



Traditional Portuguese Cuisine

Always open. Always good.

*7th Edition Menu*

*Bem Vindo!*





## History

Renowned as travellers, the Portuguese have brought influences from the world over to their kitchens, resulting in a fusion of spices and flavours from around Europe, the East and of course, Africa.

Adega Restaurants began in the late '90's, when there were few good eateries where people could gather to enjoy traditional Portuguese fare and hospitality.

Through the years Adega has become renowned for its traditional Portuguese cuisine and for being affordable, yet highly upmarket. Whilst each restaurant has its own character, the one common factor throughout our network of restaurants is our Portuguese hospitality, which places emphasis on celebrating delicious food in the company of family and friends.

Our customers have voted us the Best Portuguese Restaurant in the prestigious Best of Johannesburg competition, for 11 years running, and we have been awarded the Star Reader's Choice Award for the Best Portuguese Restaurant, for 4 consecutive years.

The growing number of Adega Franchises today is indicative of the popularity of the concept. Adega continues to expand with new branches being opened beyond the borders of South Africa.

Welcome to our table and enjoy your Adega Experience!

Obrigado!

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Food from our kitchen may contain Seafood allergens.  
This menu contains images for illustrative purposes only.



# THE EDGY-PRAWN COMBO

## Camarão Alinho

served with a Hunter's Edge

Only  
**R89**



T's & C's Apply: No substitutions. Valid every day, excluding Friday night, Saturday night and Sunday lunch.  
Regret no take-aways. Not valid in conjunction with any other promotion or special offer. While stocks last.

**Alcohol is Not for Sale to Persons Under the Age of 18.**

## Starters

**Bread Basket** R15

**Garlic Bread** R27

**Caldo Verde** R39  
A traditional homemade Portuguese Soup, with thinly sliced Kale, Olive Oil, Sliced Chouriço and Potato

**Clams** R54  
Fresh Ocean Clams sautéed in White Wine, chopped Onions and Green Peppers, with a hint of Chilli and Tomato

**Calamari** R69  
Falklands Calamari grilled in our delicious Lemon Butter Sauce

**Chouriço** R72  
Flambéed in Firewater to further enhance the flavour of this very traditional Portuguese Sausage

**Sliced Chouriço** R55  
Spicy Portuguese Sausage sliced and lightly grilled in a selection of Herbs

**Chicken Livers** R49  
Grilled the Portuguese way with Onions and a hint of Chilli

**Giblets** R47  
These Chicken delicacies are marinated and cooked in Garlic, White Wine and Portuguese Spices

**Camarão Alinho** R74  
Portuguese style Garlic Prawns

**Mussels** R69  
Fresh Mussels cooked in White Wine, Onions and a creamy Garlic Sauce

**Trinchado** R74  
Rump Steak cubes fried in Garlic and White Wine. Served with fresh Bread

**Halloumi Cheese** R54  
Fried Goats' Milk Cheese served with a wedge of Lemon and Sweet Chilli Sauce

**Snails** R45  
6 sizzling Snails in our famous Garlic and Parsley Sauce

**\* Oysters** R19  
Fresh Ocean Oysters

**Black Mushrooms** R58  
Large Black Mushrooms oven baked with a fresh Spinach, Feta and Mozzarella topping

**Prawn Rissoles** R46  
3 Crumbed Pastry Pockets filled with Prawns in a spicy, creamy Sauce

**Chicken Rissoles** R42  
3 Crumbed Pastry Pockets filled with Chicken in a spicy, creamy Sauce

**Stuffed Calamari** R79  
Falklands Calamari stuffed with Prawns, Feta and Creamy Sauce with a hint of Chilli

*\*Subject to availability*



10% service fee applies to parties of 8 or more





## A tradition of affordable exclusivity

Ferreiras is the premium supplier of finishing products to the decorative finishes sector of the Building Industry in South Africa – directing our expertise at professionals, contractors and homeowners. Ferreiras has been serving the industry for over 35 years and our newly renovated 1000m<sup>2</sup> showroom can be found in Northriding, Johannesburg, offering personalised experience in a world we know so well – the world of Tiles, Taps and Bathroom Ware.

We pride ourselves on the fact that since its inception Ferreiras has been at the forefront of supplying the latest trends in the world of interior design and finishes. We travel around the globe in search of innovative and high quality products from suburban chic to corporate elegance. Our intimate knowledge of global décor trends and ranges enable us to offer you the most up to date design range at the most competitive prices.

It's about attention to detail, and Ferreiras is equipped to assist all with our Design Studio and Projects Department.

### Contact

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Malibongwe Drive,  
Northriding, Johannesburg  
+27 11 699 3500  
info@ferreiras.co.za

www.ferreiras.co.za

# Ferreiras

Tile + Bathroom



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## Tempura

### Single Selection

#### Prawn Tempura R69

Four large Prawns fried golden brown in a light Tempura Batter and served with Sweet Chilli Sauce

#### Vegetable Tempura R46

Seasonal crisp Vegetables fried golden brown in a light Tempura Batter

#### Chicken Tempura R49

Filleted Chicken strips fried golden brown in a light Tempura Batter

### Combos

#### Tempura Platter R 104

Four large Prawns and four pieces of Vegetable fried golden brown in a light Tempura Batter

#### Tempura & California Rolls R 89

Your choice of Prawn **OR** Chicken **OR** Vegetable Tempura served with Salmon California Rolls

#### Tempura Sushi Platter R179

Prawn and Vegetable Tempura served with assorted Sushi Rolls. A tantalising starter platter





# Sushi

**Fashion Sandwiches** *4 pieces*

|               |      |
|---------------|------|
| Crab          | R 39 |
| Prawn         | R 48 |
| Salmon        | R 49 |
| Smoked Salmon | R 49 |
| Tuna          | R 46 |
| Vegetable     | R 39 |

**California Rolls** *4 pieces*

|               |      |
|---------------|------|
| Vegetable     | R 37 |
| Crab          | R 38 |
| Salmon        | R 49 |
| Smoked Salmon | R 49 |
| Tuna          | R 44 |
| Prawn         | R 46 |
| Spicy Salmon  | R 49 |
| Spicy Tuna    | R 45 |

**West Rolls** *4 pieces* R 69

Smoked Salmon, Crab, Avo, Cucumber

**Spicy Salmon or Tuna Salad**

*6 pieces* R 119

Salmon or Tuna. Served with sliced Avo

**Fashion Platter** *10 pieces* R 129

3 Salmon Fashion Sandwiches, 4 West Rolls,  
3 Salmon California Rolls

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**Sashimi** *3 pieces*

|        |      |
|--------|------|
| Salmon | R 69 |
| Tuna   | R 67 |

**Assorted Sashimi** *10 pieces* R 169

4 Salmon, 4 Tuna, 2 Prawn pieces

**Salmon Roses** *2 pieces* R 64

**Maki Rolls** *4 pieces*

|               |      |
|---------------|------|
| Cucumber      | R 28 |
| Prawn         | R 40 |
| Tuna          | R 38 |
| Salmon        | R 44 |
| Smoked Salmon | R 44 |
| Avo           | R 34 |
| Crab          | R 34 |

**Nigiri** *2 pieces*

|        |      |
|--------|------|
| Prawn  | R 46 |
| Salmon | R 49 |
| Tuna   | R 44 |

**Assorted Nigiri** *7 pieces* R 149

3 Salmon, 2 Tuna, 2 Prawn pieces

**Salmon Maki Platter** *10 pieces* R 189

3 Salmon Roses, 3 Salmon Nigiri,  
4 Cucumber Maki



# Sushi

**Rainbow Rolls** *8 pieces* R 99

Salmon, Tuna, Avo, Cucumber

**Smoked Salmon Cheese Rolls**

*8 pieces* R 95

Smoked Salmon, Cucumber, Kiri® Cheese

**Hand Rolls** *1 piece*

|               |      |
|---------------|------|
| Crab          | R 44 |
| Prawn         | R 52 |
| Salmon        | R 55 |
| Smoked Salmon | R 55 |
| Tuna          | R 49 |
| Vegetable     | R 40 |

**Salmon Sushi Platter**

*8 pieces* R 119

4 Rainbow Rolls, 1 Salmon Hand Roll,  
3 Smoked Salmon Cheese Rolls



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# Sushi

## Assorted Rolls *12 pieces* R 119

3 Salmon Maki, 3 Tuna Maki,  
6 Smoked Salmon California Rolls

## Assorted Platter *21 pieces* R 329

2 Prawn Nigiri, 3 Tuna Sashimi,  
3 Salmon Roses, 8 Salmon Maki,  
2 Salmon Nigiri, 3 Salmon Sashimi

## Salmon Platter *16 pieces* R 239

4 Salmon Sashimi, 4 Salmon Nigiri,  
8 Salmon California Rolls

## Assorted Combo *20 pieces* R 289

2 Tuna Nigiri, 4 Salmon Nigiri,  
2 Prawn Nigiri, 4 Tuna Maki,  
4 Salmon Maki, 4 West Rolls

## Combo Roll *20 pieces* R 199

4 Tuna Maki, 4 Salmon Maki,  
4 Crab California Rolls,  
8 Rainbow Rolls

## The Adega Sushi Platter *17 pieces* R 289

2 Prawn Nigiri, 4 Rainbow Rolls, 3 Salmon  
Nigiri, 6 Smoked Salmon Cheese Rolls,  
2 Salmon Roses



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# Salads

## Calamari Salad R 79

Tender Calamari Tubes grilled in Lemon  
Butter and Garlic, served on a crisp  
Garden Salad

## \* Halloumi & Avo Salad R 95

Halloumi Cheese and sliced Avo on a crisp  
Garden Salad, served with Sweet Chilli  
dressing

## \* Salmon Salad R 99

Smoked Salmon, Cottage Cheese and  
sliced Avo on a crisp Garden Salad,  
served with our homemade dressing

## Greek Salad R 66

Crispy Lettuce, Tomatoes, Green Peppers,  
Onions, Feta Cheese and Olives

## Side Portion R 49

## Chicken Salad R 74

Mixed Salad Greens, topped with strips of  
grilled Chicken, spicy Sauce and thin slices  
of Green Apple

