



# AANDETE DINNER

## LIGHT FARE

handmade from scratch

### BOBOTIE

**BEEF** Curried Beef • Carrot Bredie • Flaky Pie Crust  
Mango Chutney • 12

**VEGETABLE** Curried Lentils & Mushrooms • Carrot Bredie  
Flaky Pie Crust • Mango Chutney • 12

+ MAAL "Biutiful" Malbec, Mendoza, AR • 13

### SHORT RIB BANIA CHOW

**NEW** • Braised Short Rib • Cabbage • Crème Fraîche  
Toasted Bread Bowl • 18

+ Boekenhoutskloof "Wolftrap" Red Blend, Franschhoek Valley, SA • 8

### KINGKLIP STUFFED MUSHROOMS

Kingklip Stuffing • Parmesan • Scampi • 14

+ Southern Right, Sauvignon Blanc, Cape of Good Hope, SA • 11

### CAPE TOWN CALAMARI

**CRISPY** Light Breading • Lemon Zest • Fresh Cracked Pepper  
Peppadew Remoulade • 14

**SAUTÉED** Peri Peri Butter • Fresh Duo Bell Peppers  
Red Onions • Cilantro • 14

+ Barone Fini, Pinot Grigio, Alto Adige, IT • 13

### SOUTH AFRICAN SAMPLER

Lamb Samosa • Bobotie • Boerewors Sausage • Biltong • 20

+ Tormentoso "Bush Vine" Pinotage, Paarl, SA • 8

### SODWANA BAY CRAB CAKES

**NEW** • Kingklip • Crab Meat • Peppadew Remoulade • 16

+ Stellenbosch Hills, Chenin Blanc, Stellenbosch, SA • 8

### FLATBREAD MOZAMBIQUE

**NEW** • Biltong • Caramelized Onions • Peri Peri Goat Cheese  
Fresh Peppadews • Peppadew Coulis • Local Microgreens • 12

+ Stellenbosch Hills, Sauvignon Blanc, Stellenbosch, SA • 8

### LAMB SAMOSA

**NEW** • Curried Lamb • Green Mamba Sauce • Mango Chutney • 12

+ Josh Cellars, Pinot Noir, Central Coast, CA • 13

### PELI PELI WINGS

Peri Peri Orange Glaze • Spicy Kudu Seasoning  
Fresh Carrots & Celery with Bleu Cheese or Ranch • 14

+ Cascinetta Vietta, Moscato d'Asti, Piedmont, IT • 10

### SAVORY FLATBREAD

Parmesan • Garlic Butter • Peli Herb Blend • 7

+ Stellenbosch Hills, Sauvignon Blanc, Stellenbosch, SA • 8

+ **WINE PAIRINGS** by Sommelier Kevin J. Connell, SWS  
**HAPPY HOUR** • Monday through Friday • 2pm to 7pm

## LARGE FARE

hearty and homemade

### BEEF ESPETADA

Filet Medallion Skewer • Garlic Butter • Carrot Bredie  
Drakensberg Legumes • 39

+ Skyside, Cabernet Sauvignon, North Coast, CA • 15

### BEER BRAISED SHORT RIBS

Pale Ale • Mirepoix • Portobello Red Wine Reduction  
Fresh Heirloom Tomatoes • Carrot Bredie • 29

+ Doolhof "Signatures of Doolhof Single Vineyard Collection"  
Malbec, Wellington, SA • 15

### STEAK FRITES

**NEW** • 10 oz New York Strip • Trinchado • Peli Fries • 39

+ McPherson Cellars "La Herencia" Red Blend, Lubbock, TX • 10

### CHICKEN ESPETADA

Curried Chicken Medallion Skewer • Tropical BBQ Glaze  
Garlic Butter • Carrot Bredie • Drakensberg Legumes • 28

+ Southern Right, Sauvignon Blanc, Cape of Good Hope, SA • 11

### CURRY CHICKEN

Shredded Chicken • Fried Chicken Skin • Yellow Curry  
Fresh Tomatoes • Fresh Red Onions • Toasted Coconut  
Mango Chutney • South African Rice • 21

+ Decoy, Chardonnay, Sonoma County, CA • 11

### SEARED SCALLOPS

**NEW** • Cauliflower Bacon Corn Succotash • Trinchado • 28

+ J Vineyards & Winery, Chardonnay, Russian River Valley, CA • 13

### PORTO SHRIMP SCAMPI

**NEW** • Sautéed in Peri Peri Sauce & Garlic Butter  
Scampi • South African Rice • Peppadew Coleslaw • 29

+ Stellenbosch Hills, Sauvignon Blanc, Stellenbosch, SA • 8

### PAN-SEARED KINGKLIP

Lemon Garlic Butter • South African Rice • Drakensberg Legumes • 32

+ J Vineyards & Winery, Chardonnay, Russian River Valley, CA • 13

### GRILLED CAULIFLOWER STEAK

**NEW** • Tropical BBQ Glaze • Peppadew Coulis  
Sautéed Mushrooms • Crispy Onions • Local Microgreens • 15

+ McPherson Cellars "La Herencia" Red Blend, Lubbock, TX • 10

### CHARRED CABBAGE

**NEW** • Green & Red Cabbage • Crème Fraîche • Dried Cranberries  
Caramelized Onions • Spiced Pumpkin Seeds • Smoked Gouda • 16

