Nossa Avo Ritz

Starters / Entradas

Caldo Verde R75
Traditional Portuguese soup with kale & chouriço (optional)

Giblets - Moelas R85
Tender chicken giblets cooked in our Nossa Casa secret sauce

Nossa Chicken Livers R85
Traditional chicken livers sautéed with onion, chilli & our Nossa Casa secret spices

Calamari or Squid Heads R98
Falklands calamari grilled with lemon butter sauce or Nossa Casa Peri peri sauce

Trinchado à Nossa Casa
Marinated & pan-fried with white wine, garlic, paprika & bay leaves
- Beef R105
- Chicken R75

Halloumi R80
Grilled or fried, served with a sweet chilli sauce

Nossa Avo Ritz R105
A modern twist on a classic favorite

Mussels R95
Mussels served in a traditional creamy garlic sauce

Saldana Bay Oysters (each) R35
Free-ranged oysters

Ostras de escabeche NEW (each) R38
Fresh oysters marinated in a tangy, lightly spiced pickling sauce, served with a medley of pickled vegetables for a refreshing burst of flavour

Nossa Winglets R80
6 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, Lemon & herb, Mild, Hot

Snails R85
Snails cooked in a creamy garlic sauce
Add cheese: R25

Chouriço Assado R125
Portuguese sausage, grilled & flambéed with firewater at the table

Chouriço Slices R80
Half sautéed sliced chouriço, served with pickled veg & black olives

Rissóis
Portuguese fried savoury pastries 3 per portion
- Prawns R75
- Chicken R65
- Cheese & Jalapeño R65

Add +1: Prawn - R25 Chicken - R20 Cheese & Jalapeño - R20

Stuffed Calamari R125
Falklands calamari stuffed with feta & prawns & grilled in our Nossa Casa creamy sauce

Salmon Frito NEW R95
Tempura-fried corn topped with smoked salmon, served with our famous Peri-Peri mayo & a side bowl of soya sauce

Braai Calamari R120
Chargrilled Calamari served on a bed of roasted corn & sweet red pepper, finished with smoky braai flavours

Nossa Casa Prato (Recommended for 4 people) R280
Our platter consisting of chouriço, giblets, livers, Falklands calamari & milho frito

Salad / Salada

Salads come with Nossa or Greek dressing option

Portuguese R115
Olives, red onion, cucumber, carrot, green pepper, tomatoes & fresh mixed greens

Pickled Beetroot & Roasted Butternut R130
Tossed with creamy feta, sweet red onion crunchy pumpkin seeds, fresh mixed greens, & golden crispy tortilla shards
Add chicken: R25

Portuguese Tuna Salad R145
A traditional Portuguese tuna salad with sliced baby potatoes, red onion, chickpeas, Kalamata olives, vinegar, olive oil, & topped with a boiled egg

Greek R125
Feta, olives, green pepper, onions, cucumber tomatoes & fresh mixed greens

Galinha R145
Chicken Strips with carrot, olives, cherry tomato, green pepper, onion, cucumber, avo & mixed greens

Calamari R165
Calamari rings or squid heads & Peppadew® with cherry tomatoes, green pepper, onion, cucumber carrot & mixed greens

Halloumi R165
Halloumi & avo with carrots, cherry tomatoes, green pepper, onion, cucumber & mixed greens

Pastas / Massas

With a choice of penne, linguine or gluten free pasta

Chicken & Halloumi R145
Chicken strips, black olives, garlic, halloumi & a touch of chilli in a Napolitana sauce
Remove chicken for a vegetarian option R120

Prawn & Calamari R195
Prawns, calamari & cherry tomatoes in a creamy sauce, with a touch of chilli

Picar Bolognese R135
Savoury beef mince, slow cooked in our Nossa Napolitana sauce, & topped with crispy chourico pieces

Nossa Casa Massa R165
Chicken strips, green peas, chouriço slices, & Peppadew® in a creamy trinchado sauce

Pasta Churrasco R195
200g chargrilled rump on top of a creamy mushroom & Peppadew® sauce

Espetadas

Bastings options: Mild peri-peri, hot peri-peri, lemon & herb

Beef
Traditional rump cubes, marinated with bay leaves & olive oil & seasoned with coarse salt - Recommended side-dish: Milho frito
- Rump 200g / 300g R165 | R185
- Fillet 250g R230

Beef & Chouriço R195
200g Rump cut into cubes with chouriço, seasoned with bay leaves, olive oil & coarse salt

Beef & Prawns R230
200g rump cut into cubes with 3 queen prawns, seasoned with bay leaves, oilve oil & coarse salt

Chicken R195
Tasty boneless chicken thighs, prepared with your choice of basting

Chicken & Chourico R220
Tasty boneless chicken thighs & chourico, prepared with your choice of basting

Chourico & Prawn R220
5 Queen prawns & chouriço, prepared with your choice of basting

Chicken & Prawn R250
Tasty boneless chicken thighs & 3 queen prawns prepared with your choice of basting