## Portuguese Salad R 59

Crispy Lettuce, Tomatoes, Green Peppers,  
Onions, Carrots and Portuguese Olives

## Side Portion R 39

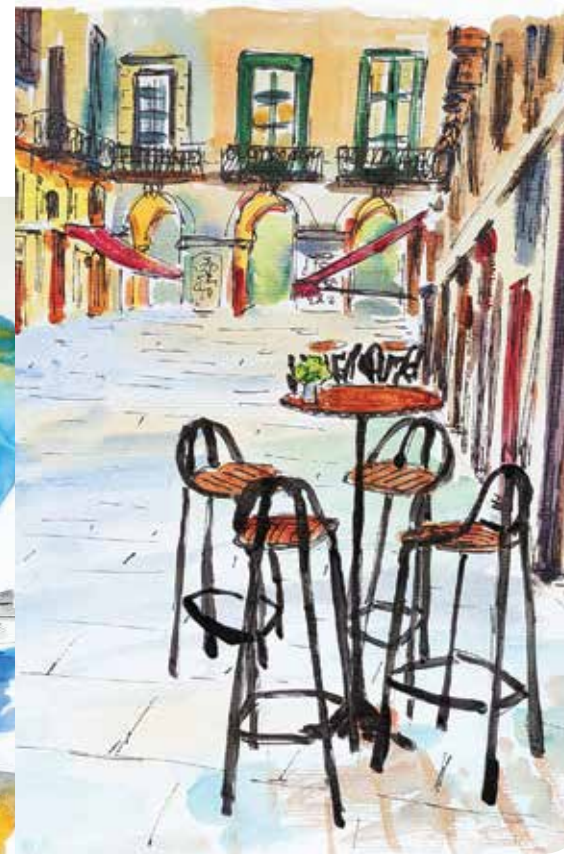
## Seafood Salad R 116

Tempura Prawns, Mussels, Crab Sticks and  
Calamari on a crisp Garden Salad, served  
with our homemade dressing

## Extras

Feta R 19  
\* Avo R 19

*\*Seasonal | Subject to availability*



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# HIGH TEA IN LITTLE ITALY

# COMBO

Only  
**R109**

## Chicken Pasta

served with a  
Fuze Ice Tea



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## Pastas

*Your choice of Penne or Linguine*

**Prawn** **R 119**

Cream based Sauce with fresh Tomatoes, a hint of Chilli and Coriander. Topped with a generous serving of 8 Medium Prawns

**Chicken** **R 98**

Grilled Chicken strips tossed in a Tomato based Sauce and finished with a dash of Cream

**Seafood** **R 129**

Medium Prawns, Mussels, Clams and Calamari in a Cream based Sauce with a hint of Garlic and Olive Oil

**Vegetarian** **R 76**

A unique medley of Vegetables bound in a creamy Cheese Sauce with a hint of Chilli and fresh Parsley

**Chouriço** **R 109**

Chouriço slices carefully blended with Tomatoes, Spices, Olives and a dash of Cream

**Tomato & Chilli** **R 79**

A spicy, fresh Tomato and Herb Sauce with a generous sprinkle of Chillies



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# SOL-FUL COMBO

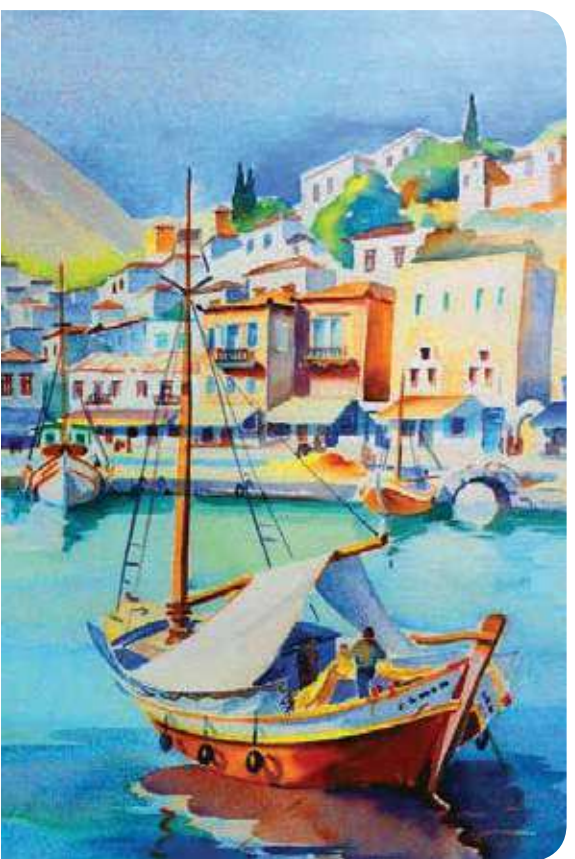
Only  
**R109**

**Grilled Baby Sole,  
3 Queen Prawns  
with Chips or Rice**  
served with a 330ml Sol



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## Fish

**Grilled Calamari** R 129  
Falklands Calamari marinated in our secret Spices and grilled in Lemon Butter. Served with Chips **OR** Rice

**Grilled Panga** R 139  
A flavoursome deboned and filleted Delicacy. Served with boiled Potatoes and Vegetables

**Grilled Cod Fish** R 189  
A generous portion of Cod Fish topped with grilled Green Peppers, Garlic, Olive Oil, sliced raw Onions, boiled Potatoes and Olives

**Cod Fish à Braz** R 159  
Shredded Cod Fish with fried Onions, chipped Potatoes, Garlic and Egg, all carefully blended together and pan-fried. This is a tasty dish for the adventurous palate

**Grilled Kingklip** R 175  
Fresh and filleted, served with Lemon Butter and boiled Potatoes and Vegetables (*Slimmers option available, ask your waitron*)

**Grilled Sole** R 164  
Only the best Soles are selected and grilled with Lemon Butter, served with boiled Potatoes and Vegetables

**\* Scottish Salmon** R 219  
Fresh, imported Salmon grilled and served with boiled Potatoes and Vegetables

| Extras           |      |
|------------------|------|
| Chips            | R 29 |
| Rice             | R 27 |
| Vegetables       | R 34 |
| Side Salad       | R 34 |
| Mealie Patty (3) | R 23 |
| Boiled Potatoes  | R 31 |
| Mashed Potatoes  | R 33 |
| Lemon Butter     | R 15 |
| Garlic Butter    | R 15 |
| Peri-Peri Sauce  | R 15 |

*\*Subject to availability*





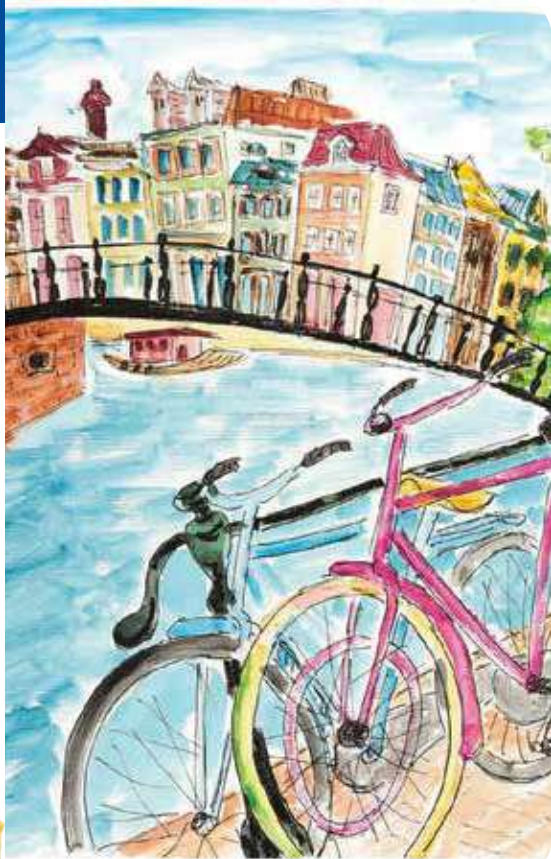
Turn your love for food into a lifestyle!



JOIN THE  
ADEGA FAMILY  
TODAY!



Award winning Portuguese Cuisine  
For franchise opportunities visit [www.adega.co.za](http://www.adega.co.za)



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# Shellfish

**Lobster Grilled** *(per kilo)* R 529  
Fresh Lobster grilled with Lemon and Butter

**Lobster Thermidor** *(per kilo)* R 559  
Diced Lobster prepared in a homemade Mushroom and Brandy Sauce, topped with Cheese and oven baked in the shell

**Seafood Platter** *(serves 2)* R 589  
A choice of a Baby Lobster **OR** two \*Langoustines, six King Prawns, eight Queen Prawns, Kingklip, Calamari and Mussels. Served with Chips **OR** Rice

**Solteiro Platter** R 249  
Prato do Monge! The Monks choice of Prawns, Kingklip, Mussels and Calamari. Served with Chips **OR** Rice

**Seafood Skewer** R 169  
Prawns, Calamari, Kingklip, Green Peppers and Onions skewered and drizzled with our famous Lemon Butter Sauce. Served with Chips **OR** Rice

**Prawns**  
An Adega speciality! All our Prawns are selected with great care and grilled to perfection

1Kg Tiger Giants R 499  
1Kg Kings R 299  
1Kg Queens R 269

**Prawn Naçional** R 169  
Prawns pan-fried with Bay Leaves, Garlic, Cream, Portuguese Spices and a hint of Beer. Served with White Rice

**Prawn Curry** *(Mild)* R 169  
Shelled Prawns cooked in our Chefs' spicy Curry Sauce. Served with White Rice

**Extras**  
Chips R 29  
Rice R 27  
Vegetables R 34  
Side Salad R 34  
Mealie Patty (3) R 23  
Boiled Potatoes R 31  
Mashed Potatoes R 33  
Lemon Butter R 15  
Garlic Butter R 15  
Peri-Peri Sauce R 15



# THINK LIKE A QUEEN COMBO

Only  
**R129**

**10 Queen Prawns  
with Rice or Chips**  
served with a 330ml Stella



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## Combo

*All Combos are served with your choice of Chips or Rice*

### Surf & Turf

200g Rump **OR** Fillet Steak grilled to your liking, complemented with your choice of five Medium Prawns **OR** a portion of Calamari

Rump Steak 200g **R 194**  
Fillet Steak 200g **R 224**  
Sauce: **R 28**  
Mushroom / Cheese / Pepper

