



## Pizzas

<b>Margherita</b>	<b>55</b>
<b>Quattro Stagioni</b> Artichokes, Ham, Olives, Mushrooms	<b>94</b>
<b>Favorita</b> Bacon, Avocado, Feta	<b>92</b>
<b>Arrosoto</b> Chicken, Mushrooms, Red and Yellow Peppers	<b>88</b>
<b>Bella Donna</b> Rocket, Avocado, Piquant Peppers, Feta	<b>92</b>
<b>Smoked Mozzarella</b> Salami, Portobello Mushroom	<b>110</b>
<b>Roast Lamb,</b> Grilled Aubergine, Danish Feta, Red Onion, Mint Sauce	<b>110</b>
<b>Smoked Salmon</b> Cream Cheese, Dill, Caper, Avocado	<b>112</b>

## Toasted Ciabatta Sandwiches

<b>Smoked Salmon</b> with Danish Feta Mayonnaise, Rocket, Dill, Peppadew Coulis, Cucumber, Spring Onion, Roma Tomato and Avocado	<b>62</b>
<b>Hot Chicken Mayonnaise</b> with Thyme, Gherkins, Green Pepper, Cos Lettuce, Cucumber and Tomato	<b>52</b>
<b>Sun Dried Tomato</b> with Sweet Basil Pesto, Smoked Mozzarella and Grilled Aubergine	<b>44</b>

## Salads

<b>Waldorf Salad</b> with Granny Smith Apple, Celery Puree, Cos Lettuce, Peppadew and Walnut	<b>48</b>
<b>Fillet of Beef Salad</b> in a Sun Dried Tomato and Portobello Mushroom Gravy with Rocket, Parmesan Shavings and a drizzling of Balsamic Glaze	<b>88</b>

## Starters

<b>Calamari Tubes</b> with a Chicken and Chorizo Filling, Crispy Tentacles, Grilled Prawn and Piquant Peri Peri Sauce	<b>62</b>
Juniper and Port Braised <b>Kudu Ravioli</b> with its own Sauce, Caramelized Carrot Puree and Crispy Parma	<b>58</b>

## Mains

<b>Scottish Salmon</b> with a Macadamia Nut Crust on Cauliflower and Rainbow Trout Cake, Potato Gratin, Braised Leek, Wilted Spinach and Rooibos Hollandaise	<b>152</b>
Pan Fried <b>Lamb Rump</b> with Basil Pesto on Grilled Aubergine, Peppers, Zucchini and Sun Dried Tomato and Olive Salsa	<b>138</b>
<b>Beef Fillet</b> on Potato Rösti with Sautéed Asparagus and Red Wine Sauce	<b>148</b>

## Sides

Shoestring Fries	<b>16</b>
Sautéed Seasonal Vegetables with Toasted Pumpkin and Sunflower Seeds	<b>18</b>
Seasonal Salad	<b>18</b>

## Kids

Bambino (Small Margherita)	<b>40</b>
Chicken Goujons with Fries	<b>28</b>
Ice Cream & Chocolate Sauce	<b>16</b>

## Desserts

<b>Baklava Crème Brule</b> with Turkish Delight Syrup	<b>42</b>
<b>Gelato</b> Vanilla Bean Turkish Delight Pistachio White Chocolate Dark Belgium Chocolate	<b>12/Scoop</b>
<b>Sorbet</b> Granadilla Wild Berry Kiwi	<b>12/Scoop</b>



*Eat*

*Love*

*Love*

### Trading Hours

Tuesday 10am – 4pm, Wednesday 10am – 10pm, Thursday, 10am – 4pm, Friday & Saturday 10am – 10pm, Sunday 10am – 4pm  
Contact us: (021)863 6174 / restaurant@valdevie.co.za