



Brunch/Lunch Hours: Until 4pm
Dinner Hours: 4pm-Closing

◆ SPRING SELECTIONS ◆

lente keuses

APPETIZERS

Bobotie   **14**

Wine & Food Award-Winner

Curried Ground Beef • Carrot Bredie • Flaky Pastry Crust • Mango Chutney

Peli Peli Prawn Cakes **16**

Tiger Prawns • Kingklip • Peli Peli Seasoning • Signature Breading • Peppadew Tartar Sauce

Peli Peli Bacon Wrapped Chicken  **13**

Guava Basted Chicken • Bacon • Sweet Chili Sauce

Stuffed Mushrooms **13**

Champignon Mushroom • Kingklip Stuffing • Peli Peli Sauce • Mixed Cheese

Peli Peli South African Wings  **13**

8 Chicken Wings • Signature Wing Sauce • Bleu Cheese or Ranch


South African Flatbread **7**

Grilled Flatbread • Peli Herb Mix • Parmesan Cheese

SOUPS

Carrot Ginger Soup  **Cup 6 | Bowl 9**

Pureed Carrots, Orange, & Ginger Root • Cream • Peli Peli Seasoning

Peli Peli Gumbo  **Cup 6 | Bowl 9**


Gumbo Smackdown People's Choice Award

Chicken • Boerewors Sausage • Mieliepap


Prawn Bisque **Cup 6 | Bowl 9**

Chopped Prawn • Herb Oil • Homemade Prawn Stock


SALADS

Kale Salad  **7 | 14**



Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Spiced Pumpkin Seeds • Dried Cranberries • Lemon Thyme • Vinaigrette

Peli Peli Salad  **6 | 12**

Fresh Spring Mix • Red Onions • Carrots • Tomato • Berries • Caramelized Walnuts • Raspberry Vinaigrette

Greek Salad  **6 | 12**

Fresh Spring Mix • Feta Cheese • Red Onions • Tricolor Bell Pepper • Capers • Tomato • Cucumber • Kalamata Olives • Peli Herb Mix • Greek Vinaigrette


Caesar Salad   **6 | 12**


Caesar Salad Classic Division Winner


Lemon Juice • Fresh Garlic • Grated Parmesan • Black Pepper

Add:

Guava Basted Chicken **6**

Chicken Breast  **8**


Basted Filet Medallions  **9**

Sautéed Shrimp  **4 for 6**
6 for 8

VEGETARIAN

Vegetarian Bobotie **14**

Curried Vegetable Protein • Carrot Bredie • Flaky Pastry Crust • Mango Chutney

Vegetarian Plate  **14**

Mango Coleslaw • Roasted Red Potatoes • Sautéed Baby Spinach • French Green Beans • Brussels Sprouts • Couscous

Curried Spaghetti Squash  **16**

Roasted Spaghetti Squash • Green Curry • Tomatoes • Cilantro • Toasted Coconut • Mango Chutney • Seasonal Vegetables

BRUNCH FEATURES

Includes Roasted Red Potatoes, Crispy Bacon, Boerewors, & Fresh Fruit

Kitka French Toast **19**

Fresh Baked Brioche • Cream Cheese • Passion Fruit • Berries

South African Deep Fried Waffles **19**

South African Deep Fried Waffles • Cinnamon Butter Spread • Strawberry • Mango • Pineapple • Blueberry • Passion Cream • Vanilla Cream • Amarula Cream • Lyles Syrup • *No Additional Sides*

Filet Medallions & SA Eggs Benedict  **22**

Filet Medallions over Sautéed Baby Spinach • Eggs Benedict South African Style • English Muffin

Choice of one of the following:

Huguenot- Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon

Garlic Herb Butter- Creamed Butter • Minced Garlic • Parsley • Chives

Diane- Rustic Mushroom Cream Sauce

Peli Peli Sauce- Spicy Peli Cream Sauce

Madagascar Peppercorn- Green Peppercorn Sauce

Prawn Cake Benedict **25**

Signature Prawn Cakes • Poached Eggs • Hollandaise Sauce

LUNCH ENTRÉES

◆ Includes 2 Sides ◆

Peppercorn Pork Ribeye **15**

Grilled Pork Ribeye • Madagascar Peppercorn Sauce

Great Karoo Lamb Chops  **17**

2 Lamb Chops • Lemon Juice • Peli Herb Mix • Homemade Mint Sauce



South African Style



Award Winner



Gluten-Free/
Can be made
Gluten-Free

Consumption of raw or undercooked meats may increase your risk of food-borne illness. All chicken dishes are marinated in guava which results in a slightly pink color after being cooked. We take pride in make sure our cuisine is cooked at the proper temperatures. Please alert servers of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Prices are subject to change without notice.



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DINNER ENTRÉES

◆ Includes 2 Sides ◆

Espetada  **GF** **39**
Traditional Portuguese Dish
Basted Filet • Garlic Herb Butter • Sautéed Baby Spinach • Roasted Red Potatoes • Carrot Bredie
No Additional Sides

Bone-In Ribeye Steak **GF** **46**
20 oz. Ribeye Steak • Signature Basting Sauce

8 oz. Filet **38**
Center Cut Filet • Choice of one of the following:
Huguenot- Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon
Garlic Herb Butter- Creamed Butter • Minced Garlic • Parsley • Chives
Diane- Rustic Mushroom Cream Sauce
Peli Peli Sauce- Spicy Peli Cream Sauce
Madagascar Peppercorn- Green Peppercorn Sauce

Chicken Espetada **GF** **25**
Traditional Portuguese Dish
Basted Chicken • Garlic Herb Butter • Onions • Sautéed Baby Spinach • Roasted Red Potatoes • Carrot Bredie
No Additional Sides

La Perla Seafood Trio  **GF** **42**
8 oz. Pan-Seared Kingklip over Sautéed Baby Spinach • Peli Peli Shrimp • Scallops • Buttercream Sauce • Peli Herb Mix

Fried Whole Snapper **42**
Whole Snapper Lightly Breaded in Rice Flour • Deep Fried • Dipped in Creamy Scampi Butter Sauce • Stuffed Peppadews

Chilean Sea Bass **GF** **42**
8 oz. Pan-Seared Chilean Sea Bass over Sautéed Baby Spinach • Buttercream Sauce • Peli Herb Mix

Peli Peli Curried Chicken **GF** **19**
Curried Chicken • Red Onions • Tomatoes • Cilantro • South African Rice • Toasted Coconut • Mango Chutney
No Additional Sides

Grilled Lamb Shoulder Chop **GF** **36**
8 oz. Bone-in Lamb Chop • Sautéed Peppadews • Red Onion • Oyster Sauce

SIDES

Mango Coleslaw • Carrot Bredie • Pap & Gravy • Roasted Red Potatoes • Roasted Corn • French Green Beans • Sautéed Baby Spinach • South African Rice • Sweet Potato Fries • Brussels Sprouts • Couscous • Chicken Livers

All sides are Gluten Free except for the CousCous

ENHANCE YOUR ENTRÉE

(5) *Peli Peli Shrimp* 9
(1) *Prawn Cake* 9
(1) *Great Karoo Lamb Chop* 10
(3) *Grilled Scallops* 12
(1) *South African Prawn* 12

SIGNATURE DESSERTS

Sticky Toffee Pudding 12

Rich Moist Cake • Homemade Sticky Toffee • Vanilla Bean Ice Cream

Peli Peli Homemade Cheesecake 12

Chef Paul's Mother's Recipe

Sticky Toffee Cheesecake 12

Cheesecake with Chunks of Sticky Toffee

Melktart Brulee 12

Traditional South African Dessert with a Peli Peli Twist

Chocolate Mousse Cake 12

Rich German Chocolate Cake • Layed with Chocolate Mousse