

# *o'Galito*

*Portuguese • Seafood • Sushi*

100% / score

330mm width x 240mm height

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BLEED AREA

100% / score





*bon appetite!*

<b>SNAILS</b> sizzling snails in a creamy garlic sauce	65
<b>MUSSELS</b> fresh mussels prepared in a creamy wine & garlic sauce	69
<b>CLAMS</b> prepared with white wine, a touch of garlic & chilli & topped with tomato & parsley	69
<b>CHICKEN LIVERS</b> grilled in lemon butter & garlic marinade	49
<b>CALAMARI</b> grilled in lemon butter & garlic marinade	65
<b>CHICKEN GIBLETS</b> prepared in our homemade spicy sauce	55
<b>CHOURICO</b> spicy pork sausage grilled & flamed in 1920 brandy	65
<b>TRINCHADO</b> beef strips in a creamy wine & garlic sauce with a touch of chilli	69
<b>BUFFALO WINGS</b> 8 buffalo wings prepared with white wine & garlic, served mild, hot peri-peri or lemon & herb	65
<b>PORTUGUESE SARDINES (3)</b> charcoal grilled & topped with roasted green peppers, onions & olives	69
<b>AVO RITZ (seasonal)</b> prawns served with avo, topped with our homemade seafood cognac dressing & sesame seeds	85
<b>SPRINGBOK CARPACCIO</b> lightly smoked & served with rocket & cashew nuts, complimented with a cranberry chilli reduction	85
<b>SALMON FISH CAKES</b> salmon, red onion, chives and dill fish cakes pan fried and served with avo salsa	79
<b>MOZAMBICAN PRAWNS</b> prawns served with a traditional mozambican beer, garlic and paprika sauce	75
<b>MEDITERRANEAN VEGETABLE STACK</b> grilled black mushrooms topped with marinated vegetables, halloumi cheese, and cherry tomatoes, grilled onions, feta & deep fried rocket	79
<b>FRESH OYSTERS</b> Elegant – lettuce, smoked salmon & caviar Baked – baked with shrimps, mushroom, dry sherry & parmesan cheese	price as per board (extra 7) or (extra 7)

