Fishmonger Menu
Mediterranean Magic
Appetisers

FRESH OYSTERS –KNYSNA/LUDERITZ SQ

LOBSTER BISQUE R81
A traditional soup made with shellfish

FALKLANDS CALAMARI R81
Tender baby tubes grilled, fried or cajun style

SQUID HEADS R76
Grilled or fried with our homemade tartare sauce

GREEK DIPS (V) R76
Tsatsiki, skordalia (garlic paté), roast brinjal and hummus served with Pita Bread
Order Individually R25

PRAWN AND KINGKLIP CAKE R88
Chopped prawns and kingklip, deep fried and served with sweet pepper relish and tartare sauce

FRESH MUSSELS R81
Mussels poached in a white wine, garlic cream sauce served with bruschetta

SARDINES R81
Grilled with green peppers, onion and olive oil

HALLOUMI (V) R71
Fried or grilled and served with sweet pepper relish

SPRINGBOK CARPACCIO R86
Served with a balsamic glaze, shavings of Grana Padano and micro herbs

CHICKEN LIVERS PERI PERI R71
Sautééd in a traditional peri peri sauce, served with bruschetta

* Seasonal  (V) Vegetarian
GARLIC SNAILS OR PRAWNS  R76
Drenched in our favourite creamy garlic sauce

FRESH ASPARAGUS (V)  R81
Fresh asparagus served with mayo and Grana Padano shavings

EDAMAME BEANS (V)  R66
Served warm with coarse salt and soy sauce

RAINBOW SALMON SOUL BOWL  R105
A fusion of sushi rice, with cubed Salmon, An array of avo*, edamame beans, red onions & radishes, complimented with a honey-soya sauce & dusted with roasted sesame seeds

THE TUNA CLASSIC SOUL BOWL  R95
A fusion of sushi rice & cucumber spirals, cubed Tuna, An array of edamame beans, micro herbs & beetroot relish, complimented with citrus Ponzu sauce & dusted with roasted nuts & seeds

SEE OUR SUSHI MENU
Fresh from the Garden

GREEK SALAD (V) R88
Fresh salad greens, baby tomatoes and red onion with feta cheese and calamata olives

ROQUEFORT SALAD (V) R88
A combination of mixed lettuces, cucumbers, baby tomatoes topped with Roquefort cheese dressing, slivers of red wine pears, dusted with blue cheese and croutons

GREEN SALAD (V) R88
A variety of seasonal greens, toasted nuts & seeds, avocado, Grana Padano shavings with a fresh basil pesto dressing
ADD CALAMARI R45

ROCKET SALAD (V) R88
Rocket with cucumbers, avocado*, beetroot relish, Parmesan shavings and toasted nuts and seeds, served with a French dressing

SALMON, STRAWBERRY AND FETA SALAD R127
Fresh salad greens topped with seared salmon, Danish feta and avocado*, dressed with a berry vinaigrette, strawberry slices and toasted almonds

SESAME SEED CHICKEN SALAD R97
Grilled chicken fillets rolled in roasted sesame seeds on a bed of greens, beetroot relish, avocado,* baby tomatoes and dressed with a sweet pepper relish

SMOKED SALMON AND AVO SALAD R107
Fresh salad greens, salmon, sliced avocado*, baby tomatoes and a balsamic vinaigrette.

CHEFS SALADS – Greek, green or rocket R57

TABLE SALADS – Any above SQ
CLASSIC FISH & CHIPS  R107
Fried hake in beer batter, with chips

JOZI STEAK
Served with meiliemeel corn medallions, morogo & a hot tomato salsa
Fillet 300 gr  R198
Rump 300 gr  R177

ISLAND PAELLA  R187
A selection of seafood & chicken strips in a wine, garlic & tomato salsa mixed with rice.

