

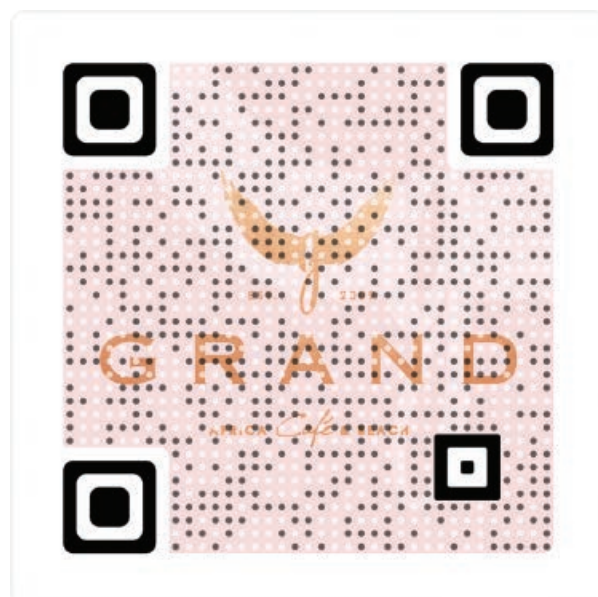
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2004



# GRAND

*Africa* COLLECTION



*Grand Playlist*

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## FOOD MENU



## Starters

Starter / Main

### TEMPURA PRAWNS

Served with lime and soy dressing.

### CALAMARI

(Grilled or fried) seasoned with garlic, ginger, chilli and lemon. Served with aioli.

### FRESH MUSSELS

In a fragrant coconut broth with lemongrass, ginger, chilli and coriander.

### BEEF CARPACCIO

Served with roasted garlic aioli, shaved Parmesan, fresh rocket and extra virgin olive oil.

R129

### OYSTERS

Natural

One / Half a Dozen

R38 / R210

R170 / R360

### TRIO OF OYSTERS

Fennel and apple, tomato salsa, wasabi and pickled ginger.

R115

### NEW STYLE SALMON SASHIMI

Salmon sashimi, avocado, cucumber, Teriyaki sauce, spring onion and ponzu sauce.

R332

### TEMPURA VEGETABLES (VE)

Served with lime and soy dressing.

R90

### AVOCADO RITZ

Steamed prawns, avocado served with a Marie Rose sauce.

R164

## Salads

### GRAND CLUB SALAD

Cos lettuce, artichoke, rocket, tomato and olives, with a honey mustard dressing.

### A SLICE OF CAESAR

Baby gem lettuce with classic Caesar dressing, egg, bacon, shaved Parmesan, anchovies and garlic croutons.

### GRAND SALMON

Seared salmon, toasted pine nuts, tomato, avocado, rocket and shaved Parmesan. Served with a soy dressing.

### CAPRESE (V)

Burrata mozzarella, marinated heirloom tomatoes, fresh basil and balsamic syrup.

R149

### GREEN GODDESS (V)

Wild rocket, avocado, peas, grilled broccoli, cucumber ribbons, toasted seeds, feta and basil pesto mayo.

R165

R245

**ADD:** Grilled chicken breast.

R60

### PARMA HAM & GOATS CHEESE

Rocket, strawberries, cherry tomatoes, red onion with a honey and mustard dressing.

R194

R595

### GRILLED BABY VEGETABLES (VE)

Cumin roasted chickpeas, honey mustard dressing and chimichurri.

R146

R225

### SESAME CRUSTED TUNA

Seared tuna crusted in white sesame seeds, served with fresh avocado, rocket and red onion. Finished with a zesty whole-grain mustard.

R282

## Sushi

### DEEP FRIED ROLLS (10pcs)

Seaweed filled with a fresh filling of your choice, avocado and cream cheese in the inside and rice on the outside. Dipped in tempura batter and panko bread crumbs, then fried till golden brown.

Veg

Prawn

Tuna

Salmon

R120

R180

R260

R299

### RAINBOW PRAWN TEMPURA (10pcs)

A roll filled with tempura prawn, cream cheese, and avocado on the inside. Topped with avocado, spring onion, our home-made tempura sauce and sesame seeds.

R190

### TUNA TATAKI (6pcs)

Gently seared tuna laid on a bed of cucumber and carrot. Topped with freshly chopped tomato, pineapple and spring onion. Served with our house made salad sauce.

R210

### ULTIMATE RAINBOW (10pcs)

Rainbow roll filled with avocado and salmon in the inside, salmon and tuna on the outside. Topped with Japanese mayo, caviar, spring onion, roasted sesame seeds and home-made Teriyaki sauce.

R399

### GRAND PLATTER

Five pieces of ultimate rainbow, five pieces of California rolls with prawn, avocado and cream cheese on the inside. Topped with tempura prawns that coated in our special tempura sauce and spring onion.

