



ETHNIC





STARTERS

Sna	is		
Prepare		eamvo	arlic

or garlic butter

Buffalo wings X4

BBQ or peri peri sauce

Crumbed mushrooms

Chicken livers

Chicken giblets Mussels

Prepared in a creamy white wine

Prawn au gratin

De shelled in creamy cheese sauce

Haloumi

Grilled or fried

Mesa calamari Grilled & dressed in lemon

Butter sauce

Mesa tuna

Prepared the traditional Portuguese way with vinaigrette, chilli, garlic & olive oil

Mesa Trinchado

Cubed rump covered in red wine based sauce

Mesa Chourico

Spicy sausage covered in red wine based

Garlic Bread

Salmon on Toast

Jalapeno cheese balls

R78

R68

R78

R68

R68

R79

R89

R89

R85

R79

R85

R79

R42

R85

LIGHT MEALS & SOUP

Ethnic wrap

crumbed chicken, cos lettuce tomato salsa, mozzarella, cheddar & honey mustard sauce and is Served with chips or salad

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R99

Chicken & Avo wrap

Veggie wrap

Haloumi, sun dried tomato pesto

Haloumi, sun dried tomato pesto salsa, olives, carrots, cucumber Served with chips or salad R150

R99

Chicken and Mushroom soup

Mushroom soup

R68

Catfish pepper soup

R150

Shawarma Beef/Chicken R150

Turkey pepper soup

R168

Assorted meat pepper soup

R159

Goat meat pepper

R199

soup

R58

Butternut soup

SALADS

Greek Salad

Tuna Salad

Resting on a bed of lettuce with tomatoes, onions, cucumber and green peppers

R85

R108

Chicken salad

fillet breast on a crisp garden salad & drizzled salad dressing

R98

Chourico

Grilled spicy chourico sausage lettuce, tomatoes, green peppers, onions with sprinkled cheddar cheese

R108

Calamari salad

Grilled calamari dressed in lemon butter served on a bed of lettuce tomatoes, green peppers & onions

BURGERS

The mexican

jalapenos, guacamole tomatoes & crispy bacon

R129

The dane

feta, sauteed mushrooms, peppers & onions

Ethnic burger the rolls Royce of burgers double beef patties, egg, cheese, secret house

R139

Bun-less burger

all the greatness of a cheese burger without the bun

R99

The American crumbed halloumi, bacon & maple syrup

R119

PIZZAS

Pepperoni

R128

Veggie pizza V

R109

Margherita

R128

Supreme

Pizza source, Mozzarella, bacon, onion, beef mince, pepperoni, Mushroo m,Olives

R129

Hawaiian

Pizza source, Mozzarella, ham, pineapple

Garlic Butter Prawns

Pizza source, Mozzarella, garlic butter, Prawns, Onion, Chilli, rocket, peppers

STEAK, CHICKEN & MEAT DISHES

RUMP - RIB EYES - FILLET
DIIMD DIDEVEC EIIMET
Rump 250gr Rump 350gr R260
Rib eye 250gr R159
Fillet 250gr R230 T-bone 250gr R199
250gr or 350gr all served with a choice chips / rice along side sauce of choice cheese/pepper/mushroom
cheese/pepper/mushroom
Espetada R17
Cubed rump Steak rubbed down with coarse salt & bay leaves.

with coarse salt & bay leaves.	
served with milhofrito & vegetables	
cubed rump in a secret red wine based sauce served with chips	R149 R180
cut to rump topped with halloumi & covered with a sweet chilli	

bebbei	Offisauce	-		
Eillot	ETHNIC CONTRACTOR		ratin	R229
riller	prawn	lau g	ratin	RZZ5
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Rack	of ribs	HNIC		R260
THE	911100	•••••		

400gr served with chips & vegetables

The trad	itional		F	2134
nan steak w		ETHNIC		

Oxtail		R2	80
braised oxtail prepa	red in rich		

The lords platter R397 A big meal for meat eaters 250gr steak, 2 big wors, half chicken, chips & salad

Arrabia	tar		RI	49
Chicker	n Alfredo		ER	155
Spaghe	tti with		ETHNIC	~6
				N C
meatba			ETHNIC	49
Ethnic	caravelle	esteak	R	499

R499

400g steak covered in prawn, mushroom sauce, cheese and creamy, served with chips and veggies

