FOOD MENU

STARTERS

Chimichurri Prawns — 38000
Sautéed with garlic and onions

Smoked Salmon Carpaccio — 44000
Served on garlic crostini with herbed cream cheese in choux pastry

Savoury Seafood Cake — 45000
Deep-fried blend of shrimp, lobster and octopus, served with crispy bacon and dill-yoghurt sauce

Bolognese Arancini — 35000
Stuffed with minced beef and mozzarella, served with crispy bacon and marinara sauce

Herbed Garlic Cheese Bread (V) — 30000
With mozzarella, sautéed mushrooms, cashew nuts and herbed olive oil

Braised Short Rib Croquettes — 38000
On a bed of carrot purée with crispy bacon and pesto sauce

SOUPS

Soup Of The Day — 25000
Please ask your server for today's choice

Chicken & Mushroom Soup — 28000
With parsley and olive oil emulsion

Roasted Tomato & Basil Soup (V) — 25000
Garnished with basil leaves

SALADS

Caprese Salad (V) — 35000
Mozzarella, tomatoes, basil leaves and balsamic reduction drizzle

Chicken Caesar Salad — 42000
Grilled chicken breast, crispy bacon, hard-boiled eggs, parmesan, croutons, crisp lettuce and Caesar dressing

Premium Greek Salad (V) — 40000
Feta, black olives, cucumber, onions, tomatoes and herbed-lemon vinaigrette dressing

Avocado And Mixed Seafood Salad — 45000
Nile perch, prawns, calamari, octopus and curry-mayonnaise dressing

SIDES — 15000

Sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

SAUCES — 10000

Mushroom, peanut, pesto, barbeque, peppercorn, whiskey-peppercorn, French onion, brown-onion, tomato-basil, tomato-coconut, red wine, red wine-brown, rosemary-infused Bordelaise, white wine-mushroom, white-wine lobster, sweet and sour, tikka-masala and Thai-style tikka-masala

SIGNATURE SPECIALS

Comes with a choice of sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

Loaded Beef Tongue — 55000
Cooked sous-vide with grilled mushrooms, crispy bacon and served with Thai-style tikka-masala sauce

Beef Short Rib Bourguignon — 55000
Smoked and braised in red wine-brown sauce

Deconstructed Beef Wellington — 60000
Pan-fried fillet mignon with spinach and mushrooms in a puff pastry, served with red wine sauce

Korean Braised Pork — 60000
Fried pork shoulder with seasonal organic vegetables and braised in sweet and sour sauce

Crispy Pork Belly — 58000
Cooked sous-vide with green pea purée, wilted spinach and tomato-coconut sauce

Stuffed Pork Tenderloin — 65000
Oven-baked and stuffed with mushrooms, sun-dried tomatoes, grilled apples and wrapped in crispy bacon, served with French onion sauce

STEAK AND GRILL

Comes with a choice of sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

Bacon Wrapped Fillet Mignon — 64000
Grilled on a bed of sautéed spinach and served with peppercorn sauce

Surf & Turf — 65000
Pan-seared beef steak alongside shrimp, served with white wine-lobster sauce

Beef Tournedos — 55000
Grilled beef tenderloin over caramelised onions with whiskey-peppercorn sauce

Beef Steak Flambé — 59000
Drizzled in cognac and served with peppercorn sauce

Tomahawk Pork Chops — 65000
Grilled and served with seasonal organic vegetables and brown-onion sauce

Country-style Pork Ribs — 68000
Oven-baked and served with barbeque sauce

Aldea Mixed Grill — 70000
Beef steak, chicken breast and pork chops on a bed of sautéed spinach and served with mushroom sauce

Sticky Baby Goat Ribs — 58000
Oven-baked and brushed in a sweet and sour glaze

Braised Lamb Shanks — 65000
Slow-cooked and braised in rosemary-infused Bordelaise sauce, served with wilted spinach and seasonal organic vegetables

POULTRY

Comes with a choice of sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

Supreme Of Chicken 58000
Grilled chicken breast over fried spinach and tikka-masala sauce

