



## - MENU -

**TEL: (031)561-1958/0837632550**

**E-Mail: [admin@juliosperiperi.co.za](mailto:admin@juliosperiperi.co.za)**

**FREE WIFI**



# BemVindo / Welcome

Our food is made with love and care.  
As most of the food is not pre-cooked, please expect  
up to a 20 minute delay.  
On a busy day, you may wait between 30 to 50  
minutes.

*Good food cannot be rushed.*  
*Bon Appetite*

---

⌘ Services Charges are not included.

⌘ Sharing is allowed subject to R35 per person

⌘ Tables of 8 or more a 10% service charge will be included on bill.

⌘ R80 Corkage per bottle of wine.

⌘ R150 corkage for bubbly OR stocked items

⌘ We reserve the right to charge service fee for any food stuff  
brought into and consumed in restaurant.

⌘ Variation to the menu will result in delaying

⌘ Steaks cooked medium well or well done are not recommended

⌘ All extras will be charged for accordingly.

⌘ All items subject to availability.

⌘ RIGHT OF ADMISSION RESERVED.



# ENTRADAS/ STARTERS

<b>Entradas Masturadas/Mixed Starter Platter</b>	<b>R 400</b>
Mussels, chicken livers, calamari, trinchado and chouriço. Serves 3 to 4 people.	
<b>Trinchado / Rump cubes</b>	<b>R85</b>
Grilled rump cubes and pan-fried in tomato, white wine and peri-peri or in a Portuguese sauce.	
<b>Figados de Galinha/ Chicken Livers</b>	<b>R80</b>
Done in a Portuguese sauce.	
<b>Moelas de Galinha/ Chicken GIBLETS</b>	<b>R80</b>
Done in a Portuguese sauce.	
<b>Mexilhões/ Mussels</b>	<b>R90</b>
½ Shell Mussels in a creamy, wine sauce and a hint of tomato.	
<b>Lulas /Calamari</b>	<b>R90</b>
Lightly grilled in a choice of lemon garlic or peri-peri sauce.	
<b>Chouriço/Portuguese Pork Sausage</b>	<b>R85</b>
Grilled to perfection and flamed with alcohol in a traditional Teracotta Pig.	
<b>Caraçosis/ Snails</b>	<b>R85</b>
6 Sizzling snails prepared in a creamy cheese and garlic sauce and oven baked.	
<b>O Diabo/ The Devil</b>	<b>R90</b>
Sautéed calamari, chouriço , Calamata olives and loads of peri-peri.	
<b>Bolinhos de Peixe/Fish Cakes</b>	<b>R90</b>
Home-made with fresh fish, spring onion, coriander and lemon zest.	
<b>Haloumi Grelhado/ Grilled Haloumi Cheese V</b>	<b>R75</b>
Greek style goat milk cheese cut into slices, lightly dusted in flour, grilled and served with a bowl of sweet chilli sauce.	
<b>Cogumelos/ Mushrooms V</b>	<b>R70</b>
Fried in batter and smeared with a white garlic sauce.	
<b>Jalapeno Recheado/Jalapeno Poppers V</b>	<b>R85</b>
Crumbed and stuffed with Haloumi cheese and served with a white garlic sauce.	
<b>Camarao Frito com Alho/ Garlic Fried Prawn</b>	<b>R85</b>
6 medium prawns pan-fried in creamy cheese and garlic sauce oven baked.	
<b>Rissois de Camarão /Prawn Pies</b>	<b>SQ</b>
2 Prawns with spicy prawn filling in a crumbed pastry - Homemade.	



**Camarao Frito com Alho /  
Garlic Fried Prawn**



**Chouriço /  
Portuguese Pork Sausage**



**Rissois de Camarao /  
Prawn Pies**

# SALADAS/ SALADS

## Salada Portuguesa/ Portugues Salad **V**

**R70**

A mixture of greens, Roma tomatoes, cucumber, peppers, red onion and dressed in olive oil and red wine vinegar.

