

A la carte!

AS FOOD IS FRESHLY PREPARED, ALLOW AT LEAST 45-60 MINUTES FOR EXECUTION OF ORDER

Vegetarian Dish  Spicy Dish 

All meals are served with complementary salad and a choice of chips or rice or vegetables.



STARTERS

1. Soup of the Day

Fresh soup (du Jour) is cooked every day, and is served with a dinner roll, toast or sliced fresh bread... **E30.00**

2. Garlic Snails

Old favourite making a comeback. Served piping hot in a lemon-butter garlic sauce. With fingers of toast to mop up the delicious juices... **E60.00**



3. Crumbed Heaven

A mouth-watering selection of battered calamari, onion rings, and mushrooms fried until golden brown... **E55.00**

4. Chicken Livers peri-peri

Pan-fried livers with cream, chilli and brandy and served with fingers of toast... **E55.00**

5. Garlic Bread Roll

A toasted bread roll dressed with a garlic butter spread... **E15.00**
Add melted cheese... **E20.00**

SEAFOOD



6. Prawns Twelve

Twelve Mozambique King Prawns; marinated in lemon and garlic, then grilled and served with seafood rice, homemade peri-peri sauce with lemon butter or chips... **E420.00**

7. Prawns Half-dozen

Six Mozambique prawns as above... **E220.00**

8. West Coast Seafood Curry

This Seafood Curry is bursting with robust Cape Malay flavours that will

transport you to South Africa with every bite. Served with yellow rice...
E95.00

9. Fish and Chips

300g Hake with chips & House-salad...
E110.00



CHICKEN

10. Chicken/Pork Schnitzel

250g Chicken or Pork crumbed and fried till crispy... **E85.00**

11. Cheddarmelt Schnitzel

300g Tender piece of crumbed chicken is topped with homemade tomato sauce and grated cheese, and then oven baked until the cheese is golden and melted... **E100.00**

12. Lemon & Herb Grilled Chicken Breast

Grilled tender chicken breasts basted in a lemon and herb sauce... **E75.00**



13. Whole Baby Chicken

Plain Flat, Baby-chicken (500g) grilled or roasted... **E110.00**

14. Crunchy Chicken Pieces

Chicken pieces diced in spices and fried till golden brown and crispy... **E95.00**

15. LM Baby

Flat, baby chicken marinated in peri-peri, olive oil and lemon juice; the Mozambique way. Grilled or roasted...
E110.00

16. Half chicken

+/- 600g Half-chicken, seasoned, grilled or roasted... **E80.00**

17. Half chicken that bites

Chicken marinated in peri-peri, olive oil and lemon juice; the Mozambique way. Grilled or roasted... **E85.00**

18. Quarter chickens

$\frac{1}{4}$ Chicken grilled; with or without peri-peri... **E50.00**

19. Korean Fried Chicken Wings

This is fried chicken coated in batter and covered in a spicy barbecue-based spicy sauce...
E90.00

20. Chicken Marengo

According to legend, Chicken Marengo was a dish hastily invented by Napoleon's cook from whatever ingredients he could get hold of, following the French leader's narrow victory at the battle of Marengo in 1800. Chicken thighs or drumsticks in a sauce of tomato and mushrooms ...
E65.00



21. Tso's Chicken Stir-fry
General Tso's chicken is a sweet, deep-fried chicken dish that is served in Chinese restaurants. It is served on a bed of white rice, with a House salad...
E75.00

22. Chicken Cordon Blue
Chicken breast, stuffed with cheese & ham, then tossed in crumbs and fried. Served with a mushroom sauce, chips and a House Salad... **E95.00**



HOUSE STEAKS

Review our "sauces" section below to add to your meals.



23. Sirloin
For this classic recipe, Sirloin steak is marinated in garlic, oil and lemon juice.
200g... **E85.00**
400g... **E140.00**

24. T-bone
Grilled or fried...
400g... **E130.00**

25. Rump
For this classic recipe, Sirloin steak is marinated in garlic, oil and lemon juice.
200g... **E85.00**
400g... **E145.00**

26. Fillet
Grilled or fried.
200g... **E90.00**
400g... **E150.00**

27. Lamb Chops
Grilled or Fried
400g... **E145.00**

28. Pork Chops
Grilled or Fried.
400g... **E110.00**

29. Chilli Cheese Steak 
200g rump steak topped with a creamy garlic sauce, sliced jalapenos and melted cheese... **E110.00**

30. Pork Ribs
Flamed grilled.
1kg... **E235.00**
500g... **E135.00**
250g... **E85.00**

31. Surf and Turf
200g Rump Steak, seasoned, grilled and topped with 200g crumbed hake strips, 100g battered calamari rings and two prawns... **E195.00**

32. Mixed Grill

200g Porterhouse steak, 200g pork chop, 100g wops, bacon, onion, grilled tomato, mushrooms or onion rings, 2 eggs and chips... **E180.00**

