

SMALL PLATES

STARTER PLATTER **R275**

A tasting plate of calamari, chicken livers, halloumi & fish cakes — perfect for two

CHICKEN TRINCHADO **R99**

Pan-fried chicken cubes in garlic, bay leaves & a touch of chilli — rich, aromatic & truly Portuguese

CHICKEN GIBLETS **R95**

Slow-braised in a traditional tomato & onion gravy, rich & comforting with a hint of spice

CHICKEN LIVERS **R89**

Pan-seared in garlic, peri-peri & cream — rich, comforting & authentically Portuguese

CALAMARI & CHICKEN LIVERS **R99**

A Portuguese favourite — calamari sautéed with spiced chicken livers in a mild peri-peri sauce

CALAMARI **R99**

Tender calamari, grilled or lightly fried, seasoned with sea salt & served with homemade lemon aioli

SQUID HEADS **R99**

Fresh calamari grilled or fried, lightly seasoned with seafood seasoning served with homemade lemon aioli

CREAMY GARLIC PRAWNS **R125**

Eight tender prawns cooked in a velvety garlic butter sauce, finished in the oven with fresh herbs

FISH CAKES **R89**

Three golden-fried fish cakes made with a blend of fresh linefish, herbs and potato, served crisp on the outside and soft on the inside, with our homemade lemon aioli.

BEEF TRINCHADO **R129**

A Portuguese favourite — beef cubes sautéed in garlic, bay leaves & mild chilli, served in an authentic house sauce

SNAILS **R139**

Eight snails baked in garlic butter & topped with melted mozzarella & cheddar

OYSTERS **R50**

Fresh oysters served on ice with cracked pepper & Tabasco

MUSSELS **R119**

Butter, garlic, freshly chopped red chilli, white wine, chopped spring onion & a hint of cream

CHEESY GARLIC ROLL (V) **R55**

Toasted Portuguese roll brushed with garlic butter, layered with melted cheddar & mozzarella, baked until golden

CRUMBED MUSHROOMS **R110**

Crisp golden button mushrooms served with homemade lemon aioli

HALLOUMI CHEESE (V) **R89**

Golden-fried Greek halloumi served over rocket leaves, drizzled with warm honey-chilli glaze

HOT DRINKS

DECAF +10 | CREAM +10

AMERICANO **R35**

Espresso topped with hot water

CAFFÉ LATTE **R45**

Double espresso with steamed milk

SINGLE ESPRESSO **R28**

DOUBLE ESPRESSO **R45**

REGULAR CAPPUCCINO **R35**

Single espresso

DILMAH GREEN TEA **R29**

With Moroccan mint

WHITE HOT CHOCOLATE **R45**

Topped with cream

CAFFÉ MOCHA **R45**

Espresso & chocolate with steamed milk

BELGIAN HOT CHOCOLATE **R45**

Topped with cream

SPICY CHAI LATTE **R45**

ROOIBOS / CEYLON **R25**

COLD DRINKS

LARGE SPARKLING/STILL **R65**

SMALL SPARKLING/STILL **R30**

SODA **R29**

Coca-Cola | Sprite | Fanta

FRESH JUICE **R35**

Mango | Orange | Cranberry

Fruit Cocktail | Apple

APPLETISER | GRAPETISER **R40**

RED BULL **R49**

ICE-TEA **R35**

PEACH | LEMON

ITALIAN SODA **R45**

Fruit purée, mint & lemon with lemonade, topped with soda water, red grapefruit **OR** passion fruit

FROZEN

ICED LATTE **R49**

GREEN FREEZO **R49**

Kiwi, Apple & Mint

COFFEE FREEZO **R49**

MILKSHAKES **R49**

Strawberry | Chocolate | Vanilla
Bubblegum | Banana

GRANTAS

BLUEBERRY CITRUS **R69**

Blueberry, cranberry & lemonade

ROOIBOS CITRUS PINE **R69**

Grapefruit, pineapple, rooibos espresso

TROPICAL PASSION **R69**

Kiwi, passionfruit, apple

SMOOTHIES

SUMMER PINE **R69**

Pineapple, banana & ice-cream

BERRY BOOST **R69**

Mixed berries, mint, chia seeds & yogurt

BERRY DELICIOUS **R69**

Mixed berries, coconut, honey & yogurt

GINGER GLOW **R69**

Turmeric, ginger, banana & mango juice



BURGERS/PREGOS

CHICKEN BURGER **R125**

Tender grilled chicken breast with lettuce, tomato, gherkin, red onion & homemade mild mayo on a brioche bun

