

Peli Peli

MENU

APPETIZERS

Sauteed Calamari ^{GF} 14

Savory Sauteed Calamari • Spicy Butter • Peppadews & Peppers

Bobotie ★ 14

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

South African Samosa 12

Curried Chicken • South African Rice • Mango Chutney • Sweet Curry Sauce

South African Sampler 24

An Assortment of South African Appetizers:
Boerewors • Biltong • Chicken Sosatie • Bobotie • Stuffed Peppadews

Boerewors Sausage ^{GF} 12

South African Farmer's Sausage • Ground Pork & Beef • Chef Paul's Chakalaka Sauce

Peli Peli South African Wings ^{GF} 14

8 Chicken Wings • Signature Wing Sauce • Spicy Kudo seasoning • Bleu Cheese or Ranch

Peli Peli Bacon-Wrapped Chicken ^{GF} 12

Guava-Basted Chicken • Bacon • Sweet Chili Sauce

South African Flatbread 7

Grilled Flatbread • Peli Herb Mix • Parmesan Cheese

Bacon-Wrapped Scallops ^{GF} 16

Succulent Pan-Seared Scallops • Bacon • Peli Peli Sauce

Stuffed Mushrooms 12

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

Peli Peli Prawn Cakes 16

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

Biltong Board 10

Trio of South African Cured Beef • Traditional • Garlic • Spicy Kudo

Chicken Sosaties (Dutch Kebabs) ^{GF} 12

Sweet Curry Marinated Chicken • Apricots • South African Rice • Mango Chutney

DINNER ENTREES

INCLUDES 2 SIDES

Espetada ^{GF} 39

Basted Filet • Garlic Herb Butter • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie *(No Additional Sides)*

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

Great Karoo Lamb Chops ^{GF} 36

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

Chicken Espetada ^{GF} 25

Basted Chicken • Garlic Herb Butter • Onions • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie *(No Additional Sides)*

Peli Peli Curried Chicken ^{GF} 19

Curried Chicken • Red Onions • Tomatoes • Cilantro • South African Rice • Toasted Coconut • Mango Chutney *(No Additional Sides)*

Cape Town Skillet ^{GF} 46

Tiger Prawns • Scallops • Peli Peli Shrimp • Mussels • Sauteed Calamari • South African Rice • Peli Peli Sauce *(No Additional Sides)*

Peli Peli Shrimp 34

Sauteed Shrimp • Peli Peli Sauce • South African Rice

Chilean Sea Bass ^{GF} 44

10 oz. Pan-Seared Chilean Sea Bass over Sauteed Baby Spinach • Buttercream Sauce • Peli Herb Mix

South African Kingklip & Scallops ^{GF} 34

8 oz. Kingklip over Sauteed Baby Spinach • Shredded Scallops • Buttercream Sauce • Peli Herb Mix *(When Available)*

A Journey Through South Africa

Blind Tasting Menu

2 People \$150 / 4 People \$250

South African Wine Flight

Additional \$25 per wine flight

DESSERTS

Sticky Toffee Pudding 12

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

Sticky Toffee Cheesecake 12

Cheesecake with Chunks of Sticky Toffee

Melktart Brûlée 12

Traditional South African Dessert with a Peli Peli Twist

Chocolate Mousse Cake 12

Rich German Chocolate Cake Layered with Chocolate Mousse

Dessert Trio 18

Chocolate Mousse • Melktart • Sticky Toffee Pudding

DESSERT COCKTAIL

Dom Pedro 12

Amarula • Jameson • Coffee Liqueur • Vanilla Ice Cream

★ Award Winner

^{GF} Gluten-Free / Can Be Made Gluten-Free

We will kindly split your checks equally, up to 10 checks per group. We do not itemize split checks. Thank you for your understanding.

SIDES

Mango Coleslaw • Carrot Bredie • Roasted Red Potatoes • Sauteed Baby Spinach • South African Rice • Sweet Potato Fries • Brussels Sprouts • Chicken Livers • Acorn Squash

ENHANCE YOUR ENTREE

(1) Great Karoo Lamb Chop	8
(1) Prawn Cake	9
(5) Peli Peli Shrimp	9
(3) Grilled Scallops	12
(1) South African Prawn	12

Peli Peli

MENU

SOUPS

Carrot Ginger Soup ^{GF} **Cup 6 | Bowl 8**

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

Peli Peli Gumbo ★ **Cup 6 | Bowl 8**

Chicken • Boerewors • Cilantro

Prawn Bisque **Cup 6 | Bowl 8**

Chopped Prawn • Herb Oil • Homemade Prawn Stock

VEGETARIAN

Vegetarian Bobotie **10**

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

Vegetarian Plate ^{GF} **14**

Roasted Red Potatoes • Sautéed Baby Spinach • Brussel Sprouts • Carrot Bredie • Acorn Squash