33. Martin's Favourite

200g Rump steak, one grilled chicken drumstick, 200g pork chop, one pork sausage, fried mushrooms, and chips. With a creamy, hot chilli sauce... **E165.00**

34. Sweet & Sour Pork Chops

Pork Chops, marinated in a honey, soya sauce and chutney marinade, then grilled. Served with a house salad and chips or baked potato or even rice; if you wish... **E90.00**

35. Sushi Grill (see photo)

You need to be a lover of bacon to fully enjoy this remarkable meal. A woven bacon mat encases a layer of mince, cheese and chopped peppadews then rolled up to resemble sushi. It is basted with a sauce made from lemon juice, olive oil and soya sauce and grilled... **E95.00**



SAUCES

Freshly prepared sauces to complete our meal.

Mushroom Sauce

This sauce is delicious with all kinds of meat dishes, especially steak. It's made with sautéed mushrooms, shallots and just a splash of sherry and cream... **E25.00**

Robert Sauce

The Robert (pronounced "ro-BAIR") Sauce is made with onions, mustard and white wine. Robert sauce enhances the flavour of grilled or fried pork... **E15.00**

Béarnaise Sauce

Béarnaise is a rich, buttery, aromatic sauce with shallots, tarragon, and cream and crushed black peppercorns. Served with grilled steak... **E25.00**

Creamy Garlic Sauce

A rich and creamy sauce, suited to beef steak, chicken or fish. It is good with prawns and beef steak... **E20.00**

Green Peppercorn Sauce

Whole green peppercorns, butter, a splash of brandy, a bit of garlic, lemon juice and cream, create a superb topping for steaks, chops and even fish... **E20.00**

Old fashioned brown gravy

Without which roast beef, pastries and potatoes of any kind just do not taste the same... **E10.00**

CURRIES, CASSEROLES AND STEWS



36. Beef Stroganoff

This traditional Russian beef recipe needs no introduction, as it has always been very popular locally. Originally named Govjadina po Strogonovski or beef stroganoff.

It is served with pasta or chips or rice...
E110.00

37. Nadan Beef Curry

This is the best beef curry recipe I have ever tasted. It is spicy but it's worth it. You will crave for more.

Served with rice... E95.00

38. Kozhi Curry

An authentic Chicken Curry that embraces the rustic style of chicken simmered in coconut milk and Indian spices... E90.00

39. Butter Chicken

Chicken thighs marinated in a beautiful, spiced yoghurt and cream sauce with curry spices. For the connoisseur...

E90.00

40. Lamb Railway Curry

Lamb curry is an Indian dish that is prepared from lamb, vegetables and curry spices. It originated in Bengal. This is a variation of the dish that was

popular during the British Raj colonial-era. Served with rice... E130.00

41. Thai Peanut Chicken

Chicken drumsticks are transformed into an exotic and flavourful Thai Peanut Chicken thanks to a lovely Thai coconut and Peanut Sauce. Served on white rice... E90.00

42. Jamaican Beef Oxtail

I don't think that an introduction to one of the best loved winter meat dishes in Southern Africa is necessary. Served with rice... E135.00

43. Swazi Beef/Chicken Stew

Family meal. Beef or chicken and vegetable stew. No hot or strong spices added. Served with rice, mashed or boiled potato or chips, as you prefer...
E85.00

44. Spaghetti Bolognese

Our Spaghetti Bolognese is a classic! Made with homemade Bolognese sauce and tender beef mince... E85.00

45. Crunchy mac 'n' cheese ✓

Macaroni, doused in a cheese sauce and baked in the oven... E75.00

46. Fettuccini Alfredo ✓

Creamy pasta dish. We suggest that you order a salad to compliment your meal... E75.00



SWEET SENSATIONS



1. Vanilla Ice-Cream

Chocolate or Strawberry sauce...
E35.00

2. Banoffee

A beautiful mixture of whipped cream,
crushed biscuits, banana slices and
toffee sauce... E50.00

3. Cheese Cake

Creamy and smooth... E55.00

4. Chocolate Fudge

Rich melted chocolate with added
biscuits set into lovely bite sized
squares... E55.00

5. Yaba Yaba Doo

Crispy pockets of melted bar-one
chocolate... E60.00

6. Dessert of the Day

Ask your waitress/waitron what the
dessert of the day is... E15.00

7. Milkshakes

Ask your waiter/waitron for the
available flavours... E35.00

HOT DRINKS

8. Filter Coffee... E25.00

9. Irish coffee... E30.00

10. Nescafe... E15.00

11. Descafe... E15.00

12. Hot chocolate... E20.00

13. Rooibos... E15.00

14. Amarula Coffee... E25.00

***** END OF MENU *****

BIRTHDAY CAKES

Orders have to be made a minimum
2 days prior.

Small (12 pieces) ... E250

Medium (20 pieces) ... E400

Large (40 Pieces) ... E800