### Calamari & 5 Prawns **R 169**

Falklands Calamari grilled in Lemon Butter complemented with five Queen Prawns

### LM Style Chicken & 5 Prawns **R 169**

Half a Spring Chicken and five Medium Prawns grilled in Lemon Butter

Add Calamari **R 55**

### Panga & 5 Queen Prawns **R 189**

Our famous Queen Prawns complemented with filleted Panga

Add Calamari **R 55**

### **NEW** Familia Platter **R 529**

This family feast will keep the whole family satisfied with our delicious selection of 1kg Queen Prawns, Grilled Calamari, Full Chicken, Portuguese **OR** Greek Salad, Chips and Rice

### Solteiro Platter **R 249**

Prato do Monge! The Monks' choice of Prawns, Kingklip, Mussels and Calamari

### Spare Ribs & 5 Prawns **R 179**

250g of succulent Pork Ribs and five grilled Queen Prawns

Add Calamari **R 55**

### Combo Platter **R 249**

A generous feast comprising of 200g Rump Steak, three King Prawns, Calamari and Mussels in a White Wine Sauce

### Vegetarian Platter **R 109**

A variety of seasonal Vegetables with Halloumi Cheese, grilled Mushrooms and a light Cheese Sauce

### Extras

Chips **R 29**  
Rice **R 27**  
Vegetables **R 34**  
Side Salad **R 34**  
Mealie Patty (3) **R 23**  
Boiled Potatoes **R 31**  
Mashed Potatoes **R 33**  
Lemon Butter **R 15**  
Garlic Butter **R 15**  
Peri-Peri Sauce **R 15**



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# THE VERY BREAST SLIMMERS CHOICE COMBO

Only  
R 99

## Grilled Chicken Breast & Salad

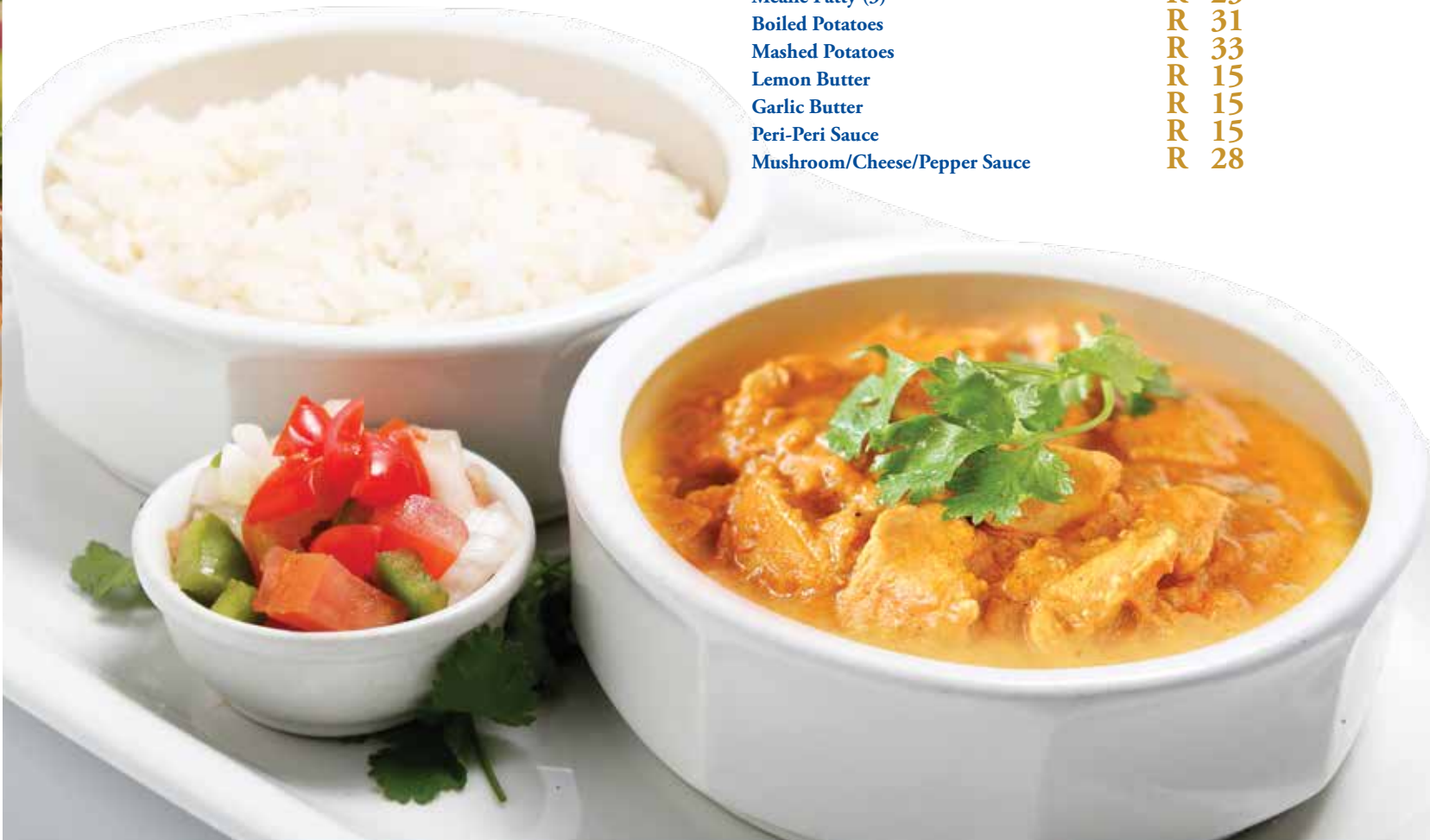
served with a  
Coke Zero,  
Lite or Life



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## Poultry

20

### LM Style Chicken

Spring Chicken marinated in true Mozambican fashion. Grilled whole or cut Trinchado to your liking (Mild / Hot / Very Hot). Served with Chips **OR** Rice

|              |       |
|--------------|-------|
| Full Chicken | R 139 |
| Half Chicken | R 94  |
| Add Calamari | R 55  |

### Grilled Chicken Breast

Tender Chicken Breast stuffed with Spinach and Feta. Grilled golden brown and served with a side Salad

|      |
|------|
| R 89 |
|------|

### Chicken Espetada

Tender cubes of Chicken Breast marinated, grilled and skewered with Onions and Green Peppers. Served with Chips **OR** Rice and Vegetables

|       |
|-------|
| R 109 |
|-------|

### Chicken Curry

Cubed Chicken Breast cooked in our Chefs' spicy Curry Sauce. Served with White Rice

|      |
|------|
| R 99 |
|------|

### Extras

|                              |      |
|------------------------------|------|
| Chips                        | R 29 |
| Rice                         | R 27 |
| Vegetables                   | R 34 |
| Side Salad                   | R 34 |
| Mealie Patty (3)             | R 23 |
| Boiled Potatoes              | R 31 |
| Mashed Potatoes              | R 33 |
| Lemon Butter                 | R 15 |
| Garlic Butter                | R 15 |
| Peri-Peri Sauce              | R 15 |
| Mushroom/Cheese/Pepper Sauce | R 28 |



# STEAK AND BEER COMBO

## Portuguese Steak served with a Castle Lite

Only  
**R119**  
200g



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## Meat

### Portuguese Steak

Your choice of Rump **OR** Fillet Steak marinated in Olive Oil, Garlic, Bay Leaves and Coarse Salt. Grilled to your liking and topped with a fried Egg. Served with round Chips

|             |       |
|-------------|-------|
| Fillet 200g | R 149 |
| Fillet 300g | R 189 |
| Rump 200g   | R 119 |
| Rump 300g   | R 159 |

### Espetada

250g grilled tender Pork **OR** Rump cubes served with Mealie Patties, Chips **OR** Rice and Vegetables

|      |       |
|------|-------|
| Pork | R 129 |
| Rump | R 159 |

### Trinchado

250g Pork **OR** Rump Steak cubes fried in our famous Garlic and White Wine Sauce. Served with round Chips

|      |       |
|------|-------|
| Pork | R 129 |
| Rump | R 159 |

### Oxtail Casserole R 169

A hearty treat. Oxtail and Chouriço cooked the Traditional Portuguese way. Served with White Rice

### Monk Style Steak

Your choice of Rump **OR** Fillet Steak grilled to your liking topped with our creamy Mushroom Sauce. Served with round Chips

|             |       |
|-------------|-------|
| Fillet 200g | R 149 |
| Fillet 300g | R 189 |
| Rump 200g   | R 119 |
| Rump 300g   | R 159 |

### Spare Ribs

Pork Ribs marinated and grilled in a sticky BBQ Sauce. Served with Chips **OR** Rice

|      |       |
|------|-------|
| 250g | R 105 |
| 500g | R 165 |

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### Extras

|                              |      |
|------------------------------|------|
| Chips                        | R 29 |
| Rice                         | R 27 |
| Vegetables                   | R 34 |
| Side Salad                   | R 34 |
| Mealie Patty (3)             | R 23 |
| Boiled Potatoes              | R 31 |
| Mashed Potatoes              | R 33 |
| Lemon Butter                 | R 15 |
| Garlic Butter                | R 15 |
| Peri-Peri Sauce              | R 15 |
| Mushroom/Cheese/Pepper Sauce | R 28 |





# Dessert

## Crème Caramel R 47

Traditional Portuguese Pudding topped with Caramel Syrup

## Monk's Kisses R 42

Four Portuguese Kisses. Chocolate or Caramel flavours served with Vanilla Ice-Cream

## Ice-Cream R 41

Vanilla Ice-Cream served with delicious Chocolate Sauce

## Granadilla Mousse R 48

A fruity cool Dessert Mousse made with fresh Granadilla

## Chocolate Mousse R 48

A decadent speciality for all lovers of Chocolate

## Iced Nougat and Berry Terrine R 55

A gorgeous Nougat and Cream Terrine swirled with Berry Purée and bits of Almond. Simply addictive!

