We welcome all fish lovers to
enjoy the purity and freshness
of our dishes and have fun
indulging in our cuisine

FISHMONGER

dos amigos

"There is no sincerer love,
than the love of food"

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ENTRÉES

Sardines	Grilled with coarse salt and topped with green peppers, onions and a dash of olive oil	**R120**
Falkland Calamari	Baby tubes grilled or fried and served with lemon butter sauce	**R115**
Squid Heads	Baby tubes grilled or fried and served with lemon butter sauce	**R135**
Fresh Oysters	Waitron will advise what is available	**SQ**
Peri Peri Chicken Livers	Sauteed chicken livers in an authentic Portuguese peri peri sauce	**R120**
Garlic Snails	Baked with a creamy garlic sauce	**R120**
Gresh Black Mussels	Mussels poached in a white wine and creamy garlic sauce	**R120**
Prawn and Avo Medley	Avocado pyramid with poached prawns tossed in a light pink sauce	**R140**
Fish Cakes	Fresh line fish tossed with fresh ingredients and grilled, served with fresh lemon and micro herbs	**R110**
Halloumi Stack (v)	Fingers of halloumi fried or grilled with a sweet chilli sauce and topped with micro herbs	**R105**
Fresh Asparagus	Steamed and served with parmesan shavings and a honey mustard dressing	**R120**

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SOUPS

Mediterranean Fish Soup	A light healthy non-dairy soup with kingklip pieces and chopped baby vegetables	**R115**
Lobster Bisque	A true classic	**R115**

SALADS

Portuguese Salad		**R105/R135**
Greek salad	All-time favourite with feta and colossal calamata olives	**R105/R135** Side **R105** Regular **R135**
Roquefort Salad	A basic salad dusted with Roquefort cheese, croutons and a blue cheese and plum dressing	**R95/R120** Side **R95** Regular **R120**
Halloumi Salad	Fingers of grilled halloumi on a bed of mixed greens, roasted red peppers and olives, drizzled with balsamic glaze	**R140**

VEGETARIAN

Vegetarian Platter	Roasted red peppers, asparagus and warm baby potatoes, morogo, halloumi and steamed vegetable medley, creamy spinach and butternut	**R225**
Pesto Pasta	Spaghetti tossed with pesto and shavings of grana padano	**R165**

SIDE ORDERS

Eedamame beans	**R100**
Butter sauces - lemon or garlic	**R45**
Crispy onion rings	**R50**
Steamed vegetables	**R55**
Stir fried vegetables	**R55**
Morogo	**R50**

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FISH MAIN

Pangasius	Delicate white fish grilled with lemon butter or Cajun style	**R210**
Falkland Calamari	Baby tubes grilled or fried and served with a lemon butter sauce	**R250**
Portuguese Calamari	Cooked in tomato base and peri peri sauce	**R250**
Hake in Batter	Local fresh hake in a crispy batter served with chips and a tartar sauce	**R215**
kingklip	Fillet of kingklip lightly grilled with a lemon butter sauce	**SQ**
kingklip Thermidore	Baked in a creamy cheese and mushroom sauce	**R340**
Sole	Regarded by some as the most delicate fish, lightly grilled and served with lemon butter	**SQ**
Whole Baked Linefish	Portuguese style whole fish baked in an oven with olive oil and lemon or done in a Portuguese sauce with tomato, onion, baby potatoes, green pepper and chives	**SQ**
Stuffed Kingklip	Kingklip stuffed with mushrooms, tomato and onions, mozzarella in a garlic and beer sauce	**R315**
Pasta di Mare	Spaghettini topped with seafood in a light creamy wine sauce	**R320**
Kingklip Curry	Kingklip medallions simmered gently in a mild cream curry sauce	**R300**
Asparagus Hake	Grilled hake topped with fresh asparagus in a creamy lemon and mustard sauce	**R198**
Whole Baby Kingklip	Grilled on the bone succulent and juicy	**SQ**
Calamari Trio	Fried, grilled and Cajun spiced calamari tubes with fried squid heads	**R290**