## Salada Grega/ Greek Salad **V**

**R90**

A mixture of greens, Roma tomatoes, cucumber, red onion, peppers, generous portion of feta and Calamata olives and dressed in our homemade dressing

## Salada de Lulas e Frango/ Calamari and Chicken salad

**R135**

A bed of greens, tomatoes, cucumber and avo topped with grilled calamari and chicken, dressed with honey and mustard dressing

# ALMOÇOS/ LUNCHES

## Preço de Bife/Beef Preço

**R85**

150g Rump marinated in our secret Peri Peri sauce, Served in a Portuguese roll and served with chips.

## Preço de Frango/ Chicken Preço

**R80**

Marinated chicken fillet, grilled and then pan fried in our secret Peri Peri sauce, served in a Portuguese roll with chips.

## Trinchado / Rump Cubes

**R145**

Grilled Rump cubes and pan-fried in tomato, white wine and peri-peri or in a Portuguese sauce

## ½ Frango a Mozambicana / ½ Mozambican Baby Chicken

**R95**

Flame grilled in a combination of herbs and spices and a dash of coconut milk, lemon garlic and peri-peri.

## Panado de Frango/Chicken Schnitzel

**R80**

A chicken breast crumbed, deep-fried and served with white sauce.



Salada de Lulas e Frango /  
Calamari & Chicken salad



Preço de Bife /  
Beef Preço



½ Frango a Mozambicana /  
½ Mozambican Baby Chicken

# PEIXE E MARISCO/ FISH AND SHELLFISH

## **Lulas/ Calamari**

Succulent, lightly grilled calamari in a lemon garlic or peri peri sauce

**R170**

## **Maruca/ Kingklip**

A generous Kingklip fillet grilled and pan-fried in a lemon garlic sauce.

**R220**

## **Linguado/Sole**

Grilled to perfection in a lemon, garlic and herb sauce.

**SQ**

## **Mariscada Pequena/ Mini Seafood Platter**

4 Medium prawns, 4 mussels, a portion of fish, grilled calamari and deep fried calamari heads.

**R199**

## **Mariscada para um/Seafood Platter for one**

4 Medium prawns, 2 King prawns, 4 mussels, a portion of fish, grilled calamari and deep-fried calamari heads

**SQ**

## **Mariscada para dois/Seafood Platter for two**

One Crayfish, 6 Medium prawns, 4 King prawns, a portion of fish, 6 mussels, grilled calamari and deep-fried calamari heads.

**SQ**

## **Camarão/Prawns**

### Serves one person

10 Queen **R250**

6 Kings **R350**

### Serves two people

20 Queen **R450**

12 Kings **R650**

**Prawns are butterflied and grilled in a choice of lemon garlic or peri-peri sauce**

## **Bacalhau Grelhado /Grilled Cod Fish**

Prepared the traditional way chick peas, boiled egg, boiled baby potatoes, peppers salad and drizzled with olive oil and garlic

**SQ**

## **Sardinhas / Sardines**

Grilled Portuguese Sardines drizzled with olive oil, served with boiled baby potatoes, and peppers salad

**SQ**

**"Great care is taken in preparing your meals, to hurry is no substitute"  
'Where meals and memories are made'**



**Travessa Vegetariana /  
Vegetarian Platter V**



**Mariscada Pequena /  
Mini Seafood Platter**



**Bacalhau Grelhado /  
Grilled Cod fish**

# CARNES E AVES / MEAT AND POULTRY

## **Frango a Mozambicana/ Mozambican Chicken** **R170**

Flame grilled baby chicken in a combination of our secret herbs and spices with a dash of coconut milk, lemon garlic or peri-peri sauce

## **Bife a Portuguesa/ Portuguese Steak** **R195**

300g Rump, flame grilled to your request and pan fried in a red wine, bay leaf and peppercorn sauce topped with a slice of presunto and an egg.

## **Rump 300g** **R175**

300g Rump, flame grilled to your request and topped with our very own home-made Mushroom, Jalapeno, Pepper or Portuguese sauce.

## **Bife de Fillet/ Fillet Steak** **R195**

200g of Fillet, flame grilled to your request and topped with a choice of mushroom sauce, white sauce or pepper sauce.

## **Costuletas de Borego/ Lamb Chops** **R220**

Loin chops flame grilled to your request with a Portuguese twist.