Curried Spaghetti Squash ^{GF} **14**

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

LUNCH ENTREES

Lunch Hours: Served until 4pm

INCLUDES 2 SIDES

Espetada Almoco ^{GF} **19**

Basted Filet with Zucchini, Mushrooms, Bell Peppers, & Onions • Garlic Herb Butter • Sautéed Baby Spinach • Carrot Bredie *(No Additional Sides)*

Chicken Espetada Almoco ^{GF} **17**

Basted Chicken with Zucchini, Mushrooms, Bell Peppers, & Onions • Garlic Herb Butter • Sautéed Baby Spinach • Carrot Bredie *(No Additional Sides)*

Cape Malay Chicken Potjie Pot **12**

Chicken • Potatoes • Carrots • Peas • Cilantro • Chopped Red Onions • Chopped Tomatoes • Toasted Coconut • Mango Chutney • South African Rice *(No Additional Sides)*

Filet Medallions **16**

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

Peppercorn Pork Ribeye **15**

Grilled Pork Ribeye • Madagascar Peppercorn Sauce

Great Karoo Lamb Chops ^{GF} **17**

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

South African Kingklip & Scallops ^{GF} **17**

Pan-Seared Kingklip over Sautéed Baby Spinach • Shredded Scallops • Buttercream Sauce • Peli Herb Mix *(When Available)*

Chilean Sea Bass ^{GF} **24**

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

Chicken Schnitzel **14**

Pan-Seared Chicken Breast • Signature Breeding • Buttercream Sauce

Safari Burger **12**

Certified Black Angus Frikadelle Cheese • Served with Sweet Potato Fries *(No Additional Sides)*

SALADS

Kale Salad ^{GF} **7 | 12**

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

Peli Peli Salad ^{GF} **6 | 10**

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

Greek Salad ^{GF} **6 | 10**

Fresh Spring Mix • Feta Cheese • Red Onion • Tri-Color Bell Peppers • Capers • Tomato • Cucumber • Kalamata Olives • Peli Herb Mix • Greek Vinaigrette

Caesar Salad ^{GF} ★ **6 | 10**

Romaine Lettuce • Lemon Juice • Fresh Garlic • Croutons • Grated Parmesan • Black Pepper

Additions:

Guava-Basted Chicken **4**

Chicken Breast **6**

Basted Filet Medallions **8**

Sautéed Shrimp **4 for 4/6 for 6**

BRUNCH ENTREES

Brunch Hours/Days: Saturday & Sunday until 4pm

Breakfast Bobotie **14**

Curried Ground Beef • Scrambled Eggs • Carrot Bredie • Mango Chutney • Mixed Cheese

English Breakfast **12**

Eggs (scramble or poached) • Boerewors Sausage • Bacon • Grilled Tomatoes • Roasted Red Potatoes

Kitka French Toast **14**

Fresh Baked Brioche • Passion Fruit Cream • Berries • Lyle's Golden Syrup

Sticky Toffee PanCrepes **12**

Date jam • Granadilla (Passionfruit) Creme • Sticky Toffee Sauce • Fresh Fruit • Powdered Sugar • Mint Garnish

Bacon & Egg PanCrepes **12**

Fluffy Scrambled Eggs • Caramelized Onions • Bacon • Whipped Herb Cream Cheese • Golden Syrup • Hollandaise • Peppadews

Schnitzel & Deep-Fried Waffles **16**

South African Deep-Fried Waffles • Bacon • Chicken Schnitzel • Sunny Side Up Egg • Lyle's Golden Syrup *(No Additional Sides)*

South African Deep-Fried Waffles **15**

South African Deep-Fried Waffles • Strawberry • Mango • Pineapple • Blueberry • Passionfruit Cream • Vanilla Cream • Amarula Cream • Lyle's Golden Syrup *(No Additional Sides)*

Filet Medallions & SA Eggs Benedict **19**

Filet Medallions over Sautéed Baby Spinach • Eggs Benedict South-African Style • English Muffin • Roasted Red Potatoes • Huguenot, Garlic Herb Butter, Diane, Peli Peli, or Madagascar Peppercorn

Prawn Cake Benedict **21**

Signature Prawn Cakes • Poached Eggs • Hollandaise Sauce • English Muffin • Roasted Red Potatoes

Chicken Schnitzel Benedict **16**

Breaded Chicken Breast • Poached Egg • Hollandaise Sauce • Peppadews • Roasted Red Potatoes

SIDES

Fruit Bowl	6	Bacon (2)	2
2 Scrambled Eggs	5	Boerewors Sausage (2)	3
Roasted Potatoes	2		

★ Award Winner

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