## Malva Pudding R 44

Traditional Malva Pudding made with Butter, Apricot Jam and Cream. Doused in a sticky Toffee Sauce and served with warm Custard

## Rice Pudding R 40

An interesting combination of Rice, Cinnamon and Milk with a hint of Lemon

## Chocolate Brownie R 40

Traditional Brownie served with Cream or Ice-Cream



*Sobremesa (n.)*  
the time spent around the table  
after lunch or dinner, talking to the  
people you shared the meal with;  
time to digest and savour both food  
and friendship

# Hot Beverages

## Coffee

|                 |      |
|-----------------|------|
| Café Latte      | R 24 |
| Double Espresso | R 22 |
| Single Espresso | R 15 |
| Americano       | R 15 |
| Decaf Americano | R 18 |

## Tea

Ask about our selection  
in store

## Warm Drinks

|               |      |
|---------------|------|
| Hot Chocolate | R 27 |
| Milo          | R 27 |

## Cappuccino

|                       |      |
|-----------------------|------|
| Cappuccino            | R 24 |
| Cappuccino with Cream | R 27 |
| Cappuccino Decaf      | R 26 |





# VALPRÉ<sup>®</sup>

SPRING WATER



CROWN EVERY MOMENT

# Appletiser<sup>®</sup>



CROWN  
EVERY  
MOMENT



# Cold Beverages

## \* Premium Milkshakes

**Magnum Indulgence**  
Enquire about our range of flavours

## \* Milkshakes

Chocolate  
Strawberry  
Vanilla  
Chocolate Hazelnut  
Lime

## Soft Drinks

\* Coca-Cola / Light / Zero  
Tab  
Fanta Orange / Grape  
Creme Soda  
Sprite / Zero  
Grapetiser White / Red  
Appletiser  
Fuze Ice Tea  
(Lemon / Peach / Red Fruits / Apple & Lemongrass / Pear & Bergamot)

## Water

Valpré  
500ml  
750ml



## Slo Jo

Coffee Freezo  
Chocolate Hazelnut  
Peach Apricot Ginger

## Freaky Shakes

French Nougat  
Popcorn  
Smore's

## \* Juices

Orange  
Fruit Cocktail  
Cranberry  
Apple  
Strawberry  
Mango  
Pineapple  
Granadilla



\* Range may vary depending on availability.  
Please enquire with your waitron.



NO START-UP COSTS -  
SAVE OVER R 4 700.

CELL©




C-FIBRE

UNLIMITED BROADBAND  
TO THE HOME

NO CAPS ON USAGE OR THROTTLED DATA SPEEDS



CHOOSE YOUR SPEED:

|  |  |   |
|--|--|---|
|  <p>C-FIBRE<br/>20Mbps*<br/>HOME BROADBAND</p> <p>FROM<br/><b>R 899PM</b><br/>Price subject to area</p> |  <p>C-FIBRE<br/>50Mbps*<br/>HOME BROADBAND</p> <p>FROM<br/><b>R 1 099PM</b><br/>Price subject to area</p> |  <p>C-FIBRE<br/>100Mbps*<br/>HOME BROADBAND</p> <p>FROM<br/><b>R 1 249PM</b><br/>Price subject to area</p> |
|--|--|---|

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START THE NIGHT RIGHT



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Persons Under the Age of 18.

# Alcoholic Coffees

28

Elephant Tusk R 35

A fusion of warmed Milk and Amarula mixed with Coffee. For pleasure seekers looking for that sense of the extraordinary

Afro-Wild R 37

A cultural exchange of Amarula infused Cream and Espresso

African Bullet R 33

An energetic shot of Espresso sipped through a luxurious collar of Amarula to inspire, uplift and excite the palate

Secretary's Secret R 42

A delightful infusion of warmed Milk, Espresso and Caramel Vodka. A treat that can be enjoyed at anytime of the day

Amarula Coffee R 35

Irish Coffee R 35

Kahlua Coffee R 35

## Dom Pedros

Amarula R 39

Frangelico R 39

Whisky R 39

Kahlua R 39



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ABOVE ALL ELSE.  
**BE BOLD.**



   [www.pongracz.co.za](http://www.pongracz.co.za) #PoppingPongracz

# Sparkling Wines

Made from the traditional method in the Cape, Methode Cap Classique (MCC). South Africa produces some excellent MCC's, arguably comparable in quality and style to top bubbles around the world

## J.C. Le Roux La Fleurette

R 152

This lively passion pink Sparkling Wine reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit

## JC le Roux Vibrazio Demi Sec

R 155

This sophisticated, off-dry, sparkling wine comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit

## Spier Secret

R 175

There are strawberry and raspberry aromas with hints of Muscat on the nose. The rich, honeyed palate bursts with vivacious bubbles and has a crisp, fresh finish

## Krone Borealis Cuvée Brut MCC

R 260

Classically-styled with lengthy maturation on the lees. Elegant blend of Pinot Noir and Chardonnay, displaying a biscuity bouquet, with lees-creaminess and fine, persistent bubbles

## Krone Night Nectar Demi-Sec MCC

R 260

Bottle fermented using traditional varieties Pinot Noir and Chardonnay. Aromas of baked Golden Apple and Marzipan. Refreshing Lemon Curd and subtle Fruit flavour fill the palate. Charmingly drinkable, generous with a satisfying touch of sweetness

## Pongracz

R 264

As elegant as it is stylish and has a wonderful foaming mousse and persistent bead. It is set apart by crisp green apple tones and the nuttiness of freshly baked bread

## Pongracz Rosé

R 308

Enchantingly dry with a wonderful foamy mouthful of blackberry fruit and delicate yeasty notes supported by a beautiful salmon hue

*Don't ever let anyone  
dull your sparkle*

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# Prosecco

Prosecco is a sparkling wine made in the northern Italian region of Veneto, using mostly Glera grapes. Valdo is the embodiment of the enviable Italian lifestyle la dolce vita – the sweet life

## Da Luca Prosecco R 225

The Da Luca Prosecco is an extra dry made from grapes grown in Northern Italy. With aromas of peach & apricot, a fresh, zingy palate, a touch of sweetness & a clean finish. To be enjoyed as an Aperitif, with antipasti or whilst playing a lively game of Scopa

## Valdo Rosé Brut R 305

A charming fruity spumante with aromas of raspberry and blossom, this is the perfect wine to enjoy with seafood and delicate meat dishes

## Valdo Prosecco DOC Extra Dry R 305

This fruity and zesty prosecco is the ideal sparkling wine to enjoy with fish. In spite of its name, the Extra Dry is actually fruitier than the Brut

*"Too much of anything is bad,  
but too much Champagne is just right."  
-F. Scott Fitzgerald*

# Champagne

32

Unique to the Champagne region in France. Undisputed, Champagne is the universal drink of celebration. It is produced in the traditional way, Methode Champenoise, where the wine undergoes secondary fermentation in the bottle, resulting in abundant fine bubbles

## Luc Belaire Rosé (Provence, France) R 625

An exquisite blend of Syrah, Grenache, and Cinsault. Blended with a 100% Syrah dosage to achieve a rich, vibrant pink color, dramatically different from other Sparkling Rosés. Sec / Off-Dry style

## Moët & Chandon Brut Imperial R 748

Golden straw yellow with green highlights. The vibrant intensity of green apples, citrus fruit, white flowers, pear and peach

## G.H Mumm Brut Champagne R 759

A long aging provides additional flavors of vanilla, roasted nuts and a hint of toast. A result of the carefully chosen infusion of terroir and reserve wines, the finish is long. Imparting to the finish is lightness from Chardonnay, fruitiness from Pinot Noir and roundness provided by Pinot Meunier

## G.H Mumm Rosé Champagne R 880

Light salmon pink with soft, savoury matured complexities of nougat and vanilla aromas. Fluffy mousse and delicious flavour, with beautifully balanced sweetness

## Bollinger Special Cuvée Brut NV R 1250

The Special Cuvée is the most accomplished expression of the Bollinger style. The House's know-how is revealed in its ability to create, year after year, a blend that is consistent in style and quality and to recompose this bouquet of aromas, this unique combination of body, balance, vinosity and finesse

\*Corkage: Wine R65 | Champagne R115





FROM A PLACE WHERE VITICULTURE  
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Connect rolling vineyards with cool, Atlantic breezes, breathtaking mountain views and the energetic buzz of South Africa's most creative city. This is how we bring one of the world's most vibrant wines to life.

INSPIRED   
BY CAPE TOWN



# Sauvignon Blanc

A native cultivar of Bordeaux, produces a racy, zesty style that is flinty and dry. Sauvignon Blanc, locally, gets better with each passing vintage. Complements most seafood dishes

## Robertson Winery

Full bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity

Bottle **R 100**  
Carafe 220ml **R 35**

## KWV Classic

Aromas of Citrus, delicate Floral, Herbs and ripe Stone Fruit. The easy drinking palate is soft, fleshy and juicy with hints of Limes and a chalky minerality with a balanced and seamless finish

**R 105**

## Darling Cellars Bush Vine

Grassy, nettles and subtle flintiness on the nose with tropical fruit and guava flavours on the palate. An elegant wine with a crisp finish

**R 109**

## Festa

An aromatic and full-bodied wine, with a grassy character and hints of melon and figs on the palate. Robust with an elegant, lingering finish

Bottle **R 119**  
Carafe 220ml **R 39**

## Van Loveren

Full bodied wine with hints of melon & figs on the palate

**R 132**

## L'Avenir Far & Near

Crisp, complex nose of green pepper, guava, and passion fruit. Refreshing palate with citrus flavours and good acidity.

