

Starters / Entradas

Caldo Verde Traditional Portuguese soup with kale & chouriço (optional)	R75
GIBLETS - Moelas Tender chicken giblets cooked in our Nossa Casa Secret sauce	R79
Nossa Chicken Livers Traditional chicken livers sautéed with onion, chilli & our Nossa Casa secret spices	R79
Calamari or Squid heads Falkl&s calamari grilled with lemon butter sauce or Nossa Casa peri-peri sauce	R90
Trinchado à Nossa Casa Marinated & pan-fried with white wine, garlic, paprika & bay leaves - Beef - Chicken	R105 R75
Halloumi Grilled or fried, served with a sweet chilli sauce	R70
Nossa Avo Ritz A modern twist on a classic favorite	R98
Mussels Mussels served in a traditional creamy garlic sauce	R95
Saldana Bay Oysters Free-ranged oysters	R35
Garlic Butter Oysters Fresh Oyster simmered in the shell with rich garlic butter until tender, aromatic, & full of flavour.	R38
Nossa Winglets 6 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, Lemon & herb, Mild, Hot	R65
Snails Snails cooked in a creamy garlic sauce Add cheese: R25	R85
Chouriço Assado Portuguese sausage, grilled & flambéed with firewater at the table	R120
Chouriço Slices Half sautéed sliced chouriço, served with pickled veg & black olives	R80
Rissóis Portuguese fried savoury pastries 3 per portion - Prawns - Chicken - Cheese & Jalapeño Add +1: Prawn - R25 Chicken - R20 Cheese & Jalapeño - R20	R75 R65 R65
Stuffed Calamari Falklands calamari stuffed with feta & prawns & grilled in our Nossa Casa creamy sauce	R120
Sushi Frito Tempura-fried corn topped with grilled prawns, served with our famous peri-peri mayo & a side bowl of soya sauce	R85
Braai Calamari NEW Chargrilled Calamari served on a bed of roasted corn & sweet red pepper, finished with smoky braai flavours	R110
Nossa Casa Prato (Recommended for 4 people) Our platter consisting of chouriço, giblets, livers, Falklands calamari & milho frito	R270



Braai Calamari

Salad / Salada

Salads come with Nossa or Greek dressing option

Portuguese Olives, red onion, cucumber, carrot, green pepper, tomatoes & fresh mixed greens	R95
Pickled Beetroot & Roasted Butternut NEW Tossed with creamy feta, sweet red onion crunchy pumpkin seeds, fresh mixed greens, & golden crispy tortilla shards Add chicken: R25	R120
Portuguese Tuna Salad A traditional Portuguese tuna salad with sliced baby potatoes, red onion, chickpeas, Kalamata olives, vinegar, olive oil, & topped with a boiled egg	R135
Greek Feta, olives, green pepper, onions, cucumber tomatoes & fresh mixed greens.	R110
Galinha Chicken Strips with carrot, olives, cherry tomato, green pepper, onion, cucumber, avo & mixed greens	R125
Calamari Calamari rings or squid heads & Peppadew® with cherry tomatoes, green pepper, onion, cucumber carrot & mixed greens	R155
Halloumi Halloumi & avo with carrots, cherry tomatoes, green pepper, onion, cucumber & mixed greens	R135

Pastas / Massas

With a choice of penne, linguine or gluten free pasta

Chicken & Halloumi Chicken strips, black olives, garlic, halloumi & a touch of chilli in a Napolitana sauce Remove chicken for a vegetarian option	R145 R120
Prawn & Calamari Prawns, calamari & cherry tomatoes in a creamy sauce, with a touch of chilli	R195
Picar Bolognese Savoury beef mince, slow cooked in our Nossa Napolitana sauce, & topped with crispy chourico pieces	R135
Nossa Casa Massa Chicken strips, green peas, chouriço slices, & Peppadew® in a creamy trinchado sauce	R165
Pasta Churrasco 200g chargrilled rump on top of a creamy mushroom & Peppadew® sauce	R195

Espetadas

Bastings options: Mild peri-peri, hot peri-peri, lemon & herb

Beef Traditional rump cubes, marinated with bay leaves & olive oil & seasoned with coarse salt - Recommended side-dish: Milho frito - Rump 200g / 300g - Fillet 250g	R165 R185 R230
Beef & Chouriço 200g Rump cut into cubes with chouriço, seasoned with bay leaves, olive oil & coarse salt	R195
Beef & Prawns 200g rump cut into cubes with 3 queen prawns, seasoned with bay leaves, olive oil & coarse salt	R220
Chicken Tasty boneless chicken thighs, prepared with your choice of basting	R185
Chicken & Chourico Tasty boneless chicken thighs & chourico, prepared with your choice of basting	R220
Chourico & Prawn 5 Queen prawns & chouriço, prepared with your choice of basting	R220
Chicken & Prawn Tasty boneless chicken thighs & 3 queen prawns prepared with your choice of basting	R240

