


## MORNING FOOD

Served until 11h00

<b>Fruit Bowl</b> Fresh fruit, plain yoghurt & honey	<b>60</b>	<b>Cinnamon French Toast &amp; Bacon</b> Cinnamon French toast, crispy bacon, maple syrup & cream cheese	<b>65</b>
<b>Rise &amp; Shine</b> Eggs any style, bacon with cherry tomatoes and a choice of toast	<b>48</b>	<b>Eggs Benedict</b> Two poached eggs, hollandaise sauce on a toasted English muffin topped with bacon. Served with cherry tomatoes.	<b>80</b>
<b>African Grill</b> Eggs any style, bacon, boerewors with cherry tomatoes and a choice of toast	<b>85</b>	<b>Avocado Toastie</b>  Smashed avo on toast of your choice with roasted cherry tomatoes & feta	<b>70</b>
<b>Cheese Griller</b> Eggs any style, bacon, cheese griller with cherry tomatoes and a choice of toast	<b>80</b>	<b>* Omelette</b>  Three-egg omelette served with roasted cherry tomatoes & toast	<b>40</b>
<b>Breakfast Burger</b> 200g Beef patty, cheddar, bacon, fried egg with hollandaise	<b>105</b>		

### CREATE YOUR STYLE

<b>* Plain Omelette</b> .....	<b>40</b>
Bacon .....	22
Cheddar Cheese .....	15
Mushrooms .....	15
Tomato .....	5
Onion .....	5
Chilli .....	5

### EXTRAS

Boerewors .....	38
Savoury Mince .....	40
Cheese Griller .....	30
Bacon .....	22
Rustic Fries .....	25
Cheddar Cheese .....	15
Baked Beans .....	12
Toast & Butter .....	10



(Only available during breakfast)

#### ALLERGEN ALERT!

Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. If you have any food allergies please discuss them with kitchen management before consuming any food items.


 Hot / Spicy  Vegetarian

## SMALL BITES



<b>Fresh Oysters</b> Freshly shucked served on crushed ice with fresh lemon, black pepper and hot sauce	<b>35 each</b>	<b>Soup of the Day</b> Ask your waiter	<b>55</b>
<b>Chicken Livers</b>  Pan-fried in chilli and smoked paprika and tossed in a sweet sriracha sauce, served with a toasted garlic ciabatta	<b>78</b>	<b>Venison Carpaccio</b> Thin slices of raw venison fillet with spring onion and parmesan shavings dressed with rocket and balsamic reduction	<b>85</b>
<b>Moroccan Mussel Pot</b> Half-shell mussels cooked with tomato and chick peas in an aromatic cumin, cinnamon, paprika, tumeric and nutmeg sauce and finished off with plain yoghurt. Served with a toasted garlic baguette	<b>85</b>	<b>Teriyaki Beef Stir-Fry</b> Tender beef strips, julienne of peppers, red onion, carrots, baby marrow combined with noodles and a soy sauce with a hint of ginger	<b>115</b>
<b>Beef Trinchado</b> Cubes of beef cooked in a mild Portuguese cream sauce, served with a ciabatta	<b>105</b>	<b>Coriander Prawn Cakes</b>  Three prawn and potato cakes served with a Sriracha sauce & Chunky Avo salad	<b>115</b>

### Bel OMBRE Wings

Served with rustic fries

<b>Honey Sriracha</b>  Fried with honey & sriracha basting, sweet & spicy flavour	<b>115</b>
<b>BBQ</b> BBQ grilled wings infused with English mustard & Worcester sauce	<b>115</b>

## SALADS

<b>Salmon Poke Bowl</b> Ginger chilli and soy cured salmon, sushi white rice, avocado, julienne of cucumber & carrot with edamame beans & pickled ginger	<b>120</b>
<b>Island Style / Creole Chicken Salad</b> Balsamic & soya caramelised chicken strips with avocado, herb roasted cherry tomato, cucumber, butternut, mixed lettuce & crumbed feta	<b>80</b>
<b>Classic Greek Salad</b>  Feta, olives, red onion, tomato, mixed lettuce, green pepper & cucumber with a lemon dressing	<b>75</b>
<b>Chunky Avo Salad</b>  Avocado, cherry tomatoes, grilled corn, radish & sunflower seeds with a lemon vinaigrette	<b>80</b>

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## PIZZA

Served with fresh garlic and green chilli oil

<b>Margherita</b>  Tomato base, mozzarella cheese & herbs	<b>90</b>	<b>Carne</b> BBQ beef sirloin, caramelised onion, feta and avocado	<b>155</b>
<b>Pollo</b>  Peri peri spiced chicken, onion, bell peppers and tomato	<b>120</b>	<b>The Di Mare</b> Calamari, clams, mussels & shrimp "marinara mix" & a touch of garlic	<b>155</b>

