

Peli Peli

MENU

APPETIZERS

Sauteed Calamari ^{GF}	14	Peli Peli Bacon-Wrapped Chicken ^{GF}	12
Savory Sauteed Calamari • Spicy Butter • Peppadews & Peppers		Guava-Basted Chicken • Bacon • Sweet Chili Sauce	
Bobotie ★	14	South African Flatbread	7
Curried Ground Beef • Carrot Bredie • Flaky Pastry Crust • Mango Chutney		Grilled Flatbread • Peli Herb Mix • Parmesan Cheese	
South African Samosa	12	Bacon-Wrapped Scallops ^{GF}	16
Curried Chicken • South African Rice • Mango Chutney • Sweet Curry Sauce		Succulent Pan-Seared Scallops • Bacon • Peli Peli Sauce	
South African Sampler	24	Stuffed Mushrooms	12
An Assortment of South African Appetizers: Boerewors • Biltong • Chicken Sosatie • Bobotie • Stuffed Peppadews		Champignon Mushrooms • Kingklip Stuffing • Peli Peli Sauce • Mixed Cheese	
Boerewors Sausage ^{GF}	12	South African Seafood Cakes	16
South African Farmer's Sausage • Ground Pork & Beef • Chef Paul's Chakalaka Sauce		Shrimp • Kingklip • Peli Peli Seasoning Signature Breading • Peppadew Tartar Sauce	
Peli Peli South African Wings ^{GF}	14	Biltong Board	10
8 Chicken Wings • Signature Wing Sauce • Spicy Kudu seasoning • Bleu Cheese or Ranch		Trio of South African Cured Beef • Traditional • Garlic • Spicy Kudu	
		Chicken Sosaties (Dutch Kebabs) ^{GF}	12
		Sweet Curry Marinated Chicken • Apricots • South African Rice • Mango Chutney	

DINNER ETREES

INCLUDES 2 SIDES

Espetada ^{GF}	41	Peli Peli Curried Chicken ^{GF}	21
Basted Filet • Garlic Herb Butter • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie (No Additional Sides)		Curried Chicken • Red Onions • Tomatoes • Cilantro • South African Rice • Toasted Coconut • Mango Chutney (No Additional Sides)	
Chicken Espetada ^{GF}	28	South African Kingklip & Scallops ^{GF}	34
Basted Chicken • Garlic Herb Butter • Onions • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie (No Additional Sides)		8 oz. Kingklip over Sauteed Baby Spinach • Shredded Scallops • Buttercream Sauce • Peli Herb Mix (When Available)	
Pork Belly Espetada	36	Peli Peli Shrimp	34
Caramelized Pork Belly • Pineapple • Hugeunot Sauce • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie (No Additional Sides)		Sauteed Shrimp • Peli Peli Sauce • South African Rice	
Bacon Wrapped Seafood Espetada	44	Pan Seared Red Fish	34
Bacon Wrapped Shrimp, Scallops, and Kingklip • Peli Peli Sauce • Sauteed Baby Spinach • Roasted Red Potatoes • Carrot Bredie (No Additional Sides)		8 oz. Pan-Seared Red Fish • Bed of Couscous and Quinoa Shredded Scallops • Butter Cream Sauce • Peli Herb Mix	
Chef Paul's Classic Rib Eye	48	Chilean Sea Bass ^{GF}	46
14 oz Basted Center Cut Rib Eye • Garlic Butter • Chef Paul's Seasoning		8 oz. Pan-Seared Chilean Sea Bass over Sauteed Baby Spinach • Buttercream Sauce • Peli Herb Mix	
South African Center Cut	38	Cape Town Skillet ^{GF}	49
12 oz Cured Center Cut Top Inside Round Steak • Chef Paul's Seasoning		Tiger Prawns • Scallops • Peli Peli Shrimp • Mussels • Sauteed Calamari • South African Rice • Peli Peli Sauce (No Additional Sides)	
8 oz. Filet	42		
Center-Cut Filet • Choice of one of the following: Huguenot - Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon Garlic Herb Butter - Creamed Butter • Minced Garlic • Parsley • Chives Diane - Rustic Mushroom Cream Sauce Peli Peli Sauce - Spicy Peli Cream Sauce Madagascar Peppercorn - Green Peppercorn Sauce			
Great Karoo Lamb Chops ^{GF}	38		
4 Lamb Chops • Lemon Juice • Peli Herb Mix • Homemade Mint Sauce			

