



SNACKS AND PLATTERS

- SINGLE CHEESE NACHOS** R75
- TABLE NACHOS** R125
Homemade guacamole, onion & tomato salsa & sour cream, covered in molten cheese
Add chicken strips – R25
Add bacon bits – R25
Vegan cream cheese and cheddar cheese substitute – R25

- HUMMUS & CIABATTA** R75
Add 4 deep fried falafel balls – R20

- MARINATED OLIVES** R55

- THE BOERIE** R85
Grass-fed mini boerewors wheel, with smoky tomato relish & mustard mayo

SHARING BOARDS

- THE MEAT BOARD** R340
Sliced certified free range beef fillet & béarnaise sauce, chicken espatada & a boerewors wheel, served with sweet potato wedges & onion rings

- THE SURF BOARD** R320
Grilled or fried cajun-spiced calamari, beer-battered hake goujons & langoustines grilled on the open flame, served with skinny fries & a Greek salad

DESSERT

- CHOCOLATE BROWNIE** R70
House baked chocolate brownie with pecan nuts, smothered in tomes dark chocolate ganache & served with vanilla ice cream

- BAKED CHEESECAKE** R75
House baked New York style cheesecake, berry compote & vanilla ice cream

- DOUBLE CHOCOLATE VEGAN CHEESECAKE** R70
Fridge set double chocolate cheesecake made with cacao, coconut oil, cashew nuts, dates, organic coconut blossom sugar drizzled with raw chocolate icing

Café Caprice

CAMPS BAY | CAPE TOWN

37 Victoria Road, Camps Bay, Cape Town, South Africa
021 438 8315/6444 | reservations@cafecaprice.co.za

www.cafecaprice.co.za

Café Caprice Restaurant

CafeCapriceCT CafeCaprice

FREE CafeCapriceGuest

Drink Responsibly.
Not for Sale to Persons Under the age of 18.



SALADS

ASIAN CALAMARI SALAD R115
Grilled or fried Patagonian calamari tubes, served on a bed of lettuce, with pickled ginger, avocado, cucumber, cherry tomatoes, spring onion & a sesame-lime dressing

SALMON POKE BOWL R115
Fresh diced Norwegian salmon, sushi rice, crunch slaw, edamame beans, pickled ginger & grated carrot, served with a side of Japanese mayo & toasted almond flakes

CHICKEN CAESAR SALAD R95
Grilled chicken breast, sliced & served with cos lettuce, croutons, soft poached free range egg, shaved Grana Padano & traditional caesar dressing

CAJUN CHICKEN SALAD R95
Oven-roasted Cajun chicken breast, served on a bed of lettuce & topped with avocado, crumbled feta, peppadews, cherry tomatoes & a honey mustard vinaigrette

GRILLED HALLOUMI, AVOCADO & LIME SALAD R95
Grilled halloumi fingers served on a bed of baby spinach & rocket topped with avocado, char-grilled zucchini & green peas, toasted pumpkin seeds served with a balsamic lime dressing

FALAFEL BOWL (Vegan) R90
Beetroot falafel, sweet potato, grated carrot, avocado, cucumber & dried cranberries on a bed of rocket served with a hummus dressing

BURGERS

AMERICAN BURGER R95
Certified free range beef patty, with cheddar & mozzarella, mustard mayo, ketchup & house pickle

CAPRICE BURGER R95
Certified free range beef patty, our special BBQ sauce & onion rings

ROYAL BURGER R115
Certified free range beef patty, crispy bacon, cheddar, chilli oil & onion rings

DREAMY BURGER R115
Certified free range beef patty, creamy mushroom & black pepper sauce & mozzarella

CHICKEN PREGO R95
Caprice's original red pepper prego sauce

VEGAN BURGER R90
Spiced chickpea and lentil patty, with avocado & hummus

All served with skinny fries

CAPRICE CLASSICS

CHICKEN SCHNITZEL R90
Chicken fillet crumbed in panko crumbs & served with skinny fries

POLLO PASTA R95
Free range chicken strips, sautéed mushrooms & napolitana & cream sauce with cherry tomatoes, Grana Padano & herbs

CHICKEN ESPATADA R145
Free range chicken thighs marinated in chilli, bay leaf & garlic sauce, suspended over skinny fries

CLUB SANDWICH R110
Triple-decker, house-spiced grilled chicken, bacon, kewpie mayo, tomato, mozzarella & avocado, toasted on your choice of bread served with skinny fries

HAKE R95
Local beer-battered SASSI green hake, tartare sauce, served with skinny fries

CALAMARI R125
Patagonian squid grilled in paprika, lemon & garlic butter, finished with herbs & served with spiced rice

PRAWN PASTA R150
Prawns, rocket, cherry tomatoes, grana Padano and flaked almonds in a white wine, olive oil, garlic and chilli sauce

PRAWNS R300
Langoustines, grilled on the open flame & finished with a fresh herbed garlic butter served with spiced rice

BEEF FILLET TAGLIATA R165
Seared 28 day, grass fed beef fillet, thinly sliced, on a bed of rocket topped with baby tomatoes, shaved Grana Padano, flaked almonds served with a truffle, lemon and olive oil dressing

BEEF ESPATADA R195
Free range beef ribeye marinated in chilli, bay leaf & garlic sauce, suspended over skinny fries

BÉARNAISE FILLET STEAK R225
28-day, 220g grass-fed fillet steak, house spice rub, served on a bed of wilted spinach with skinny fries & a side of homemade béarnaise sauce

SIDES

SKINNY FRIES R30

BEER BATTERED ONION RINGS R30

TRADITIONAL GREEK SALAD R30

SWEET POTATO WEDGES R40

STIR-FRIED VEGETABLES R45

TRUFFLE, PARMESAN & ROCKET SALAD R45



R80 for a glass of Bubbly & Fries
R280 for a bottle of Bubbly & Fries

Café Caprice

MONIN


Fitch & Leedes
BESPOKE MIXERS

Drink Responsibly.
Not for Sale to Persons Under the age of 18.