



PELI • PELI

South African Cuisine • World Flavors

Enjoy Our \$6 Happy Hour Served Monday-Friday
Vintage Park & Katy Locations 2-7pm • Galleria 2-6pm

APPETIZERS

South African Sampler 24	South African Samosa 12
An Assortment of South African Appetizers: Boerewors • Biltong Chicken Sosaties • Bobotie • Stuffed Peppadews	Curried Chicken • South African Rice • Mango Chutney • Sweet Curry Sauce
Cape Town Calamari 14	Peli Peli South African Wings 14
Fried - Peli Peli Signature Breading • Topped with Chimmichurri Sauce • Served with Peppadew Tartar Sauce	8 Chicken Wings • Signature Wing Sauce • Spicy Kudu seasoning Bleu Cheese or Ranch
Sauteed - Savory Sautéed Calamari • Spicy Butter • Peppadews & Peppers	Stuffed Mushrooms 12
Bobotie ★ 14	Champignon Mushrooms • Kingklip • Peli Peli Sauce Mixed Cheese
Curried Ground Beef • Carrot Bredie • Flaky Pastry Crust Mango Chutney [<i>Vegetarian Option - 10</i>]	South African Seafood Cakes 16
Peli Peli Bacon-Wrapped Chicken 12	Shrimp • Kingklip • Peli Peli Seasoning • Signature Breading Peppadew Tartar Sauce
Guava-Basted Chicken • Bacon • Sweet Chili Sauce	South African Flatbread 7
Bacon-Wrapped Scallops 16	Grilled Flatbread • Peli Herb Mix • Parmesan Cheese

DINNER ENTRÉES

Choice of Two Sides

From the Braai

Noun. braa•i (Afrikaans) A social meeting including the barbecuing or grilling of meat.

Espetada 41	NY Strip 44
Basted Filet • Garlic Herb Butter • Sautéed Baby Spinach Roasted Potatoes • Carrot Bredie (No Additional Sides)	10 oz. • Served with our signature basting sauce
8 oz. Filet 42	Great Karoo Lamb Chops 🍖 40
Center-Cut Filet	4 Lamb Chops • Lemon Juice • Peli Herb Mix Homemade Mint Sauce
Ribeye 70	Lamb Osso Buco 🍖 32
20 oz. Bone-in • Served with our signature basting sauce	Lamb Shank • Chakalaka Stew • Carrot Bredie • Roasted Potatoes (No Additional Sides)

Your Choice of Sauce \$1 Additional

Huguenot - Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon
Garlic Herb Butter - Creamed Butter • Garlic • Parsley • Chives

Diane - Rustic Mushroom Cream Sauce

Peli Peli Sauce - Spicy Peli Cream Sauce

Madagascar Peppercorn - Green Peppercorn Sauce

Chicken Espetada 🍖 28	Peli Peli Shrimp 34
Basted Chicken • Garlic Herb Butter • Onions • Sautéed Baby Spinach • Roasted Potatoes • Carrot Bredie (No Additional Sides)	Sautéed Shrimp • Peli Peli Sauce • Served on Bed of South African Rice
Durban Butter Chicken 🍖 22	Chilean Sea Bass 46
Indian Influenced Curried Chicken • Vegetables • Served on Bed of South African Rice (No Additional Sides)	8 oz. Pan-Seared Chilean Sea Bass over Sautéed Baby Spinach Butter Cream Sauce • Peli Herb Mix
Peli Peli Curried Chicken 🍖 21	Cape Town Skillet 49
Curried Chicken • Red Onions • Tomatoes • Cilantro • South African Rice • Toasted Coconut • Mango Chutney (No Additional Sides)	Tiger Prawns • Scallops • Peli Peli Shrimp • Mussels • Sautéed Calamari • South African Rice • Peli Peli Sauce (No Additional Sides)
Bacon-Wrapped Seafood Espetada 44	
Bacon Wrapped Shrimp, Scallops, and Kingklip • Peli Peli Sauce Sautéed Baby Spinach • Roasted Potatoes • Carrot Bredie (No Additional Sides)	
South African Kingklip & Scallops 34	
8 oz. Kingklip over Sautéed Baby Spinach • Shredded Scallops Butter Cream Sauce • Peli Herb Mix	

SIDES - 4

Mango Coleslaw • Carrot Bredie • Roasted Potatoes • Couscous
Sautéed Baby Spinach • South African Rice • Flat Fries • Brussels
Sprouts • Chicken Livers • Acorn Squash

ENHANCE YOUR ENTREE

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

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 • Sticky Toffee Sauce • Berries
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

SOUPS

- Carrot Ginger Soup** cup 6 / bowl 8
Pureed Carrots, Orange, & Ginger root • Cream • Peli Peli Seasoning
- Peli Peli Gumbo** ★ cup 6 / bowl 8
Chicken • Boerewors • Cilantro