SIDES

Mango Coleslaw • Carrot Bredie • Roasted Red Potatoes
Couscous • Sauteed Baby Spinach • South African Rice • Sweet Potato Fries • Brussels Sprouts • Chicken Livers • Acorn Squash

ENHANCE YOUR ENTREE

(1) Great Karoo Lamb Chop	8
(1) Prawn Cake	9
(5) Peli Peli Shrimp	9
(3) Grilled Scallops	12
(1) South African Prawn	12

DESSERTS

Sticky Toffee Pudding	12
Rich Moist Cake • Homemade Sticky Toffee Sauce Vanilla Bean Ice Cream	
Sticky Toffee Cheesecake	12
Cheesecake with Chunks of Sticky Toffee	
Melktart Brûlée	12
Traditional South African Dessert with a Peli Peli Twist	
Chocolate Mousse Cake	12
Rich German Chocolate Cake Layered with Chocolate Mousse	
Dessert Trio	18
Chocolate Mousse • Melktart • Sticky Toffee Pudding	

★ Award Winner

^{GF} Gluten-Free / Can Be Made Gluten-Free

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Peli Peli

MENU

SOUPS

Carrot Ginger Soup ^{GF} **Cup 6 | Bowl 8**

Pureed Carrots, Orange, & Ginger Root • Cream • Peli Peli Seasoning

Peli Peli Gumbo ★ **Cup 6 | Bowl 8**

Chicken • Boerewors • Cilantro

VEGETARIAN

Vegetarian Bobotie ^{GF} **10**

Curried Vegetable Protein • Carrot Bredie • Flaky Pastry Crust • Mango Chutney

Vegetarian Plate **16**

Roasted Red Potatoes • Sautéed Baby Spinach • Brussel Sprouts • Carrot Bredie • Acorn Squash

Curried Spaghetti Squash ^{GF} **16**

Roasted Spaghetti Squash • Green Curry • Tomatoes • Cilantro • Toasted Coconut • Mango Chutney • Seasonal Vegetables

LUNCH ENTREES

Lunch Hours: Served until 4pm

INCLUDES 2 SIDES

Espetada Almoco ^{GF} **19**

Basted Filet with Zucchini, Mushrooms, Bell Peppers, & Onions • Garlic Herb Butter • Sautéed Baby Spinach • Carrot Bredie **(No Additional Sides)**

Chicken Espetada Almoco ^{GF} **17**

Basted Chicken with Zucchini, Mushrooms, Bell Peppers, & Onions • Garlic Herb Butter • Sautéed Baby Spinach • Carrot Bredie **(No Additional Sides)**

Cape Malay Chicken Potjie Pot **12**

Chicken • Potatoes • Carrots • Peas • Cilantro • Chopped Red Onions • Chopped Tomatoes • Toasted Coconut • Mango Chutney • South African Rice **(No Additional Sides)**

Filet Medallions **18**

Choice of one of the following:

Huguenot - Raspberry Chipotle Sauce • Creamy Bleu Cheese • Bacon

Garlic Herb Butter - Creamed Butter • Minced Garlic • Parsley • Chives

Diane - Rustic Mushroom Cream Sauce

Peli Peli Sauce - Spicy Peli Cream Sauce

Madagascar Peppercorn - Green Peppercorn Sauce

Peppercorn Pork Ribeye **15**

Grilled Pork Ribeye • Madagascar Peppercorn Sauce

Great Karoo Lamb Chops ^{GF} **17**

2 Lamb Chops • Lemon Juice • Peli Herb Mix • Homemade Mint Sauce

South African Kingklip & Scallops ^{GF} **17**

Pan-Seared Kingklip over Sautéed Baby Spinach • Shredded Scallops • Buttercream Sauce • Peli Herb Mix **(When Available)**

