breast in lemon butter, topped with rocket, padano shavings, black pepper	R109
Spinach and Bacon Spinach, mixed lettuce, boiled egg, strips of bacon and padano shavings	R95
Smoked Salmon (80g) (seasonal) Lettuce, avo, crème fraîche, olives, tomato wedges, salmon and capers	R135
Calamari Salad (no half portion) Lettuce, tomato, cucumber, grilled Falklands calamari	R139
Calamari Peri-peri Salad (no half portion) Lettuce, tomato, cucumber grilled Falklands calamari prepared in our famous peri-peri sauce	R145
Fried Halloumi and Avo (seasonal) Lettuce, tomato wedges, onions, green peppers, avo, cucumber, strips of halloumi cheese, lemon and pita bread	R130
Comic Strip (seasonal) Lettuce, tomato, onions, cucumber and avo topped with rocket and padano shavings	R85
Parma Basil Salad (seasonal) Parma ham, avo, tomato, sundried tomato with spinach, basil and coriander, topped with padano shavings	R130
Parma Carpaccio (no half portion) Thin slices of Parma ham drizzled with olive oil and balsamic vinegar, topped with rocket, padano shavings and black pepper, served with toasted ciabatta	R110
Venison Carpaccio (no half portion) Served with a side pesto dijon mayonnaise dressing and topped with wild rocket and toasted ciabatta	R115
Tuna Salad (no half portion) Lettuce, tomato, onion, cucumber and tuna prepared with lemon, gherkin and mayonnaise	R100
Caprese (no half portion) Thin slices of mozzarella and tomato, topped with capers, origanum, olive oil, pesto and balsamic vinegar, served with toasted ciabatta	R88
Buffala Caprese Slices of fresh tomato, buffalo mozzarella and basil, drizzled with olive oil and pesto, served with toasted ciabatta	R129
Chicken Liver Salad Lettuce, tomato, cucumber, onion and chicken livers	R105
- add peri-peri	R10



ESPRESSO'S LANDMARKS

All Substitutions Will Be Charged For ITALIAN CIABATTA

All our Ciabattas are garnished with pesto, lettuce, tomato and red onion

Parma Zoë	R120
Thin slices of parma ham and marinated grilled veg tossed in pesto and topped with padano shavings	
Chicken Grissone	R95
Strips of grilled chicken breast topped with our dressing	
Caprese Grissone	R92
Thin slices tomato and mozzarella topped with capers, oregano, olive oil, pesto and balsamic vinegar	
Isle of Parkhurst (seasonal)	R125
Avo, crème fraîche and salmon sprinkled with black pepper	
Summer Cyprus (seasonal)	R110
Strips of fried halloumi cheese, avo and lemon	
Melody of Tunes	R95
Tuna prepared in creamy mayonnaise with chopped gherkin.	
Bruschetta Santorini	R75
Toasted ciabatta drizzled with olive oil, garlic, topped with olives, feta, cherry tomatoes and rocket (served warm)	
Bruschetta Pomodoro	R55
Fresh cut tomato and basil drizzled in olive oil and balsamic	
Bruschetta Parma	R95
Parma ham, rocket and Padano shavings	
Bruschetta Mediteranean	R65
Toasted ciabatta, served with fresh cut tomato, crumbled padano and rocket	
Bruschetta Caprese	R80
Toasted ciabatta with olive oil and garlic topped with tomato and mozzarella cheese	

LANDMARKS (light meals)

Served from 12:00 daily

Soup of the Decade "Spicy butternut" (Winter months)	R70
Minestrone Soup (Winter months)	R70
Calamari Greco (served with a choice of 1 side Garlic and Chilli)	R85
Calamari Greco Doppio (double)	R155
Calamari tubes prepared with garlic, chilli, lemon and Olive oil	
Calamari (served with a choice of 1 side)	R89
Calamari Doppio (double)	R155
Grilled Falklands calamari tubes prepared with origanum, lemon butter	
Calamari Peri-Peri (served with a choice of 1 side)	R95
Calamari Peri-Peri Doppio (double)	R160
Grilled Falklands Calamari tubes with our famous peri-peri cream sauce	
Calamari Espresso (served with a choice of 1 side)	R95
Calamari Espresso Doppio (double)	
Grilled calamari tubes with peri-peri cream sauce and bacon	R170
Calamari Madeira (served with a choice of 1 side)	R105
Calamari Madeira Doppio (double)	
Grilled calamari tubes with peri-peri cream sauce and chorizo	
Squid Heads (served with a choice of 1 side)	R85
Squid Heads Doppio (fried / grilled)	R145
Heads and Tails	R145
Calamari tubes grilled and calamari heads fried	
Heads & Tails Peri-Peri	R150
Calamari tubes and heads covered in peri-peri cream sauce	
Mussels	R115
Mussels steamed in shallots, thyme, garlic and wine. Prepared with cream and topped with toasted parsley bread crumbs.	
Served with ciabatta	
- add fries	R140
Baked Camembert	R79
Served with a fruit glaze and toasted ciabatta	
Smelly Snails	R79
Prepared in cream, mixed herbs and soaked in roquefort cheese (served with pita bread)	
Snails Vampiri	R75
Prepared in garlic butter sauce, served with pita bread	
Grilled Halloumi	R89
Grilled halloumi, a touch of origanum served with pita bread & lemon	
Halloumi Popcorn - Served with a sweet chilli dip (cubed)	R83
Halloumi Sticks	R95
Deep fried halloumi sticks with fries, served with a roquefort sauce	
Chicken Sticks	R95
Deep fried sesame chicken strips in a basket served with fries and a honey mustard sauce	
Portuguese Chicken Livers	R88
Prepared with our peri-peri cream sauce and served with pita bread	
Madagascar Chicken Livers	R88
Prepared with green peppercorns, fresh mustard, smothered in a cream and brandy sauce and served with pita bread	
Chorizo Tapas	R90
Grilled chorizo and cherry tomatoes prepared in our peri-peri sauce	
Dips	R40
A choice of tzatziki, tarama or humus all served with pita bread	
Pita in a Basket - Three pita breads with butter	R39
Fries in a Basket - Shoelace fries served in a basket	R39