Chicken Roulade 62000
Bacon-wrapped chicken breast stuffed with mushrooms, sun-dried tomatoes and served with pesto sauce

Peruvian-style Half Chicken 60000
Smoked with seasonal organic vegetables in peanut sauce

FROM THE SEA

Comes with a choice of sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

Spanish Octopus & Stuffed Calamari 65000
Grilled and served with caramelised onions over pea purée

Whole Tilapia 60000
Oven-baked and served with seasonal organic vegetables plus mushroom sauce

Nile Perch Vol-au-vent 56000
Pan-seared and served with white wine-mushroom sauce in choux pastry

Herb-crusted Salmon Fillet 80000
Pan-fried and served with sautéed spinach and pesto sauce

Tilapia Schnitzel 62000
Breaded and deep-fried tilapia fillet, served with crispy bacon and tomato-basil sauce

Thai King Prawns 75000
Grilled and served with Thai-style tikka-masala sauce

Symphony Of The Sea 78000
Parmesan crusted tilapia, king prawns, octopus and calamari served with sautéed mushrooms in garlic-butter and pesto sauce

DESSERTS

Chocolate & Hazelnut Mousse 28000
Infused with Irish cream liqueur

Crème Caramel 25000
With tropical fruit wedges

Cake Of The Day 26000
Please ask your server for today's choice

Apple Tart 22000
With salted caramel sauce and pistachio ice cream

Deconstructed Chocolate Cheesecake 30000
With vanilla ice cream and strawberries

Profiteroles 28000
With vanilla ice cream

Summer Fruit Salad 22000
With fruit salad dressing

Affogato 26000
Vanilla ice cream, pistachio ice cream and a shot of espresso

PASTAS AND RISOTTO

All served with roasted herbed bread

Beef Ragout Linguine 50000
Parmesan and béchamel sauce

Beef Bolognese Bake 52000
Marinara-basil sauce

Bacon & Pesto Pasta 54000
Penne

Barbeque Meatball Pasta 54000
Fettuccine and béchamel sauce

Chicken Carbonara 58000
Penne, crispy bacon and garden peas

Mushrooms & Mixed Sea Food Risotto 62000
Shrimp, calamari, octopus and Nile perch

Pumpkin & Carmelised Onion Risotto (V) 53000
Parmesan and garden peas

CLAY-OVEN PIZZA

Carnivore Pizza 48000
Barbeque chicken, beef, crispy bacon, mozzarella and tomato sauce

Margherita Pizza (V) 40000
Sun-dried tomatoes, basil leaves, mozzarella and tomato sauce

Hawaiian Pizza 45000
Crispy bacon, pineapple, mozzarella and tomato sauce

Quattro Formaggi Pizza (V) 44000
Mozzarella, cheddar, feta, parmesan and tomato sauce

Sausage & Mushroom Pizza 46000
Pork sausages, mozzarella and tomato sauce

Barbeque Chicken & Spinach Pizza 47000
Bell peppers, mozzarella and tomato sauce

Cheese Steak Pizza 45000
Beef steak, sun-dried tomatoes, onions, mushrooms and mozzarella

Mixed Seafood Pizza 50000
Calamari, prawns, tilapia, lobster flakes and mozzarella

Chicken Tikka Pizza 48000
Green peppers, mozzarella and tikka-masala sauce

GOURMET BURGERS

All served on a brioche bun and comes with a choice of sweet potato croquettes, crispy chips, herbed potato wedges, fried plantain, macaroni and cheese, seasonal organic vegetables, garden salad, vegetable rice, sautéed spinach, sautéed mushrooms and mashed potatoes

Grass-fed Beef Burger 58000
Crispy bacon, cheddar and sautéed onions

Garden Burger (V) 50000
Fried egg, seasonal organic vegetables and pineapple

Mixed Seafood Burger 60000
Deep-fried combination of Nile perch, prawns, octopus and lobster with seasonal organic vegetables

Barbeque Chicken Burger 55000
Deep-fried to a crisp with a fried egg