## **Espetada de Bife/ Rump Skewer** **R185**

300g of rump cubed and alternated with peppers and onions and grilled to your request.

## **Espetada de Frango/ Chicken Skewer** **R160**

300g of chicken fillet cubed and alternated with peppers and onions, Dressed in lemon garlic and fresh herbs.

### **SAUCES:**

**Mushroom, Pepper, Portuguese, Jalapeno and White wine sauce.**

**Served with either Rice or Chips or Vegetables or Salad or Milho Frito (fried Mealie meal).**



**Bife a Portuguesa /  
Portuguese Steak**



**Espetada de Frango /  
Chicken Skewer**



**½ Baby Chicken / Prawn  
Combo**

**"Great care is taken in preparing your meals, to hurry is no substitute"  
'Where meals and memories are made'**

## COISINHAS DIFERENTES / SOMETHING DIFFERENT

### **Cataplana/ Seafood Pot**

**R195**

A mixture of seafood cooked in a traditional dish with olive oil, braised onions, garlic, red, green and yellow peppers, tomato, white wine and a hint of peri peri.

### **Paella (Portuguese Style)**

**R195**

Stir fried rice with prawns, calamari, mussels, clam meat, chourico and strips of chicken and a dash of saffron.

### **Caril de Frango e Camarão/ Chicken and Prawn Curry (Mozambican Style)**

**R170**

Done in our own blend of spices and herbs with a touch of coconut milk in your choice of mild, medium or hot.

### **Caril de Lulas e Camarão/ Calamari and Prawn Curry (Mozambican Style)**

**R195**

Done in our own blend of spices and herbs with a touch of coconut milk in your choice of mild, medium or hot.

### **Feijoada do Mar / Seafood with Butter beans**

**R195**

A mixture of seafood cooked the traditional way with olive oil, braised onions, garlic, tomato, white wine and a hint of peri per and butter beans on a bed of white rice

### **Fettuccine Alfredo**

**R150**

A combination of chicken and mushroom done in fresh cream, fresh herbs and a dash of garlic.

### **Fettuccine Marinara**

**R190**

A combination of seafood done in fresh cream, fresh herbs and a dash of garlic.

### **O Diabo/ The Devil**

**R190**

Sautéed calamari, chouriço , Calamata olives and loads of peri-peri.



**Paella  
(Portuguese Style)**



**Kiddies  
Deep Fried Chicken Strips**



**Famous Homemade  
Desserts**

**"Great care is taken in preparing your meals, to hurry is no substitute"  
'Where meals and memories are made'**

## VEGETARIANO / VEGETARIAN

**Travessa Vegetariana / Vegetarian Platter V** **R195**

Fresh vegetables of the day, deep fried crumbed mushrooms, jalapeno poppers, haloumi cheese and chips served with a white sauce.

**Massa Vegetariana / Vegetarian Pasta V** **R140**

Vegetables of the day, mushrooms and haloumi cheese done in a choice of cream sauce or Napolitana sauce.

## COMBINADOS / COMBOS

**½ Baby Chicken/Fish** **R170**

**½ Baby Chicken/ Calamari** **R195**

**½ Baby Chicken/ Prawn** **R195**

**½ Baby Chicken/Sardines** **R190**

**Prawn/Calamari** **R200**

**Fish/Calamari** **R180**

**Fish/Prawn** **R190**

**150g Rump Steak / Prawn** **R180**

**Portuguese Surf & Turf** **R225**

**300g Rump with Prawns in a creamy clam sauce.**

**Served with either Rice or Chips or Vegetables or Salad or Milho Frito (fried Mealie meal).**

## MIUDOS/KIDDIES (UNDER THE AGE OF 12)

**150g Steak** **R95**

**Deep-fried Chicken Strips** **R80**

**Grilled Fish** **R90**

**Fish Fingers** **R80**

**All the above are served with chips**

**Alfredo** **R80**

## DOCES / DESSERTS

**Famous homemade desserts, Ask your waiter about our desserts** **R75**

**"Great care is taken in preparing your meals, to hurry is no substitute"  
"Where meals and memories are made"**