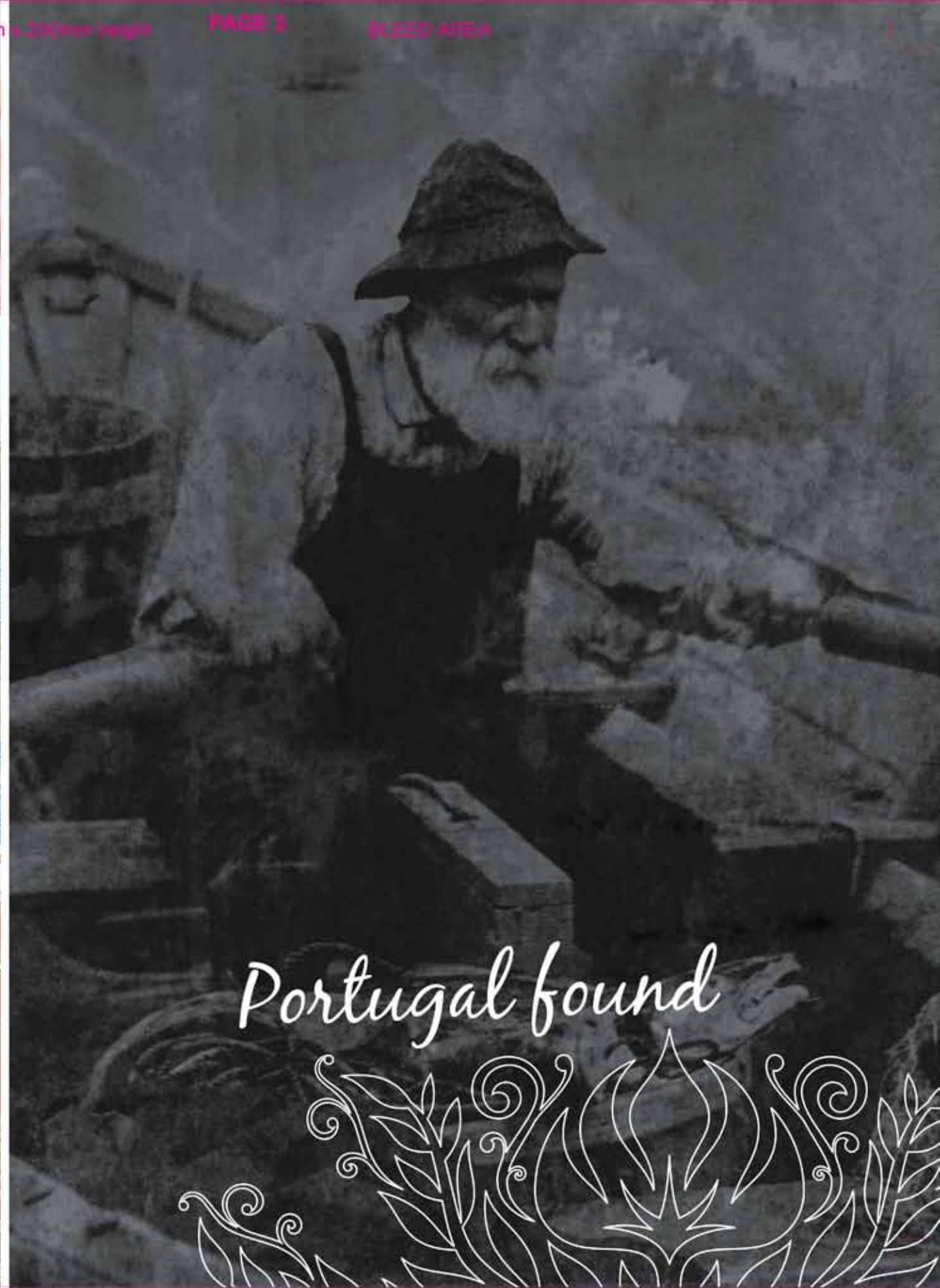


<b>PRAWN &amp; ARTICHOKE SOUP</b> a creamy soup with prawns, artichokes, a touch of cayenne pepper & thyme	79
<b>CHICKEN SOUP</b> homemade chicken soup	49
<b>CALDO VERDE</b> a potato-based soup with bitter cabbage & olive oil, served with optional chourico slices	49
<b>CATAPLANA SOUP</b> a spicy homemade seafood soup	74
<b>BEEF &amp; VEGETABLE SOUP</b> homemade beef and chunky vegetable soup	69



	BOWL	PLATTER (4-6 people)
<b>GARDEN SALAD</b> mixed lettuce, avo, sundried tomatoes, peppadews, topped with parmesan shavings & drizzled with balsamic vinaigrette	89	199
<b>GREEK SALAD</b> served with creamy mayo dressing	79	179
<b>FIG &amp; DEEP FRIED FETA SALAD</b> served on a base of mixed lettuce & rocket, cucumber, cherry tomatoes, onions and topped with toasted almonds and figs drizzled with balsamic vinaigrette	99	210
<b>PRAWN AND COB SALAD</b> lettuce topped with prawns, bacon, cherry tomatoes, corn and avo dressed with vinaigrette	109	185
<b>CAJUN CHICKEN SALAD</b> strips of spiced chicken & grilled halloumi, served on a basic salad, topped with creamy mayo dressing	99	200
<b>GRILLED CHICKEN AND CRANBERRY SALAD</b> baby spinach topped with grilled chicken, strawberries, cranberries, feta cheese, red onion and tomato dressed with vinaigrette	85	200





Portugal found



## MAIN COURSE

### SHELLFISH

*grilled in lemon butter & garlic marinade*

QUEEN PRAWNS	portion 8	
KING PRAWNS	portion 6	
TIGER MEDIUM PRAWNS	portion 4/5	
TIGER GIANT PRAWNS	each	
LANGOUSTINES MEDIUM	portion 6	
LANGOUSTINES LARGE	portion 4/5	
LANGOUSTINES X-LARGE	each	
LOBSTER	portion 2	
MOZAMBIKAN LOBSTER	per kg	

QUEEN ESPETADA		<i>price as per board</i>
6 queens de-shelled & skewered with onion & green pepper & grilled with lemon butter and garlic marinade		

