

Breakfast à la Carte

08h00 - 11h00

German Benedict 110

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

Salmon Benedict 175

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

Power Bowl V N 85

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

Egg white Omelette V 80

Swakop river mushroom, rocket and mozzarella

House Omelette 95

Three egg omelette with ham, cheese and tomato

Breakfast Baked Oysters SF

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

3 oysters 135

6 oysters 245

Salmon on Toast 165

Smoked salmon scrambled eggs on toast and confit of cherry tomatoes

Full English 125

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

Caprese Breakfast N 90

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

Shakshuka 85

Middle East poached egg in mild spice tomato sauce and dhania

Spinach & Feta Shakshuka GF 105

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

Mediterranean Bowl GF 110

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

Antipasti

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| Calamaro | 70 |
| Salt and pepper calamari, lightly spiced tomato chutney and olive crumble | |
| Cozze SF | 145 |
| Mussels, Sauvignon Blanc cream-fennel bulb and chorizo crumble | |
| Gioco Pastrami | 115 |
| Oryx pastrami, blue cheese, caramel popcorn and strawberry gel | |
| Insalata di Fruit di Mare GF N | 195 |
| Warm seafood, mixed lettuce, green pepper, red onion and cherry tomatoes with pumpkin seed pesto | |
| Caesar Salad | 132 |
| Iceberg lettuce, garlic croutons, crispy bacon, parmesan cheese & Caesar dressing | |

Ostriche SF

Walvis Bay oysters served natural with Tabasco and lemon

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| 3 oysters | 130 |
| 6 oysters | 247 |

Pane dei panettieri

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

11h00 - 18h00

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| Gioco Pastrami | 115 |
| Oryx pastrami, gherkins, Emmentaler cheese, onion marmalade, rocket and Italian dressing | |
| Vegetariano V | 70 |
| Shredded mozzarella cheese, crumbled feta, roasted red pepper and Kalamata olives and rocket | |
| Maiale | 115 |
| Cured pork, Sauerkraut, honey mustard, provolone cheese and gherkins | |
| Pollo | 85 |
| Roast chicken, bacon, tomato, egg mayonnaise and avocado | |

ADD

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| Small Greek salad | 85 |
| Rustic fries | 45 |
| Bowl of fries | 85 |

Light Meal

11h00 - 18h00

Affettati Misti

Smoked game, salami, cured pork, pastrami, biltong cream, mango chutney, bread sticks and pickle beetroot

190

Piatto Portaformaggio ^N

Crumbed camembert, feta marshmallow, cashew and apricot cheese balls, Emmenthaler, stuffed peppadew, berry compote and breadsticks

225

Baked Quiche of the day

With mini Greek salad and side cheese sauce

135

Tuscan Burger

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

215

Hawaiian Burger

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

195

Asian Beef Wrap

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

180

Cajun Chicken Salad ^{GF}

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

210

Quinoa Salad ^N ^{GF}

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.

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| Pappardelle Served with slow cooked braised oryx ragu | 160 |
| Salmone Affumicato Linguini Peas, chilli, capers, cream served with Tabasco onion rings | 165 |
| Fungo Linguini Brown mushroom and truffle oil cream | 150 |
| Pollo Alfredo In herbed butter sauce with Parmesan, tomato and olive | 170 |
| Classico House made pasta with sundried tomato and basil sauce and Parmesan cheese | 95 |
| Butternut Pasta Roasted butternut, dehydrated tomatoes, pumpkin seeds, feta cheese and fresh linguini pasta | 130 |

Pizza

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| Margherita Roasted tomato sauce, mozzarella and basil leaves | 140 |
| Vegetariano  Roast beetroot, butternut, avocado, feta and balsamic | 170 |
| Pesce  Garlic oil, smoked snoek, smoked angelfish, mussels, capers, red onion and arugula | 240 |
| Pollo Grilled chicken, hint of chilli, garlic cream and pineapple | 195 |
| Carne Macinata Speziata Bolognaise, spiced tomatoes, red onion and peppers | 195 |
| Prosciutto Italian dry-cured ham, bacon jam, blue cheese, avocado and arugula | 280 |

EXTRAS FOR PIZZA

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

Main

Pollo Risotto GF 145
Tuscan style chicken
with butternut and pea risotto

Schezwan Chicken GF 140
Served with fried rice
and yoghurt dressing

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

Pancetta di Maiale 190
Pork belly served with spinach-parmesan
polenta, curried mango chutney, wasabi
dots and candied ginger

Pesce GF 245
Kabeljou fillet with niçoise vegetables,
lemon butter sauce and garden peas

Fish Manchurian GF 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 360
Grilled premium grade beef sirloin 300g,
mushroom ketchup, béarnaise sauce,
rustic fries and seasonal vegetables

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

Oryx Fillet 305
Namibian oryx fillet served with buttered
Spätzle and steamed broccoli

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

SIDES FOR MAIN COURSE

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| Mushroom sauce | 35 |
| Mash | 40 |
| Rice | 45 |
| Vegetables | 40 |
| Chicken | 75 |

Dessert

Lemon Tart ^N 68

Served with mix berry sorbet, sesame tuile and granadilla coulis

Baked New York Cheesecake 80

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

Decadent Devil Chocolate Cake 95

Served with homemade honeycomb gelato

Dulce and Praline Chocolate 95

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

Trio Profiteroles 85

Served with homemade vanilla gelato and warm chocolate sauce

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.



Buon Appetito

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