

La Pentola Legendary Starters

Huckleberry Haloumi (Vegetarian)

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.

Baby Marrow Carpaccio (Vegan/Vegetarian)

R50

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

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.

Chef's note: I recommend for a true La Pentola taste experience I suggest you order a variety of starters and share them in the centre of the table, Mediterranean style.

Seafood

Hermanus Sole

SQ

Large west coast sole cut of fish grilled to perfection & topped with a combination of seafood in a delicious white wine, cream & thyme sauce. Served with basmati rice & seasonal vegetables. (Cream can be swapped for tomato or butter sauce.)

Fresh Hake Maître de Hotel (House Specialty)

R165

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

R195

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

Five 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.

Poultry

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.

New Orleans Ostrich Steak

R285

Tender ostrich fan fillet, grilled to your preference, flamed at the table in Jack Daniels & topped with a green Madagascan peppercorn, lemon grass, ginger & coconut cream sauce. Served with potato croquettes & seasonal vegetables on the side.

Meat

Amma Bokka Pastry

R185

Tender cubes of springbok loin pan-fried in butter with garlic, black pepper, mushrooms & basil bound with cream & three cheeses wrapped with phyllo baked till golden.

KWV Steak (House Specialty)

200g Fillet R265 / 400g Rump R265

Tender steak flame grilled to your preference, served in a brandy, whole grain dijon mustard, garlic, bay leaf & green peppercorn cream sauce.

Bazaruto Fillet

R325

Tender beef fillet flame grilled to your preference & served with a sauce made with braised onion, peri-peri, bay leaf, prawns, whole peeled Italian tomato, doused with beer & bound with fresh cream.

Honey Mustard Pork

R185

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

Forest Springbok (House Specialty)

R275

Tender delicious flame grilled springbok loin sliced & served with a vintage port, basil, mushroom & cream sauce.

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.

Plain Fire Grills

Meat & Poultry

Rump Steak 400g **R220**

Fillet 220g **R220**

Springbok Steak 200g **R225**

Ostrich Steak 200g **R195**

Chicken Breast 200g **R115**

Fish

Calamari Steak **R125**

West Coast Sole **SQ**

Linefish **SQ**

King Prawns each **R60**

All grills are served with potato croquettes or basmati rice & seasonal vegetables

Sauces and Sides:

Lemon butter, Peri-peri, Garlic butter **R40**

KWV, Pepper, Mushroom, Cheese, Honey & Mustard **R55**

Croquettes, rice, veggies or side salad **R45**

Vegetarian

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.

Chef Shane's Tempeh Steak

R165

Marinated soya bean tempeh steak blackened with a tomato crust, drizzled with a lemon butter herb sauce topped with a smashed cayenne pepper avo, roasted cashews.

Funghi Luigi

R160

A La Pentola Classic. Button mushrooms pan fried with Madagascan peppercorns, onions & garlic flamed with sambuca bound with cream wrapped with cheese in phyllo pastry & baked till golden brown. Served with seasonal vegetables.

Rainbow Salad (Vegan)

R135

Fresh from the Hemel-en-Aarde Valley, a variety of mixed lettuce, cucumber, radishes, carrot, rosa tomatoes, topped with fresh fruit, finished off with a variety of mixed seeds & nuts.

For Kids

Marley's Fish Fillet

R75

Fresh line fish grilled served with lemon butter, croquettes and veggies.

Marina's Chicken Strips

(Gluten free option R70)

R60

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.

Paw Patrol Haloumi (Vegetarian)

R75

Fingers of grilled haloumi cheese. Served with fresh sliced green apple, carrots & cucumber. Finger food with a healthy twist.

Captain Hook's Ice Cream & Chocolate Sauce

R35

Scoop of vanilla ice cream with home made chocolate sauce & sweetie sprinkles.

Teen Titans Treat (Sugar free Vegan)

R60

Scoop of chocolate dairy free, sugar free ice cream served with fresh strawberries.

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

Ask your waiter which flavours are available.

Danish Vanilla (House Specialty)

R60

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

Drinking Desserts

Cape Connection

R90

A warming after dinner drink, KWV 10 year old brandy & Amaretto served in a hot cognac glass.

Olmeca Black Pedro

R65

Vanilla ice-cream blended with Olmeca black gold barrel aged tequila a delicious combination that could signify the beginning of an evening.

Malt Pedro

R60

American style malt ice-cream combined with a delicious brandy cream liqueur.

Island Style Black Russian (Vegan)

R80

Chef Shane's favourite after dinner drink Kahlua, absolute vodka on crushed ice topped with coconut cream.

Choc Mint Pedro

R50

Delicious Belgium ice-cream combined with peppermint liqueur. Bringing back sweet childhood memories with a kick.