



Antipasti

Marinated olive bowl

Bowl of mixed marinated olives

R65

Fegatini pollo

Chicken livers prepared with onion, white wine, napolitana sauce and fresh chilli. Bound with fresh cream.

R89

Baby marrow carpaccio

Delicate slices of baby marrow drizzled with a chilli olive oil and dusted with Danish feta and parmesan cheese, gratinated until golden brown.

R89

Halloumi

Deep fried Cypriot goats milk cheese accompanied by our homemade onion chutney.

R89

Calamari tentacles

Deep fried calamari tentacles.

R89

Calamari

Grilled calamari tubes served with either lemon butter, garlic butter or peri peri.

R99

Oven baked snails

Served with a choice of garlic butter (R85) or gorgonzola (R95).

Pork rotolini

Rolled pork belly stuffed with fresh garlic, whole grain Dijon mustard and topped with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

R110

Fresh black mussels

Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.

R110

Salmon carpaccio

Delicate ribbons of fresh salmon drizzled with Jacks sticky soy reduction, kewpie mayo and caviar.

R125

Zuppa di granchio

Crab soup prepared with seafood stock and crab meat, coloured with napolitana sauce, flavoured with white wine and bound with fresh cream.

R125

Baked prawn padella

6 prawns poached and worked into a padella sauce. Topped with parmesan cheese and baked in our oven until golden brown.

R135

Oysters

West coast oysters' served with fresh lemon and tabasco sauce.

R35 each

Meze platter

Grilled halloumi, crispy calamari tentacles, marinated olives, grilled calamari tubes, focaccia bread and tartar sauce.

R215

GRIMALDI'S

— CUCINA & SUSHI BAR —



Insalata

Insalata.

Greek salad

Traditional garden salad served with Danish feta and olives.

R85

Roasted butternut and halloumi

Roasted butternut with deep fried halloumi, grilled zucchini ribbons and rocket.

R99

Calamari salad

Traditional garden salad served with grilled calamari tubes and heads.

R125

Tempura prawn, avocado and feta

4 tempura prawns served on a bed of fresh greens with avocado and feta.

R145

Smoked salmon, avocado salad

Assorted lettuce lettuce leaves and cucumber dressed with a homemade Italian vinaigrette, topped with smoke salmon and avocado.

R155



Secondi

Pollo.

Flame grilled deboned chicken

Offered in peri peri or lemon and herb.

Half

R165

Full

R210

Pollo involtini

Tender chicken breasts stuffed with spinach, prawns and Parma ham. Grilled till golden brown and baked in our oven. Finished off with a padella sauce, comprising of fresh cream, homemade napolitana sauce, fresh garlic and a hint of chilli.

R215

GRIMALDI'S

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Secondi

Pollo (*Continued*).

Chicken milanese

R175

Tender grilled chicken breasts topped with a napolitana sauce and mozzarella cheese gratinated in the oven. Crowned with calamata olives and served on a bed of parmesan mash.

Chicken picatta

R165

Tender chicken breasts dusted with flour and pan fried in butter and olive oil. Dressed with a caper, fresh lemon juice and butter sauce.

Carne.

Fillet

R225

250g fillet medallion grilled to your preference.

Rump

R185

300g rump steak, grilled to your preference.

Lamb chops

R295

Grilled lamb chops marinated in olive oil, fresh garlic, a medley of fresh herbs and Italian spices.

Lamb shank

R320

Lamb shank slow roasted in the traditional Italian way.

Pork belly rotolini

R195

Rollled pork belly stuffed with whole grain Dijon mustard and fresh garlic, finished off with an orange juice, honey and cinnamon reduction, garnished with caramelised apple.

Sides.

Parmesan mash

Roast vegetables

Savoury rice

Italian spinach and butternut

Hand cut potato wedges

Salad

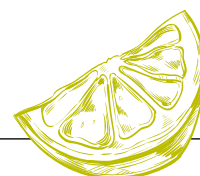
Sauces. R39

Padella - Fresh cream, white wine, garlic, chilli and a hint of napolitana sauce for colour.

Mushroom - Black mushroom and fresh cream.