TIGER MEDIUM ESPETADA		<i>price as per board</i>
tiger medium de-shelled & skewered with onion & green pepper & grilled with lemon butter & garlic marinade		

PRAWNS NAÇIONAL		159
prawns served in a creamy beer sauce with a touch of chilli & spices		

PRAWN CURRY		159
prawns served in a creamy curry sauce with a hint of coconut		

SEAFOOD CURRY		159
fish, calamari, mussels & prawns in a creamy curry sauce with a hint of coconut		

### PLATTERS

*served with rice and chips*

FISH PLATTER		169
hake, calamari & 6 medium prawns		

MIXED PLATTER		169
medium prawns, calamari & buffalo wings		

SEAFOOD PLATTER		179
5 queen prawns, 4 mussels, calamari & fish		

SHELLFISH PLATTER		395
1 baby lobster, 4 king prawns, 4 mussels & calamari		

O' GALITO PLATTER		450
1 baby lobster, 6 king prawns, 4 mussels, calamari, 3 baked oysters or fresh fish		

## FISH

PORTUGUESE SARDINES (6)		139
charcoal grilled & topped with roasted green peppers, onions & olives		

BACALHAU		199
codfish - grilled with garlic, served with onion, roasted green pepper garlic, chickpeas, egg & olives - baked with onion, potato, egg & a touch of cream		

WHOLE FISH		<i>price as per board</i>
grilled with olive oil, lemon juice & origanum		

HAKE		99
grilled with lemon butter		

FILLETED KINGKLIP		<i>price as per board</i>
grilled with lemon butter (shrimp sauce as an optional extra)		
		30

KINGKLIP THERMIDOR		<i>price as per board</i>
a creamy mushroom & cognac sauce, topped with melted cheddar cheese		

SEARED SALMON		<i>price as per board</i>
served on mediterranean mash and grilled vegetables, served with balsamic reduction		

CATAPLANA		179
a casserole with prawns, calamari, fish, mussels & clams, served with rice		

CALAMARI		200g 300g
grilled in lemon butter & garlic marinade		
	129	149

FILLETED FISH		200g 300g
either grilled in lemon butter & garlic marinade or baked with onion, tomato, green pepper, garlic & white wine		
	<i>price as per board</i>	

SOLE		200g 300g
grilled in lemon butter (shrimp sauce as an optional extra)		
	<i>price as per board</i>	
	30	

## VEGETARIAN

VEGETARIAN		149
stuffed bell peppers & tomatoes, served with grilled halloumi, grilled vegetables & stuffed mushrooms		

*luxury food at an affordable price. 10% service charge on tables of 8 or more. half portion of main course charged at 75% of main course price. service charges not included. all items subject to availability.*



<b>SAUCES</b>	25		
<i>creamy wine garlic (topped with fried egg), honey mustard, wild pepper, cheese, chilli salsa, blue cheese &amp; mushroom, mushroom, rich sour cherry &amp; chilli</i>			
<b>FILLET STEAK</b> lightly basted & grilled to perfection	200g 139	300g 165	
<b>RUMP</b> lightly basted & grilled to perfection	250g 125	350g 149	
<b>MEDITERRANEAN FILLET</b> stuffed with sundried tomatoes & olives, topped with mozzarella cheese & black pepper	200g 159	300g 185	
<b>FILLET ROYAL</b> tender fillet grilled and flambéed, topped with a rich sour cherry & chilli sauce	200g 159	300g 185	
<b>JALAPENO FILLET</b> fillet stuffed with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole	200g 169	300g 185	
<b>CAMEMBERT FILLET</b> fillet stuffed with bacon & pepperdews, topped with melted camembert cheese	200g 169	300g 185	
<b>T-BONE STEAK</b> matured t-bone steak charcoal grilled to perfection	500g 165	750g 189	
<b>PORTUGUESE STYLE RIBS</b> pork loin ribs grilled & basted with either bbq or peri-peri	300g 139	600g 195	900g 265
<b>BEEF ESPETADA</b> 350g rump cubes grilled with course salt & bay leaves	149		
<b>OSTRICH FILLET</b> grilled & served with either wild pepper sauce or a honey mustard sauce	189		
<b>ROAST LEG OF LAMB</b> a lamb shank slow roasted in a wine & garlic sauce, sprinkled with feta cheese	169		
<b>VEAL</b> topped with asparagus, creamy lemon and parsley sauce	149		
<b>OXTAIL</b> prepared with wine, onions, tomatoes & butter beans	189		
<b>RABBIT CASSEROLE</b> prepared with red wine, garlic & spices	189		
<b>TRINCHADO</b> beef strips in a creamy wine & garlic sauce with a touch of chilli	169		
<b>LAMB CUTLETS</b> 4 succulent lamb cutlets grilled to perfection, either basted with peri-peri house basting or grilled with olive oil, lemon juice and origanum	189		