BEEF BURGER **R130**

Juicy beef patty with lettuce, tomato, red onion & gherkin, finished with our signature basting on a toasted brioche bun

SMASH BURGER **R135**

Double beef patties with melted cheddar, caramelised onions, pickles & house mayo on a lightly toasted brioche bun

CHEESE BURGER **R135**

Pure beef patty topped with cheddar, lettuce, tomato, onion & gherkin on a brioche bun

BEEF PREGO **R159**

Tender fillet steak sautéed with garlic, fresh chilli & Portuguese spice, finished with a hint of cream on a toasted roll

CHICKEN PREGO **R99**

Pan-seared chicken breast with garlic & chilli, served on a Portuguese roll with a touch of cream

KIDS MENU

KIDS CHICKEN STRIPS **R75**

Tender chicken breast strips, crumbed & golden-fried — served with chips

KIDS CHICKEN BURGER **R70**

A grilled chicken breast on a soft bun with BBQ sauce — served with chips

KIDS BEEF BURGER **R95**

Juicy beef patty on a fresh bun — served with chips

KIDS FISH FINGERS **R95**

Crispy hake fish fingers served with chips & lemon butter

KIDS STEAK **R115**

Grilled sirloin steak served with chips & BBQ sauce

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SALADS

GREEK TABLE SALAD (V) Traditional Greek salad, mixed lettuce, olives, feta cheese, cucumber, cherry tomato, red onion & peppers, finished off with a Greek vinaigrette	R95
CHICKEN & AVO Marinated chicken breast, grilled to perfection, served on a bed of mixed lettuce, sesame seeds, cherry tomato, red onion & topped with avo	R115
SEAFOOD Grilled prawns, mussels, calamari on greens, cucumber, tomato, red onion dressed in a lemon-oregano dressing	R125
FILLET STEAK Grilled fillet strips, served on a bed of lettuce, rocket, cucumber, cherry tomato, parmesan cheese shavings with a touch of balsamic glaze	R140
MEDITERRANEAN Halloumi cheese, grilled peppers, sun-dried tomato, Kalamata olives, cucumber, Danish feta cheese, on seasonal greens with a lemon-oregano vinaigrette	R110
MILANO Peppadaws, red peppers, green peppers, sweet corn, avo, cucumber & mixed lettuce	R110

Add bacon R25 | Add avocado R24 | Add chicken breast R30 | Add prawns R65

POULTRY

1/4 CHICKEN Tender quarter chicken flame-grilled with Mozambique spice, served with your choice of lemon & herb, mild or peri-peri basting	R85	CHICKEN SCHNITZEL Crisp-crumbed chicken filets topped with your choice of creamy cheese or mushroom sauce & avocado slices	R175
1/2 CHICKEN Half chicken marinated in our signature herb & chilli blend, flame-grilled to perfection & basted with your preferred sauce	R130	CHICKEN ESPETADA Marinated chicken cubes flame-grilled on a skewer for its dramatic taste & style	R145
FULL CHICKEN A whole chicken infused with Mozambique flavours, grilled over open flame & brushed with our signature lemon-herb or peri-peri sauce	R250	CHICKEN WINGS Flame-grilled wings glazed with your choice of BBQ, spicy BBQ, mild or hot peri-peri sauce — perfect for sharing	R145
CHICKEN THIGHS Juicy chicken thighs flame-grilled & basted in our chef's home made sauce for a smoky, tender finish	R110	CHICKEN CURRY Tender chicken simmered in a mild, coconut-based curry infused with aromatic spices & a touch of cream	R149

