

TO START

MOZAMBICAN FISH CAKES Crumbed, deep fried fish cakes served with tartar sauce	94	CHICKEN WINGS Tipless chicken wings cooked in lemon & herb or peri-peri served with a ranch dipping sauce	79
MUSSELS Mussels cooked in a creamy white wine & garlic sauce	94	CHICKEN GIBLETS Slow cooked in tomato, peri-peri, garlic, fresh herbs & wine	84
ROQUEFORT SNAILS Snails prepared in a creamy garlic sauce with Roquefort cheese & baked in the oven	89	CHICKEN LIVERS Dry grilled with lemon juice, onions & peri-peri OR In a creamy Napolitana sauce, topped with bacon bits	79 89
PRAWN RISsoles Prawns & spicy seafood sauce deep fried in a choux pastry served with sweet chilli mayo	89	CHOURICO Sliced Portuguese sausage grilled and served with milho frito or chips	89 94
PRAWNS ROMANO 5 crumbed prawns served with a sriracha mayo	94	JONNY'S PLATTER Crumbed prawns, calamari, beef trinchado & chourico served with chips	319
SQUID HEADS Deep fried squid heads served with sweet chilli sauce	84	MEL'S PLATTER Mozambican fish cakes, calamari, chicken wings & halloumi served with avo, olives & feta	309
AVO RITZ Prawns in a seafood dressing served on a bed of avo	94		
HALLOUMI Fried halloumi served with sweet chilli sauce & lemon	74		

Starter platters can be made up to suit your individual needs by using a combination of any of the above starters

MEL'S ASIAN DELIGHTS

SALMON TARTARE Salmon sashimi & avo stack drizzled with spicy sesame dressing & teriyaki sauce	144	TERIYAKI FILLET 250g fillet cut into slices, topped with sliced brown mushrooms & teriyaki sauce, served with a choice of 2 sides	239
SALMON SASHIMI Thinly sliced salmon topped with spring onions, sushi ginger, avo & teriyaki sauce	134	POKÉ BOWLS SALMON or TUNA or PRAWN or KOREAN CRUNCH CHICKEN Served on sushi rice with spring onion, cucumber, avo, edamame beans & sushi ginger served with teriyaki sauce on the side	169 369
SALMON TACOS Tacos filled with spicy salmon, avo, teriyaki sauce & sushi mayo	129	KOREAN CRUNCH CHICKEN Deboned chicken thighs soaked in buttermilk, battered, deep fried and topped with honey, garlic, ginger & chilli	94
TUNA CARPACCIO Sesame crusted seared tuna served with sushi ginger, coriander, spring onion, chilli & sushi mayo served with teriyaki sauce on the side	129		
ADD AVO	20		

MEAT FANS

RIBS 500g pork spare ribs basted with your choice of either BBQ or spicy Mozambican sauce	279	FILLET SUZETTE 250g of cubed fillet pan fried in butter & oregano	239
BEEF TRINCHADO 250g of cubed fillet pan fried with our famous trinchado sauce HALF PORTION Served with 1 side	229 139	JONNY'S FILLET 250g fillet cut into slices, topped with brown mushrooms in a red wine sauce, served on a bed of thin crispy chips	239
CRISPY THIN LAMB CHOPS 5 skinny, well done lamb chops chargrilled with lemon juice, oregano & black pepper	239	CREAMY PERI-PERI FILLET CUBES 250g of cubed fillet pan fried in a creamy peri-peri sauce	239
MOZAMBICAN RUMP 300g rump topped with sliced chourico, a fried egg & a spicy paprika sauce	229	CHARGRILLED LAZY AGED STEAKS 250g Fillet 300g Rump with basting sauce OR rubbed with coarse salt, black pepper & olive oil	219 199
ESPETADA 300g matured rump cubes on a skewer with peppers & onions, rolled in coarse salt, garlic & bay leaves, flame grilled to perfection	209	SAUCES Pepper, mushroom, cheese, garlic, Dijon mustard or creamy peri-peri	30

