



EST. 2009

# GRAND

AFRICA *Café* & BEACH

*explore*

WINTER MENU 2018

## Starters

### TEMPURA PRAWNS R120

Served with lime and soy dressing.

### SUGAR BEAN, LENTIL AND LAMB SOUP R60

Served with homemade bread.

### CALAMARI R120 / R215

(Grilled or fried) seasoned with garlic, ginger, chilli and lemon.  
Served with aioli.

### GRILLED BABY VEGETABLE PLATTER R110

Cumin roast chickpea, tahini dressing and chimmi churri.

### PERI-PERI CHICKEN LIVERS R65

Served with garlic focaccia.

### TOMATO AND MOZZARELLA TART R80

Marinated heirloom tomato and Fior Di Latte tart.  
Served with balsamic reduction and rocket.

## Salads

### CAESAR SALAD R125

Baby gem dressed with classic Caesar dressing, egg, shaved parmesan, boqueróns and garlic croutons.

### GRAND SALMON SALAD R185

Salmon, pine nuts, parmesan and soy dressing.

PLEASE ENQUIRE ABOUT THE SALAD OF THE DAY

## Sides

### HAND CUT CHIPS R40

Served with roast garlic aioli.

### GREEK SALAD R45

With tomato, peppers, feta and olives.

### CAULIFLOWER MASH R35

Served with salsa verde and almonds.

### ROAST GARLIC MASH R35

## To Share

### GRILLED BABY CHICKEN R265

Served with homemade peri peri sauce, watercress and lemon.

### GRAND SEAFOOD PLATTER R1395

Grilled prawns, langoustines, linefish, calamari and mussels.



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## Mains

SERVED WITH YOUR CHOICE OF SIDE

### CHALMAR FILLET BÉARNAISE (200G) R260

Served with béarnaise sauce.

### GRAND BURGER R150

180g pure beef with rocket, red onion, gherkin, tomato chutney, smoked cheddar and garlic aioli.

### PORK BELLY R195

Seasoned with thyme, lemon and garlic. Slow roasted and served with apple puree.

### GRILLED PRAWNS R395

With fresh lemon and butter basting served with peri peri sauce.

### STEAMED BLACK MUSSEL AND POTATO CHOWDER R80 / R108

Served with grilled focaccia bread.

### LINEFISH TAGLIATA R220

Grilled linefish, sundried tomato, soy, rocket, parmesan and olive oil.

### BOUILLABAISSE R240

Served with red pepper rouille and garlic focaccia.

### SUGAR SALMON R195

Seared salmon with sugar and soy reduction.

### BEER BATTERED FISH AND CHIPS R135

Served with homemade tartar sauce, minted peas and fries.

## Pizza

NORMAL / GRAND

### MARGHERITA R95 / R180

Oregano, mozzarella and basil.

### GRAND SEAFOOD R280 / R550

Prawns, mussels, calamari, salmon and mozzarella.

### PARMA HAM R125 / R240

With rocket, parmesan and mozzarella.

### VEGETARIAN R130 / R250

Grilled marinated vegetables with rocket and mozzarella.

### SALMON R185 / R360

Smoked salmon, crème fraîche, spring onion and rocket.

### PRAWN R195 / R380

Prawn napolitana sauce, rocket and mozzarella.

PLEASE ENQUIRE ABOUT THE GOURMET PIZZA OF THE DAY

## Pasta

### STEAMED MUSSEL

### LINGUINI R150

Mussels, white wine, chilli, olive oil, garlic and fresh herbs.

### PRAWN LINGUINI R185

Pan-fried prawns, parmesan cream, basil and fresh chilli.

## Desserts

### CHOCOLATE POTS R80

Soft baked chocolate cream, hazelnut praline and caramel ice cream.

### GRAND TART R85

Please enquire with your waitron. Served with lavender cream.

### PEAR AND

### BERRY CRUMBLE R75

With cinnamon and almond crumb served with homemade custard.

### CARAMEL AND VANILLA BAKED CHEESECAKE R90

Served with vanilla ice cream.

### CHEESE BOARD R205

A selection of premier local cheeses, served with preserves and fresh bread.



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