Gorgonzola - Gorgonzola and fresh cream.

Pepper - Madagascan green peppercorn.





Pesce.

Fresh black mussels

R195

Full shell mussels steamed in our secret creamy seafood sauce OR steamed in white wine, garlic, basil and chilli.

Good ol' fish and chips

R125

Grilled or beer battered (recommended), served with tartar sauce.

Calamari

R199

Grilled or deep fried calamari tubes, prepared with fresh garlic, lemon juice, parsley and fresh farm butter. Accompanied by your choice of garlic, lemon or peri peri sauce.

Linefish of the day

R199

A 250g fillet simply grilled with either lemon butter or cajun spice.

Kingklip

R269

A 250g fillet simply grilled with either lemon butter or cajun spice.

Linefish thermidor

R285

A 250g fillet of fresh line fish which is baked with olive oil, white wine and a medley of fresh herbs. It is then topped with thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with parmesan and mozzarella cheese, baked till golden brown.

Fresh Norwegian salmon fillet

R295

Available grilled or poached, in a prawn and seafood sauce.

Queen prawns

R299

Flame grilled butterflied queen prawns, served with a sauce of your choice.

Grimaldi's prawns

R310

Butterflied queen prawns, seared with olive oil, fresh garlic and a medley of herbs, served with our signature padella sauce.

Princess linefish

R289

250g fillet of fresh line fish, crowned with 3 prawns and calamari prepared in a fresh cream and seafood stock reduction.

Calamari ripieni

R229

Calamari tubes stuffed with spinach and ricotta, topped with a napolitana sauce flavoured with chilli and fresh basil. Topped with mozzarella cheese, dusted with parmesan cheese and gratinated until golden brown.

Grilled crayfish

SQ

Grilled crayfish served with your choice of sauce.



Pesce (Continued).

Crayfish thermidor

SQ

Crayfish flesh removed from the shell and grilled, and worked into a thermidor sauce, comprising of fresh cream, black mushrooms and Vermouth, dusted with parmesan and mozzarella cheese, baked till golden brown.

Langoustines

SQ

Grilled langoustines accompanied by a sauce of your choice.

Platters & Combos.

Sailors platter

R345

Linefish, 3 prawns and Falkland calamari.

Platter for two

R675

Linefish, 6 prawns, Falkland calamari and mussels.

Shellfish platter

SQ

12 Queen prawns, 2 crayfish, 6 langoustines.

Chicken and calamari combo

R229

Half deboned chicken and Falkland calamari.

Chicken and prawn combo

R249

Half deboned chicken and 4 queen prawns.

Prawn and calamari combo

R269

4 prawns and Falkland calamari.



Pasta

We serve the following pastas in our kitchen, your choice of pasta will be added to your sauce: Spaghetti, Linguine, Fettuccine or Penne.

Aglione

R109

A simple combination of fresh garlic, extra virgin olive oil, fresh chilli and smoked bacon.

Napolitana

R89

Pasta tossed through our napolitana sauce.



Pasta Continued...

Arrabiata

R99

Napolitana sauce flavoured with fresh chilli and fresh garlic.

Matriciana

R115

Napolitana sauce flavoured with fresh chilli, fresh garlic and back bacon.

Bolognese

R119

Local beef mince, flavoured with braised onion and fresh garlic, worked into our napolitana sauce.

Mammas meatballs

R129

Succulent hand made Italian style meatballs, flavoured with fresh garlic, basil and onions, Tossed into our a napolitana sauce and spaghetti.

Carbonara

R145

Fresh cream, smoked bacon, onion and parmesan cheese, and in the age old traditional style a raw egg yolk worked through the pasta.

Alfredo

R135

Fresh cream, black mushrooms and smoked back bacon.

Pollo funghi

R145

Grilled chicken breasts and black mushroom bound with fresh cream.

Pollo pomodori

R145

Grilled chicken breasts and calamata olives worked into our homemade napolitana sauce.

Bresata di padella

R135

Roasted vegetables in our signature padella sauce.

Beef lasagne

R145

Lasagne sheets interlayered with beef mince, napolitana sauce and imported parmesan cheese. Topped with mozzarella cheese and baked till golden brown.

