

Peli Peli

SPRING MENU

APPETIZERS

- South African Sampler** 24
An Assortment of South African Appetizers:
Boerewors • Biltong • Chicken Sosatie • Bobotie
Stuffed Peppadews
- Bobotie/Vegetarian Bobotie** ★ 14
Curried Ground Beef / Curried Vegetable Protein • Carrot Bredie
Flaky Pastry Crust • Mango Chutney
- Samosa** (H) 12
Curried Chicken • South African Rice • Mango Chutney
Sweet Curry Sauce
- Wings** (H) 14
8 Chicken Wings • Signature Wing Sauce • Spicy Kudu seasoning
Bleu Cheese
- Stuffed Mushrooms** 12
Champignon Mushrooms • Kingklip Stuffing • Peli Peli Sauce
Mixed Cheese

SOUPS & SALADS

- Peli Peli Salad** 6 | 10
Fresh Spring Mix • Red Onions • Carrots • Tomato •
Berries • Caramelized Walnuts • Raspberry Vinaigrette
- Caesar Salad** ★ 6 | 10
Romaine Lettuce • Lemon Juice • Fresh Garlic • Croutons •
Grated Parmesan • Black Pepper
- Kale Salad** 7 | 12
Rainbow Kale • Caramelized Onions • Heirloom Tomatoes •
Goat Cheese • Julienne Peppadews • Spiced Pumpkin Seeds •
Dried Cranberries • Lemon Thyme Vinaigrette
- Peli Peli Gumbo** ★ Cup 6 | Bowl 8
Chicken • Boerewors • Cilantro
- Carrot Ginger Soup** Cup 6 | Bowl 8
Pureed Carrots • Orange & Ginger Root • Cream

BRUNCH

until 4pm

- Espetada Benedict** 24
Espetada Almoco • Two Poached Eggs Benedict • English Muffin
Hollandaise • Served with Hash Browns
- Seafood Benedict** 23
Signature Seafood Cakes • Poached Eggs • Hollandaise Sauce
English Muffin • Served with Hash Browns
- Schnitzel & Deep-Fried Waffles** (H) 16
South African Deep-Fried Waffles • Bacon • Chicken Schnitzel
• Sunny Side Up Egg • Maple Syrup
- Kitka French Toast** 14
Fresh Baked Brioche • Passion Fruit Cream • Berries •
Maple Syrup

- 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

BRUNCH SIDES

Waffle (1)	5	Bacon (3)	5
French Toast (1)	6	Boerewors Sausage (2)	6
Roasted Potatoes	4	Scrambled Eggs (2)	6
Fruit Bowl	6		

ENTREES

Includes 2 sides

- Espetada** 41
Basted Filet • Garlic Herb Butter • Sautéed Baby Spinach •
Roasted Red Potatoes • Carrot Bredie (No Additional Sides)
- 8 oz. Filet** 42
Center-Cut Filet • **Choice of one of the following: (add \$1)**
- 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
- South African Kingklip & Scallops** 34
8 oz. Kingklip over Sautéed Baby Spinach • Shredded Scallops
• Buttercream Sauce • Peli Herb Mix

- Peli Peli Shrimp** 34
Sautéed Shrimp • Peli Peli Sauce • South African Rice
- Cape Malay Chicken skewers** (H) 28
Basted Chicken • Garlic Herb Butter • Onions
Sautéed Baby Spinach • Carrot Bredie (No Additional Sides)
- Peli Peli Curried Chicken** (H) 21
Curried Chicken • Red Onions • Tomatoes • Cilantro • South
African Rice • Toasted Coconut • Mango Chutney
(No Additional Sides)
- Curried Spaghetti Squash** 16
Roasted Spaghetti Squash • Green Curry • Tomatoes • Cilantro
• Toasted Coconut • Mango Chutney • Seasonal Vegetables

SIDES

- Mango Coleslaw • Carrot Bredie • Sautéed Baby Spinach
South African Rice • Brussel Sprouts • Flat Fries
Roasted Potatoes
À la carte \$4

ENHANCE YOUR ENTREE

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

DESSERTS

Dessert Trio 18

Chocolate Mousse • Melktart • Sticky Toffee Pudding

- Chocolate Mousse Cake** 12
Rich German Chocolate Cake Layered
with Chocolate Mousse
- Melktart Brûlée** 12
Traditional South African Dessert
with a Peli Peli Twist

- Sticky Toffee Cheesecake** 12
Cheesecake with Chunks of Sticky Toffee
- Sticky Toffee Pudding** 12
Rich Moist Cake • Homemade Sticky Toffee Sauce •
Vanilla Bean Ice Cream

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

★ Award Winner (H) Halal