

MENU



Vmoja
BISTRO



STARTERS



BURGERS



SALADS

- PERI PERI CHICKEN LIVERS** NEW **R66**
In a spicy sauce served in Portuguese roll
- CRUMBED MUSHROOMS** **R55**
Deep-fried accompanied with a chunky tartar sauce
- CHICKEN WINGS** **R80**
6 Wings Basted with BBQ sauce served with chips and chilli mayo
- CREAMY MUSSEL POT** **R70**
Pan fried in creamy garlic and herb sauce
- CALARMARI** **R66**
125g Grilled or fried calamari served with tartar sauce

- SMOKED CHICKEN SALAD** NEW **R72**
Sliced smoked chicken and chunks of dried apricot, nested on crunchy garden greens & drizzled with an Orange dressing
- TRADITIONAL GREEK SALAD** ✓ **R60**
Onion rings, cucumber, tomato wedges, mixed peppers, feta cheese, calamata olives and a balsamic vinegar and olive oil dressing
- SMOKED SALMON** NEW **R115**
Smoked Salmon on a bed of garden greens with capers, cherry tomatoes and a drizzling of horseradish dressing

- Served on a seeded bun with a slice of tomato, onion rings, a slice of cheddar cheese, BBQ sauce and served with French fries*
- BEEF BURGER** **R80**
chargrilled 200g pure ground beef patty
 - CHICKEN BURGER** **R70**
200g butterfly chicken breast with BBQ sauce
 - VEGGIE BURGER** ✓ **R56**
2X 80g patties and sliced pineapple
Add extra sliced cheese R15

- ALFREDO** **R95**
Penne pasta with cubed ham, mushroom in a creamy garlic sauce and Parmesan cheese
- CREAMY CHICKEN AND MUSHROOM** **R90**
Grilled chicken with button mushroom and creamy sauce and your pasta choice
- TAGLIATELLE** ✓ NEW **R90**
Tossed in the spicy arrabiatta sauce



CURRIES

- LAMB CURRY ON THE BONE** **R120**
- CHICKEN CURRY ON THE BONE** **R95**
- BUTTER BEANS AND POTATO CURRY** **R75**

All curries are served with savoury rice, fruity chutney, poppadum and a tomato, onion and chilli sambals



PASTAS



SEAFOOD

All grilles are accompanied seasonal vegetables, and a choice of savoury rice, French fries, baked or mashed potatoes

- RUMP STEAK 300G** **R145**
- T-BONE STEAK 500G** **R160**
- FILLET STEAK 250G** **R160**
- PORK SPARE RIBS 600G** **R150**
- LAMB CHOPS 300G** **R165**
- ½ PORTUGUESE CHICKEN** **R105**

EXTRAS R45
 Spicy chicken wings, 100g Calamari, 4 Barbeque Pork Ribs, 4 Creamy garlic mussels

SAUCES R20
 Pepper, Mushroom, Cheese, Peri-Peri, Creamy Garlic, Jalapeño Cheese, Rosemary Red Wine

PRAWNS NEW R265

12 Grilled Queen prawns are cooked in Portuguese style, with olive oil, garlic and butter served on a bed of rice, with a choice of sauces on the side.

GRILLED LINE FISH R135

The catch of the day grilled in lemon or garlic butter & served with chips

SEAFOOD PLATTER R550

8 Queen Prawns, 6 creamy mussels, 150g calamari, and 2 grilled hake, served with fried chips or savory rice and choice of garlic butter, lemon and herb butter or peri peri sauce.

GONE FISHING R95

Grilled Hake or fried served with chips and tartar sauce

SAUCES R20
 Garlic butter, Peri-Peri, Lemon or Garlic Butter, Creamy Garlic or Tartar sauce



SPECIALITIES

All specialties are served with choice of savoury rice, mash potato and French fries

LAMB SHANK NEW R170

Slow cooked Lamb Shank in the famous, rich Umfolozi gravy

SMOKED EISBEIN NEW R135

Smoked eisbein with honey and whole grain mustard sauce

OXTAIL NEW R160

Tender oxtail pieces cooked slowly for hours with beans

OX TRIPE (USU) NEW R80

Traditionally cooked to perfection and served with pap

SIDE ORDERS R35
 Seasonal Vegetable Mix, Creamed Spinach, French Fries, Savoury Rice, Mashed Potato, Baked Potato, Fried Onion Rings, Side Salad



THE GRILL





DESSERT

CHOCOLATE FUDGE BROWNIE R60

Rich chocolate cake served warm; topped with a rich chocolate sauce and vanilla ice cream

TROPICAL FRUIT SALAD AND ICE CREAM R55 NEW

Seasonal fruit cut topped with vanilla Ice cream

VANILLA CRÈME BRÛLÉE R55 NEW

Crispy caramelized sugar layered over delicious vanilla bean custard base

MALVA PUDDING R40

Traditional South African dessert served with homemade custard

ICE CREAM WITH CHOCOLATE SAUCE R45

Creamy local ice cream served with home-made chocolate sauce



DRINKABLE DESSERTS

DON PEDRO R45

A silky smooth blend of ice-cream with Kahlúa or whisky

IRISH COFFEE R45

A traditional Irish whisky coffee with a layer of fresh cream

KAHLÚA COFFEE R45

Coffee topped off with a dash of kahlua

MILKSHAKES R35

Lime, bubblegum, strawberry, vanilla or chocolate

