

# La Pentola Classics Starters / Light Meals

## **Huckleberry Haloumi**

**R85**

Thick cut of Cypriot goats cheese, grilled & served with fresh strawberries, macerated in sugar, olive oil with lemon & fresh mint.

## **Basil and Port Livers (House Specialty)**

**R65**

Chicken livers pan fried with butter, onions, mixed peppercorns & garlic. Touch of tomato, port and fresh cream & flavoured with basil.

## **Angel Snails (House Specialty)**

**R95**

Snails wrapped in bacon, pan fried with red onions, black pepper & butter then steamed in chardonnay, bound with cream & flavoured with fresh oregano.

## **Mussels Provencal**

**R75**

Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onions, garlic and fresh herbs, doused with white wine & bound with whole peeled Italian Tomato.

## **Springbok & Rocket Carpaccio**

**R95**

Thin slices of smoked Springbok topped with fresh rocket dressed with lemon & extra virgin olive oil then sprinkled with a local parmesan cheese.

## **Smoked Duck Pastry**

**R80**

Smoked duck off the bone pan fried with mushrooms, red onions doused with vintage port bound with cream reduced then wrapped in phyllo pastry sprinkled with brown sugar & black pepper baked till crisp.

## **Pea & Bacon Soup**

**R65**

Petit pois sweet green peas cooked in vegetable stock blended with cream and sprinkled with crispy bacon bits.

## **Thai Butternut Soup (Vegan)**

**R65**

Delicious sweet butternut flavoured with aromatic green curried flavours of lemon grass, ginger, chilli and basil sweetened with coconut cream.

## **Baby Marrow Carpaccio (Vegan/Vegetarian)**

**R60**

Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chilli, dusted with Parmesan & feta cheese then baked.

## **Veg of the day and potato croquettes**

**R40**

(For a light meal option feel free to order starters with an extra veg and croquette portion)

# Main Courses

## **Fresh Hake Maître de Hotel (House Specialty)**

**R155**

Fresh fillet of hake fish prepared very simply in the oven with red onion and tomato, basted in butter & its own jus, then served with potato croquettes and seasonal vegetables.

## **Hermanus Abalone (House Specialty)**

**R385**

Locally cultivated abalone tenderized in white wine and lemon juice dusted in flour and lightly egg washed flavoured with garlic, black pepper, chilli and thyme pan fried until golden and served on a bed of black squid ink spaghetti with a lemon butter sauce..

## **Seafood Pasta**

**R185**

**Gluten free option + R 30**

Combination of prawns mussels and calamari pan fried with butter, garlic and black pepper. Doused with white wine and bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

## **Oven Baked Prawns**

**R295**

Six large king prawns doused with white wine, garlic, lemon, fresh thyme, olive oil & butter. Oven baked & served in its own jus. Served with basmati rice and seasonal veg.

## **Santorini Chicken (House Specialty)**

**R155**

Tender chicken breast dusted with flour, pan fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & sliced almonds. Served with croquettes & seasonal vegetables.

## **Nonna's Spaghetti Bolognaise**

**R135**

Beef mince, celery, carrots, onions & garlic slowly braised doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours tossed through with spaghetti and dusted with parmesan.

## **Thai Vegetable Curry (Vegan, Gluten free)**

**R140**

Fresh vegetables with ginger, lemon grass, chilli, garlic & green curry paste & bound with coconut cream & served with rice noodles dusted with black sesame seeds.

## **Don Giovanni Pastry**

**R185**

Tender strips of beef steak pan fried in butter with garlic, black pepper, mushrooms & basil bound with cream & cheese wrapped with phyllo and baked until golden.

## **Honey Mustard Pork**

**R185**

Sliced pork fillet pan fried in butter with peppercorns, bay leaf and red onions flamed in brandy sweetened with honey and whole grain Dijon mustard then bound with cream.

## **KWV Steak (House Specialty)**

**R265**

Tender Beef fillet grilled to your preference, served in a brandy, whole grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce.

## **New Orleans Springbok Steak**

**R265**

Tender springbok loin grilled to your preference, flavoured at the table with whiskey & topped with a green Madagascan peppercorn, lemon grass, ginger & coconut cream sauce.