<i>served with salad &amp; chips</i>	
<b>RIB &amp; BUFFALO WINGS</b> 300g portuguese style ribs served with 6 buffalo wings prepared with white wine & garlic, served mild, hot or lemon & herb	169
<b>HALF CHICKEN &amp; CALAMARI</b> half a chicken charcoal grilled with a mild or hot peri-peri flavour & calamari grilled & basted with lemon butter & garlic marinade	145
<b>RIB &amp; PRAWNS</b> 300g portuguese style ribs served with 6 medium prawns	189
<b>HALF CHICKEN &amp; PRAWNS</b> half a chicken charcoal grilled and served with 6 medium prawns	155
<b>STEAK &amp; PRAWNS</b> 250g rump grilled to perfection & served with 6 medium prawns	169
<b>HALF CHICKEN &amp; RIBS</b> half a chicken charcoal grilled & served with succulent portuguese style ribs	175
<b>HALF CHICKEN &amp; STEAK</b> 250g rump grilled to perfection & served with half a chicken charcoal grilled	165
<b>STEAK &amp; CALAMARI</b> 250 rump & calamari, grilled and basted with lemon butter & garlic marinade	159
<b>LAMB CUTLETS &amp; HALF CHICKEN</b> 2 lamb cutlets served with half a chicken charcoal grilled	169
<b>LAMB CUTLETS &amp; PRAWNS</b> 2 lamb cutlets grilled to perfection & served with 6 medium prawns	179
<b>LAMB CUTLETS &amp; WINGS</b> 2 lamb cutlets served with 6 buffalo wings prepared with white wine & garlic, served mild, hot or lemon & herb	155
<b>PRAWNS &amp; CALAMARI</b> 8 medium prawns & calamari grilled and basted with lemon butter & garlic marinade	159
<b>HAKE &amp; CALAMARI</b> grilled with lemon butter, served with succulent calamari grilled with lemon better & garlic marinade	129
<b>HAKE &amp; PRAWNS</b> grilled with lemon butter & served with 6 medium prawns	169
<b>CHICKEN BREAST, AVO AND PRAWNS</b> 300g chicken breast grilled with garlic marinade, topped with avo and served with 6 medium prawns	159

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## POULTRY

*served with salad & chips*

<b>CHICKEN ESPETADA</b> 300g tender chicken breasts & marinated veggie skewer grilled with garlic marinade		108
<b>GRILLED CHICKEN BREAST &amp; AVO</b> 300g tender chicken breasts, lightly basted with garlic marinade topped with avo		108
<b>CHICKEN CURRY</b> creamy chicken curry with carrots, green beans and potato served with rice		99
<b>CHICKEN PERI PERI</b> charcoal grilled with a lemon & herb, mild or hot peri-peri flavour	half 99	full 149
<b>JALAPENO CHICKEN BREAST</b> chicken breast stuffed with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole		139
<b>CAMEMBERT CHICKEN BREAST</b> chicken breast stuffed with bacon & pepperdew sauce & covered with melted camembert cheese		139