Nossa Casa

PORTUGUESE RESTAURANT & GRILL

Venha Comer - Authentic Portuguese food the Nossa Casa way

Prawn & Calamari Pasta

Fish & Seafood / Peixe e Marisco

Calamari R210
Tender & marinated Falklands calamari grilled in lemon butter or herb & garlic butter or Nossa Casa Peri peri sauce

National Prawns R270
8 Queen prawns, pan-fried with butter, olive oil, garlic, beer & a touch of cream

Prawns

Served in peri peri sauce, lemon butter or garlic butter	6	8	+1
- Queens	R210	R235	R25
- Kings	SQ	SQ	SQ
- Tiger Giants (each)		SQ	SQ

1kg prawn option available (ask your waitron) SQ

Prawn Curry R195
Deshelled prawns cooked in a mild coconut curry, infused with our secret Nossa Casa spices

Grilled Lobster SQ
Charcoal grilled lobster served in a light lemon butter or Nossa Casa Peri peri sauce

Lobster Thermador SQ
Diced lobster, cooked in our secret Nossa Casa creamy sauce, topped with cheddar cheese & baked in the oven

Kingklip Fillet R265
Kingklip fillet, grilled with lemon butter or Nossa Casa Peri peri sauce
Thermador option available

Hake And Prawn à Brás NEW R198
Flaked hake and juicy prawns mixed with thinly sliced fried potatoes, onions & creamy eggs, finished with fresh parsley

Grilled Cod Fish SQ
Grilled cod fish, served with traditional toppings of green pepper, onion, garlic, olive oil, olives chickpeas & boiled potatoes

Creamy Cod Fish R245
A traditional dish of cod fish, potatoes & onions baked in a creamy sauce

Shredded Cod Fish R265
Shredded cod fish blended with garlic, onion, egg, shoestring chips, black olives & parsley

Sole SQ
Sole fillet grilled with lemon butter or Nossa Casa Peri peri sauce

Hake R155
Grilled hake served with your choice of sauce
Options: Garlic butter, lemon butter or Nossa Casa Per peri sauce

Rump à Pimenta

Meat / Carnes

Nossa Casa Trinchado
Marinated and pan-fried with white wine, garlic, paprika & bay leaves
Recommended side-dish: Round chips
- Rump 200g / 300g — **R175 | R195**
- Fillet 250g — **R240**

Bife à Portuguesa
A traditional favourite, chargrilled steak in our homemade wine sauce, topped with a fried egg
- Rump 200g / 300g — **R175 | R195**
- Fillet 250g — **R240**

Nossa Casa Bife Prego — **R125**
A prego marinated & pan-fried in white wine, garlic, paprika & bay leaves, served in a Portuguese roll, peri peri or plain
Add egg: R15

The Pico Smash Burger — **R155**
200g double Smashed beef patties, layered with chouriço slices,melted cheddar cheese, tomato, red onion, lettuce & our signature Nossa Peri mayo, served on a toasted Portuguese roll, cut in half & plated with a rich, creamy Super Bock beer cheese sauce

Pork Chops — **R175**
2x 200g succulent pork loin chops, marinated & chargrilled to perfection

Lamb Shank — **R340**
Lamb shank braised in red wine sauce & slow-cooked until meat falls off the bone
Recommended side-dish: Rice or mash

Skinny Lamb Chops — **R250**
5 skinny lamb chops, perfectly grilled & served on a bed of roast potatoes with seasonal vegetables

Nossa Casa Picanha (Espatada or whole) — **R260**
400g Unique Brazillian cut, charcoal-grilled & prepared the secret Nossa Casa way

Rump à Pimenta NEW — **R195**
A juicy 200g rump steak served over golden roasted potatoes & carrots generously topped with a rich creamy, peppercorn sauce

Sides / Acompanhamentos

Purê de batata - Mash potato	R35
Purê de ervilha e batata - Pea & potato mash	R35
Batatas a murro - Punched potatoes	R30
Abóbora - Butternut	R30
Batatas cozidas - Boiled potatoes	R25
Arroz Branco - White rice	R25
Arroz saboroso - Savoury rice	R30
Arroz de tomate - Tomoto rice	R30
Grão-de-bico - Chickpeas	R35
Milho frito - Fried cornmeal	R30
Feijão verde - Green beans	R30
Vegetais de època - Seasonal vegetables	R38
Batatas fritas - Chips	R30
Batatas fritas redondas - Round chips	R30
Espinafre cremoso - Cream spinach	R35
Salada - Salad	R45
Abóbora è espinafre cremoso - ½ Butternut & creamy spinach	R38
Batatas e cenouras assadas -Roast potato and carrots NEW	R35

Add feta: R25

ENQUIRE ABOUT OUR DAILY SPECIALS (PRATO DO DIA)

Chicken / Galinha

Peri Peri Chicken (served whole or cut) — **R208**
Full chicken (approx 900g - 1,1kg) coal-fired with our Nossa Casa Peri peri sauce or lemon & herb