## **Dalh Pastry (Vegetarian)**

**R150**

Lentils cooked in light Indian curry cream sauce, then wrapped in Leyden cheese pastry & baked.

## For Kids

### **Ninja Turtle Soup**

**R45**

*Sweet green peas cooked in vegetable stock blended with cream.*

### **Marina's Chicken Strips**

**R60**

*Gluten free option R70*

*Tender strips of chicken breasts crumbed & fried served with croquettes and veggies.*

### **Spiderman's Spaghetti Bolognaise**

**R65**

*Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti.*

### **Tinkerbelle's Spaghetti Napolitana (Vegetarian)**

**R50**

*Whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti dusted with parmesan.*

## Decadent Desserts

### **Lindt Chocolate Fondant**

**R85**

*Imported Swiss dark mint chocolate used to create a delicious chocolate mint fondant.*

### **Halva Pancake**

**R75**

*A delicious Greek halva, white chocolate, honey, almonds & vanilla pod ice cream fantasy wrapped in a pancake. Mmmmm!*

### **Hazelnut Crème Brûlé**

**R60**

*Delicious rich hazelnut custard, topped with torch flamed sugar crust.*

### **Trio of chocolate Terrine**

**R75**

*Individual layers of dark, milk and white chocolate creating a heavenly slice of our in house frozen dessert.*

### **Speciality Vegan or Diabetic Ice Cream**

**R70**

*Choose from two flavours peanut butter or salted caramel.*

### **Danish Vanilla (House Specialty)**

**R60**

*Vanilla ice-cream served with our hot homemade condensed milk chocolate sauce.*

**Life's short eat dessert first!**

## Non-alcoholic

### **Almost Zero Wonderful White**

**R 120**

*A delicate de-alcoholised white with elegant notes of apple, citrus and tropical fruit flavours*

### **Almost Zero Radiant Red**

**R 120**

*A delicate de-alcoholised red with smooth mulberry flavours*

### **Erdinger Alkoholfrei**

**R 40**

*A Germany-Non-Alcoholic- Hefeweizen with an aromatic blend of lemon and grass with hints of grainy malts and hops. Taste is a smooth mix of lemon and grains with a touch of banana.*

### **Savanna Lemon**

**R 35**

*An unapologetically bold, Savanna Lemon gives you the same crisp taste of Savanna Cider without the alcohol!*

### **Duchess Original**

**R45**

*Alcohol Free Gin & Tonic*

### **Duchess Floral**

**R45**

*Alcohol Free Gin & Tonic*

### **Flippen Nice Litchi, Grape Juice**

**R30**

*Litchi infused Grape Juice*

### **Flippen Nice Lime, Grape Juice**

**R30**

*Lime flavoured Grape Juice*

### **Heineken Zero**

**R35**

*Name you can trust*

### **Devils Peak Zero to Hero**

**R36**

*Delicious craft beer with no alcohol*

### **Lautus de-alcoholised Rosé**

**R150**

*Pure, elegant, sumptuous*

## Soft Drinks

Red Sky Brew Master's Lemonade R38  
Handcrafted carbonated lemonade made from freshly squeezed lemons

### Mixers 200ml:

Coke, Soda Water, Ginger Ale, Lemonade R20  
Appletiser / Grapetiser R32  
Tomato Cocktail R28  
Cream Soda / Fanta Orange 330ml R25  
Peach / Lemon Ice Tea R28  
Red Bull R45  
Fitch & Leedes Pink Tonic R22  
Barker & Quin Indian Tonic R22  
Fresh Juice R25

## Old Time Vintage Milkshakes

Chocolate, Strawberry, Vanilla, R45 / Kids R25  
Bubblegum, Banana

## Hot Beverages

Cappuccino R30  
Cafe Latte R32  
Single Espresso R22  
Double Espresso R26  
Americano R24  
Milo R30  
Hot chocolate R30  
Five Roses Tea R21  
Rooibos R21  
Earl Grey Tea R21  
Fresh Mint Tea R21  
Fresh Ginger Tea R21  
CBD Coffee R60  
Boere Coffee R40

## Water

Mineral Water  
Still / Sparkling 750ml glass bottles R36