**R 140**

## Nederburg

Brilliant in colour with greenish tinges. Melon and herbaceous nuances with a hint of green figs, gooseberries and tropical notes

Bottle **R 143**  
Carafe 220ml **R 48**

## Spier Signature

Green in colour with a yellow hue, the wine shows fresh tropical fruit aromas with passion fruit, gooseberries and cut grass undertones. Layers of above-mentioned fruits follow through on a well-structured and balanced palate

Bottle **R 150**  
Carafe 220ml **R 55**

## Durbanville Hills

**R 156**

Seamlessly layered flavours ranging from tropical fruit to fig, lime, guava, and gooseberry, leading up to a crisp finish

## Rietvallei

**R 162**

The nose reveals vibrant fruit with expressive passion fruit and grapefruit, freshly cut grass and a touch of capsicum. These flavours follow through on the pallet with flinty and mineral notes and allusions of ripe green figs. The acidity is well balanced and allows for a zesty, crisp and decidedly dry finish

\*Corkage: Wine R65 | Champagne R115



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1692  
Spier



## TASTE 300 YEARS OF HERITAGE.

*Much like every chef has a signature dish, the Spier Signature Collection offers wines that are always consistent in their character expression of each grape variety.*

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# Chardonnay

The unoaked version with pronounced citrus notes and the wooden version with lively buttery and vanilla flavours. Best paired with meat

### Graham Beck Waterside

#### Unoaked

Vibrant freshness and an explosion of tropical fruit on the nose. Juicy, fruity entry that finishes with a zesty lime twist

**R 116**

### Spier Signature

The wine is green in colour with a tint of yellow. The ripe tropical notes have whiffs of vanilla and slight butterscotch on the nose. Attractive citrus fruit flavours mingle with melon on the palate

Bottle  
Carafe 220ml

**R 150**  
**R 55**

### Warwick “First Lady”

#### Unoaked

A great mix of citrus and melons on the nose, easy drinking wine that over delivers on quality vs price. No sign of wood gives the wine great accessibility for everyday enjoyment

**R 172**

### Fat Bastard

Classic ripe peach and tropical fruit on the nose and soft, well-integrated vanilla flavour on the palate

**R 180**

### Glen Carlou

Vibrant and fresh with hints of tropical fruit, citrus and balanced oak

**R 260**

### Muratie “Isabella”

Ripe full-bodied nose. Smokey oak with a lemon and lime finish. Not too heavy on the oak flavours. Full structured wine with nice acidity and lovely gastronomical fattiness

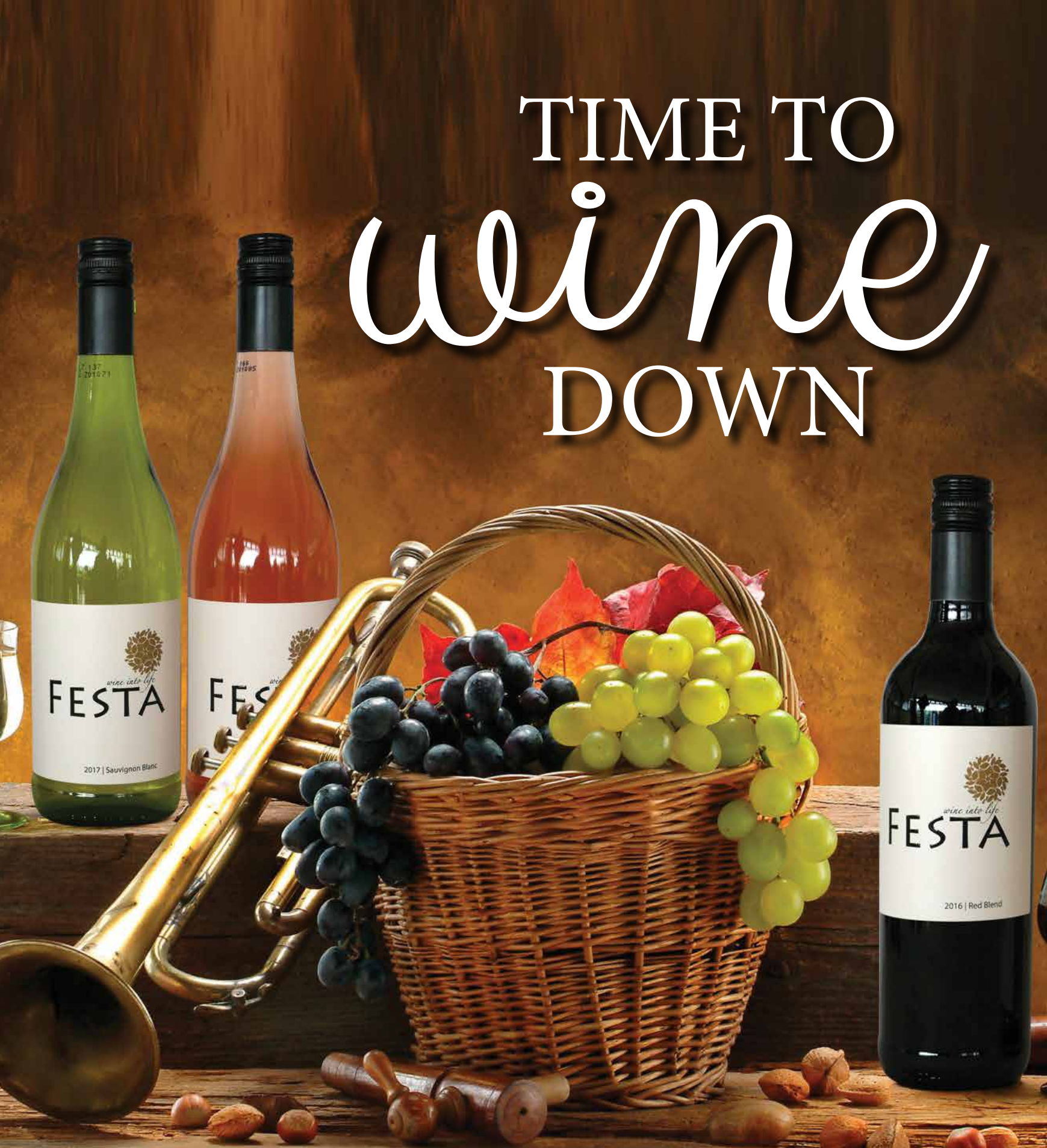
**R 280**

\*Corkage: Wine R65 | Champagne R115



*Today, may you not  
feel over scheduled and  
under Chardonnayed*





# TIME TO *wine* DOWN

## Chenin Blanc

A versatile grape that produces a fragrant and fruity wine that is often crisp and easy drinking. Well paired with fish and shellfish

### Festa

Fresh and aromatic, filling your glass with exciting flavours such as lime, guava, fruit salad and kiw fruit that are prominent on the nose

### KWV Classic

This sophisticated, soft and elegant wine delights with intense tropical fruit flavours on the palate and a zesty and lingering finish

### Nederburg 56HUNDRED

A light well-balanced wine with layered ripe fruit and abundant tropical aromas. Great with Pork and light curry dishes

Bottle  
Carafe

### Leopard's Leap

Tropical, with pineapple and litchi notes. Well-rounded and smooth with ripe fruit undertones

### Van Loveren Chenin No 5

A highly aromatic wine with perfumy flavours and quince, guava, Granny Smith apples and herbal nuances. The well-rounded palate ends in a crisp, dry finish

### Allée Bleue

The intense aromas of tropical fruit and well supported by an elegant vanilla and nutty bouquet. The palate is rich and vibrant with layers of sundried fruits, nougat and lemony aftertaste.

## White Blends

38

### Festa

The fruity character of the Colombar, combined with the grassiness of Sauvignon Blanc creates a harmonious, delightfully quaffable wine with a fruity nose and a dry palate

Bottle  
Carafe 220ml

### The Wolftrap White

Fruit blossom, spices and almond flavours abound on a well-textured palate with a rounded finish. This White Blend has a lingering aftertaste with subtle wood flavours

### Flagstone "Noon Gun"

Honeydew melon with slices of paw-paw, a touch of orange peel and a sprinkle of cinnamon on the nose. Sweet fruit with a creamy sensation on the palate and a zesty, crisp, lingering finish

### Buitenverwachting Buiten Blanc

Full-bodied Sauvignon/Chenin blend with variation of fruit characters

### Spier Signature Chardonnay/Pinot Noir

Aromas of Strawberries and Yellow Apple, with a crisp Fruit finish

### Krone Chardonnay/Pinot Noir

The Chardonnay component contributes elegance, finesse and freshness whilst Pinot Noir adds intensity, structure and delicious red berry flavour. Soft and full on the palate and balanced by crisp acidity, this wine has a lingering finish and provides anytime drinking pleasure

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\*Corkage: Wine R65 | Champagne R115



# Rosé

Wines whose colours range from the delicate salmon pink through to a very light burgundy. Appreciation of these wines is growing as the drier styles improve in quality. Meant for sheer drinking pleasure, they marry well as aperitifs and with salads

**Robertson Winery Natural Sweet** R 97  
Deep coral colour, packed with delicious sweet berry flavours

**Nederburg** R 116  
Bright strawberry in colour with aromas of candy floss and strawberries. Clean, fruity and refreshing with a good acid structure

**Festa** R 119  
Exotic pink in colour and bursting with wild berry flavour. Refreshing on the palate, with a good acid structure and a sweet, strawberry finish

**Durbanville Hills Merlot** R 127  
A light and dry wine with fresh Summer berries and rose petals

# Dessert Wines

The perfect ending to a great meal

**Rietvallei Red Muscadel** R 22  
**Rustenberg Straw Wine** R 29  
(per 50ml glass)

# Semi Sweet

Carefully selected to be easy drinking and light, making great lunchtime partners

**Robertson Winery Beaukett** R 99  
Gentle, Muscat-scented, aromatic semi-sweet white wine with a smooth, subtly spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish

**De Krans Moscato (Perl )** R 129  
A South African 'first'. A slightly sparkling Moscato or Perl  wine that has become the rage in the Western world. Sweetish and grapey with a refreshing fizz is the popular recipe

\*Corkage: Wine R65 | Champagne R115

# Cabernet Sauvignon

This variety produces some of the most prestigious wines in the world that may improve and retain structure and fruit intensity over several decades. Wood maturation is always incorporated in the vinification of these grapes creating perfect harmony between barrel and intrinsic berry characteristics. A perfect match for the full flavoured red meat dishes, steaks, game and duck

**Warwick "First Lady"** R 179  
The nose reveals lots of red berries and sweet black currents, complemented by sweet vanilla and chocolate oak background and pleasant herbal undertones with smooth, ripe, round tannins

**Nederburg Wine Masters**  
A rich and full-bodied wine with ripe berry fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste

Bottle  
Carafe 220ml

**Durbanville Hills Wine Masters**  
An elegant wine. Blackcurrant, balanced with wood and aniseed flavours, ending with a strawberry finish

**Le Riche**  
Spicy oak and ripe cherry flavours are balanced by soft, elegant tannins with a firm structure and a lingering, succulent aftertaste

# Pinotage

A unique South African cultivar from Pinot Noir and Hermitage varieties. Enjoyed with chicken whilst full-bodied match up to red meats and game

**Van Loveren African Java** R 151  
A truly South African cultivar with flavours of mocha, chocolate and coffee. The wine is well-balanced, fresh and juicy with a soft, yet persistent finish

**Barista Coffee** R 159  
Intense aromas on first whiff. A bouquet of rich chocolate, freshly brewed coffee, sour cherries and smokey savoury hints. The tannins are ripe, beautifully complementing the mouth-filling plum and mulberry fruit

**Spier Signature** R 169  
Dark ruby in colour, the wine shows prominent plum and cherry on the nose with layers of vanilla and oak-derived aromas. An abundance of cherry and tobacco following through to a soft and fruity palate with a lingering aftertaste

**KWV Classic** R 173  
Upfront strawberry, red cherry and plum aromas on the nose. The wine is well-balanced, fresh and juicy with a soft, yet persistent finish

**The Doolhof Dark Lady**  
A mocha explosion with dark chocolate, rich black fruit, almonds and black cherries on the nose. Light to medium bodied with firm, well integrated tannins. Lovely fruit and wood balance, perfectly made to enjoy young.