CHICKEN ENTHUSIAST

CHICKEN FERNANDO Half chicken topped with chourico & grilled calamari	184	BABY CHICKEN PERI-PERI A spatch-cock chicken flame grilled with your choice of lemon & herb, mild or hot peri-peri	179
CHICKEN ESPETADA Deboned chicken thighs & peppadews on a skewer	154	DEBONED BABY CHICKEN	179
CHICKEN PARMIGANO Crumbed chicken topped with napolitana sauce, mozzarella, mushrooms & basil baked in the oven	154	JONNY'S CHICKEN BREASTS Chicken breast grilled with either lemon & herb or peri-peri, topped with fried halloumi and avo	169

All main Courses served with a choice of two of the following:
Homemade Thick Cut Potato Chips, Skinny Potato Fries, Mash, Rice, Baked Potato, Milho Frito, Baked Sweet Potato, Side Salad or Veg of the Day

SALADS

PORTUGUESE SALAD Lettuce, tomato, onion, peppers, cucumber & olives served with our famous homemade dressing	84	PINE NUT SALAD Base salad topped with roasted pine nuts, avo & parmesan shavings served with a Dijon dressing	124
ADD FETA	20	ROQUEFORT SALAD Base salad topped with Roquefort cheese, roasted pecan nuts, avo & crispy bacon served with a creamy blue cheese dressing	129
ADD AVO	20		
CHICKEN SESAME SALAD Base salad topped with sesame coated honey glazed fried chicken strips, feta and avo served with a Dijon dressing	129	VILLAGE GREEK SALAD Cucumber, tomato, red onion, olives, capers & feta served with olive oil & balsamic vinegar	119

SEAFOOD LOVERS

SESAME SALMON Fresh salmon cooked or seared & topped with sesame seeds, sweet soya, sesame oil & a hint of chilli	299
CALAMARI Falklands calamari grilled, fried or cajun style HALF PORTION Served with 1 side	189 99
KINGKLIP Kingklip fillet grilled to perfection & served with lemon butter sauce	229
BABY KINGKLIP Whole baby kingklip on the bone grilled with lemon butter or cajun sauce	249
PRAWN CURRY Traditional Mozambican curry served with basmati rice, sambals & a poppadom	249
500G PRAWN PLATTER	239
QUEEN PRAWNS Butterfied, grilled & served with lemon butter	30/ea
PRAWNS LINGUINE Prawns in a creamy Napolitana sauce, tossed with linguine pasta & a hint of chilli	239
SEAFOOD ESPETADA Prawns, kingklip & calamari grilled on a skewer & served with a mussel pot cooked in a seafood reduction with mixed peppers & onions or in a creamy white wine & garlic sauce	269
MOZAMBICAN SEAFOOD RICE Prawns, kingklip, mussels & calamari cooked in a seafood broth mixed with rice, topped with fresh coriander	239
JONNY'S PENNE PASTA Prawns, chicken & chourico cooked in a creamy sauce made with sundried tomatoes & wholegrain mustard tossed with penne pasta	219

VEGETERIAN DEVOTEES

VEG POKÉ BOWL Sushi rice topped with spring onion, cucumber, avo, edamame beans & sushi ginger drizzled with teriyaki sauce	109
SPINACH AND FETA PHYLLLO PIE Spinach, feta & pine nuts seasoned with lemon zest baked in phyllo pastry	109
LINGUINE ARRABIATA Linguine tossed with Napolitana, chilli & garlic	119
BEYOND BURGER Delicious plant based burger served on a sesame roll topped with vegan mayo & vegan cheese	159

JONNY'S COCKTAILS

MARGARITA 94
Tequila Silver, lemon juice and Triple Sec served frozen or shaken in a salt rimmed glass

PINA COLADA 99
A creamy blend of light rum, Pina Colada mix and pineapple juice blended with ice and garnished with fresh pineapple

MOJITO 94
Bacardi rum, muddled with fresh limes, torn mint leaves and sugar syrup, poured unstrained over crushed ice and charged with soda water