## BURGERS

All served on a toasted sesame bun with rustic fries and onion rings

<b>Original</b>  Homemade 200g beef burger, lettuce, tomato and red onion topped with jalapeno & avocado	<b>135</b>
<b>Cheese Burger</b> Grilled BBQ basted beef burger topped with cheddar cheese	<b>125</b>
<b>Crispy Chicken</b>  Crispy zingy chicken breast, lettuce, cheese & pineapple with a spicy sweet chilli mayo	<b>110</b>

## MAINS

<b>Grilled T-Bone 500g</b> Black pepper crusted steak, rustic fries & onion rings	<b>255</b>	<b>Pork Ribs 500g</b> BBQ basted pork ribs & rustic fries	<b>210</b>
<b>Grilled Sirloin 200g</b> Served with rustic fries & onion rings	<b>135</b>	<b>Lamb Cutlets 350g</b> Succulent lamb cutlets on a base of roasted aubergine, pomegranate molasses and gnocchi	<b>250</b>
<b>Butchers Platter</b> 200g beef sirloin, boerewors, sriracha chicken wings and BBQ basted pork ribs served with your choice of a side & sauce - <b>the perfect share</b>	<b>325</b>	<b>Surf &amp; Turf</b> Grilled prawn tails, salt & pepper calamari, honey basted pork ribs and 200g sirloin steak with your choice of a side or sauce	<b>345</b>
<b>Lamb Shank</b> Oven braised with red wine & herbs served on a parmesan and chive mash	<b>275</b>	<b>Chicken Peri Peri</b>  ½ Chicken marinated in a traditional Portuguese peri peri served with rustic fries	<b>135</b>
<b>Oxtail</b> Slow braised in red wine, thyme and vegetables served with a chive mash	<b>210</b>	<b>Chicken Cutlet</b> Grilled chicken cutlet set on a bed of ratatouille, chargrilled corn and a honey gooseberry verloute	<b>115</b>
<b>Beef Bourguignon</b> Tender cubed beef, onion, carrot, celery, mushroom and bacon simmered in a red wine sauce with dumplings and served with chive mash	<b>150</b>		

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### Espetada

Served with rustic fries

### Beef

Cubed sirloin rubbed with coarse salt and bay leaves served with a chimichurri sauce

220

### Chicken

Flame grilled peri peri chicken thighs, onion and green pepper served with a zesty lime crema

125

### Curries

Served with basmati rice and all the trimmings

### Lamb

Succulent lamb prepared the traditional way

225

### Chicken & Prawn

Chicken and prawn prepared in a coconut cream curry sauce

180

### Salt & Pepper Calamari

Fried calamari set on a bed of spinach served with a pickled green chilli mayo and fries

135

### Trout

Smoked rainbow trout set on a creamy chive mash and a vegetable ratatouille, served with a honey lemon & herb sauce

220

### Hake & Chips

Lager battered or grilled with a pickled green chilli mayo

135

### Seafood Pasta

Linguine, half-shell mussels, crab, calamari and hake tossed in a spicy tomato-based sauce with a touch of garlic and coriander

160

### Vegetable Fried Rice

Long grain rice combined with warm peas, carrots, red onion, mushroom, baby marrow and egg finished with a soy sauce

75

## SWEET TEMPTATIONS

### Poached Pears

Pears simmered in rooibos infused honey liquor and vanilla pod, served with vanilla ice cream, praline and chocolate sauce

65

### Malva Pudding

Served with Amarula custard or vanilla ice cream

75

### Ice Cream & Chocolate Sauce

50

### Amarula Cheesecake

Authentic creamy Amarula flavoured cheese dessert set on a crushed cookie crust and finished off with Amarula infused cremeux.

85

### Peppermint Crisp Pavlova

Deconstructed, decadent crunchy peppermint and a smooth caramel to top a meringue nest with a fruit compote

70

### Crème Brulee

Rich and creamy baked custard and a caramelized sugar crust served with a macaron and berries

70

### Chocolate Brownie

Served with vanilla ice cream, dark and white chocolate cremeux

75

## CAFÉ & TEA

### Cappuccino

30

### Café Latte

30

### Filter Coffee

25

### Americano

25

### Espresso

20

### Double Espresso

25

### Tea Time

Five Roses or Rooibos

20

### Spiced Chai Latte

30

### Café Mocha

35

### Hot Chocolate

30

## SAUCES

Black Pepper	25
Mushroom	25
Chimichurri	25
Garlic Cream	25
Jalapeno Cheese	25
Sriracha	25

## SIDES

Rustic Fries	25
Basmati Rice	20
Parmesan Mash	30
Chunky Avo Salad	45
Greek Salad	35
Vegetables	30
Onion Rings	20
Avocado	30
Vegetable Fried Rice	25

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# MENU

**BEL OMBRE**  
RESTAURANT & BAR