Bottle R 189  
Carafe 220ml R 64

**Diemersfontein** R 229  
Rich dark chocolate and powerful freshly brewed coffee styling, with a hint of mint and baked plums





# BOOK YOUR FUNCTION TODAY!

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## Merlot

Characterised by velvet smoothness and rich coffee chocolate aromas and flavours. Complements most red meats and full flavoured poultry dishes

### Weltevrede Cherry Choc

The colour is deep red. On the nose you get prominent notes of ripe cherries and chocolate. The mid-palate is chunky with intense flavours of cherries, plums, bitter espresso and a pleasant dry finish of black pepper and dark chocolate

R 57

### Festa

Lightly oaked wine with soft strawberry notes on the nose, a rich, fruity palate and soft, well-balanced tannins, ensuring easy drinking

R 119

### Robertson Winery

Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit

R 129

### KWV Classic

Raspberry, Plum and Mulberry flavours with nuances of Eucalyptus and cigar box. The palate is accessible with indulgent tannins and a seamless, lingering finish

R 139

### Porcupine Ridge

Raspberry and ripe plum with vanilla flavours and a velvety texture. Smooth tannins and the subtle use of oak complement the profile

R 159

### Spier Signature

The wine shows rich plum and red berry aromas, with mouth-watering caramel and a hint of smokey tobacco. A velvety-smooth palate shows subtle oak and lingering berry flavours

Bottle  
Carafe 220ml

R 169  
R 55

### Durbanville Hills

Medium-bodied and fruity wine with ripe berry character and dark chocolate, laced by spicy vanilla

R 202

*Food is good for the body.  
Wine is good for the soul.*

## Shiraz

42

Also known as Syrah, this grape produces some of the finest red wines of the Rhone Region in France. The wine is generally characterized by full-bodied richness, spicy aromas and flavours

### Place in the Sun

Dark red in colour with aromas of white pepper, cigar box and plum notes enhanced by gentle traces of wood spice and well-integrated tannins

Bottle  
Carafe 220ml

R 129  
R 43

### Robertson Winery

Full-bodied Wine shows freshly crushed Black Pepper aromas with hints of Cinnamon and Cloves on the nose with lots of Brambly Red Berry Fruit, rich Mulberry and well-integrated Vanilla tones

R 129

### Nederburg

This dark ruby coloured wine shows flavours of ripe plums, prunes and cherries, oak spice and a hint of dark chocolate. Rich and full-bodied with a good tannic structure

R 199

\*Corkage: Wine R65 | Champagne R115





# REDISCOVER A CLASSIC



*This famous red blend shows aromatic layers of raspberries, spicy dried herbs and fruit cake, with undertones of cinnamon and dark chocolate. The palate is well rounded with nuances of cedary oak on a juicy tannin structure, extending to an elegant finish.*



## Red Blends

The make-up is predominately on Cabernet Sauvignon and Merlot blends. However, this selection covers all major red varieties. Matched well with game and red meats

### Festa

A hugely popular, smooth red blend. Good upfront fruit and berries on the nose and palate. Soft tannins and a pleasant lingering palate

Bottle

Carafe 220ml

R 129

R 45

### Van Loveren Cramond Cabernet/ Merlot Blend

Beautiful aromas of cigar box, dark chocolate, eucalyptus and mint, together with the smoothness of the Merlot ensure a complex full-bodied Red

R 132

### Spier Signature Cabernet Sauvignon/ Merlot/Shiraz

Attractive Raspberry and Plum aromas with hints of Vanilla Spice on the nose. A well structured palate with soft tannins and luscious Fruit

R 169

### Roodeberg Red

This famous red blend shows aromatic layers of raspberries, spicy dried herbs and fruit cake, with undertones of cinnamon and dark chocolate. The palate is well rounded with nuances of cedary oak on a juicy tannin structure, extending to an elegant finish

Bottle

Carafe 220ml

R 173

R 58

### Flagstone Dragon Tree

There is a mixture of rich dark fruit, cigar box and minty aroma's with well-balanced wood. Sweet and spicy undertones gives this wine great depth. This wine is well balanced on the palate showing fresh and crisp acidity

R 189

### Alto Rouge

Medium-bodied with a tantalising bouquet of redcurrant, almond, cedar wood and vanilla. This blend of Merlot, Shiraz and Cabernet Sauvignon offers a long and spicy finish

R 208

### Le Riche "Richesse"

The proverbial dark horse of the range, this wine is the only red we produce that is not 100% Cabernet Sauvignon. Produced to display the traditional inter-varietal blending ability of Cabernet, this wine is made to express its fruit component. With no new oak influence and the traditional supple tannin structure of Le Riche, the wine will not disappoint.

R 250

### Reyneke Biodynamic Cornerstone R 350

Bordeaux-style blend with Cabernet Franc, Merlot and Cabernet Sauvignon. Perfumed notes of dark Cherries, Blackberry and Cedar notes leading to a touch of dried Herbs. Balanced structure with flavours of fresh Blackcurrant and underlying Graphite

### Frans K Smit R 1199

Dark ruby in colour with a youthful purple edge, this ultra-premium blend shows prominent ripe blackcurrant on the nose with rich cherry tobacco, cigar box, cassis, and spicy undertones. The wine is rich, complex and full-bodied with layers of spice and fruit. The palate shows well-integrated tannins and oak-derived flavours and has a long, rich and lingering finish

\*Corkage: Wine R65 | Champagne R115





Portuguese

- Monsenhor Vinho Verde**  
Monsenhor is a refreshingly crisp and light wine that is elegant and fruity with the perfect amount of acidity
- Monsenhor Vinho Rosé**  
This truly genuine wine is distinguished by its richness, taste and aroma. Young and delicate
- Maria Saudade Verde White**  
Fruity aroma with some tropical fruit. The palate is soft, dry and fruity, detonating a good relationship alcohol / acidity
- Maria Saudade Verde Rosé**  
Rosado and clear, with the persistent red fruit aroma. At the end feels the balance between the sugar and acid
- Tenor Alentejo White**  
Fresh and alive with marked characteristics of citrus  
Very balanced set
- Tenor Alentejo Red**  
Complex aroma of ripe fruit and spices palate with silky tannins and elegant finish
- Talego Colheita P. Setúbal White**  
Very intense with tropical fruit notes and green apples combined with a fresh flavor
- Talego Colheita P. Setúbal Red**  
Red fruits evolving into some notes of jam and spices. Palate is Soft, with velvety tannins
- Postal Vales da Beira Red**  
Fresh and balanced wine with note of berries in the nose, long finish
- Postal Vinhas de Rebordelo Red**  
It is a color intense garnet with floral aroma, and some mineral nuances of spice
- Casal da Adega Douro Red**  
Full body wine, with spicy and berry notes, intense and long
- Astronaut Touriga Nacional Red**  
Berries with nuances of blackberry, raspberry and violet well marked. Intense flavor and a full-bodied wine
- Severa Wine Maker Selection Red**  
Bordeaux color with complex aroma of ripe fruit and spices palate with silky tannins and elegant finish

\*Corkage: Wine R65 | Champagne R115

Portuguese Cultivar

- R 160

**Allesverloren Tinta Barocca**  
This Portuguese cultivar, featured in the making of Port, is a medium-bodied wine with intense berry fruit and subtle oak spice aromas
- R 160

Bottle R 218  
Carafe 220ml R 75

Italian

- R 170
- R 180

**Da Luca Pinot Grigio** R 226  
This Pinot Grigio is produced from grapes grown in the Triveneto area of north-eastern Italy, in the rolling hills to the north of the city of Venice. It is a dry and elegant wine with notes of soft, ripe tropical fruits and a lingering finish

Australian

- R 179
- R 189

**Banrock Station Shiraz Cabernet Sauvignon 2013** R 185  
Exhibits lifted aromas of raspberry and blackberry with hints of eucalyptus. These aromas are accompanied by savoury notes of sage, thyme and black pepper spice with underlying vanilla coconut oak characters.

R 210

R 225

R 240

R 243

R 290

R 294



Beer



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# Cider



# Beer



# Beer

## Castle Lager®

Born in 1895, the classic South African Lager, golden in colour with a lightly hopped aroma. A balanced bitterness that lingers on the palate. Never sweet, with a refreshingly dry finish. This Beer compliments every meal, and is the perfect companion for the Braai.

## Peroni Nastro Azzuroo®

This stylish Italian Lager is brewed with authentic effortless style to create a unique and interesting Lager. A distinctive Hop aroma, green and resinous, a crisp bitterness balanced with a slightly sweet Malt flavour, this Beer is the perfect choice for Beer Ivoers with their own stylish "sprezzatura". Best paired with interesting Seafood Dishes, such as seared Tuna, Paellas, Pizzas and Mezzes.

## Miller Geniune Draught®

An all American Lager, designed with a unique brewing process that results in a smooth and refreshing Lager, light and easy drinking, clean on the palate with no lingering bitterness. Perfect with light dishes such as Salmon, Chicken, Salads, Burgers and Pizzas.

## Hansa Pilsener®

A Pilsener style Lager, with the kiss of Saaz Hop, sourced in Eastern Europe to provide a fresh green grassy aroma. With a light golden colour and perfect clarity, this Beer is brewed to style of a crisp, clean refreshment of a Pilsener, that is unmistakably Hansa®. The crisp, light nature of this Beer pairs perfectly with the delicate flavours of Fish, Chicken and Sushi.

## Budweiser®

AMERICAN-STYLE PREMIUM LAGER Golden colour with a very subtle honey aroma and a trace of citrus, punctuated by notes of malt and noble hops. Perfectly balanced flavour. The taste is crisp and clean with a fast finish.

## Carling Black Label®

The award-winning Carling Black Label® is one of South Africa's most well known and loved Beers. A distinctively aromatic nose (aroma) with a full flavour that provides truly rewarding refreshment. The aromatic nature of this Beer is perfect with Curries, frangrant style Stews and Asian Cuisine.

