

BEAUTIFUL FOOD



With its beautiful garden setting, warm ambience and wholesome menu, Café Paradiso is the heart of the Madame Zingara family.

A true home from home, we invite guests to relax with their families and enjoy the welcoming hospitality of this beloved Cape Town institution.

BREAKFAST

SERVED TILL 12PM

- Organic hand-pressed orange juice (seasonal) **30**
- Slow baked wheat-free muesli with honey, crushed nuts, & farm yoghurt **70**
- Classic omelette with tomato, basil & mozzarella **75**
With a choice of mushroom **80** bacon **85** salmon **90**
- Truffled black mushroom with herbed goats cheese & rocket on home baked bread **70**
- Scrambled egg with homemade rosti **60**
- Brioche french toast with bacon, berries, cream cheese & maple syrup **80**
- Classic Benedict on a croissant with wilted spinach, hollandaise & bacon or smoked salmon **90/95**
- The classic farmhouse breakfast **95**

KIDS FAVOURITES

- Scram on toast (until 12pm) **40**
- Bacon, tomato and egg on toast (until 12pm) **45**
- Linguini with red sauce **55**
- Chicken nuggets with chips **55**
- Crumbed hake royale with chips **60**
- Big boy burger **60**

KIDS PROJECTS - 50 PER PROJECT

UNTIL 8PM

- Cupcakes with butter icing | Gingerbread men
- Pizza board | Choc chip cookies ahoy!

OPEN SANDWICHES / BURGERS

SERVED 12PM - 5PM

On Paradiso home baked bread.

- Grilled veg, peppered goats cheese, tomatoes & basil pesto **70**
- Camembert, onion jam & rocket with prosciutto **75**
- Caesar club with chicken, parmesan, soft boiled egg, cos lettuce, bacon & anchovy aioli **80**
- Roast beef with horseradish cream, pickled cucumber, onion jam & rocket **85**
- Chicken burger Milanese with mozzarella, crispy bacon, pineapple & tomato relish **85**
- Smoked salmon, crème fraîche, grilled artichoke & cucumber ribbons **90**
- Homemade beef burger with bacon, crispy fried onions, mozzarella & garlic aioli **95**

VEG ANTIPASTI

- Grilled veg, pickled artichokes, roasted vine tomatoes, olives, bocconcini, farmhouse cheese, hummus with rocket for one **100** | for two **140** | for three **180** | for four **220**

MEAT ANTIPASTI

- Prosciutto, coppa, salami nostrano, bresaola, bocconcini, farmhouse cheese, roasted vine tomatoes, olives, hummus & tahini dressing with rocket for one **120** | for two **160** | for three **220** | for four **250**

STARTERS / SALADS

- Zuppa del giorno **60**
- Drunken camembert - beer battered camembert served on a basil infused tomato coulis **66**
- Grilled halloumi with Lebanese crispbread salad **75**
- Our classic Greek salad with balsamic & oregano **75**
- Poached pear, roasted butternut & blue cheese, with mix leaves & pumpkin seeds **80**
- Salt & pepper dusted squid with chilli-mint salsa & spiced mayo **85**
- Grilled calamari, roast veg & mixed leaves with toasted sunflower seeds & house dressing **90**
- Slow roasted lamb & aubergine salad with spinach, wild rocket, olives, sunflower seeds, beetroot, garlic aioli & lemon **95**

PASTA / RISOTTO

- Ravioli del giorno **90**
- Homemade sweet potato & butternut gnocchi served on quattro formaggio with nutmeg, parmesan, walnuts & rocket **90** add bacon **110**
- Truffled black mushrooms with garlic butter & white wine served on fresh tagliatelle **90**
- Penne with rocket, grilled chicken, basil pesto, mushrooms & cream **110**
- An old classic of pan-fried veal strips, finished with tomato, cream & thyme, tossed with fresh fettuccine **120**
- Linguini puttanesca with capers, anchovies, olives, tomatoes & prawns **120**
- Risotto with chicken, prawn, pea & mint **120**

MAINS

- Butternut, nut & fig Pilaf, finished with tsatsiki & mix nuts **120**
- Herbed rosemary chicken with salsa verde, quinoa & soft herb salad **130**
- Market fish of the day **140**
- Slow roasted pork belly rolled with salumi & soft herbs, served with white bean puree, braised red cabbage & wilted greens **170**
- Black pepper crusted ostrich fillet served with a parsnip puree and a waldorf salad **185**
- Chalmar ribeye on a mushroom cream sauce, topped with a red wine, port & cranberry reduction **190**
- Grilled sirloin with Café de Paris butter, root veg, grilled black mushrooms, parmesan & rocket **205**
- Braised Lamb shank on potato mash **205**

SIDES

- Hand cut fries **35** / Garden greens **35** / Root vegetables **35**

DESSERTS AND FARMHOUSE BAKES

- Cake of the day **50**
- The best living lemon meringue **55**
- Baked cheese cake **55**
- Paradise tiramisu **55**
- Traditional malva pudding with sticky toffee sauce **55**
- Café Paradiso ice cream sundae **50**, with choice of toppings **75**

TRADING TIMES

Monday to Saturday - 9am to 10pm | Sunday - 10am to 3pm

A discretionary 10% service charge may be levied on tables of 8 or more