+ Stellenbosch Hills, Sauvignon Blanc, Stellenbosch, SA • 8

### CURRIED SPAGHETTI SQUASH

Portobello Mushrooms • Bell Peppers • Brussels Sprouts  
Toasted Coconut • South African Rice • Mango Chutney • 16

+ Decoy, Chardonnay, Sonoma County, CA • 11

Signature Gluten-Free  
 Vegetarian Halal  
 Vegan

**PELI • PELI**  
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

THE WOODLANDS • VINTAGE PARK •  
CINCO RANCH • THE GALLERIA •  
PELI PELI CATERING •



# AANDETE DINNER

## SPECIALTIES

### GREAT KAROO LAMB CHOPS

Four Australian Lamb Chops • Peli Herb Blend • Housemade Mint Sauce  
South African Rice • Drakensberg Legumes • 48  
*+ Doolhof "Signatures of Doolhof Single Vineyard Collection" Malbec, Wellington, SA • 15*

### CENTER CUT FILET



8 oz Filet • Signature Sauce of Your Choice • Drakensberg Legumes • 42  
*+ Skyside, Cabernet Sauvignon, North Coast, CA • 15*

### SANDY BAY SKILLET

**NEW** • Grilled Prawns • Scallops • Littleneck Clams • Calamari • White Wine  
Leeks • South African Rice • 46  
*+ Southern Right, Sauvignon Blanc, Cape of Good Hope, SA • 11*

## SOUP

### CARROT GINGER

Ginger Root • Orange • Crème • Spiced Pumpkin Seeds • 6  

### CHICKEN AND BOEREWORS SAUSAGE GUMBO

**NEW** • Dark Roux • Okra • Spices • 8

## SALAD



### CAESAR SALAD

Romaine Lettuce • Parmesan Crisp • Toast Point • Fresh Lemon • Caesar Dressing • 8

### RAINBOW KALE SALAD

Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Peppadews  
Spiced Pumpkin Seeds • Dried Cranberries • Lemon & Thyme Vinaigrette • 8  

### GREEK SALAD

Spring Mix • Tomatoes • Cucumber • Red Onion • Bell Pepper • Capers  
Kalamata Olives • Feta Crumbles • Peli Herb Blend • Feta Vinaigrette • 8  

## DESSERT


### STICKY TOFFEE PUDDING

Warm Spice Cake • Vanilla Bean Ice Cream • Fresh Berries • 10

### BOLO CHOCOLAT

**NEW** • Devil's Food Cake • Chocolate Ganache • Raspberry Gelée  
Toasted Pumpkin Brittle • 10

### SUN CITY MERINGUE

**NEW** • Lime-infused Meringue • Toasted Coconut  
Vanilla Bean Ice Cream • Sticky Toffee • Honeycomb • 10 

### STICKY TOFFEE CHEESECAKE

Sticky Toffee Morsels • Fresh Berries & Mint • 10

### MELKTERT

Housemade Graham Cracker Crust • Nutmeg Vanilla Custard  
Sticky Toffee • Honeycomb • Fresh Berries • 10

## ADD-ONS

Chicken Thigh • 7  
Chicken Breast • 8  
Sautéed Shrimp • 9

## SIDES

\$5  
Carrot Bredie  
South African Rice  
Roasties  
Peli Fries  
Peppadew Coleslaw  
Drakensberg Legumes



\$7  
Braised Kale  
Brussels Sprouts  
Cauliflower Au Gratin



## SIGNATURE SAUCES

 HUGUENOT  
Bleu Cheese • Bacon Crumbles • Raspberry Chipotle

  GARLIC BUTTER  
Parsley • Green Onion

PORTOBELLO RED WINE REDUCTION  
  Mushrooms • Cabernet • Leeks • Butter

  PELICHURRI  
Chimichurri • Peppadews

  TRINCHADO  
White Wine • Crème • Garlic

 SCAMPI  
Peri Peri • Garlic • Butter • Crème

We will gladly split checks evenly among all guests; however, in order to provide efficient service, we do not offer itemized checks. 18% gratuity added to parties of 6 or more.

**PELI • PELI**  
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. **Please notify your server of any allergies.**