## Castle Lite®

A full-flavoured Lite Beer, with a lower ABC, carbohydrate and energy content, but retains a full Beer flavour. With a colder maturation temperature, and perfect clarity, this Beer has a good Hop aroma, clean dry taste that delivers extra cold refreshment. Often served from sub-zero fridges, this Beer delivers an ultimate Beer drinking experience. Best served with Fish, Sushi, Chicken and traditional Meat Dishes.

## Castle Lite Lime®

It's all the extra cold refreshment of Castle Lite®, with a revitalising hint of Lime flavour for an all-new icy-fresh extra cold refreshment experience.

## Castle Free®

Castle Free is South Africa's first Homegrown 0.0% Alcohol Beer and brewed with the same local ingredients as the mother brand, Castle Lager. Finally, a beer that delivers on flavour, taste and real beer satisfaction without the alcohol!

## Flying Fish®

A new take on Beer – a flavoured Beer, brewed with real Citrus Fruit Juice and flavours. With a distinctive refreshing Lemon aroma, a crisp sweet and sour taste, resulting in a delicious refreshingly different Beer style. Perfect with grilled Fish, Calamari, Sushi, Chicken, Duck, and fragrant Asian style Curries, Summer Salads, Cheese Platters and Fruit Salads.



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# KEEP WALKING<sup>™</sup>

## JOHNNIE WALKER<sup>®</sup>



Take your rightful place amongst the worlds premier group of Scotch Whisky lovers.

## Enjoy the Reward



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# Premium Whisky

|                                   |       |
|-----------------------------------|-------|
| Scottish Leader Original          | R 15  |
| Three Ships Premium Select 5 YO   | R 19  |
| Three Ships Bourbon Cask Finish   | R 20  |
| Bain's Cape Mountain Whisky       | R 21  |
| Bell's Extra Special              | R 19  |
| Bell's Special Reserve            | R 25  |
| J&B Rare                          | R 20  |
| J&B Jet 12 YO                     | R 26  |
| Jack Daniel's Gentleman Jack      | R 29  |
| Jim Beam White Bourbon            | R 18  |
| Jim Beam Double Oak Bourbon       | R 22  |
| Makers Mark Bourbon               | R 33  |
| The Famous Grouse                 | R 17  |
| Bushmills Original                | R 21  |
| Bushmills Black Bush Irish Whisky | R 25  |
| Black Bottle                      | R 25  |
| Chivas Regal 12 YO                | R 33  |
| Chivas Regal 18 YO                | R 76  |
| Jameson Standard                  | R 26  |
| Jameson Select Reserve            | R 33  |
| Jameson 12 YO                     | R 43  |
| Haig Club Whiskey                 | R 26  |
| Johnnie Walker Red                | R 20  |
| Johnnie Walker Black              | R 33  |
| Johnnie Walker Green              | R 60  |
| Johnnie Walker Gold               | R 65  |
| Johnnie Walker 18 YO              | R 72  |
| Johnnie Walker Blue               | R 138 |

(per 25ml)



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Belem Lisboa



Rio Douro Porto



Funchal Madeira



#### LISBON

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#### MAPUTO

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(Hotel Polana) Maputo-Moçambique  
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Fax: +258 21 492 498  
Email: maputo@novotours.com

## Single Malt Whisky

Bunnahabhain 12 YO  
Bunnahabhain 18 YO  
Dalwhinnie 10 YO  
The Glenlivet 12 YO  
The Glenlivet 15 YO  
The Singleton of Dufftown 12 YO  
The Singleton of Dufftown Tailfire  
Talisker 10 YO  
Macallan Amber  
Glenmorangie Original  
Laphroaig Malt 10YO  
The Macallan Fine Oak Malt 12YO  
The Macallan Fine Oak Malt 15YO

R 47  
R 73  
R 87  
R 40  
R 63  
R 39  
R 42  
R 54  
R 43  
R 44  
R 54  
R 50  
R 90  
(per 25ml)

## Cognac

Bisquit Classique VS  
Bisquit VSOP  
Bisquit XO  
Courvoisier VS  
Courvoisier VSOP  
Hennessy V.S  
Remy Martin Louis XIII  
(available at selected stores)

R 36  
R 56  
R 149  
R 33  
R 49  
R 39  
R 1990  
(per 25ml)

## Port

Allesverloren Fine Old Vintage  
Ruby  
Tawny  
10 YO  
20 YO  
40 YO

R 22  
R 21  
R 21  
R 46  
R 80  
R 160  
(per 50ml)

*I like my desk messy and  
my Whiskey neat*

## Brandy

Klipdrift  
Klipdrift Gold  
Klipdrift Premium  
Richelieu 10 YO  
Van Ryn's Vintage 10 YO  
Oude Meester Demant  
KWV 10

R 15  
R 23  
R 19  
R 19  
R 31  
R 18  
R 24  
(per 25ml)





# Spirits

## Vodka

Smirnoff 1818 Vodka  
Smirnoff Triple Distilled  
Ciroc Vodka  
Cruz Black

## Cane

Mainstay Cane

## Gin

Gordon's Gin  
Tanqueray Gin  
Cruxland Gin  
Sipsmith Gin

## Spirit Coolers

Smirnoff Spin  
Smirnoff Storm  
Smirnoff Double Black with Gaurana  
Smirnoff Pine Twist  
Hunters Extreme

## Ciders

Savanna Dry  
Savanna Light  
Hunter's Edge  
Hunter's Dry  
Hunter's Gold

## Rum

Havana Club 3yr Rum

## Tequila

Olmea Edicion Black Tequila  
Olmea Blanco Tequila

## Cream Liqueur

Amarula Cream on Ice  
Cape Velvet Original  
Cape Velvet Chocolate



# Tall Cocktails

A powerful combination of flavours

## Adega Fruit Collins

R 50

Cherry and a splash of Coconut, shaken with a large measure of Smirnoff 1818 Vodka. Topped with Appletiser and a twist of Lemon and garnished with a fabulous Amarena Cherry

## Long Island Iced Tea

R 68

Havana Club 3yr Rum, Tanqueray Gin, Smirnoff 1818 Vodka and Olmea Edicion Black Tequila shaken cold with Bols Triple Sec and Lemon Juice. Strained over cubed Ice and topped with Coca-Cola

## Death in the Afternoon

R 66

Fresh Mint built tall with Lime Juice, Caramel, blended Scotch Whisky, crushed Ice and Ginger Ale

## Mai-Tai

R 52

Havana Club 3yr Rum shaken hard with Galliano Amaretto and Pineapple Juice. Splashed with fresh Lime

## Shelley Point

R 50

A large measure of Smirnoff 1818 Vodka shaken with Peach and Dry Lemon. Spiked with a dash of Bols Blue Curacao

## Sex on the Beach

R 50

A large measure of Smirnoff 1818 Vodka and Peach shaken ice cold with fresh Cranberry and Pineapple Juice. Poured tall over Ice

## Summer in the City

R 52

Galliano Amaretto infused with Bols Strawberry and Pomegranate with a splash of Lime. Poured tall with Lemonade over Ice

## Beam Citrus Highball

R 55

Jim Beam White Bourbon built tall over ice with freshly squeezed lemon juice and soda water

# From the Cellar

Light fruity sparkle

## Peach Spritz

R 44

Sauvignon Blanc White Wine shaken with Peach Fruit, topped with Soda

## Pomegranate

R 44

Sauvignon Blanc White Wine shaken with Pomegranate Fruit, topped with Soda

## Green Apple Spritz

R 44

Sauvignon Blanc White Wine shaken with Green Apple Fruit, topped with Soda





# Premium Cocktails

## Yellow Bird

A double shot of smooth Ciroc Vodka infused with fresh Mango Juice and crisp Appletizer, with a twist of Lime. Served tall over crushed Ice

R 69

## Cranberry Summer

Sparkling Lemonade spun with refreshing Cranberry Juice, stirred with Olmeca Edicion Black Tequila and Ciroc Vodka for an extra kick. Complimented with a dash of Passion Fruit

R 76

## Courvoisier VS Mule

Refreshing twist of Courvoisier VS Cognac, Kola Tonic, Soda Water, Angostura Bitters and Ginger Ale combined beautifully to create the ultimate taste balance

R 57

## Bisquit Cognac VS Summit

Fantastic aromatic complexity is created by the freshness of sliced Cucumber and the zested Oils of Lime rind. Spicy Root Ginger carries the flavour profile of Bisquit Cognac VS through the sip and mouth feel

R 57

## Oude Meester Franklin

Oude Meester Demant and a dash of Angostura Bitters. Strained over cubed Ice and topped with Ginger Ale

R 46

## Klipdrift Gold Julep

Klipdrift Gold muddled with Mint Syrup and Mint Leaves. Served over crushed Ice

R 46

## Cosmopolitan

Smirnoff 1818 Vodka and Triple Sec shaken with fresh Lime and Cranberry Juice

R 50

# No Pink Drinks

Short, strong and tasty

## Amarena Old Fashioned

Amarena Cherries muddled with a slice of Orange dashed with Bitters and slowly stirred with Glenfiddich 12 YO single Malt Whisky

R 55

## Margarita

Olmeca Edicion Black Tequila and Bols Triple Sec shaken cold with fresh Lime Juice

R 46

## Green Apple Bourbon Sour

Bourbon and Green Apple flavours shaken with fresh Lemon Juice and topped with Lemonade

R 52

## Caipirinha

Cachaca muddled with fresh Lime and Sugar stirred through crushed Ice

R 46



# Fabulous Martini's

Short and tasty

## The Famous Cherry Amarena Martini

Smirnoff 1818 Vodka and Amarena Cherry shaken with Cranberry Juice and a twist of Lime

R 46

## Maçã Verde Chilli Martini

Smirnoff 1818 Vodka and Green Apple shaken hard with Chilli and Ice

R 46

## Caramel Espresso Martini

Caramel Vodka shaken with Espresso and Caramel Syrup served straight up in a chilled Martini glass

R 50

## Apple Sours Martini

Smirnoff 1818 Vodka shaken cold with Sour Apple and Green Apple.

R 46

## Monks Martini

Smirnoff 1818 Vodka shaken with Galliano Amaretto and Pineapple Juice, twisted with fresh Lemon

R 46

## Porn Star Martini

Passoa Passion Fruit shaken cold with Bols Vanilla, granadilla and fresh pineapple. Served alongside a chilled shot of bubbly...

