



paralia

Food MENU



# Starters

- Pork Belly Bites** 115  
Juicy pork belly with a crisp grilled seal, basted in Vietnamese BBQ sauce on a bed of thinly sliced cucumber, served with dill sour cream on the side.
- Portuguese Chicken Livers** 89  
Chicken livers sauteed to perfection in a rich blend of aromatic spices and a touch of wine, served with toasted baguette bread.
- Chisa Wings** 125  
Succulent chicken wings, grilled over an open, charcoal fire. Choose from one of our 3 tantalizing flavours, lemon and herb, peri-peri or BBQ.
- Falklands Calamari** 115  
Calamari, grilled or fried, served with lemon butter or peri-peri sauce.
- Crispy Fried Drumsticks** 135  
4 Golden-fried chicken drumsticks with a crisp bite and juicy centre, served with a peri mayonnaise.
- Beef Sliders** 145  
3 Juicy mini beef burgers with melted cheese, topped with bacon, red onion and gherkin salsa.
- Chicken Tenders** 115  
Golden-fried tender chicken strips, served with a cheese dipping sauce.
- Golden Prawns** 155  
6 Panko coated prawns deep-fried to a delicate crisp, served with a mild peri-peri mayo.
- Steak Slices** 140  
Char-grilled picanha, served with fresh chimichurri.
- Mini Hotdogs** 99  
Classic bite-sized favourites with a gourmet twist.
- Bacon Wrapped Chicken Bites** 99  
3 Deboned chicken thighs filled with cream cheese and jalapeños, wrapped with streaky bacon and basted with sweet chilli and BBQ sauce.
- Seafood Stack** 145  
Mussels, prawns and calamari stacked into a tower and topped with a lemon butter sauce, served with toasted baguette bread.





# Mains



All served with a side of your choice where applicable.

## Braised Short Rib

Beef short rib, richly marbled with fat, slow-cooked in a flavourful sauce, a melt-in-your-mouth experience, served with dombolo.

## Slow Braised Oxtail

Oxtail slowly braised in rich bone broth and winter veggies, served with dombolo.

## Beef Skewer

Premium 400g beef rump marinated with garlic, olive oil, salt and pepper, skewered and sizzled on the grill, served with a side of your choice.

## Moroccan Lamb Neck

Slow-cooked lamb neck infused with aromatic spices, served with rice.

## Pork Ribs 600g

600g Pork ribs cooked for 5 hours, finished on the grill in our rib basting, served with a side of your choice.

## Cuban Burger

250g Beef burger patty layered with shoestring fries, bacon and cheddar cheese, on a toasted bun with sriracha mayo and red BBQ sauce on the side.

## Deboned Chicken Skewer

350g Tender deboned chicken thighs coated in a sticky BBQ sauce, separated by jalapeños, served with a side of your choice.

## Crispy Chicken Burger

Golden-fried chicken fillet made with our special batter. Choose between our sweet chili mayo for a touch of sweet heat, or our rich cheese sauce for creamy indulgence.

## Chilli Chicken Pasta

Tender chicken slices and penne pasta in a creamy pesto sauce with a hint of peri-peri. Topped with sweet piquanté peppers, parmesan, and fresh chives.

## Creamy Bacon and Mushroom Pasta

Fettuccine tossed in a light and creamy sauce with sauteed onions, fresh garlic, mushrooms, and bacon, finished off with parmesan cheese for a touch of decadence.

245

295

275

245

295

185

185

175

175

175

## Seafood Pasta

3 Tender prawns, 4 mussels, and calamari tossed with al dente penne pasta in a rich and creamy sauce. Infused with lemon juice, aromatic herbs, and a touch of peri-peri.

## Grilled Hake

Hake fillet grilled to perfection served with lemon butter sauce, served with a side of your choice.

## Mozambiquan Prawns

10 Succulent queen prawns basted in red Portuguese garlic sauce, served with a side of your choice.

## Seafood Platter

Grilled hake, 3 mussels, 3 queen prawns and calamari, in our secret spices grilled to perfection, served with lemon butter or peri-peri sauce, served with a side of your choice.

## Chicken Curry

Hearty, slow-simmered curry with bold spice, served with rice and poppadom.

