



WELCOME TO CAFÉ PARADISO

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 SET MENU 1

R160 PER PERSON

Jugs of Sexy Water

TO START

Granola Pot

Banting muesli with organic honey, crushed nuts, fruit & youghurt layered

MAINS

Sweet corn fritters stack with bacon, strawberries, crème fraiche and maple syrup

OR

Scrambled egg on a potato rosti, with roasted vine tomatoes

Ends of with tea, coffee or our orange juice



BREAKFAST SET MENU 2

R220 PER PERSON

Mimosas on arrival

Jugs of Sexy Water

TO START

Granola Pot

Banting muesli with organic honey, crushed nuts, fruit & youghurt layered

MAINS

Classic Benedicts - on a croissant with spinach and hollandaise sauce
Choice of Bacon, Salmon or Mushrooms

OR

Sweet corn fritters stack with bacon, strawberries, creme fraiche and maple syrup

OR

The Classic farmhouse - 2 eggs, bacon, sausage, mushrooms, grilled tomato, rosti and a slice of toast

Ends off with tea, coffees or our orange juice



SET MENU FOR R270 PER PERSON
LUNCH/DINNER

Glass of house white/red wine/bubbles

Jugs of Sexy Water

STARTERS

To share on the table

Bread Basket

Gorgonzola, poached pear & walnut and greek salad

Veg Antipasti board

Grilled eggplant, zucchini & lemon, roast vine tomato with labneh, rocket, ciabatta

MAINS

CHOICE OF

Pan fried veal strips & mushrooms, served on fresh tagliatelle, finished with brandy, paprika, cream & parsley

OR

North African spiced brown rice pilaf with butternut, figs & cumin spiced almonds

OR

Function Fish of the day

DESSERT

Lemon Meringue or Tiramisu



SET MENU FOR R360 PER PERSON

Glass of house white/red wine or bubbles to start

STARTERS

To share on the table

Meat Antipasti board

Prosciutto, salami nostrano, coppa, bocconcini, olives, hummus, grilled artichoke, marinated peppers, rocket, grilled ciabatta

Veg Antipasti board

Grilled eggplant, zucchini & lemon, roast vine tomato with labneh, rocket, ciabatta

Bread on the table

Gorgonzola, poached pear & walnut and greek salad

Zuppa del Giorno (single serving)

MAINS

CHOICE OF

Chicken breast, stuffed with spinach, sundried tomato & artichokes, served with green quinoa and roasted cherry tomatoes.

OR

FISH

Catch of the day

OR

Braised beef short ribs, served with truffle polenta, braised baby onion pearls, fondant potato and a beef jus

OR

Homemade sweet potato & butternut gnocchi, served on Quattro formaggio with nutmeg, parmesan and rocket

DESSERT

Tiramisu or Banoffee pie fridge tart or Baked Cheesecake



SET MENU FOR R395 PER PERSON
LUNCH/DINNER

STARTERS

Zuppa del Giorno (single serving)
Gorgonzola, poached pear & walnut and greek salad
Mussel Pots
Beer Battered Camembert

MAINS

CHOICE OF

RAVIOLI DEL GIORNO
(Vegetarian)

OR

250g Lemon, rosemary & parmesan breaded pork loin chop, served with linguine putenesca & parmesan

OR

Market fish of the day

OR

300g Grass fed sirloin, bone marrow with smoked paprika butter, brown mushroom & roasted vegetables

DESSERT

Lemon Meringue or Baked Cheesecake or Tiramisu