

NUOVO
RESTAURANT + BAR

Starters



SOUP - R78

Soup of the day served with your choice of bread
White, brown, rye, sovitol, gluten free, sour dough

GIN AND TROUT - R140

Fennel, lemon and juniper cured farmed rainbow trout,
charred cucumber, avocado (seasonal), papaya, lemon,
*gin and tonic gel, dill mayo, sliced radish, traviar, dill fronds

***Contains alcohol**

CAESAR SALAD - R88

Romaine lettuce, sardines, rye bread croûtons, poached egg,
Klein Rivier Grana Padano, Caesar dressing

Add: smoked trout R55 or chicken strips R35



GREEK SALAD - R75

Tomatoes, cucumber, green pepper, semi-dried olives,
feta, red onion, oregano dressing



SUPER FOOD - R100

Roasted butternut, cacao nibs, poached pear, avocado (seasonal),
grilled zucchini, baby spinach, soya spiced seeds, blueberry dressing

BIETJIE WESKUS - R85

Smoked snoek pâté, sourdough bread, tomato and onion slaw,
fresh lemon, sultanas in light sugar syrup

Wine suggestion: Muscat Sauvignon Blanc

CALAMARI - R90

Salt and pepper fried calamari, fresh lemon, tartar sauce,
sliced peppadews, spring onion, soya reduction

Choice of grilled or fried



Vegan



Vegetarian



Contains Pork



Contains Nuts

Super Food



Mains

LAMB - R205

Grilled lamb chops, pulled shoulder, charred aubergine puree, potato fondant, pickled baby beets, beetroot puree, peas, yoghurt cheese, mint jus

Wine suggestion: Shiraz

BEEF (250g)

Sirloin - R190 / Rib Eye - R215 / Fillet - R235

Basted and grilled to your desired temperature, tomato, green beans and onion, crispy fries

Wine suggestion: Cabernet Sauvignon

GAME - R215

Juniper and cacao nib rubbed game of the day grilled to your desired temperature, biltong flavoured pap, butternut tart, prune puree, pea jus

CHICKEN - R125

Oven roast supreme, sour cream samp, charred broccoli florets, broccoli puree, hay roasted baby onion, crispy skin, chicken jus

Wine suggestion: Chenin Blanc

HAKE - R120

Pan seared hake, green herb crust, leeks, zucchini and pea fricassee, baby potatoes, lemon cream, pea cress and confit tomato

Wine suggestion: Sauvignon Blanc



Vegan



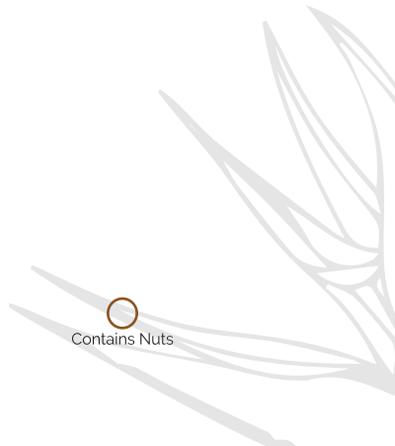
Vegetarian



Contains Pork



Contains Nuts



Mains

-  **PORK - R155**
Slow cooked pork belly, honey and soya glaze, crackling, coriander mash, turmeric cauliflower, apple puree, red cabbage pickle, sesame seed jus
Wine suggestion: Cabernet/Pinotage blend

-  **CAULIFLOWER AND CHEESE - R100**
Roasted, pickled and pureed cauliflower with turmeric, Klein Rivier Grana Padano, rye bread pangritata, spring onion, tahini dressing

-  **AUBERGINE AND TOMATO BAKE - R100**
Panned aubergine, roma tomato, béchamel, basil, Klein Rivier Grana Padano, baked in the pizza oven
Wine suggestion: Sauvignon Blanc

POLENTA - R120

Boerewors, chakalaka, soft polenta, corn, camembert, crispy basil

Sides - R45 per side

Crushed baby potatoes, mashed potato, basmati rice, side salad, seasonal vegetables, fries

Sauces - R35 per sauce

Mushroom, cheese, monkey gland, green peppercorn, Béarnaise, jalapeño, garlic, classic burger sauce



Vegan



Vegetarian



Contains Pork



Contains Nuts

Chicken



Burgers

BEEF - R120

200g three meat cuts; chuck, brisket and short rib, coarsely ground, basted and seasoned with salt and pepper, iceberg lettuce, tomato, pickled cucumber, in a soft white roll

CHICKEN - R110

Chicken fillet marinated in double cream yogurt, then lightly dusted in paprika flour and deep fried, 'lekka' crispy, iceberg lettuce, tomato, pickled cucumber, coleslaw in a soft white roll

VEGETABLE - R85

Grilled black mushroom, candied aubergine, roasted butternut, hummus, iceberg lettuce, tomato, pickled cucumber, in a soft white roll

Sauces - R35 per sauce

Mushroom, cheese, monkey gland, green peppercorn, Béarnaise, jalapeño, garlic, classic burger sauce



Vegan



Vegetarian



Contains Pork



Contains Nuts

Sandwiches

Choose your bread - R90

White, brown, rye, sovitol, gluten free, sour dough

Choose your two inclusive fillings,

Tomato, pineapple, onion, cucumber, avo (seasonal),
Gouda cheese, egg, grilled chicken, tuna, tuna mayo,
chicken mayo, bacon, salami, cooked gammon

Choose between fries OR side salad

Additional fillings:

Tomato, pineapple, onion, cucumber, egg - R18

Grilled chicken, tuna, tuna mayo, chicken mayo - R22

Bacon, salami, cooked gammon, Gouda cheese - R27

Avo (seasonal) - R37



Vegan



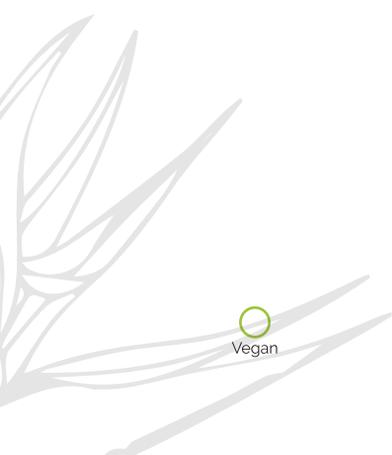
Vegetarian



Contains Pork



Contains Nuts



Pizza

Gluten free base - R35 extra

-  **FOCACCIA - R65**
Homemade base with beautiful local extra virgin olive oil and chopped garlic
-  **MHOLWENI MARGHERITA - R80**
Cheese and tomato perfection
-  **DELICIO - R150**
Gammon, salami, mushroom, onion, Klein Rivier Grana Padano, rocket
- GREEK - R155**
Lamb shoulder, tomato, tzatziki, red onion
- TEXAN - R145**
Slow braised brisket, coleslaw, pickle, BBQ sauce, chilli
-  **GREEN MAN - R135**
Green pepper, black mushroom, avocado (seasonal), feta
-  **FIGARO - R140**
Dalewood camembert, preserved green figs, onion, green peppers
- WALKIE TALKIE - R125**
Shredded BBQ chicken, pineapple salsa, coriander, BBQ sauce



Vegan



Vegetarian



Contains Pork



Contains Nuts

Pizza

Create your own pizza:

BASE:

Margherita - R80

Focaccia - R65

Gluten free margherita - R75

TOPPINGS:



VEGAN - R35

Olives, mushrooms, pineapple, green peppers, fresh onion, zucchini, tomato, basil, rocket, broccoli

Avo (seasonal) - R48



MEAT - R45

Bolognese, pulled lamb shoulder, pulled brisket, shredded chicken, salami, bacon, cooked gammon

FISH - R70

Anchovies, smoked trout, sardines

CHEESE - R35

Mozzarella, camembert, feta, Grana Padano



Vegan



Vegetarian



Contains Pork



Contains Nuts

Green Man



Pasta

Gluten free pasta - R35 extra

- Penne pomodoro, tomatoes, fresh basil, Klein Rivier Grana Padano - R90
- Carbonara rigatoni, Klein Rivier Grana Padano - R120
- Spaghetti Bolognese, Klein Rivier Grana Padano - R110
- Beef lasagne, garlic bread, garden salad - R120
- Butternut, broccoli, feta and mushroom cannelloni, spinach cream, mozzarella cheese - R100



Vegan



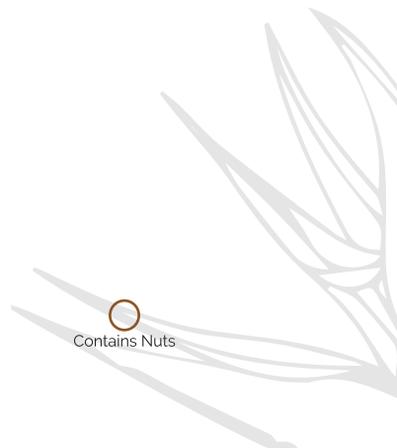
Vegetarian



Contains Pork



Contains Nuts



Desserts

All our desserts are vegetarian

PEAR AND GINGER - R85

Ginger sponge, ginger syrup, roasted pears, pear crisps, candied ginger, crème fraîche ice cream, black sesame seeds, carrot cake puree

MILK AND CINNAMON - R80

Sago pudding, cinnamon biscuit crumble, vanilla ice cream, raspberry coulis

VANILLA AND HONEY - R85

Vanilla crème brûlée, rooibos tea ice cream, smoked honey short bread biscuit

PINEAPPLE AND COCONUT - R80

Pineapple fridge tart, coconut sorbet, *Malibu poached pineapple, lime gel, crispy basil

*Contains alcohol

CHEESE AND PRESERVES - R165

Camembert and fig in a baked phyllo parcel with Langbaken Karoo blue cheese, Hayley's mature cheddar and dark chocolate, assorted crackers and preserves.

FRUIT AND SORBET - R75

Fruit salad, coconut sorbet, with ginger syrup

GELATO - R65

Roasted white chocolate, smoked honey short bread biscuit



Vegan



Vegetarian



Contains Pork



Contains Nuts

Pear & Ginger



Did you know...

Just as the name Verde was chosen based on its meaning - green in Italian - the name Nuovo was selected for its association with newness, tapping into our belief that we need to do things in a fresh, sustainable & different way with an innovative spirit, no matter the endeavor.

We aim to source as much as possible from small & responsible suppliers within closest proximity to the hotel.

Our aim is to serve you food that is seasonal, fresh, healthy & delicious, whilst all ingredients are monitored for additions of additives & processing aids.

**27% OF ALL FOOD IS WASTED AND
1/3 OF ALL FOOD ENDS UP IN LANDFILLS.**

At Hotel Verde we have strict systems and processes to reduce food wastage.

Breakfast Times:

Our breakfast times are as follows:

Continental breakfast: 04h30 - 06h00

Full breakfast - hot & continental: 06h00 - 10h00

Weekends and public holidays available until 10h30

Hot breakfast available on request between 04h30 - 06h00

Fried, poached or boiled eggs as well as egg white omelette's are available. Hot cereal, soya and almond milk are available on request.

Please inform us should you have any special dietary requirements.

In Closing

If you want to know more information about our hotel accommodation and conferencing facilities, please visit our website or contact us.

For enquiries:

reservations@hotelverde.com | +27 (0) 21 380 5500

www.verdehotels.com/capetown