## LIGHT LUNCH MENU

## WRAPPS

*served with salad or chips*

<b>CHICKEN, FETA AND AVO</b>	75
<b>SPINACH, HALLOUMI, MUSHROOM &amp; SUNDRIED TOMATO PESTO</b>	75

## BURGERS

*served with salad or chips*

<b>SAUCES</b> <i>creamy wine garlic (topped with fried egg), honey mustard, wild pepper, cheese, chilli salsa, blue cheese &amp; mushroom, mushroom, rich sour cherry &amp; chilli</i>	20
<b>ONE BITE BURGER – 3 BURGERS</b> served with a sauce of your choice	69 15
<b>BACON &amp; CHEESE BURGER</b> 150g beef burger topped with bacon & melted cheddar cheese	79
<b>CAMEMBERT BURGER</b> 150g beef burger topped with bacon & pepperdew sauce & covered with melted camembert cheese	89
<b>JALAPENO BURGER</b> 150g beef burger topped with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole	85
<b>CHICKEN BURGER</b> grilled chicken breast topped with creamy mayonnaise	69
<b>CHICKEN CAMEMBERT BURGER</b> chicken burger topped with bacon & pepperdew sauce & covered with melted camembert cheese	79
<b>CHICKEN JALAPENO BURGER</b> chicken burger topped with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole	79

## OPEN SANDWICHES

*served with salad or chips*

<b>CAJUN CHICKEN</b> spiced chicken breasts, butter lettuce, feta, sundried tomatoes, pepperdews, dressed with creamy mayo	79
<b>PREGO</b> 150g steak prepared with garlic & white wine, topped with a fried egg	89
<b>GRILLED STEAK</b> grilled steak, caramelized onions and sautéed mushrooms	95

**DESSERTS**

<b>PUDIM GALITO</b>	<b>65</b>
a frozen homemade dessert consisting of marie biscuit & condensed milk, topped with peppermint crisp, served with a cookies & cream liqueur	
<b>TIRAMISU</b>	<b>59</b>
homemade Italian cheesecake prepared with mascarpone cheese & boudoir biscuits, soaked in amaretto liqueur & espresso	
<b>CRÈME BRULÉE</b>	<b>55</b>
custard prepared with grand marnier liqueur & topped with a hardened caramel layer	
<b>CHOCOLATE BROWNIES</b>	<b>65</b>
baked albany chocolate with pecan nuts, smothered with hot chocolate bar one sauce	
<b>ICE CREAM &amp; CHOCOLATE SAUCE</b>	<b>49</b>
<b>DEEP FRIED DARK CHOCOLATE ICE CREAM</b>	<b>69</b>
<b>MIXED SORBET</b>	<b>49</b>
<b>CHOCOLATE MOUSSE</b>	<b>49</b>
<b>FERRERO ROCHER CHOCOLATE CAKE</b>	<b>69</b>
chocolate cake served hot with a chocolate sauce served with ferrero rocher chocolate	



*Obrigado*

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**ICE CREAM  
DRINKS & PEDROS**

don pedro (whiskey, kahlua, cape velvet)	35
blue bayou (southern comfort, blue curaçao)	39
jelly roll (amaretto, bourbon)	39
mint julp (peppermint liqueur, bacardi)	39
southern shake (amaretto, southern comfort)	39
cool santorini (peach schnapps, amaretto)	39

**PREMIUM WHISKIES  
& SINGLE MALTS**

Johnnie Walker (Gold Label)	79
Johnnie Walker (Blue Label)	185
Johnnie Walker Platinum	95
Bains	24
Black Bottle	26
Bunnahabvain (12yrs)	62
Chivas Regal (12yrs)	35
Chivas Regal Royal Salute (21yrs)	182
Glenfiddich (12yrs)	48
Glenfiddich (15yrs)	79
Glenfiddich (18yrs)	99
The Glenlivet (12yrs)	48
Lagavulin (16yrs)	89
Oban (14yrs)	79
Glenmorangie (10yrs)	52

**COGNACS  
BRANDIES/FIREWATERS**

<i>all served as double tots</i>	
Van Ryms Brandy 10 yr	57
Van Ryms Brandy 12 yr	90
Richelleu 10 yr	45
Richelleu XO	295
Klipdrift Gold	52
Oudemeester Demant	39
Aquardente 1920	65
K.W.V 10 Yrs	44
K.W.V 15 Yrs	110
K.W.V 20 Yrs	169
Bisquit Classique	72
Remy Martin V.S.O.P	115
Remy martin XO	355
Courvoisier V.S.O.P	95
Hennessy V.S.O.P	105
Hennessy XO	320

**PORTS**

<i>all served as double tots</i>	
allesverloren	32
ferreira- ruby, tawny, white	42
messias vintage character	52