VEGETARIAN

- Vegetarian Bobotie** 10
Curried Vegetable Protein • Carrot Bredie • Flaky Pastry Crust
Mango Chutney
- Vegetarian Plate** 16
Roasted Potatoes • Sautéed Baby Spinach • Brussels Sprouts
Carrot Bredie • Acorn Squash
- Curried Spaghetti Squash** 16
Roasted Spaghetti Squash • South African Rice • Green Curry
Tomatoes • Cilantro Toasted Coconut • Mango Chutney •
Seasonal Vegetables

LUNCH ENTRÉES

*Choice of Two Sides
Served Monday through Friday until 4pm*

- Espetada Almoco** 19
Basted Filet with Zucchini, Mushrooms, Bell Peppers, & Onions
Garlic Herb Butter • Sautéed Baby Spinach • Carrot Bredie
(No Additional Sides)
- Chicken Espetada Almoco** (H) 16
Basted Chicken with Zucchini, Mushrooms, Bell Peppers, &
Onions • Garlic Herb Butter • Sautéed Baby Spinach • Carrot
Bredie (No Additional Sides)
- Durban Butter Chicken** (H) 12
Indian Influenced Curried Chicken • Vegetables • Served
on Bed of Rice (No Additional Sides)
- Filet Medallions** 18
Served with our Signature Basting Sauce • Your Choice of
Additional Sauce
- Your Choice of Sauce*
- Huguenot** - Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon
Garlic Herb Butter - Creamed Butter • 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** (H) 19
2 Lamb Chops • Lemon Juice • Peli Herb Mix • Homemade
Mint Sauce
- South African Kingklip & Scallops** 18
Pan-Seared Kingklip over Sautéed Baby Spinach • Shredded
Scallops • Butter Cream Sauce • Peli Herb Mix
- Chilean Sea Bass** 26
6 oz. Pan Seared Chilean Sea Bass over Sautéed Baby Spinach
Butter Cream Sauce • Peli Herb Mix
- Chicken Schnitzel** (H) 14
Pan-Seared Chicken Breast • Signature Breeding • Butter
Cream Sauce
- Huguenot Burger** 12
Certified Black Angus Ground Beef • Raspberry Chipotle Sauce
Creamy Bleu Cheese • Bacon • Lettuce • Served with Flat Fries
(No Additional Sides)
- Peli Peli Shrimp** 16
Sautéed Shrimp • Peli Peli Sauce • South African Rice

SALADS

- Kale Salad** 7 / 12
Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat
Cheese • Julienne Peppadews • Spiced Pumpkin Seeds • Dried
Cranberries • Lemon Thyme Vinaigrette
- Peli Peli Salad** 6 / 10
Fresh Spring Mix • Red Onions • Carrots • Tomato • Berries
Caramelized Walnuts • Raspberry Vinaigrette
- Greek Salad** 6 / 10
Fresh Spring Mix • Feta Cheese • Red Onion • Tri-color Bell
Peppers • Capers • Tomato • Cucumber • Kalamata Olives • Peli
Herb Mix • Greek Feta Vinaigrette
- Caesar Salad** ★ 6 / 10
Romaine Lettuce • Lemon Juice • Fresh Garlic • Croutons
Grated Parmesan • Black Pepper
- Additions:**
- Guava-Based Chicken (H) 4
Chicken Breast (H) 6
Basted Filet Medallions 8
Sautéed Shrimp 4 for 6

BRUNCH ENTRÉES

Served Saturday & Sunday until 4pm

- Espetada Benedict** 24
Espetada Almoco • Two Poached Eggs Benedict on English
Muffins with Hollandaise • Served with Hash Browns
- Table Mountain Benedict** 18
Fried Bun • Basted Filet Medallion • Two Poached Eggs
Topped with Diane Sauce • Served with Hash Browns
- Seafood Cake Benedict** 23
Signature Seafood Cakes • Poached Eggs • Hollandaise Sauce
Peppadews • Served with Hash Browns
- Durban Chicken Hash** (H) 16
Indian Influenced • Curried Chicken • Vegetables • Served on
Two Biltong Spiced Hash Brown Mounds • Two Poached Eggs
Topped with Spicy Hollandaise
- Sticky Toffee Pancakes** 12
Three Pancakes • Sticky Toffee Cake • Sticky Toffee Butter
Sticky Toffee Sauce • Garnished with Honey Comb
- Kitka French Toast** 14
Fresh Baked Brioche • Passion Fruit Cream • Berries
Maple Syrup
- Schnitzel & Deep-Fried Waffles** (H) 16
South African Deep-Fried Waffles • Bacon • Chicken Schnitzel
Sunny Side Up Egg • Maple Syrup

SIDES

- Fruit Bowl 6
Scrambled Eggs 3
Roasted Potatoes 3
Bacon 3
Boerewors Sausage 4

**Bring the Flavors of the World
to your next special event - or let us
bring it to you!**

☎ (281) 257-9500

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*Ask your server about our gluten
friendly options!*

★ Award Winner (H) Halal

We will kindly split your checks equally, up to 10 checks per group.
We do not itemize checks. Thank you for your understanding.
An 18% gratuity will be added to parties of six or more.

*Consuming raw or under cooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of food-borne illness.*