## Oven Baked Line Fish

Kingklip wrapped in foil, served on a bed of thinly sliced potatoes and baby spinach, topped with creamy feta, chives and peppadew parmesan, baked in the oven.

## Calamari Main

Pan-fried Falklands calamari tubes, prepared with lemon butter or peri-peri sauce, served with rice.

## Pork Belly

Succulent pork belly, slow-roasted and served with a crisp finish, accompanied with a Vietnamese BBQ sauce and a side of your choice.

## Beef Ribs

Char-grilled beef ribs, smoky and tender, basted in BBQ sauce with a hint of thyme, served with a side or your choice.

230

165

299

350

175

275

220

210

295



# Meats

Steaks are wet aged for a minimum of 21 days, and can be served plain, BBQ, salt and pepper crusted or with our signature butter. Please note no sides included.

Fillet 250g	245
Rump 300g	185
T-Bone 500g	265
Picanha 500g	299
Tomahawk 600g	275



## SIDES

Chips	35
Creamed spinach	35
Dombolo	30
Potato wedges	35
Fragrant rice	35
Pap and sheba	35
Pap and chakalaka	35
Onion rings	30
Butternut	35

## SAUCES

Pepper sauce	35
Cheese sauce	35
Mushroom sauce	35
Creamy garlic sauce	35
Peri-peri sauce	35
Chimichurri	35

## Salads

<b>Cajun Chicken Salad</b>	139
Tender chicken breast strips seasoned with a blend of Cajun spices, tossed with crisp mixed greens, cherry tomatoes, refreshing cucumber slices, colourful bell peppers and feta cheese.	
<b>Traditional Greek Salad</b>	125
Crisp cucumbers, juicy tomatoes, tangy Kalamata olives, and creamy feta cheese, tossed in a zesty olive oil and oregano dressing.	
<b>Avo Biltong Feta Salad</b>	125
SA's favourite.	

## Kiddies

<b>Sliders</b>	89
2 Mini beef burger sliders and chips.	
<b>Riblets</b>	89
Kids portion of BBQ Ribs and chips.	
<b>Chicken Strips</b>	79
Grilled or fried served with chips.	
<b>Fettucine Bolognese</b>	95
Traditional Italian bolognese, served with fettucine pasta.	



# Chisanyama

## R245

Build your own plate – Pick any 4 items.

Please allow 45 – 60 minutes preparation time during busy periods with all chisanyama dishes, as all items are freshly prepared.

All served with a portion of pap, sheba & chakalaka.

**1pc Brisket (150g)**

**1pc Short rib (100g)**

**1pc Boerewors (150g)**

**1pc Pork chops (120g)**

**1pc Chicken wings**

Choose lemon and herb, peri-peri or BBQ

**1pc Chicken drumsticks**

Choose lemon and herb, peri-peri or BBQ

**1pc Lamb chops (100g)**

(extra R15 per piece)

**1pc Lamb Kebabs (100g)**

(extra R15 per piece)

**Pork ribs (300g)**

(extra R15 per serving)

Do yourself a favour and make a trip to our chisanyama braai, to say Howzit, Eita, Aweh, Wat se...

Our team members will appreciate that.



# Chisanyama

## PLATTERS

### Chisanyama Regular

#### Platter for 4

R975

**4pc Brisket (600g)**

**4pc Short rib (400g)**

**4pc Boerewors (600g)**

**4pc Chicken wings**

Choose lemon and herb, peri-peri or BBQ

**4pc Chicken drumsticks**

Choose lemon and herb, peri-peri or BBQ

#### Platter for 6

R1395

**6pc Brisket (900g)**

**6pc Short rib (600g)**

**6pc Boerewors (900g)**

**6pc Chicken wings**

Choose lemon and herb, peri-peri or BBQ

**6pc Chicken drumsticks**

Choose lemon and herb, peri-peri or BBQ

### Chisanyama Deluxe

#### Platter for 4

R1175

**4pc Short rib (400g)**

**4pc Boerewors (600g)**

**4 x Lamb kebabs (400g)**

**4 x Chicken wings**

Choose lemon and herb, peri-peri or BBQ

**Ribs (600g)**

#### Platter for 6

R1795

**6pc Short rib (600g)**

**6pc Boerewors (900g)**

**6pc Lamb kebabs (600g)**

**6 x Chicken wings**

Choose lemon and herb, peri-peri or BBQ

**Ribs (900g)**

All Chisanyama platters are served with the following:

Potato wedges | Pap and sheba

Greek salad | Chakalaka



# Greek Grills

A feast inspired by the flavours of the Mediterranean.