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MEAT & CHICKEN

Chicken Trinchado	Done in a traditional Portugeuse sauce	**R195**
½ Portuguese Chicken	Flame grilled ½ chicken marinated in garlic, peri peri, white wine and bay leaves	**R110**
Peri Peri Chicken (30 min)	Mozambican style whole spatchcock chicken marinated in garlic, peri peri, white wine and bayleaves – flame grilled	**R215**
Prego Fillet	250gr fillet topped with braised onions and our signature prego sauce served in a Portuguese roll	**R245**
Fillet Au Natural	Flame grilled with coarse sea salt and olive oil	**R280**
	250gr Rump Au Natural	**R255**
	350gr Rump Au Natural	**R265**
Beef Espetada	350gr cubed rump, red peppers and onion rolled in coarse salt flavoured with olive oil, bay leaves and grilled	**R275**
T-Bone	500gr done with a BBQ basting or pepper crust	**SQ**
African Classic	Boerewors flame grilled served with a traditional pap and chakalaka sauce	**R135**

SAUCES

Chakalaka sauce	**R55**
Rainbow pepper sauce	**R55**
Mushroom sauce	**R55**
Cheese sauce	**R55**
Creamy garlic sauce	**R55**
Portuguese sauce	**R55**

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PLATTERS

The King Platter	4 wild langoustines, 12 mozambique king prawns, fresh linefish of the day, trio of calamari and Portuguese style mussels	**SQ**
The Queen Platter	A beautiful selection of seafood, kingklip, 6 queen prawns, grilled calamari and squidheads	**R900**
The Ultimate Feast	12 queen prawns, trio of calamari, kingklip, and a Portuguese baby chicken cut into pieces.	**SQ**

SHELLFISH

Queen Prawns	12 Prawns from Mozambique (when available)	**SQ**
King Prawns	6 Prawns from Mozambique (when available)	**SQ**
Beira Prawns	12 queen prawns pan fried with virgin olive oil, flavoured with peri peri, garlic and beer	**R385**
Prawn Naçional	12 queen prawns baked in a peri peri, papika, bayleaf, garlic and beer sauce, served on rice (mild)	**R385**
Prawn Curry Mozambique Style	12 Queen prawns cooked in a mild coconut milk curry sauce and sprinkled with cashew nuts	**R395**
Langoustines	The sweetest of all shellfish (wild)	**SQ**

SEAFOOD SPECIALTIES

Bacalhau (280g)	Portuguese style, baked in oven with olive oil, garlic, baby potatoes, topped with sliced green peppers and onion	**R385**
Seared Norwegian Salmon	Salmon seared medium rare with a dash of soy sauce, honey and sautéed mushrooms	**R345**
Seafood Casserole	A selection of seafood, kingklip, prawns, mussels, squid heads, calamari cooked in a Portuguese style sauce with hints of paprika, white wine and garlic – tossed in white rice	**R335**

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KIDDIES MENU

Calamari	Grilled or fried	**R100**
Chicken Burger	Grilled chicken breast	**R95**
Hake	Grilled or fried	**R120**
Prawn Combo	3 queen prawns and calamari	**R155**
Chicken Strips	Fried	**R90**

DESSERTS

Peppermint Crisp Torte	Caramel, crushed peppermint crisp chocolate and cream	**R95**
Creme Brulée	Made the classic way with burnt sugar	**R95**
Tiramisu	In true Italian style made with mascarpone cheese, Frangelico and boudoir biscuits	**R95**
Ice Cream & Chocolate Sauce	Fior de latte (double vanilla cream) or rich chocolate	**SQ**
Sorbet	Palate Cleanser and Non-Dairy	**SQ**
Malva Pudding	A truly south African dessert – served warm with custard	**R135**