SOUVLAKIA- Flame grilled kebabs
Served with pita bread, hummus , tzatziki & chips
Beef Fillet - 2 skewers  R172
Chicken breasts - 2 skewers  R133
Prawn & linefish - 2 skewers  R182

THE SUPREME PLATTER  R395
A beautiful selection of Seafood and Fish:
linefish, 6 medium prawns, calamari, mussels and squidheads

CALAMARI TRIO  R172
Grilled, fried and cajun spiced calamari with fried calamari heads

CHICKEN SCHNITZEL  R133
Crumbed chicken fillets topped with cheese sauce & avo.*

FRESH NORWEGIAN SALMON  SQ
Seared and topped with a chunky sweet pepper relish and soy sauce

SALMON AND VODKA PASTA  R137
Smoked salmon slices in a creamy garlic vodka sauce and topped with micro herbs
Fish Grills

Served with a choice of either vegetables, chips, rice, sweet potato or chefs salad

KINGKLIP FILLET  R208
Lightly grilled and served with lemon butter sauce

PANGASIOUS FILLET  R140
Grilled or Cajun style and drizzled with lemon butter sauce

LINEFISH
Fillets- fresh daily  SQ
Whole- on the bone - grilled or cajun  SQ

HAKE- Grilled  R107
Grilled or cajun style and drizzled with lemon butter sauce.

THE CHEFS CUT  R142
Selected linefish 200gr

FISH STYLES AND SAUCES

SANTORINI-  R30
Choice of fish on a bed of skordalia (garlic pate) & drizzled with a beetroot relish

MEDITERRANEAN-  R30
Choice of fish served with chickpeas, a tomato salsa, olive relish and sprinkled with toasted macadamian nuts and seeds

BAKED SEAFOOD-  R35
(30 minute preparation time)
Oven baked with red onions, green peppers, tomatoes, garlic, olives, olive oil, potato and white wine.

COCONUT CURRY-  R30
Choice of fish with a coconut milk curry sauce, sprinkled with toasted Cashew nuts
The Meat Monger

Served with a choice of either vegetables, chips, rice, sweet potato or chefs salad

**FILLET 300 gr**  
Grilled with steak basting or with coarse salt & olive oil  
**R193**

**LAMB CHOPS - Village Style**  
Thinly cut chops marinated with olive oil, lemon & mountain herbs  
**R197**

**ATHENIAN CHICKEN BREASTS**  
Basted with lemon, oregano and olive oil marinade, served with hummus and sweet pepper relish  
**R117**

**PORK RIBS**  
Premium ribs chargrilled  
600 g **R193**  
1 kg **R295**

**BABY CHICKEN PERI PERI**  
Whole baby chicken, marinated in garlic, peri peri, white wine & bayleaves - chargrilled  
**R142**

**THE PREGO DOUBLE**  
Served in 2 Portuguese rolls with braised onion in our famous homemade prego beer sauce  
Beef fillet  
**R198**  
Chicken fillet  
**R136**

**BEEF FILLET CHILLI FRY**  
Fillet strips and selected veg, flash fried in a fusion of Indian, Malay and Thai spices.  
Served with sambals, basmati rice and roti.  
**R208**

**RUMP 300 gr**  
Grilled with steak basting or with coarse salt & olive oil  
**R163**
Shellfish

Served with a choice of either vegetables, chips, rice, sweet potato or chefs salad

**MEDIUM PRAWNS**
11 Medium prawns

**QUEEN PRAWNS**
9 Queen prawns

**KING PRAWNS**
7 King prawns

**PRAWN STYLES & SAUCES**
*All curries are served with traditional Fordsburg roti, sambals, tsatsiki & basmati rice or veg of choice*

**NACIONAL-**
Choice of prawns baked in a peri peri, garlic and beer sauce

**MASALA-**
Choice of prawns simmered in a spicy Masala sauce

**COCONUT CURRY-**
Choice of prawns in a coconut milk curry sauce, sprinkled with toasted Cashew nuts

**MALAYSIAN PRAWN-**
Choice of prawns prepared with Malaysian herbs and spices

**EXOTIC SHELLFISH (WHEN AVAILABLE)**

**TIGER GIANTS**

**TIGER MEDIUMS**

**LANGoustines**

**LOBSTERS**
**Seafood and Fish**

*Served with a choice of either vegetables, chips, rice, sweet potato or chefs salad*

**THE FISHMONGER PLATTER**
*(A FEAST FOR 2)*  
R895  
4 King prawns, 4 queen prawns, 4 langoustines, linefish of the day, calamari trio and cream garlic mussels.

