



## Antipasti

### Calamaro

Salt and pepper calamari, lightly spiced tomato chutney, olive crumble

65

### Cozze

Mussels, Sauvignon Blanc cream-fennel bulb, chorizo crumble

135

### Gioco Pastrami

Oryx pastrami, rocket, blue cheese, caramel popcorn, strawberry gel

115

### Insalata di Fruit di Mare

Warm seafood, mixed lettuce, green pepper, red onion, cherry tomatoes with pumpkin seed pesto

195

### Insalata di Rucola

Arugula salad, shaved seasonal garden vegetables dressed with pumpkin seed pesto

65

### Ostriche

Walvis Bay oysters served natural with Tabasco and lemon

3 oysters

125

6 oysters

230

## Pane dei panettieri

Baker's herbed bread, white, brown or whole wheat.

11h00 - 18h00

### Gioco Pastrami

Oryx pastrami, gherkins, Emmentaler cheese, onion marmalade, rocket and Italian dressing

115

### Vegetariano

Shredded mozzarella cheese, crumbled feta, roasted red pepper and Kalamata olives, rocket

65

### Maiale

Cured pork, Sauerkraut, honey mustard, provolone cheese, gherkins

115

### Pollo

Roast chicken, bacon, tomato, egg mayonnaise and avocado

75

### ADD

Small Greek salad

85

Rustic fries

45





## *Light Meal*

11h00 - 18h00

### **Affettati Misti**

Potted duck, pickled beetroot, cured pork fillet, mango chutney, candied ginger, oryx pastrami, red onion marmalade, mustard aioli, breadsticks, biltong-cream cheese and Melba toast

135

### **Piatto Portaformaggio**

Crumbed camembert cheese balls, feta cheese marshmallow, beetroot gel, fennel brittle, orange salt, Melba toast

130

### **Baked Quiche of the day**

With mini Greek salad and side cheese sauce

100

### **Tuscan Burger**

Signature beef patty, Emmentaler cheese, red onion marmalade, gherkins and chips

185

### **Hawaiian Burger**

Caramelised onion burger bun topped with lettuce, tomato, pineapple, crumbed chicken fillet, matured cheddar cheese and pickled Spanish onion

185

### **Asian Beef Wrap**

Sweet and sour beef with vegetable stir-fry, rustic chips

180

### **Cajun Chicken Salad**

Variation of micro green salad, tomato, feta cheese, olives, cucumber and spicy grilled chicken breast

180

### **Quinoa Salad**

Steamed quinoa with toasted almonds, tomato, avocado, fresh parsley, pickled beetroot and orange segments

140







## Pasta

All pasta is prepared fresh to order.  
Gluten free available on request.


<b>Pappardelle</b> Served with slow cooked braised oryx ragu	120
<b>Salmone Affumicato Linguini</b> Peas, chilli, capers, cream served with Tabasco onion rings	150
<b>Fungo Linguini</b> Brown mushroom, porcini mushroom, truffle oil cream	140
<b>Pollo Alfredo</b> In herbed butter sauce with Parmesan, tomato and olive	170
<b>Classico</b> House made pasta with roasted tomato and basil sauce, Parmesan cheese	95
<b>Butternut Pasta</b> Roasted butternut, dehydrated tomatoes, pumpkin seeds, feta cheese, fresh linguini pasta	130

## Pizza

<b>Margherita</b> Roasted tomato sauce, mozzarella, basil leaves	140
<b>Pesce</b> Garlic oil, smoked snoek, smoked angelfish, mussels, capers, red onion and arugula	220
<b>Pollo</b> Grilled chicken, hint of chilli, garlic cream and pineapple	195
<b>Carne Macinata Speziata</b> Bolognaise, spiced tomatoes, red onion and peppers	180
<b>Prosciutto</b> Italian dry-cured ham, bacon jam, blue cheese, avocado and arugula	260

### EXTRAS FOR PIZZA

Bacon	40	Prosciutto	55
Peppers	15	Olives	25
Cheese	30	Pineapple	20
Chilli	20	Mushrooms	30
Avo	25	Salami	30
Ham	35	Garlic	20





