MAINS

TAPAS

CHICKEN SKEWERS — R 88
Honey and garlic infused cubed chicken pieces with rocket and balsamic

CHICKEN WINGS — R 95
Our secret recipe is not so secret. Just quality ingredients. Our wings are grilled and available in either peri-peri, BBQ or lemon and herb with a fresh slaw

CHICKEN LIVERS — R 96
Sautéed in a peri-peri tomato-based sauce, onions and served with bruschetta

THAI FISH CAKES — R 94
Delicately flaked fish with fragrant herbs and spices

MUSSELS — R 108
Mussels in a creamy white sauce. Served with crispy bruschetta

JALAPENO POPPERS — R 85
Spicy and filled with cheese

NACHOS — R 104
Tortilla chips with cheese, tomato salsa, guacamole, jalapenos and crème fraiche ***(chicken +25 , beef mince +30)***

HALLOUMI — R 112
Grilled halloumi with asparagus and hollandaise sauce

FALAFEL — R 108
Vegan savoury chickpea rounds, served with quinoa, cherry tomatoes & tzatziki

SAMOOSA' S — R 70
A choice of chicken, lamb or veg served with a sweet and spicy dip

SALADS

CHICKEN SALAD — R 130
Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast topped with parmesan cheese and a boiled egg. Served with bruschetta and a creamy Caesar dressing on the side

NICOISE SALAD — R 128
Mixed green leaves, peppers, julienne carrots, sliced boiled eggs and tuna ***(add avo +30)***

CAPRESE — R 120
A simple Italian salad of mozzarella cheese surrounded by fresh tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and olive oil

GREEK — R 125
Mixed green leaves, fresh sliced tomatoes, onion, cucumber, feta and olives

LA PIZZERIA

Our regular bases are hand crafted, made from wheat flour and is vegan friendly. Prepared the classic Napolitana way, with our dough resting for at least 24 hours. Our pizzas are cooked in a brick oven at between 380-500 degrees Celsius.

CLASSIC

GARLIC FOCACCIA — R 60
Lightly salted and flavoured with garlic and olive oil

MOZZARELLA FOCACCIA — R 80
Classically Italian!

ORIGINAL MARGHERITA — R 95
Napolitana tomato base with mozzarella and fresh basil

SALUTE — R 112
Mushrooms, onion, fresh chopped spinach, feta

VEG — R 120
Peppers, olives, mushrooms, onion, mozzarella

MAUI — R 125
Ham, cheese and pineapple

EL CHAPO — R 130
Beef bolognese, bell peppers, red onion, chilli and garlic

SUPREMA DI POLLO — R 135
Grilled chicken, barbeque sauce, red onion, mushrooms

LA PIZZERIA

SIGNATURE

FAB — R 145
Feta, Avocado and Bacon*

THE RAJ — R 150
Butter chicken, halloumi, red onion, Italian cherry tomatoes, coriander

RONALDO — R 152
Peri chicken strips, chorizo, bell peppers, mozzarella

LAMB — R 159
Lamb with caramelised onions, coriander, Italian cherry tomatoes

CARNE — R 169
*Salami, bacon, chorizo, caramelised onions and rocket**

FILLETO — R 178
Pepper-crusted fillet strips (cooked medium) with caramelised onions, mushrooms, wild rocket, shaved Parmesan cheese and balsamic reduction*

SEAFOOD — R 182
Grilled prawns, mussels, calamari tubes and rings topped with a marinara dressing

ADDITIONAL TOPPINGS

Mozzarella **+30**

Chicken **+25**

Bacon **+35**

Avo* **+30**

Caramelised Onions, Cherry Tomatoes, Jalapeno, Basil, Rocket* **+20**

Should you like a wheat free, cauli or baby marrow base add **+30**

PASTA

MAC AND CHEESE — R 96
Well not quite! Our twist on the classic! Penne pasta, cheese sauce, topped with cheddar cheese ***(add chicken +25)***

SPAGHETTI AGLIO E OLIO — R 99
Garlic, chilli, fresh chopped spinach and extra virgin olive oil tossed with spaghetti, topped with grated Parmesan cheese. Simple yet delicious!
(add chicken +25, prawn +45)

PENNE ARRABIATA — R 108
Napolitana sauce with a hint of chilli, garlic and peppers
(add chicken +25, prawn +45)

SPAGHETTI BOLOGNESE — R 125
A hearty beef bolognese in Napolitana sauce. Slow-cooked and indulgent

POLLO PICCANTE — R 135
Butter chicken, organic yoghurt, coriander

PENNE BAGGIO — R 138
Grilled chicken with mushrooms tossed in olive oil topped with a dash of basil pesto

FETTUCCINE ALFREDO — R 142
Crispy bacon with brown mushrooms in a creamy white sauce

LASAGNE (BEEF / CHICKEN / VEG) — R 155
Authentic layered pasta in a creamy white sauce topped with mozzarella cheese accompanied by a side salad

LAMB PENNE — R 160
Lamb, sautéed in red peppers and onions with a dash of chilli and garlic in a Napolitana sauce

PENNE CON PESCE — R 182
Grilled prawns, mussels, calamari tubes and rings in a Napolitana sauce, with a slight dash of chilli

VEGETARIAN — VEGAN