## Starter

Pita Bread and Tzatziki

Greek Salad

## Mains

**A mouthwatering souvla platter featuring:**

**500g Picanha** – juicy rump cap grilled to perfection.

**600g Lamb Chops** – tender, flavour-packed, and kissed by the coals.

**8 Chicken Thighs** – marinated in herbs and lemon, flame-grilled for that authentic Greek taste.

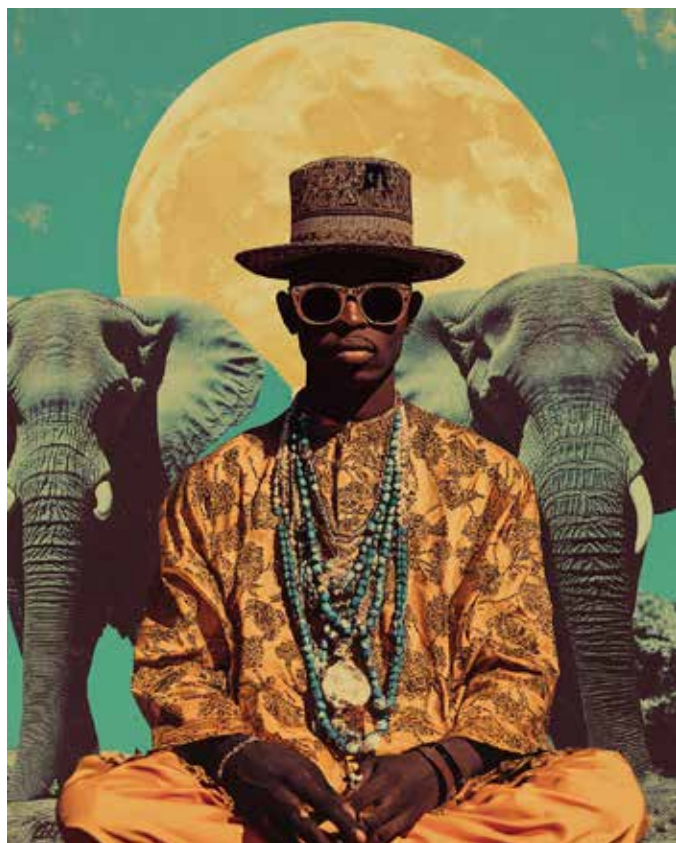
Served with golden roasted potato wedges & fragrant curried vegetables.

Platter for 4

R1350

Platter for 2

R700



## Dessert

### Carrot Cake

95

Moist fruity cake, with nuts and raisins, layered with decadent cream cheese and lemon frosting served with cream.

### Ice Cream and Chocolate Sauce

69

Vanilla ice cream with Bar-One chocolate sauce.

### Boston Brownie

89

Fudgy chocolate brownie with nuts, topped with milk-chocolate ganache and cocoa crumble, served with Ice Cream.

### Chocolate Volcano

89

Molten-centre chocolate dessert that erupts with rich, gooey chocolate sauce, served with ice cream.

### Hot Mud Pudding

89

Moist, steam-baked chocolate pudding soaked in syrup and finished with cocoa sauce and dark chocolate shavings, served with ice cream.

Disclaimer – 10% service charge will be applicable.

SPLIT BILLS MAY RESULT IN DELAYED SERVICE, PLEASE ENQUIRE WITH MANAGEMENT REGARDING SPLIT BILLS.

#### CORKAGE

WINE R100 | BUBBLY R150 | CAKEAGE R150 | HUBBLY R150

DECOR IS ACCEPTED TO MAKE YOUR SPECIAL DAY PRETTY; HOWEVER, NO CONFETTI, GLITTER OR SMALL SHINY ITEMS WILL BE PERMITTED.

PLEASE NOTE ALL DECOR MUST BE REMOVED AFTER YOUR FUNCTION AND PARALIA WILL NOT BE RESPONSIBLE FOR ITEMS LEFT BEHIND.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:

MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH ETC.