Half a Peri Peri Chicken (served whole or cut) — **R115**
Half a Chicken (approx 400g - 500g) coal-fired with our Nossa Casa Peri peri or lemon & herb

Chicken Breast — **R110**
Chargrilled chicken breasts marinated in a mouth-watering sauce, lemon & herb or mild peri peri, served with 2 side dishes of choice
Add avo / feta / chedder: R25

Nossa Winglets — **R155**
12 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, Lemon & herb, Mild or Hot

Stuffed Chicken Breast — **R170**
Stuffed with feta, Pepperdew™, spinach, chargrilled on our coal braai & coated in our Nossa Casa Peri peri or lemon and herb

Nossa Casa Chicken Trinchado — **R125**
Chicken cubes cooked in a creamy sauce with a hint of chilli

Chicken Prego - Prego de Galinha — **R105**
Tender chicken breasts, pan seared in our Nossa Casa prego sauce & served in a fresh prego roll

Combos / Mistos

Funchal — **R195**
Grilled calamari & 5 medium prawns

Machico — **R230**
Half-chicken & 4 queen prawns

Santana — **R280**
300g Rump & 5 queen prawns

Madeira — **R220**
Half chicken & grilled calamari

Ribeira Brava (serves 2) — **R550**
Deconstructed debononed chicken thigh, picanha steak & chourico espetada, side Portuguese or Greek salad, chips or rice

Pequena Familia (serves 2) — **R580**
10 grilled queen prawns, 250g grilled calamari, 1/2 chicken, side Portuguese or Greek salad, chips or rice

Grande Familia (serves 4) — **R850**
16 grilled queen prawns, 375g grilled calamari, full chicken side Portuguese or Greek salad, chips & rice

Porto Moniz — **R230**
300g Rump topped with chicken livers

Brava — **R240**
200g Espetada & half a chicken

Camacha — **R240**
Hake & grilled calamari/squid heads

Calheta — **R230**
Hake & 5 medium prawns

Santa Cruz (serves1) — **R290**
Calamari/squid heads, 5 medium prawns & hake

Sao Vicente (serves 2) — **R580**
6 Queen prawns, calamari / squid heads, 200g sliced rump, deboned chicken thighs & 2 sides.

Ponte do Sol (serves 2) — **R850**
Hake, 4 queen prawns, 400g lobster, mussels & calamari / squid heads

Frutos do Mar (serves 4) — **R1 600**
2 Lobster 400g, 12 queen prawns, mussels, 250g calamari, 250g squid heads, 2 pieces of hake, side Portuguese or Greek salad, chips & rice

Apple Crumble Cheese Cake

Dessert / Sobremesa

Life is too short so don't skip dessert

Ice Cream and Chocolate Sauce — **R55**
Creamy vanilla ice-cream with chocolate sauce

Pasteis de Nata — **R75**
2 Traditional baked custard pastries

Arroz Doce Brûlée NEW — **R75**
Tradtional rich, creamy & comforting, our rice pudding is infused with vanilla & a hint of lemon

Crunchy Biscoff Rissoles — **R85**
3 Portuguese dessert rissóis, filled with crunchy Biscoff & fried to perfection. Served with salted caramel ice cream - 3 per portion

Apple Crumble Cheese Cake NEW — **R95**
Creamy cheesecake with cinnamon-spiced apples, finished with a golden, buttery crumble

Crème Caramel — **R75**
Traditional Portuguese dessert topped with caramel syrup

Farturas de Nata — **R75**
Churros stuffed with Portuguese custard served with Bar-one or chocolate sauce

Peppermint Crisp tart — **R75**
Crushed Peppermint Crisp pieces smothered between layers of cream & caramel sauce, on a crunchy biscuit crumble

Caramel Ice Cream Sandwich — **R85**
Delicious salted caramel ice cream, sandwiched between two home-made choc-chip cookies and rolled in crushed caramel shards

Nossa Nata Fantastica — **R85**
Signature mini pasteis de nata shake, accompanied by a delectable pasteis de nata

Kiddies Menu / Crianças

Kid-friendly, up to 12 years of age

Chicken strips & chips	R75
Chourico & chips	R75
Macaroni bolognese	R75
Macaroni & cheese	R75
Add grilled chicken strips or chouriço: R25	
4 Medium prawns & chips	R85
Hake bites & chips	R75

Vegan

Vegan Cottage Pie — **R165**
Savoury pea protein mince with sweet corn, topped with creamy potato-pea mash & melted vegan cheese, finished off with a fresh side salad

Potato, Carrot & Spring Pea Curry (New) — **R135**
Cooked in a mild coconut curry, infused with our Secret Nossa Casa Spices
Recommended side-dish: white rice

Vegan Cheese Burger Wrap — **R145**
A flavorful vegan cheeseburger wrap with 100% pea protein mince, corn, vegan cheese & peri mayo sauce, wrapped in a tortilla and toasted to perfection
Add avo: R25