

O Pescador Restaurant

Food Menu

STARTERS

Mussels	R128
Served in a creamy onion sauce	
Baby Calamari	R129
Grilled in a light garlic and lemon butter sauce	
Portuguese Sardines	R128
Grilled and topped with onion and green peppers	
Chouriço Assado	R128
Flame-grilled chouriço prepared traditionally in homemade sauce	
Starter Prawns	R148
Peri-peri optional	
Chicken Livers	R98
Peri-peri optional	
Steak Trinchado (Starter)	R149
Peri-peri optional	
Chicken Trinchado (Starter)	R128
Peri-peri optional	

SOUPS

Canja	R85
Light chicken soup	
Caldo Verde	R85
Traditional Portuguese soup with kale and sliced chouriço	
Fish Soup	R98
Tomato and onion based consommé-style fish soup	

SALADS

Portuguese Salad	R128
Seasonal greens, tomatoes, onion, cucumber and olives	
Greek Salad	R138
Cucumber, tomato, onion, feta and Kalamata olives	
Roquefort Salad	R138
Seasonal greens with homemade blue cheese dressing	
Chicken Salad	R168
Seasonal greens, avocado (when available), sunflower seeds and chicken strips	
Smoked Salmon Salad	R218
Seasonal greens, avocado (when available), sunflower seeds and smoked salmon	

VEGETARIAN

Vegetarian Pasta	R165
Penne served with seasonal vegetables	
Arroz de Vegetais	R165
Rice with tomato and onion sauce and seasonal vegetables	
Caril de Legumes	R165
Vegetable curry served with rice	

PREGO ROLLS

Prego Steak Roll	
Served on a fresh Portuguese roll with our traditional red wine and bay leaf sauce	
Sirloin 150g	R149
Fillet 150g	R189
Prego Chicken Roll	R149
Chicken breast strips served on a Portuguese roll	

FISH & SHELLFISH

Choco Frito	R198
Deep-fried calamari strips with homemade tartar sauce	
Calamari Steak	R194
Grilled with lemon beurre blanc sauce	
Patagonian Baby Calamari	R228
Lightly grilled with lemon beurre blanc	
Portuguese Sardines	R228
Whole sardines grilled with roasted peppers, tomatoes and onions	
Hake	R155
Grilled with lemon beurre blanc	
Pescada	R218
Fresh hake baked with tomato and onion sauce	

Catch of the Day available on our specials board
Examples include Kingklip, Kabeljou, Octopus and Sole

SEAFOOD COMBOS

Shared between two or for one person with a hearty appetite

Mini Seafood Combo for One	R288
4 small prawns, calamari starter and fresh hake	
Maxi Pescador Combo	R599
6 queen prawns, calamari starter and fresh hake	
Chef's Platter for Two	R998
12 queen prawns, calamari main, mussels and fresh hake	

PRAWNS

Prawns Nacional	R388
Portuguese-African style sauce with garlic, chilli and a touch of cream	
Grilled Prawns	R388
Grilled in lemon butter with garlic	
Prawn Curry	R388
Deshelled prawns in a mild coconut curry sauce	

PRIME CUTS OF MEAT

We are renowned for our superior quality South African beef and flame-grilled steaks

Sirloin 250g	R245
Fillet 250g	R349
Rib-Eye	R349

SPECIALITIES

Espetada

Sirloin seasoned with coarse salt, bay leaves, green pepper and onion served on a skewer

300g	R305
500g	R515

Portuguese Steak

Beef served with our homemade sauce and topped with an egg

Sirloin	R285
Fillet	R389
Rib-Eye	R389

Steak Trinchado (Main)

Strips of steak grilled in a rich beef sauce – peri-peri optional

Sirloin	R285
Fillet	R379

POULTRY

Half Chicken	R198
--------------------	------

Grilled with lemon herb or spicy peri-peri

Sacana Chicken Fillet Pieces	R188
------------------------------------	------

Tomato and onion sauce with peppers and mozzarella
Add chouriço +R48

Chicken Curry	R188
---------------------	------

Authentic mild curry garnished with coriander

DESSERTS

Chocolate Mousse	R98
Chocolate Brownie	R98
Served with vanilla ice cream	
Crème Brûlée	R98
Crème Caramel.....	R95
Surprise Orange Pancakes.....	R95
Ice Cream & Chocolate Sauce	R95
Cheesecake	R125
Malva Pudding.....	R79
Milktart	R75