Butternut panzerotti

R145

Delicate pasta parcels filled with butternut and worked into our signature padella sauce.

Prawns picante

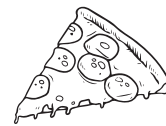
R185

Prawns, flavoured with white wine and fresh garlic, worked into our homemade napolitana sauce and fresh cream.

Frutti di mare

R215

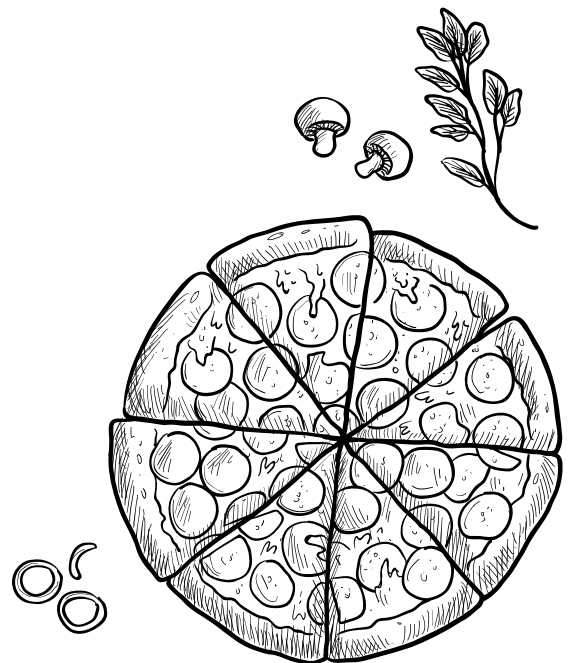
Prawns, calamari and mussels, flavoured with white wine and fresh garlic, worked into our homemade napolitana sauce.



Pizza

We use our homemade napolitana sauce and mozzarella on our pizzas, unless otherwise specified.

Margherita	R89	Americano	R149
		<i>Pepperoni, peppers, jalapeno, olives & feta</i>	
Regina	R115	The Diva	R149
<i>Ham & mushroom</i>		<i>Bacon, camembert & cranberry</i>	
Pepperoni	R125	Carne	R159
<i>Italian salami</i>		<i>Salami, bacon, ham & caramelised onion</i>	
Vegetarian	R125	Pizza gamberi	R175
<i>Mushrooms, olives, onions & green peppers</i>		<i>Prawns prepared in a chilli butter</i>	
Hawaiian	R115	Seafood	R210
<i>Ham & pineapple</i>		<i>Mussels, prawns & calamari prepared in a napolitana sauce</i>	
Pollo Greca	R145	<i>*can also be done as a Calzone</i>	
<i>Chicken, mushroom & feta</i>		Lamb Shank	R210
Pollo Picante	R145	<i>Pulled lamb shank, feta & red onion</i>	
<i>Cajun chicken, jalapeno & red onion</i>			
Giardino	R149		
<i>Mushrooms, olives, artichokes, green pepper & zucchini</i>			
Mafiosa	R155		
<i>Bacon, avocado & feta</i>			
Chicken mafiosa	R149		
<i>Chicken, avocado & feta</i>			
Mexicana	R145		
<i>Bolognese, jalapeno, onion & green pepper</i>			
Grimaldis Gorgonzola	R149		
<i>Bacon, gorgonzola & caramelised red onion</i>			
Quattro Stagioni	R149		
<i>Ham, mushroom, artichoke & olives</i>			





Dolce

Crème brûlée

R65

Enquire with your waitron about today's flavour.

Panna cotta

R65

Enquire with your waitron about today's flavour.

Affogato

R65

Vanilla ice-cream served with Amaretto and a shot of espresso..

Tiramisu

R75

Traditional Italian pick me up made with espresso and mascarpone cheese

Baked cheesecake

R75

Enquire with your waitron about today's flavour.

Chocolate lava cake

R65

Decadent chocolate cake with a soft molten centre served with vanilla ice cream.

Sharing Policy:

A 50% meal surcharge will be levied for sharing.

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