RED MEAT

500G BEEF RIBS Slow-cooked to perfection — tender, caramelised & glazed in our house basting with a subtle smoky finish	R295
BEEF ESPETADA 300g cubes of tender beef skewered & flame-grilled with onion & peppers, finished with bay leaf & coarse salt	R230
CHIMICHURRI FILLET Prime fillet sliced over rocket leaves & dressed in a vibrant homemade chimichurri of fresh herbs & olive oil	R290
PORTUGUESE STYLE STEAK Pan-seared 300g steak topped with a fried egg, served in a rich garlic butter sauce infused with herbs.	R265
PIRI-PIRI FILLET Tender 250g fillet marinated in our signature Sacana spice, chargrilled & pan-finished with a silky, creamy piri-piri sauce	R279
250G FILLET STEAK Our softest, most delicate cut — flame-grilled & lightly seasoned in our signature spice rub	R280
300G RUMP STEAK Premium aged rump, flame-grilled to your liking & finished with a sauce of your choice	R265
600G T-BONE STEAK A South African favourite, perfectly basted & oven-finished with rosemary, garlic & olive oil	R349
LAMB CHOPS Three seasoned loin chops brushed with lemon juice & oregano, grilled for a perfect char	R249
PICANHA STEAK 300g Brazilian-style sirloin cap, flame-grilled with its natural fat marbling for bold, juicy flavour	R295

CHEF'S SELECTION

RIB EYE ON THE BONE (500G) A rich, full-flavoured cut renowned for its marbling & tenderness. Grilled & seasoned simply with sea salt & cracked pepper	R375
BISTECCA ALLA FIORENTINA A Tuscan-style T-bone brushed with olive oil, garlic & rosemary, flame-grilled	R379
LAMB SHANK Slow-braised in red wine with garlic, thyme & rosemary until meltingly tender. Served with creamy mashed potato	R350
PRIME RIB A generous, bone-in cut with a buttery texture & deep, savoury flavour — slow-cooked & finished on the grill	R450
OXTAIL Classic oxtail braised in red wine, herbs & root vegetables, finished with a silky reduction & served on buttery mash	R300
CHICKEN & PRAWN CURRY Tender chicken & prawns in a mild coconut curry — fragrant, smooth & full of coastal character.	R165

TOMAHAWK STEAK (700G)
A statement cut of beef — flame-seared to seal in flavour, basted in butter & herbs, served juicy & tender

LAMB RUMP
Tender & flavourful, seared & oven-finished to preserve its natural richness

PRAWN CURRY
Queen prawns simmered in a delicate coconut & spice blend, finished with a hint of cream & fresh herbs

COMBOS

1/2 CHICKEN & 6 PRAWNS Grilled half chicken with 6 juicy prawns, brushed in your choice of basting	R185	1/2 CHICKEN & RIB A hearty favourite - Half chicken & 300g beef ribs basted to perfection	R249
1/2 CHICKEN & CALAMARI Tender grilled chicken with calamari, finished with lemon butter	R175	STEAK & PRAWNS 300g sirloin grilled to perfection, paired with 6 prawns - modern surf & turf experience	R299
HAKE & 6 PRAWNS Grilled hake fillet with 6 medium prawns, finished with lemon butter	R325	RIBS & 6 PRAWNS Melt-in-your-mouth 300g beef ribs glazed in our rich house basting, paired with perfectly grilled medium prawns — indulgence redefined	R209
RIBS & CALAMARI 300g beef ribs in our house glaze, served with grilled calamari	R219	HAKE & CALAMARI Delicate 200g hake fillet served with tender calamari, lightly grilled	R209

