

La Pentola Legendary Starters

Hermanus Abalone (House Speciality)

R 245

100g locally cultivated abalone tenderized in white wine, lemon juice & teriyaki sauce. Dusted in flour and lightly egg washed, flavoured with garlic, black pepper, chilli and thyme. Pan fried until golden and served with your choice of :

(Cape Style – White wine, cream, black pepper, leaks or Mozambican – Peri-peri cream sauce or Lemon Butter

Springbok Carpaccio

Starter

R 105 /

Main size

R 165

Thin slices of smoked Springbok topped with marinated olives, cherry tomatoes & fresh lemon. Drizzled with extra virgin olive oil then sprinkled with a local parmesan cheese.

Huckleberry Halloumi (Vegetarian)

R 90

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 Speciality)

R 75

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

Baby Marrow Carpaccio (Vegan / Vegetarian)

R 60

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

Parisian Snails

R 80

Snails pan fried in butter with fresh garlic & parsley. Dusted with Japanese style bread crumbs & imported Italian parmesan cheese, then oven baked until golden. Classic French fusion.

Mussels Provencal

R 85

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

Smoked Duck Pastry (House Speciality)

R 95

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

Pea & Bacon Soup

R 75

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

Thai Butternut Soup (Vegan)

R 75

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

Chefs Note: I recommend for a true La Pentola taste experience, order a variety of starts and share them in the centre of the table. Mediterranean style.

Seafood

Hermanus Sole

R 350

Giant Sole 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 Maitre de Hotel (House Speciality)

R 165

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

R 420

200g locally cultivated abalone tenderized in white wine, lemon juice and teriyaki sauce, dusted in flour and lightly egg washed, flavoured with garlic, black pepper, chilli and thyme. Pan fried until golden and served with basmati rice, seasonal vegetables and your choice of Cape style, Mozambiquen or white wine lemon butter sauce. (Cape Style – White wine, cream, black pepper, leeks, Mozambican – Peri-peri cream sauce)

Seafood Pasta

R 220

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

Gluten free option R 30

Oven Baked Prawns

R 295

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.

De Kelders Seafood Platter

R 1050

A seafood feast fit for royalty, a combination of Cajun calamari steaks, twelve oven baked large king prawns, twelve mussels done in a classic French Provencal sauce, grilled line fish, butter baked hake served with rice, croquettes, seasonal vegetables.

Sauces: Garlic butter & Peri-Peri butter

Pimp my platter: Add a Crayfish for R 300

Poultry

Santorini Chicken (House Speciality)

R 165

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 & roasted almonds.

New Orleans Ostrich Steak

R 285

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.

Duck in Triple Sec

R 265

Tender duck breast grilled to your preference sliced & served with sweet orange, fresh thyme & Triple sec butter sauce.

Meat

KWV Steak (House Speciality)

200g fillet R 285 / 400g Rump R 285

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

Bazaruto Fillet

R 345

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

Honey Mustard Pork

R 205

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

Nonna's Spaghetti Bolognese

R 165

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

Forest Springbok

R 320

Tender springbok loin grilled to your preference topped with button mushrooms pan fried in olive oil & butter tossed through with red braised onions & black pepper, doused with port & flavoured with fresh basil.

Plain Fire Grills

Meat & Poultry

Fillet 200g	R 240
Rump 400g	R 240
Springbok Steak 200g	R 265
Ostrich Steak 200g	R 205
Chicken Breast 200g	R 125
Duck Breast	R 235

Fish

Calamari Steak	R 135
Kingklip	R 220
Linefish	SQ
King Prawns each	R 60
Giant Sole	R 275

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

Sauces and Sides

Lemon butter, Peri-peri, Garlic butter	R 40
KWV, Pepper, Mushroom, Cheese, Honey mustard	R 65
Croquettes, Rice	R 45
Side Salad, Vegetables	R 55

Vegetarian

Thai Vegetable Curry (Vegan, Gluten free) **R 165**

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

Chef Shane's Tempeh Steak (Vegan) **R 195**

Marinated soya bean tempeh steak blackened with a tomato crust, drizzled with a Madagascan peppercorn, ginger, lemon grass, coconut cream sauce.

Funghi Luigi (Vegan Option) **R 185**

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

Rainbow Salad (Vegan) **R 145**

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

For Kids

Marley's Fish Fillet **R 85**

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

Marina's Chicken Strips (Gluten free option) **R 75**

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

Spiderman's Spaghetti Bolognaise **R 75**

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

Tinkerbelle's Spaghetti Napolitana (Vegetarian) **R 60**

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

Paw Patrol Haloumi (Vegetarian) **R 85**

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

Sweets for the Kids

Captain Hook's Ice Cream and Chocolate Sauce **R 45**

Scoop of vanilla ice cream with homemade chocolate sauce & sprinkles.

Teen Titans Treat - Sugar Free, Dairy Free (Vegan) **R 65**

Ask your waiter which flavours are available.

Decadent Desserts

Lindt Chocolate Fondant

R 85

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

Halva Pancake

R 85

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

Hazelnut Crème Brule

R 65

Delicious rich hazelnut custard which has been prepared with organic eggs, topped with torch flamed sugar crust.

Trio of Chocolate Terrine

R 85

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

Speciality Vegan Ice Cream

R 65

Ask your waiter which flavours are available.

Danish Vanilla (House Speciality)

R 65

Vanilla Ice cream served with our homemade condensed milk chocolate sauce.

White Chocolate Malva Terrine

R 85

Individual layers of artisanal white chocolate ice cream and malva flavoured sponge pudding, frozen in a loaf and served in a slice with fresh cream and sugar work.

Drinking Desserts

Cape Connection

R 95

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

Island Style Black Russian (Vegetarian)

R 75

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

Inquire from your waitron about our delicious variety of Dom Pedro options.