Chilean Sea Bass ^{GF} **26**

6 oz. Pan-Seared Chilean Sea Bass over Sautéed Baby Spinach • Buttercream Sauce • Peli Herb Mix

Chicken Schnitzel **14**

Pan-Seared Chicken Breast • Signature Breading • Buttercream Sauce

Safari Burger **12**

Certified Black Angus Ground Beef • Lettuce • Tomato • Cheese • Served with Sweet Potato Fries **(No Additional Sides)**

Peli Peli Shrimp **16**

Sautéed Shrimp • Peli Peli Sauce • South African Rice

Pan Seared Red Fish **26**

8 oz Pan Seared Red Fish • Bed of Couscous and Quinoa Shredded Scallops • Butter Cream Sauce • Peli Herb Mix **(No Additional Sides)**

SALADS

Kale Salad ^{GF} **7 | 12**

Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Julienne Peppadews • Spiced Pumpkin Seeds • Dried Cranberries • Lemon Thyme Vinaigrette

Peli Peli Salad ^{GF} **6 | 10**

Fresh Spring Mix • Red Onions • Carrots • Tomato • Berries • Caramelized Walnuts • Raspberry Vinaigrette

Greek Salad ^{GF} **6 | 10**

Fresh Spring Mix • Feta Cheese • Red Onion • Tri-Color Bell Peppers • Capers • Tomato • Cucumber • Kalamata Olives • Peli Herb Mix • Greek Vinaigrette

Caesar Salad ^{GF} ★ **6 | 10**

Romaine Lettuce • Lemon Juice • Fresh Garlic • Croutons • Grated Parmesan • Black Pepper

Additions:

Guava-Based Chicken **4**

Chicken Breast **6**

Basted Filet Medallions **8**

Sautéed Shrimp **4 for 4 | 6 for 6**

BRUNCH ENTREES

Brunch Hours/Days: Saturday & Sunday until 4pm

Breakfast Bobotie **14**

Curried Ground Beef • Scrambled Eggs • Carrot Bredie • Mango Chutney • Mixed Cheese

English Breakfast **12**

Eggs (scrambled or poached) • Borwoers Sausage • Bacon • Grilled Tomatoes • Roasted Red Potatoes

Kitka French Toast **14**

Fresh Baked Brioche • Passion Fruit Cream • Berries • Lyle's Golden Syrup

Schnitzel & Deep-Fried Waffles **16**

South African Deep-Fried Waffles • Bacon • Chicken Schnitzel • Sunny Side Up Egg • Lyle's Golden Syrup

South African Deep-Fried Waffles **15**

South African Deep-Fried Waffles • Strawberry • Mango • Pineapple • Blueberry • Passionfruit Cream • Vanilla Cream • Amarula Cream • Lyle's Golden Syrup

Filet Medallions & SA Eggs Benedict **24**

Filet Medallions over Sautéed Baby Spinach • Eggs Benedict South-African Style • English Muffin • Roasted Red Potatoes **Huguenot, Garlic Herb Butter, Diane, Peli Peli, or Madagascar Peppercorn**

Seafood Cake Benedict **23**

Signature Seafood Cakes • Poached Eggs • Hollandaise Sauce • English Muffin • Roasted Red Potatoes

Chicken Schnitzel Benedict **16**

Breaded Chicken Breast • Poached Egg • Hollandaise Sauce • Peppadews • Roasted Red Potatoes

SIDES

Fruit Bowl **6** Bacon (2) **2**

Scrambled Eggs (2) **5** Boerewors Sausage (2) **3**

Roasted Potatoes **3**

A Journey Through South Africa Blind Tasting Menu

2 People \$150 / 4 People \$250

★ Award Winner

^{GF} Gluten-Free / Can Be Made Gluten-Free

We will kindly split your checks equally, up to 10 checks per group. We do not itemize split checks. Thank you for your understanding.