STRAWBERRY DAQUIRI 94
A blend of Bacardi Rum, strawberry mix, strawberry juice & lime, always served frozen and garnished with fresh strawberries

JONNY'S ISLAND ICE TEA 94
Five white spirits built over with Triple Sec, fresh lemon juice served long and charged with Coke

APEROL SPRITZER 94
Aperol mix & fresh orange juice cubes built over crushed ice, topped with soda water and Prosecco

ICE BERG 99
Lager draught topped with frozen margarita served long and garnished with a slice of lemon

GIN COCKTAILS

CUCUMBER & MINT 89
A double tot of gin, muddled with sliced cucumber, torn mint leaves, served unstrained over ice and charged with tonic water

BLUEBERRY & ROSEMARY 89
A double tot of gin, with pressed blueberries, rosemary sprigs and topped up with tonic water

STRAWBERRY PINK GIN 84
A double tot of gin, lightly muddled with strawberry slices, with ice and charged with pink tonic

BLOOD ORANGE 99
A double tot of Malfy Blood Orange Gin & tonic water, garnished with a lime wedge

WHISKY COCKTAILS

WHISKY SOURS 94
Double shot bourbon mixed with lemon juice, sugar syrup and egg white

OLD FASHIONED 94
Double shot bourbon mixed with sugar syrup, bitters and garnished with a slice of orange

COMBO'S

4 PRAWNS, HALF KINGKLIP & HALF CALAMARI	259	300G RIBS & 6 PRAWNS KINGKLIP & HALF CALAMARI	259
HALF CHICKEN & 6 PRAWNS	239	HALF CALAMARI & 6 PRAWNS	239
HALF CHICKEN & 300G RIBS	259	KINGKLIP & 6 PRAWNS	279

LIGHT MEALS

LADIES RIBS 169 300g pork spare ribs basted in BBQ or spicy Mozambican sauce	BEEF BURGER 109 200g homemade beef patty served on a sesame roll, with lettuce, tomato, grilled onion & topped with mayo dressing
HAKE 119 Grilled or fried hake served with tartar or lemon butter sauce	TOPPED WITH CHEESE 124
HALF CHICKEN 99 Your choice of lemon & herb, mild or hot peri-peri	TOPPED WITH BACON & CHEESE 144
CHICKEN SCHNITZEL 124 Deep fried crumbed chicken breast	CHICKEN & HALLOUMI BURGER 134 Grilled chicken breast on a sesame roll, with lettuce, tomato, onion, halloumi & avo topped with a mayo dressing
GRILLED CHICKEN BREAST 124 2 Chicken breasts grilled in lemon & herb or peri-peri	BEEF OR CHICKEN PREGO 99 Traditional prego, marinated in our famous prego sauce, served on a Portuguese roll

All light meals served with one of the following: Chips, Skinny Fries, Mash, Rice, Baked Potato, Milho Frito, Baked Sweet Potato, Side Salad or Veg of the Day

KIDS MEALS

KIDS PRAWNS 89	CHICKEN STRIPS & CHIPS 89
KIDS CALAMARI 89	BURGER & CHIPS 89
RIBS & CHIPS 89	

SOMETHING SWEET

MEL'S ICE CREAM 69 Vanilla ice cream loaded with nuts, chocolate, nougat & cookie crumble	DEEP FRIED OREOS 64 Oreo biscuits deep fried in pancake batter, rolled in cinnamon sugar, served with ice cream
CHURRO'S 69 Mexican deep fried pastry served with ice cream & Bar One Sauce	ICE CREAM & BAR ONE SAUCE 54 3 Scoops of vanilla ice cream topped with melted Bar One sauce
CRÉME BRULÉE 69 Oven baked custard topped with sugar glaze	PASTEIS de NATA 74 2 Portuguese custard tarts topped with vanilla ice cream
HOMEMADE CHOCOLATE BROWNIES 74 Drizzled with chocolate sauce & served with ice-cream	STRAWBERRY PAVLOVA 74 Meringue topped with cream, strawberries & granadilla pulp
KIDS ICE CREAM (1 SCOOP) 29	