**TROUT PROVENÇAL**  
R137  
Local trout stuffed with sautéed onions & spinach.  
Drizzled with tomato salsa

**BABY KINGKLIP**  
SQ  
On the bone

**TROUT ALMONDINE**  
R132  
Grilled and topped with lemon butter and roasted almond flakes

**STUFFED KINGKLIP**  
R228  
With mushrooms, onions, tomato and mozzarella cheese topped with a garlic and paprika sauce

**SEAFOOD PASTA**  
R167  
A medley of seafood in a creamy garlic white wine sauce served with spaghetti

** Falklands Calamari**  
R165  
Served grilled or fried or Cajun style

**SOLE** *(When Available)*  
SQ  
Regarded as one of the most delicate fish around - served grilled

**THERMIDOR**  
Baked slowly with a creamy cheese, prawn & mushroom sauce  
Hake  
R137  
Kingklip  
R238  
Pangasius  
R157  
Lobster  
SQ
Platters and Medleys

Served with a choice of either vegetables, chips, rice, or chefs salad

**SHELLFISH PLATTER**
4 Medium langoustines, 4 king prawns, 4 Queen prawns, 4 medium prawns

**R595**

**THE PLATTER TRIO**
4 Medium prawns, grilled calamari and 1 small sole

**R193**

**HAKE AND PRAWN**
Grilled, fried or cajun hake & 5 medium prawns

**R172**

**HAKE AND CALAMARI**
Grilled, fried or cajun

**R162**

**PRAWN AND CALAMARI**
5 Queen prawns and grilled calamari

**R193**

**PANGASIOUS AND CALAMARI**
Grilled, fried or cajun

**R155**

**SIDE DISHES & SAUCES**

- Handcut chips **R35**
- Meiliemeel corn fritters **R35**
- Morogo – spinach, onion and potato mix **R35**
- Sweet Potato **R35**
- Butternut **R35**
- Creamed Spinach **R35**
- Stirfry / Steamed veg **R35**
- Paprika garlic sauce **R35**
- Prego sauce **R35**
- Creamy mushroom sauce **R35**
- Peppercorn and brandy sauce **R35**
Desserts

CHOCOLATE FONDANT  R65
A true masterpiece- slightly warm and served with vanilla pod ice cream and strawberries

CREME BRULEE  R60
A rich creamy dessert with a burnt sugar crust

MALVA PUDDING  R65
Homebaked Cape Malay pudding - served with custard

PEPPERMINT CRISP TORTE  R55
Peppermint chocolate and caramel served with cream

PEAR IN RED WINE  R50
Fresh pear poached in red wine and cinnamon - served with vanilla ice cream

CAKE OF THE DAY  SQ

CHOCOLATE MOUSSE  R55
Very light and served with chopped crunchies and chocolate shards

ARTISAN VANILLA POD ICE CREAM  R60
Flavoured with real vanilla pods and topped with kataifi pastry

VIETNAMESE COFFEE ICE CREAM  R60
A timbale of exotic coffee ice cream garnished with crushed coffee beans

ROSE POMEGRANATE TURKISH DELIGHT  R70
An exquisite ice cream with hints of lemon, sweet orange and bits of Turkish delight topped with candyfloss

ICE CREAM AND CHOCOLATE SAUCE  R50

SORBETS (Non Dairy)  R50
lemon /strawberry
Coffees and Don’s

DON PEDROS
A uniquely South African dessert made with vanilla ice cream and blended with your choice of liquor

- Whiskey R 40
- Kahlua R 40
- Frangelico R 40
- Amarula R 40
- Amaretto R 40
- Cape Velvet R 40
- Peppermint R 40
*add R20 for a double

SPECIAL COFFEES
Italian blended coffee with your choice of liquor

- Irish Coffee R 40
- Kahlua Coffee R 40
- Amarulla Coffee R 40
- Cape Velvet Coffee R 40
*add R20 for a double

SPECIAL ESPRESSO
Dark roast espresso complimented with a shot of liquor

- Italian Espresso - with a shot of Grappa R 40
- Portuguese Espresso - with a shot of 1920 brandy R 40
- Greek Espresso - with a shot ouzo