

BURGERS

Classic Burger 115

Homemade ground beef burger patty served on a toasted sesame seed bun

Cajun Chicken Burger 110

Grilled Cajun spice chicken breast, mozzarella & avocado

Crunchy Chicken & Pineapple 125

Sesame seed crusted chicken breast with pineapple & mayonnaise

Haloumi Burger 135

Grilled haloumi strips with fresh avo served with dill, pink sauce & lettuce

Biltong & Avo Burger 140

Our Classic burger topped with our famous biltong & fresh avo

Sauce Burger 145

Choice of cheese, pepper, blue cheese, mushroom, monkeygland, garlic or peri peri sauce

Bacon & Blue Cheese Burger 155

Burger patty topped with grilled bacon & blue cheese sauce

Camembert & Cranberry 165

Homemade burger patty topped with camembert & cranberry

Banting Burger 185

Our classic burger served with two large brown mushrooms

ALL OF OUR LEGENDARY BURGERS ARE SERVED WITH A SIDE

TELL OUR CHEF HOW YOU LIKE YOUR BURGER DONE!

SANDWICHES

Rare Roast Beef Dutch Dip 120

Rare roast beef and mustard on a brioche roll with beef gravy

BLT 110

Ciabatta with crispy bacon, lettuce, tomato, mayonnaise

add grilled chicken 150

Open Chicken Mayo and Avo 110

on wholewheat

Open Pastrami sandwich 110

Housemade pastrami, Coleslaw, mustard and Gherkins

NY Hotdog 110

German bockwurst, brioche roll, caramelised onions and mustard

Continental Plate 130

Local Cheeses, black forest ham, pickles, slice of toast and mustard and preserve

Roast Chicken Mayo 90

Roasted chicken mayonnaise toasted on ciabatta

Grilled Cheese 85

Emmenthal and cheddar on ciabatta or sourdough

Grilled Cheese and tomato 90

Grilled Cheese and blackforest ham 105

BAGELS

Smoked Salmon and Cream cheese 125

Blackforest ham and Emmenthal 85

Cream Cheese 50

Grilled Haloumi Bagel 95

with roasted baby tomato and avocado

SANDWICHES SERVED FROM 7AM-3PM

SAUCES

MONKEYGLAND 35

PEPPER 35

CHEESE 35

MUSHROOM 35

CREAMY GARLIC 40

PERI PERI 40

BLUE CHEESE 40

330g T-bone 140

Smothered in our legendary basting sauce then flame grilled

330g Rump 160

Wet aged 330g Rump flame grilled and served with a side

330g Sirloin 160

Wet aged cut of sirloin Grilled to your preference and served with a side

330g Fillet 275

Grilled fillet with a salt and pepper crust

Lamb Chops 240

Lamb rib or loin chops flame grilled with fresh herbs & lemon juice 600g

LEGENDARY Ribs 315

Pork loin ribs, smothered in our basting sauce then flame grilled

DONE TO PERFECTION, JUST TELL THE CHEF HOW YOU LIKE IT!

GRILLS

Falklands Calamari 160

Deep fried or grilled in a buttery lemon sauce

Chicken Schnitzel 125

Crumbed tender chicken breast, served with a choice of sauce

Full Spring Chicken 180

Flame grilled and served with peri peri or a lemon & herb sauce

Chicken Kiev 140

Tender chicken breast stuffed with olives, feta & spinach, then crumbed and lightly fried

SIDES

HAND CUT CHIPS 30

CAULIMASH 35

BUTTERNUT 20

SPINACH 20

ROAST VEG 25

SIDE GREEN SALAD 30

MASH 35

PAP & SAUCE 35

RICE 20

ONION RINGS 35

BREAKFAST

SERVED FROM 7AM-3PM

Full Breakfast 140

Crispy bacon, two eggs, sausage, haloumi, mushrooms, grilled tomato, toast (swop your bacon for avocado for a veggie breakfast)

Mini Breakfast 75

Crispy bacon, one egg, grilled tomato and toast

Eggs Benedict 125

Bacon, toasted english muffin, two poached eggs and fresh hollandaise

Eggs Royale 140

Smoked salmon, toasted english muffin, two poached eggs and fresh hollandaise

Bacon and Egg Brioche 90

Soft egg and crispy bacon on a toasted brioche bun

Scrambled Eggs On Toast 110

Sourdough / Ciabatta

Omelette 90

Three egg omelette with tomato, cheddar and onion add to your omelette 25 each
Avo, bacon, feta & mushrooms

Avo Toast 90

Sourdough toast, smashed avo, toasted seeds add on an egg 90 or smoked salmon 130

Mushrooms On Toast 110

Add a poached egg or grilled camembert 120

Spicy Chicken Livers 95

With a poached egg

Monte Cristo 90

French toast brioche, blackforest ham and emmentaler cheese

Salmon Plate 150

Two poached eggs, smoked salmon, avocado, slice of toast

Oumas Crumpets 105

Fluffy crumpets, maple syrup and butter bacon or berry option

Chocolate Babka French Toast 90

Panettone chocolate bread with orange zest, cinnamon, butter & syrup

Papaya Health Bowl 90

Full cream yogurt, papaya, honey and roasted walnuts add muesli 105

Malva Pudding 80
With home made custard and citrus preserve

Affogato 80

House made biscotti, vanilla ice cream and double espresso to pour

Tiramisu 90

With Mascarpone mousse and a shot of espresso to pour

Pavlova 90

Meringue with seasonal berries, whipped cream and berry coulis

Vanilla Ice cream and Chocolate sauce R80

Cake of the Day

Ask your waiter for today's pick

COFFEE, TEA & COLD

Cappuccino 36

Flat white / Cortado 32

Americano 30

Red Cappuccino 40

Chai Latte 40 / Dirty Chai Latte 50

Hazelnut Latte/Vanilla Latte (iced or hot) 42

Dark Hot Chocolate 40

Baby cino: Steamed milk dusted with cocoa 20

Plant milk add 12

Decaf add 6

Spritzers 50

Lime / Elderflower (sugar free)

Orange Juice 50

Smoothies 65

Green booster (vegan)

Peanut butter and banana

Berry and yogurt

ASK ABOUT OUR TEA SELECTION

STARTERS AND SALADS

Halloumi 95

Seasoned and shallow fried

Chicken Livers 85

Served with peri peri, hot or mild

Calamari 85

Falklands calamari tubes, grilled or deep fried

Greek Salad 80

Ganish feta with fresh garden salad

Halloumi & Avo Salad 125

Grilled haloumi with salad greens, bacon bits, sugar snaps & avocado

Haloumi & Chickpea Salad 125

Seasonal greens, avocado and toasted seeds

Chicken Caesar Salad 125

Dressed lettuce, bacon, boiled egg, ciabatta crouton, parmesan

House Chopped Salad

Seasonal greens, avocado and toasted seeds (ve) 80
add grilled chicken 120

Grilled Artichoke Salad (VE) 125

Avocado, roasted chickpeas, seasonal greens and toasted seeds

Tuna Salad 125

Premium tinned tuna, boiled egg and seasonal greens served with lemon dressing

ASK ABOUT OUR CHEF'S SPECIALS

Open everyday from 06h30

Celebration Cakes available to order and freshly baked Breads available every day

Feedback & Enquiries are welcome

Kindly contact Sharon on 0832606582

or Harald on 0716434542.

Please note we are a

Cashless Payment Business

founders
RESTAURANT & GRILL
AT GILES
OREGANO

SOMETHING SWEET