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CURRY DISHES

Butter chicken with rice
Mutton curry with rice
Prawn curry - de shelled
prepared in cream
based curry sauce

R139 R148 R169

CHICKEN

Full chicken for 2

LM style chicken bbq, lemon butter or peri-peri sauce served with chips or salad **R220**

Crumbed chicken strips

served with chips and a of choice

Chicken schnitzel

cheese sauce with chips

The half

bbq, lemon & herb or peri-peri served with chips

Spicy drumstick

6 drumsticks marinated and grilled with hot chilli sauce served with chips

ETHNIC PLATTER

Drumsticks, peri-peri chicken wings livers wrapped in bacon, sosaties

Chicken Stirfry

Macaroni & cheese

Spinach Pasta

R99

R129

R120

R120

R229

R145

R128

THE SEA

Calamari tubes

Grilled tilapia 300g

Hake & chips

Hake & 6 prawn combo

Hake & calamari

Seafood kebab

Platter for 1

Platter for 2 calamari, 2 piece of filleted fish, 6 prawns & mussels

Seafood paella

Prawn pasta prawn meat smothered in a rich

cream

Kingklip thermidor

kingklip draped with prawn & covered in a white wine garlic sauce &topped with mozzarella &cheddar chees

10 X PRINCE PRAWNS 8 X QUEEN PRAWNS 6 X KING PRAWNS

4 X TIGER PRAWNS 6 QUEEN TEMPURA

PRAWN

1KG QUEEN PRAWN served with a choice of chips or rice and dressed in lemon butter

R169

R200

R139

R220

R199

R129

R219

R319

R189

R189

R225

R229

R239

R270

R240

AFRICAN CULTURE

Please note most of the dishes here are spicy

Soups and swallow

Roughly grinded cassava flex

Semoliina R70 blended maize meal

Poundo yam white blended yam flour

Amala sun dried blended yam flour

Efo-riro
ugu leaf or spinach sliced and
cooked with locus beans and

Beef, chicken or asserted meat R139 aosseted stew

fried and prepared with tomatoes chillies and onions

blended melon seeds cooked R150

with palm oil and local dry fish or assorted meat

Ogbono a west african draw soup prepared assorted meat

Banga banga leaf is grown in the eastern part of west africa and

is prepared with stock fish

DIFO

Bitter leaf
a medicinal plant
mostly used as
blood tonic, it is
prepared with chillies
and assorted meat

MEAT

Asun-peppered goat meat

smoked and cut in cubed goat meat is prepare in hot peppered sauce tantalizing you with a mixed flavour of red pepper and vegetables

Ponmo-peppered

chopped roasted cow skin prepared in red chilli sauce

Turkey wings
Grilled Turkey wings

Grilled Turkey wings marinated and Grilled with choice of bbq, peri-peri or lemon herb

Assorted meat

mix of beef, cow leg, cow skin and intestines

Fried goat meat goat meat cut in cubes and

goat meat cut in cubes and deep fried in seasoned hot oil, can also be prepared with any soup of choice

Tilapia

whole tilapia gilled in the oven with hot chilli sauce served with choice of rice or chips

RICE AND PASTA

Jollof rice

Tastic rice cooked in tomato stew finished with a smoky flavor given you the sweet party taste

Fried rice

basmati long grain rice prepared in mix veg with prawn and shredded chicken

Seafood fried rice

basmati long grain rice cooked with a mix of seafood & veggies

Jollof spaghetti

spaghetti cooked in tomato stew

R240

R120

R150

R120

R170

R299

R100

R150

R229

Fried spaghetti

spaghetti prepared with mix veg, prawn and shredded chicken

R220

Seafood spaghetti

spaghetti prepared with a mix of seafood & veggies

R258

Rice and beans

rice and beans combo is one of the every house dish in the western part of africa,

R120

White rice & stew Ofada rice with ofada sauce

local west african rice with house local sauce

R180 R220

Village jollof rice

local jollof rice prepared with palm oil with

R220

Beans Porridge

honey beans prepared with palm oil, shredded fried fish and hot chilli spice

R180

Fried noodles

noodles prepared with stir-fry and eggs

R168

South African Treat

Beef stew

Served with Pap or Samp or Steamed bread / dumplings

R130

R130

Pork Trotters

Served with Pap or Samp or Steamed bread / dumplings

Tripe/Mogodu

Served with Samp or Steamed bread / dumplings