PLATTERS

THE PEARL PLATTER A delicate balance of 200g hake, 6 medium prawns & calamari — served with chips & rice	R325	THE CAPTAINS PLATTER A bold selection of 200g sirloin, 3 wings & 300g ribs — served with chips & rice	R325
CHICKEN FIESTA A generous feast of one full chicken, 4 wings, 4 thighs & a chicken espetada — served with chips & rice	R450	OCEANS BEST 2 Filleted kingklip, two hake, mussels, calamari & prawns — grilled & served with chips & rice for the perfect seaside share	R1299
MEAT PLATTER A carnivore's celebration featuring beef espetada, lamb chops, a T-bone steak & tender ribs — served with chips & rice	R785	SEAFOOD PLATTER A selection of hake, prawns, calamari & mussels — grilled & served with chips & rice	R485
QUEENS PLATTER Baby kingklip, 10 queen prawns, mussels, calamari & hake — an opulent seafood platter for two to share	R610	KINGS PLATTER A hearty combination of 1kg ribs, full chicken, lamb chops, beef espetada & T-bone slices — served with chips & rice	R849
FAMILIA PLATTER A generous feast featuring a full chicken cut into 8 pieces, 1kg of tender beef ribs, 10 queen prawns, 3 hake filets & a portion of crispy squid heads — served with chips, rice & seasonal veg	R1100	SHARING PLATTER FOR 2 A flavourful combination of 300g beef espetada, 6 medium prawns & half a chicken — served with your choice of any two starches	R550

SEAFOOD

CALAMARI Calamari grilled or fried served with our homemade aioli	R175
1KG MUSSEL POT Half shelled mussels slowly simmered in butter, garlic, freshly chopped red chilli, white wine, chopped spring onion with a hint of cream	R395
HAKE Grilled or lightly battered hake fillet, served with chips & your choice of lemon butter or peri-peri sauce	R159
FRENCH STYLE HAKE Tender hake fillet baked with butter, cream, garlic, Dijon mustard, shallots & parsley	R179
SALMON Perfectly seared salmon finished with a delicate beurre blanc sauce, served with roasted cherry tomatoes, broccoli & parsley-battered baby potatoes	R320
KABELJOU A South African classic — firm, white-fleshed fish grilled to perfection, offering a mild, sweet flavour & delicate texture	R259
KINGKLIP Succulent kingklip fillet finished with a delicate beurre blanc sauce, served with roasted cherry tomatoes, broccoli & parsley-battered baby potatoes	R259
BABY KINGKLIP Whole baby kingklip on the bone, served with broccoli, and parsley-battered baby potatoes, elegantly simple & refined	R395
FRESH RED SNAPPER Whole fresh red snapper — sweet, mild & delicately moist, lightly seasoned & grilled for coastal perfection, Accompanied by our signature house-made sauce	R450
FRESH SILVERS Line-caught whole silverfish — firm yet tender, with a subtle marine sweetness & a golden sear, Accompanied by our signature house-made sauce	R450

FRESH FISH MARINADES

GREEK STYLE

Bright & zesty — olive oil, lemon, garlic & fresh herbs with a touch of sea salt.

PORTUGUESE STYLE

Bold & fiery — garlic, lemon, olive oil & traditional peri-peri.

PRAWNS Basted in olive oil, garlic, lemon, oregano & parsley, baked in our wood-fire oven Choice of lemon butter or peri-peri	SQ
10 MEDIUM PRAWNS R189 / 16 MEDIUM PRAWNS R249 / 8 QUEEN PRAWNS R280	
TIGER GIANTS (PRAWNS) Majestic tiger prawns grilled & basted in garlic butter, finished with a touch of lemon & parsley	SQ
PRAWN NACIONAL A Mozambican-Portuguese dish consisting of succulent prawns cooked in a rich, creamy sauce with a distinct hint of Portuguese spice, garlic & beer	R299
LANGOUSTINES - SEASONAL Succulent langoustines grilled with herbed butter and lemon, served simply to highlight their natural sweetness	SQ
LOBSTERS - SEASONAL Grilled to a golden finish, brushed with garlic butter & a squeeze of fresh lemon	SQ

SIDES (R40)

Fries | Coconut Rice | Seasonal Veg | Sweet Potato Fries

Pap & Tomato Relish | Milho Frito | Onion Rings | Side Salad with Feta

SAUCES (R35)

Cheese Sauce | Pepper Sauce | Mushroom Sauce

IMPORTANT INFORMATION

All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. Please note we take caution to prevent cross-contamination. If you have a food allergy, please speak to management before ordering.