



# Bem Vindo / 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. **BOM APETITE!**

- ❖ Services Charges are not included.
- ❖ Sharing is allowed subject to R35 per person sharing
- ❖ For parties/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 wines
- ❖ 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 preparation time.
- ❖ 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.**



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**FREE WIFI**

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

# Entradas/ Starters

**Entradas Masturadas/Mixed Starter Platter** R450

Mussels, chicken livers, calamari, trinchado and chouriço.  
Serves 3 to 4 people.

**Trinchado / Rump cubes** R 90

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

**Figados de Galinha/ Chicken Livers** R 85

Done in a Portuguese sauce.



Prawn Rissois

**Moelas de Galinha/ Chicken GIBLETS** R 85

Done in a Portuguese sauce.

**Mexilhões/ Mussels** R100

½ Shell Mussels in a creamy, wine sauce and a hint of tomato.

**Lulas /Calamari** R 95

Lightly grilled in a choice of lemon garlic or peri-peri sauce.

**Chouriço/Portuguese Pork Sausage** R 95

Grilled to perfection and flamed with alcohol in a traditional Teracotta Pig.

**Caraços/ Snails** R 95

6 Sizzling snails prepared in a creamy cheese and garlic sauce and oven baked.



**O Diabo/ The Devil** R105

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

**Bolinhos de Peixe/Fish Cakes** R 90

Home-made with fresh fish, spring onion, coriander and lemon zest.

**Haloumi Grelhado/ Grilled Haloumi Cheese v** R 90

Greek style goat milk cheese cut into slices, lightly dusted in flour, grilled and served with a bowl of sweet chilli sauce.

**Cogumelos/ Mushrooms v** R 80

Fried in batter and smeared with a white garlic sauce.

**Jalapeno Recheado/ Jalapeno Poppers v** R 95

Crumbed and stuffed with Haloumi cheese and served with a white garlic sauce.

**Camarao Frito com Alho / Garlic Fried Prawn** R100

6 small/medium prawns pan-fried in creamy cheese and garlic sauce oven baked.

**Rissoles de Camarão /Prawn Pies** SQ

2 Prawns with spicy prawn filling in a crumbed pastry – Homemade.



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## Saladas/ Salads



Calamari & Chicken Salad

### **Salada Portuguesa/ Portugues Salad ✓**

R 80

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

### **Salada Grega/ Greek Salad ✓**

R 95

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**

R145

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

## Almoços/ Lunches

### **Prego de Bife/Beef Prego**

R 95

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



Beef Prego

### **Prego de Frango/ Chicken Prego**

R 95

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

### **Trinchado / Rump Cubes**

R155

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

### **½ Frango a Mozambicana/ ½ Mozambican Grilled Chicken**

R105

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**

R 90

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



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# Peixe e Marisco/Fish and Shellfish

## Lulas/ Calamari

R180

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

## Maruca/ Kingklip

R250

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

## Linguado/Sole

SQ

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



## Mariscada Pequena/ Mini Seafood Platter

R210

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

## Mariscada para um/Seafood Platter for one

SQ

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

## Mariscada para dois/Seafood Platter for two

SQ

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

## Camarão/Prawns

### Serves one person

10 Queen R300

6 Kings R400

### Serves two people

20 Queen R500

12 Kings R700



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

## Bacalhau Grelhado /Grilled Cod Fish

SQ

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

## Sardinhas / Sardines

SQ

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



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# Carnes e Aves/ Meat and Poultry

**Frango a Mozambicana/ Mozambican Chicken** R199

Flame grilled 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** R215

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** R195

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

Portuguese Steak

**Bife de Fillet/ Fillet Steak** R220

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** R240

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

**Espetada de Bife/ Rump Skewer** R195

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



**Espetada de Frango/ Chicken Skewer** R180

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.

Chicken Espetada

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



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# Coisínhas Diferentes/ Something Different

## **Cataplana/ Seafood Pot**

**R210**

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)**

**R210**

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



Paella  
(Portuguese style)

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

**R180**

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)**

**R205**

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**

**R205**

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**

**R160**

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

## **Fettuccine Marinara**

**R205**

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



Vegetarian Platter

# Vegetariano/ Vegetarian

## **Travessa Vegetariana/ Vegetarian Platter ✓**

**R160**

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

## **Massa Vegetariana/ Vegetarian Pasta ✓**

**R150**

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



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## Combinados/ Combos



Chicken & Prawn

½ Grilled Chicken/Fish	R180
½ Grilled Chicken/ Calamari	R210
½ Grilled Chicken/ Prawn	R215
½ Grilled Chicken/Sardines	R200
Prawn/Calamari	R210
Fish/Calamari	R190
Fish/Prawn	R210
150g Rump Steak / Prawn	R190
Portuguese Surf & Turf	R235
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).



Chicken Strips

## Miudos/ Kiddies (under the age of 12)

150g Steak	R105
Deep-fried Chicken Strips	R 85
Grilled/ Deep Fried Fish	R 90
Fish Fingers	R 90
All the above are served with chips	
Alfredo	R 90



Triple Decker

## Doces/ Desserts

Famous homemade desserts, Ask your waiter about our desserts

R 80



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