TRADEMARKS

All Prices Are Inclusive of Vat

TRADEMARKS Only served after 12AM

Prego	R115
Fillet steak in a Portuguese roll prepared in a fresh peri-peri cream sauce and served with fries	
Prego Doppio (Double Prego)	R165
Rump Prego	R125
150g Rump in a Portuguese roll prepared in a fresh peri-peri cream sauce and served with fries	
Rump Prego Doppio (Double Prego)	R185
Chicken Prego	R110
Chicken breast in a Portuguese roll prepared in a fresh peri-peri cream sauce and served with fries	
Chicken Prego Doppio (Double Prego)	R150
Prego Chasseur	R115
Fillet steak in a Portuguese roll topped with our chasseur mushroom sauce and served with fries	
Roquefort Steak Roll	R118
Fillet steak in a Portuguese roll prepared in a creamy roquefort cheese sauce and served with fries	
Roquefort Chicken Roll	R110
Chicken breast in a Portuguese roll prepared in a creamy roquefort cheese sauce and served with fries	

ADD 2 sides: fries, rice, vegetables or salad

Fish of the Day - Norwegian Salmon / Kingklip	SQ
Savanna's Calamari & Prawn Duo	R239
Falklands Calamari topped with 6ss prawns all tossed in our famous mild peri-peri cream sauce	
Prawns Peri Peri Mozambique	
Grilled large queen prawns prepared in our mild peri-peri cream sauce	
6 prawns R220 8 prawns R269 12 prawns R369	
King of Queens	R285
Kingklip, 6ss prawns peri-peri, served with your choice of sides	
Left Hook	R159
Grilled chicken breasts, topped with tomato, avocado and rocket, served with your choice of pasta, plain or pesto	
Grilled Chicken Breasts	R149
Plain grilled chicken prepared in olive oil & spices	
Roquefort Chicken Breasts	R165
Grilled chicken breasts, smothered in a creamy roquefort sauce	
Peri-Peri Chicken Breasts	R159
Grilled chicken breasts, in a creamy peri-peri sauce	
Chicken Livers	R120
Your choice of peri-peri or Madagascar	
Chicken Schnitzel	R135
Lightly crumbed tender chicken schnitzel served with mushroom sauce on the side	
Veal Schnitzel (our veal is 100% veal) (choose a sauce)	R155
Lightly crumbed "flash" fried and served with fresh lemon	
Veal Limone (our veal is 100% veal)	R155
Pan fried in a butter lemon sauce	
Fillet Schnitzel	R135
Lightly crumbed tender fillet schnitzel served with mushroom sauce on the side	
Fillet Steak (we recommend med/rare or med)	R190
Tender cut grilled fillet steak	
Fillet Medallion (recommend med/rare or med)	R199
Served with your choice of sauce	
• Chasseur - White wine cream and mushroom	
• Roquefort - Creamy roquefort cheese	
• Madagascar - Green peppercorn, mustard and brandy prepared in a cream sauce	
Cubed Fillet steak (we recommend med/rare or med)	R189
Fillet, cubed and grilled, drizzled with lemon, olive oil, origanum, garlic, chilli and soya sauce	
Cubed Fillet peri-peri (we recommend med/rare or med)	R199
Fillet, cubed and grilled, with lemon, olive oil, origanum, garlic, chilli, soya and creamy peri-peri sauce	
Cubed Chicken Breast Peri-Peri - Prepared as above	R165
Hunter "Man-Size" Steak	R285
500g rump tender grilled, spiced and topped with butter & black pepper (includes a sauce of your choice)	
Cubed Rump Peri Peri	R179
Prepared as above and smothered in our creamy per-peri sauce	
Cubed Rump	R165
Cubed and grilled, drizzled with lemon, olive oil, origanum, garlic, chilli and soya sauce	
Rump Steak	R155
Tender grilled, spiced and topped with butter and black pepper	
Rump Algarve	R169
Tender grilled and topped with olive oil, garlic and fried egg	
Rump Espresso	R179
Tender grilled and topped with our famous creamy peri-peri sauce	
Rump Blues	R180
Tender grilled and topped with our famous creamy blue cheese sauce and crumbled blue cheese	
Lamb Athena	R180
Grilled lamb cutlets prepared with olive oil, origanum lemon & rosemary	
Lamb Cutlets	R180
Three cutlets coated with mustard and mint	
Sauces (All sauces are freshly prepared and made to order)	R 28
Prego (creamy peri-peri), Mushroom, Roquefort, Madagascar & Honey mustard	