




MIDDAGETE LUNCH

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 

SODWANA BAY CRAB CAKES

NEW • Kingklip • Crab • Peppadew Remoulade • 16


SHORT RIB BANIA CHOW

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

KINGKLIP STUFFED MUSHROOMS

Kingklip • Parmesan • Scampi • 14

SAVORY FLATBREAD

Parmesan • Garlic Butter • Peli Herb Blend • 7 

SOUTH AFRICAN SAMPLER

Lamb Samosa • Bobotie • Boerewors Sausage • Biltong • 20



FLATBREAD MOZAMBIQUE

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

LAMB SAMOSA


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

PELI PELI WINGS

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

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 

HAPPY HOUR • Monday through Friday • 2pm to 7pm

LARGE FARE

hearty and homemade

CHICKEN ESPETADA ALMOCO

Curry-marinated Chicken Skewer • Tropical BBQ Glaze
Garlic Butter • Carrot Bredie • Drakensberg Legumes • 16 

PORTO SHRIMP SCAMPI

NEW • Sautéed in Peri Peri Sauce & Garlic Butter
Scampi • South African Wild Rice • Peppadew Coleslaw • 17


FISH AND CHIPS

NEW • Kingklip • Beer Batter • Peppadew Remoulade
Peli Fries • 18

PELI BURGER

NEW • Akaushi Beef • Pretzel Bun • Smoked Gouda • Crispy Onions
Caramelized Onions • Peppadew Coulis • Cilantro • Peppadews
Peli Fries • 15


CHICKEN SCHNITZEL

Pan-fried Breaded Chicken Breast • Thyme-Butter Cream Sauce
Peppadew Coleslaw • Peli Fries • 14 

BOERIE ROLL

NEW • Boerewors Sausage • Hoagie Roll • Crispy Onions
Tomato Jam • Housemade Mustard • Peppadew Coleslaw • 13



BEEF ESPETADA ALMOCO

Filet Medallion Skewer • Garlic Butter • Carrot Bredie
Drakensberg Legumes • 21 

FILET MEDALLIONS

Three Filet Medallions • Signature Sauce of Your Choice
Peli Fries • 22



CURRY CHICKEN

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



CURRIED SPAGHETTI SQUASH




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

CHARRED CABBAGE WEDGE

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

GRILLED CAULIFLOWER STEAK

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

 Signature  Gluten-Free
 Vegetarian  Halal
 Vegan

PELI • PELI
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

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



MIDDAGETE LUNCH

SOUP

CARROT GINGER

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

CHICKEN AND BOEREWORS SAUSAGE GUMBO



NEW • Chicken • Boerewors Sausage • Okra • Spices • 8

SALAD



CAESAR SALAD

Romaine Lettuce • Parmesan Crisp • Toast Point • 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 • Sticky Toffee • 10


BOLO CHOCOLAT

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

STICKY TOFFEE CHEESECAKE

Sticky Toffee Morsels • Housemade Graham Cracker Crust • 10

SUN CITY MERINGUE

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

MELKTERT

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

PRIVATE DINING @ PELI PELI

parties@pelipeli.com
281 • 257 • 9500

ADD-ONS

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


SIDES



\$5
Carrot Bredie
South African Wild 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
Lemon • Herbs • Jalapeños • Oil • Peppadews

  TRINCHADO
Chardonnay • 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.

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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.