R 65



*If you can't fix it with duct tape or a Martini, it ain't worth fixing*

# Jugs (1 Litre)

## Caipirinha

Fresh Lime and Sugar muddled with premium Cachaca

R 110

## Sangria

The Spanish classic served chilled with a tropical finish

R 108



# Adega Daiquiris and Pina Coladas

Delicious frozen Fruits

**Adega Daiquiri** R 55

A hint of Coconut spun frozen with Amarena Black Cherries and Cranberry Juice spiked with a large measure of Havana Club 3yr Rum

**Strawberry Daiquiri** R 53

Havana Club 3yr Rum spun frozen with Bols Strawberry and a twist of Lime

**Toffee Apple Daiquiri** R 53

Havana Club 3yr Rum spun frozen with Green Apple and a splash of Caramel

**Sex on the Beach** R 53

The frozen version - Peach, Cranberry and Pineapple flavours strengthened with Havana Club 3yr Rum

**Pina Colada** R 53

Havana Club 3yr Rum spun frozen with Coconut, fresh Cream and Pineapple Juice

**Caramel Pina Colada** R 53

Caramel Vodka spun frozen with Coconut, Caramel and Pineapple Juice



# Mojito Selection

**Classic Mojito** R 55

Fresh Mint and Lime muddled with Havana Club 3yr Rum, charged with Soda

**Cherry Berry Mojito** R 57

Fresh Mint and Lime muddled with Bols Strawberry and Amarena Cherry, strengthened with Havana Club 3yr Rum, charged with Soda

**Green Apple Mojito** R 57

Fresh Mint and Lime muddled with Green Apple strengthened with Havana Club 3yr Rum, charged with Soda

**Pomegranate Mojito** R 57

The frozen version - Peach, Cranberry and Pineapple flavours strengthened with Havana Club 3yr Rum

# Creamy Dessert Cocktails

Delicious creamy liberations

**Strawberry White Russian** R 50

Strawberries and Kahlua shaken with fresh Cream and Smirnoff 1818 Vodka, garnished with Dark Chocolate Flakes

**Amaretto Smoked Vanilla Cream** R 47

Fresh Cream and Whisky shaken with Galliano Amaretto and poured into a rocks glass rinsed in Peaty Whisky. Topped with Vanilla Cream

**Amarula Cream on Ice** R 30

Exotic and creamy. Pure indulgence. Enjoy on the rocks

**Amarula Cream Mint Splash** R 44

Captivate your senses with smooth flavours of Cream, Bols Peppermint and exotic Amarula Cream

**Amarula Cream Obsession** R 42

An African romance, written in the deep flavours of Almond Amaretto, Chocolatey Crème de Cacao and the exotic Marula Fruit. A sure way to seduce your taste buds

# Virgin Tails 0% Alcohol

**Strawberry Daiquiri** R 39

Crushed Strawberries, Strawberry Juice and a dash of Lime, blended with crushed Ice

**Pina Colada** R 36

Fresh Pineapple blended smooth with Coconut, Milk extracts and chilled Pineapple Juice

**Mango Smoothie** R 36

Mangoes and Mango Juice blended with creamy Vanilla Ice-Cream

**Frulato** R 39

A selection of Fruit blended with creamy Vanilla Ice-Cream

**Pineapple and Mango Spike** R 44

Fresh Pineapple muddled with natural Mango extracts, and freshly squeezed Lime Juice. Served tall over Ice and charged with Ginger Ale

**Adega Sunrise** R 30

Bubblegum flavouring and a dash of Lime mixed with Lemonade. A firm favourite

**Adega Sunset Crush** R 43

Fresh Pineapple chunks muddled with Kiwi puree, fresh Lemon and pressed Mint leaves. Strained over Ice, capped with crushed Ice and finished off with a chilled Cranberry float

**Cosmo Crush** R 35

Cranberry Juice shaken with Orange Curacao and freshly squeezed Lime Juice. Served tall over crushed Ice and finished off with a Citrus twist

**Madagascan Vanilla Bean Frappé** R 46

Espresso spun with cold Milk and crushed Ice, flavoured with Vanilla, topped with Vanilla Cream and Caramel Sauce

**Caramel Crunch Frappé** R 48

Espresso spun with cold Milk and crushed Ice, flavoured with Caramel, topped with Vanilla Cream, Caramel Sauce and Caramel Biscuit





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## Shooters

**Absolute Adeg** R 30  
A spicy mixture of Smirnoff 1818 Triple Distilled Vodka, Bols Blue Curacao and Bols Triple Sec

**Klipdrift Black Gold** R 33  
An extraordinary, rare blend of superior Potstill Brandies infused with extracts of the finest Arabica Coffee from its origins in the Ethiopian Highlands and Ivory Coast Cocoa, that combine to create a unique classical taste sensation of exceptional quality.

**Patron X.O. Café** R 39  
A rich blend of Coffee and Patron Tequila, which results in just the right balance of sweetness and dryness for a unique taste

**Suitcase** R 33  
A shot of Jack Daniels chased with a shot of Passion Fruit

**Chocolate Cake** R 33  
A smooth blend of Smirnoff 1818 Triple Distilled Vodka and Frangelico. Served with a slice of Orange and Brown Sugar

**Blowjob** R 30  
Layers of Kahlua and Amarula Cream topped with fresh Cream

**Cherry Bomb** R 46  
A contemporary mix of Bols Cherry Liqueur and Red Bull

**Olmea Edicion Black Tequila** R 24  
Olmea Edicion Black Tequila with an authentic Mexican Heritage exotic personality and mythical background. The refinement in the art of Tequila making

**Chequila Lime** R 44  
Olmea Edicion Black Tequila and Bols Cherry Liqueur, finished off with Lime

**Springbok** R 28  
Bols Peppermint Liqueur layered with Amarula Cream

**Meister Bomb** R 44  
Fechtmeister in a shot glass dropped into Red Bull in a highball glass

**Black Bomb** R 46  
Shot of Jagermeister dropped into a glass of Smirnoff Ice Double Black with Guarana

**Aphrodisiac** R 39  
A fresh Oyster drowned in Smirnoff 1818 Triple Distilled Vodka

**Russian Pornstar** R 28  
Smirnoff 1818 Triple Distilled Vodka infused with your choice of Caramel, Chocolate or Hazelnut







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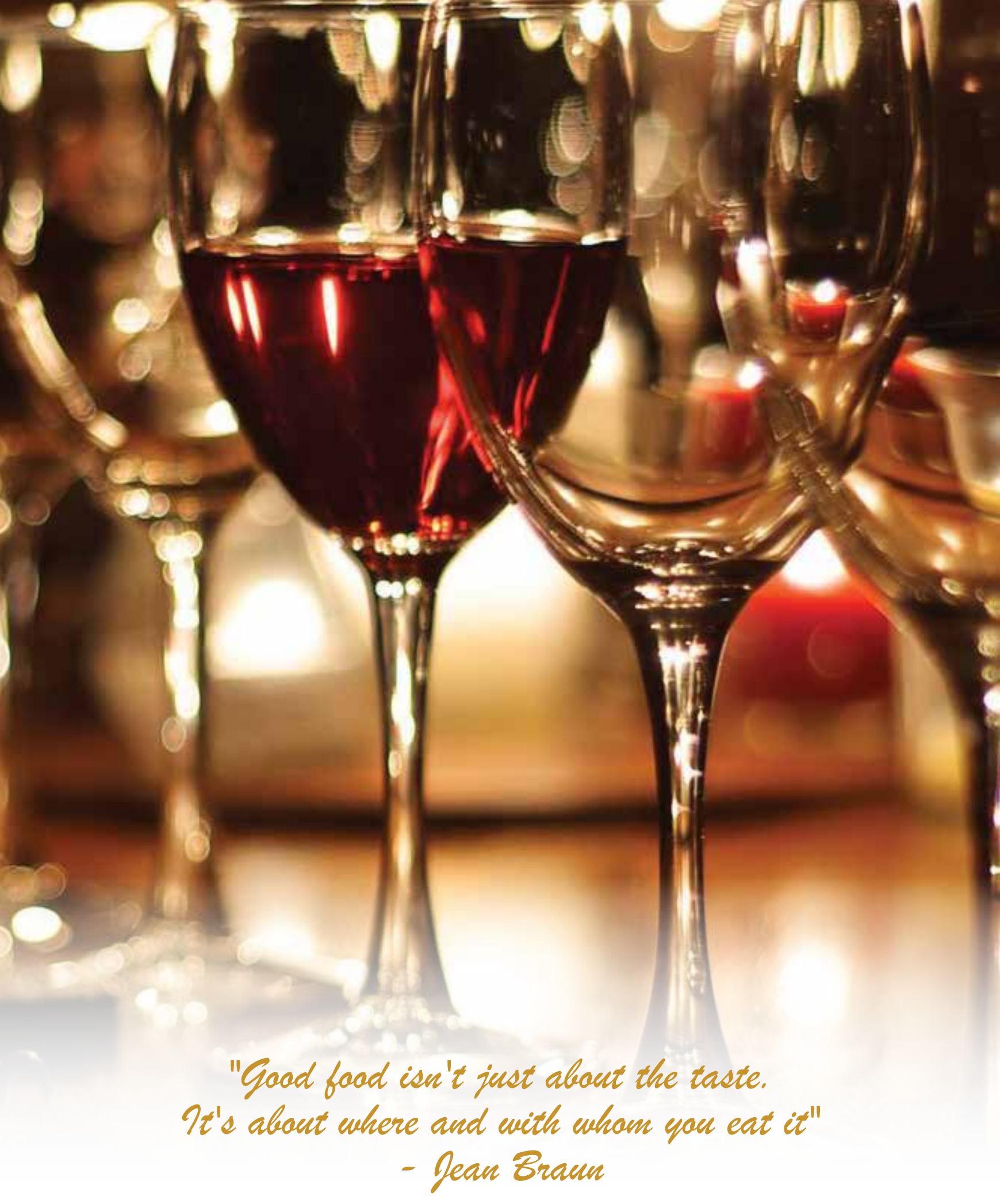
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*A Cut Above*



Alcohol is Not for Sale to Persons Under the Age of 18.





*"Good food isn't just about the taste.  
It's about where and with whom you eat it"*  
*- Jean Braun*