



EST. 2009

GRAND

AFRICA *Café* & BEACH



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 TARTARE

Served with egg yolk, whipped tahini feta, pickled red onion and wafer ciabatta.

R125 OYSTERS

Natural

One / Half a Dozen

R35 / R190

R155 / R360

TRIO OF OYSTERS

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

R86

NEW STYLE SALMON SASHIMI

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

R332

R116 / R245

TEMPURA VEGETABLES (VE)

Served with lime and soy dressing.

R90

R166

DUCK LIVER PATÉ

Creamy and velvety. Served with toasted and herbed ciabatta.

R126

Salads

GRAND CLUB SALAD

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

CAESAR

Baby gem lettuce with classic Caesar dressing, egg, Pancetta, 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.

R112

GREEN GODDESS (V)

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

R165

R205

ADD: Grilled chicken breast.

R45

PARMA HAM & GOATS CHEESE

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

R194

R485

GRILLED BABY VEGETABLES (VE)

Cumin roasted chickpeas, honey mustard dressing and chimichurri.

R145

R215

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

BAMBOO ROLL (4pcs)

Thinly peeled cucumber filled with fresh fish, rocket, cucumber, carrot, and avocado. Topped with Japanese mayo, caviar, and roasted sesame seeds. Served with Teriyaki sauce and Japanese mayo on the plate.

Prawn

Tuna

Salmon

GRAND ROSES (5pcs)

A ball of sushi rice wrapped in a thin slice of fresh salmon and avocado, topped with Japanese mayo and caviar.

CREAMY ROSES (5pcs)

A ball of sushi rice wrapped in a thin slice of fresh salmon and avocado, topped with a creamy prawn mix and garnished with crispy carrot and our house made Teriyaki sauce.

R120

R180

R234

R288

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.

R192

TUNA CRUNCH (10pcs)

Seaweed rice filled with a freshly fried tuna mix and cream cheese on the inside. Deep-fried till golden brown with batter and panko crumbs. Topped with sweet chilli sauce and our house made tempura sauce. Garnished with spring onion and roasted sesame seeds

R214

R130

R172

R225

R228

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.

R350

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.

R428

to share

GRAND SEAFOOD PLATTER SINGLE / DOUBLE - SQ

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

PASTA

STEAMED MUSSEL LINGUINE

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

PRAWN LINGUINE

Pan fried prawns, Parmesan cream, basil and chilli.

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.

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.

MARGHERITA

Oreganum, mozzarella and basil.

GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella.

PARMA HAM

Rocket, Parmesan, cherry tomatoes and mozzarella.

VEGETARIAN (V)

Grilled marinated vegetables, basil pesto and mozzarella.

SALMON

Smoked salmon, crème fraîche, spring onion and rocket.

R190 CHICKEN AND BROCCOLI PAPPERDELLE

With broccoli, Parmesan cream topped with Parmesan shavings.

R325 LINGUINE MEZZANOTTE (V)

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

mains

Served with a side of your choice

R485 KINGKLIP

Indo broth, mussels and bok choy.

R250 SUGAR SALMON

Seared Norwegian salmon with sugar and soy reduction.

R550

GRILLED PRAWNS / TIGER PRAWNS R460 / R1349

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

R495 LINEFISH TAGLIATA

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

BEER BATTERED FISH AND CHIPS

Served with home-made tartar sauce and minted peas.

SIDES

R66 ROAST CAULIFLOWER (VE)

Served with salsa verde and almonds.

R65 ROCKET AND PARMESAN SALAD (V)

Served with balsamic reduction and red onion.

R112

PIZZA

Normal / Grand

R106 / R190 PRAWN

Rocket, cherry tomatoes and mozzarella.

R395 / R690 CHICKEN

Basil pesto, rocket, shimeji and button mushrooms.

R190 / R352 PANCETTA

Feta, caramelised onions, spinach and pancetta.

R175 / R320 PULLED PORK

Pulled pork, rocket, red onion, cherry tomatoes and mozzarella.

R242 / R474 FILLET AND PROVOLONE

Beef fillet, sun-dried tomato, basil pesto, caramelised onions and smoked mozzarella.

dessert

CRÈME BRÛLÉE

Vanilla bean crème brûlée, served with fresh berries.

CHOCOLATE POT (V)

Served with hazelnut praline and caramel ice cream.

AFFOGATO

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

PINK PAVLOVA

Served with seasonal berries and whipped cream.

R95 CHOCOLATE PAVLOVA

Served with dark chocolate, seasonal berries and whipped cream.

R91 Caramel and Vanilla Baked Cheesecake (V)

Served with vanilla ice cream.

R50 TIRAMISU

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

R110

R245

R175

R345

R510

R405

R195

R80

R56

R210 / R404

R180 / R332

R160 / R270

R205 / R410

R295 / R550

R110

R140

R75



GRAND

AFRICA *Café & BEACH*

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