Nossa Casa

PORTUGUESE RESTAURANT & GRILL



Venha Comer - Authentic Portuguese food the Nossa Casa way



National Prawns

Fish & Seafood / Peixe e Marisco

Calamari Tender & marinated Falklands calamari grilled in lemon butter or herb & garlic butter or Nossa Casa peri-peri sauce	R195
National Prawns 8 Queen prawns, pan-fried with butter, olive oil, garlic, beer & a touch of cream	R265
Prawns Served in peri-peri sauce, lemon butter or garlic butter - Queens - Kings - Tiger Giants (each) 1 kg prawn option available (ask your waitron)	6 R210 SQ 8 R235 SQ +1 R25 SQ SQ SQ
Prawn Curry Deshelled prawns cooked in a mild coconut curry, infused with our secret Nossa Casa spices	R195
Grilled Lobster Charcoal grilled lobster served in a light lemon butter or Nossa Casa peri-peri sauce	SQ
Lobster Thermador Diced lobster, cooked in our secret Nossa Casa creamy sauce, topped with cheddar cheese & baked in the oven	SQ
Kingklip Fillet Kingklip fillet, grilled with lemon butter or Nossa Casa peri-peri sauce Thermador option available	R265
Grilled Cod Fish Grilled cod fish, served with traditional toppings of green pepper, onion, garlic, olive oil, olives chickpeas & boiled potatoes	SQ
Creamy Cod Fish A traditional dish of cod fish, potatoes & onions baked in a creamy sauce	R225
Shredded Cod Fish Shredded cod fish blended with garlic, onion, egg, shoestring chips, black olives & parsley	R245
Sole Sole fillet grilled with lemon butter or Nossa Casa peri-peri sauce	R210
Hake Grilled hake served with your choice of sauce Options: Garlic butter, lemon butter or Nossa Casa per-peri sauce	R145

Meat / Carnes

Nossa Casa Trinchado Marinated and pan-fried with white wine, garlic, paprika & bay leaves Recommended side-dish: Round chips - Rump 200g / 300g - Fillet 250g	R165 R195 R240
Bife à Portuguesa A traditional favourite, chargrilled steak in our homemade wine sauce, topped with a fried egg - Rump 200g / 300g - Fillet 250g	R165 R195 R240
Nossa Casa Bife Prego A prego marinated & pan-fried in white wine, garlic, paprika & bay leaves, served in a Portuguese roll, peri-peri or plain Add egg: R15	R120
The Pico Smash Burger 200g smashed double patty, sandwiched with chouriço slices, melted cheddar cheese, tomato, red onion, lettuce & our Nossa peri mayo on a toasted bread Agg egg: R15	R145
Pork Chops 2x 200g succulent pork loin chops, marinated & chargrilled to perfection	R165
Lamb shank Lamb shank braised in red wine sauce & slow-cooked until meat falls off the bone Recommended side-dish: Rice or mash	R330
Skinny Lamb Chops NEW 5 skinny lamb chops, perfectly grilled & served on a bed of roast potatoes with seasonal vegetables	R230
Nossa Casa Picanha (Espatada or whole) 400g Unique Brazilian cut, charcoal-grilled & prepared the secret Nossa Casa way	R240



Chicken / Galinha

Peri-Peri Chicken (served whole or cut) Full chicken (approx 900g - 1,1kg) coal-fired with our Nossa Casa peri-peri sauce or lemon & herb	R208
Half a Peri-Peri Chicken (served whole or cut) Half a Chicken (approx 400g - 500g) coal-fired with our Nossa Casa peri-peri or lemon & herb	R115
Chicken Breast NEW Chargrilled chicken breasts marinated in a mouth-watering sauce, lemon & herb or mild peri-peri, served with 2 side dishes of choice Add avo / feta / cheddar: R25	R95
Nossa Winglets 12 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, Lemon & herb, Mild or Hot	R145
Stuffed Chicken Breast Stuffed with feta, Pepperdew™, spinach, chargrilled on our coal braai and coated in our Nossa Casa peri-peri or lemon and herb	R165
Nossa Casa Chicken Trinchado Chicken cubes cooked in a creamy sauce with a hint of chilli	R125
Chicken Prego - Prego de Galinha Tender chicken breasts, pan seared in our Nossa Casa prego sauce & served in a fresh prego roll	R95