R450

## To Share

### GRAND SEAFOOD PLATTER SINGLE / DOUBLE - SQ

Grilled prawns, langoustines, linefish, calamari and mussels. Served with peri-peri and garlic sauce.

### THE GRAND AFFAIR - R1100

A platter with spatchcock chicken, smoky BBQ pork ribs, sticky chicken wings and traditional boerewors sausage. Served with a portion of chips and a rocket and parmesan salad.

## Pasta

### STEAMED MUSSEL LINGUINE

Mussels, white wine, chilli, olive oil, garlic and fresh herbs.

### PRAWN LINGUINE

Pan fried prawns, Parmesan cream, basil and chilli.

R190 **CHICKEN AND BROCCOLI PAPPARDELLE** R245

With broccoli, Parmesan cream topped with Parmesan shavings.

R325 **LINGUINE MEZZANOTTE (V)** R175

Olives, capers, cherry tomatoes, Parmesan, parsley, chilli and garlic.

## Mains

Served with a side of your choice

### FILLET BÉARNAISE

300g Grass fed beef fillet with tarragon emulsion.

### GRAND WAGYU BURGER

200g Wagyu beef with rocket, red onion, gherkin, tomato chutney and cheddar.

### PRIME SIRLOIN ON THE BONE

500g Grass fed beef, béarnaise sauce and café de Paris.

### ROTISSERIE CHICKEN

Whole slow roasted chicken, portioned and served with your choice of two sides.

### BABY KINGKLIP

Whole roasted served with fragrant green beans and lemon butter sauce.

R499 **SUGAR SALMON** R615

Seared Norwegian salmon with sugar and soy reduction.

R270 **GRILLED PRAWNS / TIGER PRAWNS** R460 / R1 349

Lemon and butter basting with home-made peri-peri sauce.

**KINGKLIP TAGLIATA** R405

R550 Grilled Kingklip, sun-dried tomato, soy, rocket, Parmesan and olive oil.

R495 **NORWEGIAN SALMON TAGLIATA** R655

Grilled Norwegian Salmon, sun-dried tomato, soy, rocket, Parmesan and olive oil.

R495 **BEER BATTERED FISH AND CHIPS** R218

Served with home-made tartar sauce and minted peas.

## Sides

### HAND CUT CHIPS (V)

Served with roasted garlic aioli.

### GREEK SALAD (V)

With tomatoes, peppers, feta and olives.

### GREENS (VE)

Tender stem broccoli, zucchini, vinaigrette and toasted seeds.

R68 **ROAST CAULIFLOWER (VE)** R80

Served with salsa verde and almonds.

R68 **ROCKET AND PARMESAN SALAD (V)** R58

Served with balsamic reduction and red onion.

R112

## Pizza

Normal / Grand

### MARGHERITA

Oreganum, mozzarella and basil.

R129 / R199 **PRAWN** R245 / R430

Rocket, cherry tomatoes and mozzarella.

### GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella.

R432 / R758 **CHICKEN** R194 / R345

Basil pesto, rocket, shimeji and button mushrooms.

### PARMA HAM

Rocket, Parmesan, cherry tomatoes and mozzarella.

R230 / R399 **FABULOUS** R212 / R422

Bacon, feta and avocado.

### VEGETARIAN (V)

Grilled marinated vegetables, basil pesto and mozzarella.

R184 / R342 **FILLET TAGLIATA** R292 / R580

Prime beef fillet with caramelized onions, sundried tomatoes, basil pesto, rocket and Parmesan.

### THE BENJAMIN

Anchovy, red onion, capers, kalamata olives and rocket.

R202 / R400

## Dessert

### CRÈME BRÛLÉE

Vanilla bean crème brûlée, served with fresh berries.

R112 **CHOCOLATE PAVLOVA** R110

Served with dark chocolate, seasonal berries and whipped cream.

### CHOCOLATE POT (V)

Served with hazelnut praline and caramel ice cream.

R91 **BAR ONE CHEESECAKE** R148

Decadently delicious cheesecake with a Bar One topping.

### AFFOGATO

Scoop of vanilla bean ice cream topped with a shot of hot espresso.

R50 **TIRAMISU** R86

Heavenly and decadent. Layers of vanilla mascarpone, coffee liqueur, lady fingers and 70% cocoa.



GRAND AFRICA CAFÉ & BEACH  
1 HAUL ROAD, GRANGER BAY, CAPE TOWN

BOOKINGS: [BEACH@GRANDAFRICA.COM](mailto:BEACH@GRANDAFRICA.COM) | EVENTS: [CELEBRATE@GRANDAFRICA.COM](mailto:CELEBRATE@GRANDAFRICA.COM)

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