

O Pescador

RESTAURANT

FOOD MENU

TO BEGIN

STARTERS

Mussels Served in a creamy onion sauce.	R135
Baby Calamari Grilled in a light garlic and lemon butter sauce.	R135
Portuguese Sardines Grilled and topped with onion and green peppers.	R135
Chouriço Assado Sliced chouriço prepared the traditional way.	R135
Garlic Flat Bread Traditional Portuguese Bolo do Caco.	R59
Starter Prawns Peri-peri optional.	R160
Chicken Livers Peri-peri optional.	R135
Steak Trinchado Starter portion; peri-peri optional.	R160
Chicken Trinchado Starter portion; peri-peri optional.	R140
Oysters Medium cultivated oysters; priced per oyster.	R35 each

CHILDREN'S MENU

For children 12 years and younger

Fish & Chips	R125
Chicken Strips & Chips	R99
Steak Strips & Chips	R138
Pasta Penne With chicken pieces or steak pieces.	R108
Ice Cream & Chocolate Sauce One scoop of vanilla ice cream.	R38

SOUPS

Canja Light chicken soup.	R95
Caldo Verde Portuguese soup with kale and sliced chouriço.	R95
Fish Soup Fish soup in a tomato and onion broth.	R105

SALADS

Portuguese Salad Seasonal greens, tomato, onion, cucumber and olives.	R128
Greek Salad Cucumber, tomato, onion, feta and Kalamata olives.	R149
Roquefort Salad Seasonal greens with homemade blue cheese dressing.	R149
Chicken Salad Greens, avocado when available, sunflower seeds and chicken.	R195
Smoked Salmon Salad Greens, avocado when available, sunflower seeds and smoked salmon.	R245

PETISCOS

Served strictly until 6pm

CHOOSE ANY 3 SMALL MEALS • R309

Mussels, Baby Calamari, Chouriço Assado, Starter Prawns, Chicken Livers, Steak Trinchado starter, Chicken Trinchado starter, or 3 × Oysters. Add an extra Garlic Flat Bread for R59.

O Pescador

RESTAURANT

FOOD MENU

SEAFOOD AND MORE

FISH & SHELLFISH

Choco Frito	R230
Deep-fried calamari strips with homemade tartare sauce.	
Calamari Steak	R230
Grilled with lemon beurre blanc.	
Patagonian Baby Calamari	R255
Lightly grilled with lemon beurre blanc.	
Portuguese Sardines	R259
Whole sardines with roasted peppers, tomato and onion.	
Hake	R168
Grilled with lemon beurre blanc.	
Pescada	R249
Hake baked with tomato and onion sauce.	

CATCH OF THE DAY

Our fresh fish selection changes daily. Please ask your server what today's catch is.

PRAWNS

Prawns Nacional	R419
Garlic, chilli and a touch of cream in a Portuguese-African style sauce.	
Grilled Prawns	R419
Grilled in lemon butter with garlic.	
Prawn Curry	R419
Peeled prawns in a mild coconut curry sauce.	

SEAFOOD COMBOS

Mini Seafood Combo for One	R350
4 small prawns, starter calamari and fresh hake.	
Maxi Pescador Combo	R620
6 queen prawns, starter calamari and fresh hake.	
Chef's Platter for Two	R1,058
12 queen prawns, main-course calamari, mussels and fresh hake. Exchange the hake for kingklip for +R150.	

VEGETARIAN

Vegetarian Pasta	R179
Penne with seasonal vegetables.	
Arroz de Vegetais	R179
Rice with tomato and onion sauce and seasonal vegetables.	
Caril de Legumes	R179
Vegetable curry served with rice.	

PREGO ROLLS

Prego Steak Roll	
Portuguese roll with red wine and bay leaf sauce.	
Sirloin 150g	R169
Fillet 150g	R199
Prego Chicken Roll	R169
Chicken breast strips on a Portuguese roll.	

O Pescador

RESTAURANT

FOOD MENU

GRILL AND DESSERTS

PRIME CUTS OF MEAT

Sirloin 250g	R259
Fillet 250g	R369
Rib-Eye	R369

SPECIALITIES

Espetada

Beef skewer with coarse salt, bay leaves and onions.

300g	R289
500g	R515

Portuguese Steak

Beef with our homemade sauce, topped with an egg.

Sirloin	R299
Fillet	R399
Rib-Eye	R399

Steak Trinchado

Strips of steak in a rich beef sauce; peri-peri optional.

Sirloin	R299
Fillet	R399

POULTRY

Half Chicken **R250**

Grilled with lemon and herbs or spicy peri-peri.

Sacana Chicken

Chicken fillet pieces in tomato and onion sauce, peppers and mozzarella.

Add chouriço +R55

Chicken Curry **R199**

Mild curry garnished with coriander.

COMPLIMENTARY SIDES

One side is included with each main course. Choose seasonal vegetables, baby potatoes, chips, plain rice or a side salad.

Extra Side **R55**

SIDE SAUCES

Sauce Selection **R48**

Creamy garlic, black pepper, blue cheese, creamy mushroom or Madagascan green pepper.

DESSERTS

Ask about our cake of the day.

Chocolate Mousse **R108**

Chocolate Brownie **R108**

Served with vanilla ice cream.

Crème Brûlée **R108**

Crème Caramel **R108**

Surprise Orange Pancakes **R99**

Ice Cream & Chocolate Sauce **R99**

Cheesecake **R135**

Dom Pedro **R98**

Whiskey or Kahlúa.

Irish Coffee **R98**

Made with Jameson Irish Whiskey.

GOOD TO KNOW

Fresh catch or meat specials may change daily. Please ask our team what's available.