Combos / Mistos

Funchal Grilled calamari & 5 medium prawns	R195
Machico Half-chicken & 4 queen prawns	R220
Santana 300g Rump & 5 queen prawns	R280
Madeira Half chicken & grilled calamari	R215
Ribeira Brava (serves 2) Deconstructed debononed chicken thigh, picanha steak & chourico espetada, side Portuguese or Greek salad, chips or rice	R520
Pequena Familia (serves 2) 10 grilled queen prawns, 250g grilled calamari, 1/2 chicken, side Portuguese or Greek salad, chips or rice	R570
Grande Familia (serves 4) 16 grilled queen prawns, 375g grilled calamari, full chicken side Portuguese or Greek salad, chips and rice	R810
Porto Moniz 300g Rump topped with chicken livers	R230
Brava 200g Espetada & half a chicken	R240
Camacha Hake & grilled calamari/squid heads	R240
Calheta Hake & 5 medium prawns	R220
Santa Cruz (serves1) Calamari/squid heads, 5 medium prawns & hake	R280
Sao Vicente (serves 2) 6 Queen prawns, calamari / squid heads, 200g sliced rump, deboned chicken thighs & 2 sides.	R580
Ponte do Sol (serves 2) Hake, 4 queen prawns, 400g lobster, mussels & calamari / squid heads	R820
Frutos do Mar (serves 4) 2 Lobster 400g, 12 queen prawns, mussels, 250g calamari, 250g squid heads, 2 pieces of hake, side Portuguese or Greek salad, chips & rice	R1 600



Kiddies Menu / Crianças

Chicken strips & chips	R75
Chourico & chips	R75
Macaroni bolognese	R75
Macaroni & cheese	R75
Add grilled chicken strips or chouriço: R25	
4 Medium prawns & chips	R85
Hake bites & chips	R75

Vegan

Vegan Cottage Pie Savoury pea protein mince with sweet corn, topped with creamy potato-pea mash & melted vegan cheese, finished off with a fresh side salad	R165
Potato & Spring Pea Curry Cooked in a mild coconut curry, infused with our secret Nossa Casa spices Recommended side-dish: White rice	R135
Vegan Cheese Burger Wrap A flavorful vegan cheeseburger wrap with 100% pea protein mince, corn, vegan cheese & peri mayo sauce, wrapped in a tortilla and toasted to perfection. Add avo: R25	R145

Dessert / Sobremesa

Ice Cream & Chocolate Sauce Creamy vanilla ice-cream with chocolate sauce	R45
Pasteis de Nata 2 Traditional baked custard pastries	R65
Arroz Doce Traditional rich & creamy, our rice pudding is infused with vanilla & a hint of lemon	R65
Crunchy Biscoff Rissoles NEW 3 Portuguese dessert rissóis, filled with crunchy Biscoff & fried to perfection Served with salted caramel ice cream - 3 per portion	R85
Cookie Dough Cheese Cake NEW Creamy baked cheesecake layered with rich cookie dough pieces, finished with chocolate sauce, whipped cream & a chocolate chip biscuit crumble	R95
Crème Caramel Traditional Portuguese dessert topped with caramel syrup	R65
Farturas de Nata Churros stuffed with Portuguese custard served with a choice of Bar-one or chocolate sauce	R75
Peppermint Crisp Tart Crushed peppermint crisp pieces smothered between layers of cream & caramel sauce on a crunchy biscuit crumble	R65
Caramel Ice Cream Sandwich Delicious salted caramel ice cream, sandwiched between two home-made choc-chip cookies & rolled in crushed caramel shards	R85
Nossa Nata Fantastica Signature mini pasteis de nata shake, accompanied by a delectable Pasteis de Nata	R75

Sides / Acompanhamentos

Purê de batata - Mash potato	R35
Purê de ervilha e batata - Pea & potato mash	R35
Batatas a murro - Punched potatoes	R25
Abóbora - Butternut	R30
Batatas cozidas - Boiled potatoes	R25
Arroz Branco - White rice	R25
Arroz saboroso - Savoury rice	R30
Arroz de tomate - Tomato rice	R30
Grão-de-bico - Chickpeas	R35
Milho frito - Fried cornmeal	R30
Feijão verde - Green beans	R30
Vegetais de época - Seasonal vegetables	R38
Batatas fritas - Chips	R30
Batatas fritas redondas - Round chips	R30
Espinafre cremoso - Cream spinach	R35
Salada - Salad	R45
Abóbora - Butternut NEW	R30
Add feta: R25	

ENQUIRE ABOUT OUR DAILY SPECIALS (PRATO DO DIA)