## Main

**Pollo Risotto** 135  
Tuscan style grilled chicken  
with butternut and pea risotto

**Schezwan Chicken** 140  
Served with fried rice  
and yoghurt dressing

**Vegetable Sizzler** 125  
Served with homemade paneer,  
sesame and garlic noodles

**Pancetta di Maiale** 180  
Pork belly served with spinach-Parmesan  
polenta, curried mango chutney, wasabi  
dots and candied ginger

**Pesce** 220  
Kabeljou fillet with niçoise vegetables,  
lemon butter sauce and garden peas

**Fish Manchurian** 235  
Mild spiced fish served with  
jeera rice and cucumber raita

**Coda di Bue** 275  
Slow braised oxtail served with basmati  
rice and seasonal vegetables

**Cotoletta** 330  
Grilled AAA grade beef sirloin 300g,  
mushroom ketchup, béarnaise sauce,  
rustic fries and seasonal vegetables

**T-bone Steak** 390  
350g steak served with roasted new potatoes,  
green beans, honey glazed carrots and  
rosemary jus

**Filetto di Selvaggina** 320  
Game fillet, biltong gnocchi with  
spinach-mushroom cream sauce

**Oryx Fillet** 305  
Namibian oryx fillet served with buttered  
Spätzle, steamed broccoli and cranberry jus

**Lamb Chops** 295  
Served with hasselback butternut  
and mint yoghurt sauce

### SIDES FOR MAIN COURSE

Onion marmalade	20	Mash	35
Mushroom sauce	35	Rice	45
Rustic fries	35	Vegetables	32
Cheese	35	Chicken	75





## *Dessert*

### **Lemon Tart**

Served with mix berry sorbet, sesame tuile and granadilla coulis

60

### **Baked New York Cheesecake**

In a white chocolate coat topped with a tart blueberry compote & meringue kiss

74

### **Decadent Devil Chocolate Cake**

Served with homemade honeycomb gelato

86

### **Dulce and Praline Chocolate**

Embedded on a cookie crust dipped in a dark chocolate mirror glaze

87

### **Trio Profiteroles**

Served with homemade vanilla gelato and warm chocolate sauce

78

## *Confectioner's Corner*

Our pastry chef's selection of the finest homemade desserts and cakes is on display. Choose from our individual desserts or a slice of delicious cake to finish your evening on a sweet note.





## Breakfast à la Carte

08h00 - 11h00

### German Benedict

Grilled Leberkäse served on toasted Brötchen, caramelised onions topped with two poached eggs, hollandaise sauce

95

### Salmon Benedict

Smoked salmon served on toasted dark rye topped with two poached eggs, hollandaise sauce

135

### Power Bowl (V)

Fresh seasonal fruit salad with crafted plain yoghurt topped with crunchy house granola

70

### Egg white Omelette (V)

Swakop river mushroom, rocket and mozzarella

80

### House Omelette

Three egg omelette with ham, cheese and tomato

85

### Breakfast Baked Oysters

Grilled Walvis Bay oysters with chilli butter, roasted garlic and Parmesan cheese

3 oysters

120

6 oysters

235

### Salmon on Toast

Smoked salmon scrambled eggs on toast, confit of cherry tomatoes

130

### Full English

Two eggs (any style) with a pork banger, crispy bacon, grilled tomato, sautéed mushrooms, BBQ beans and potatoes fried with onions

125

### Caprese Breakfast

Toasted French baguette with mozzarella cheese, confit cherry tomatoes, basil pesto

90

### Shakshuka

Middle East poached egg in mild spice tomato sauce and dhania

85

### Spinach & Feta Shakshuka

Poached egg in a creamy spinach, feta, courgette sauce and avocado (seasonal)

105

### Mediterranean Bowl

Hummus, sauteed mushroom, cherry tomatoes, olives, spinach and poached egg

110







*Buon Appetito*

Tel 064 411 4522 | Find us on Facebook,  
Instagram, and TripAdvisor.

