La Pentola

Our Menu

Tables of 10 or more carry a 10% service charge. No shared or half portions. Prices and menu are subject to change.

Starters - La Pentola Classics

Fresh Oysters (6) — **R 185**
Fresh Knysna Oysters served classically on a bed of crushed ice with fresh lemon sided with black pepper and Tabasco.

Thai Style Fish Cakes — **R 105**
Fresh line fish, calamari & smoked salmon combined with sweet potato, green peas, sweetcorn, ginger & lemongrass. Rolled in Japanese breadcrumbs & lightly fried till golden brown served on Asian coleslaw dressed with lemon & olive oil. Dollops of Thai style green curry mayo.

Springbok Carpaccio — **Starter R135 | Main size R220**
Thin slices of smoked Springbok topped with Kalamata olives, red onion, cherry tomatoes & fresh lemon. Drizzled with extra virgin olive oil, lemon juice then sprinkled with a local parmesan cheese.

Hermanus Abalone — **R 295**
Locally cultivated Abalone tenderized in teriyaki, white wine & lemon juice. Dusted in flour & lightly egg washed, flavoured with garlic, black pepper, chilli & thyme. Pan fried until golden & served with a sauce of your choice: Lemon Butter, Mozambican (Peri-peri cream sauce) or Cape Style (white wine, cream, black pepper, leeks).

Basil and Port Livers — **R 115**
Chicken livers pan fried with butter, onion, mixed peppercorns & garlic. Touch of tomato, port and fresh cream & flavoured with basil.

Walker Bay Calamari — **R 115**
Calamari rings lightly grilled, spiced with black pepper & thyme. Served with a lemon butter fresh herb sauce.

Smoked Duck Pastry — **R 125**
Deboned smoked duck pan fried with mushroom & red onions, doused with vintage port, bound with cream. Wrapped in phyllo pastry, dusted with brown sugar & black pepper, baked until crisp.

Pea & Bacon Soup — **R 95**
Sweet green peas cooked in vegetable stock blended with cream & sprinkled with crispy bacon.

Starters - On the Green Side

Baby Marrow Carpaccio — **R 95**
Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chilli, dusted with parmesan & feta cheese and baked.

Rewind Halloumi — **R 120**
Halloumi cheese, grilled & served with fresh grapes, macerated in sugar & olive oil with lemon & fresh mint.

Thai Butternut Soup — **R 95**
Delicious sweet butternut poached in vegetable stock and blended. Then flavoured with Thai green curry paste, lemon grass, ginger & basil sweetened with coconut cream.

Magic Mushrooms — **R 135**
Button mushrooms pan fried in butter with garlic, black pepper & flavoured with parsley. Doused with vintage port, dusted with Japanese style bread crumbs & local parmesan cheese, then oven baked until golden.

Greek Salad — R 150
Cucumber, rosa tomatoes, local Feta, Kalamata olives, fresh oregano & dressed with fresh lemon & extra virgin olive oil. A traditional way to start a Mediterranean summer's lunch.

Rainbow Salad — R 175
Vegan & Gluten Free. Fresh from the Hemel-en-Aarde Valley, a variety of mixed lettuce, cucumber, radishes, carrot, rosa tomatoes, topped with slices of seasonal fruit, finished with a variety of mixed seeds & nuts.

Extra Bread per roll — R 15
Our legendary artisanal Caper & Mushroom Bread baked on site served with butter.

Mains - Seafood

Seafood Extravaganza — R 325
Fresh Hake grilled to perfection & topped with a delicious white wine, prawn & mussel, fresh thyme cream sauce. Served with basmati rice & seasonal vegetables. Cream can be swapped for tomato or butter sauce.

Fresh Hake Cajun Style — R 195
Fresh line caught Hake fillet dusted in Cajun spices, flat top grilled laced with fresh ginger, lemon butter basil sauce, then served with potato croquettes & seasonal vegetables.

Hermanus Abalone — R 495
Locally cultivated abalone tenderized in white wine, lemon juice & teriyaki sauce, dusted in flour and lightly egg washed, flavoured with garlic, black pepper, chilli & thyme. Pan fried until golden & served with basmati rice, seasonal vegetables. With lemon butter, peri-peri cream, or white wine leek sauce.

Seafood Pasta — Gluten free option +R40
Combination of Prawns, Mussels & Calamari pan fried with butter, garlic & black pepper, doused with white wine and bound with cream & flavoured with a squeeze of lemon & a pinch of thyme. Tossed through with spaghetti.

Hot Grilled Prawns — R 420
Six large King Prawns grilled and tossed through a delicious white wine, garlic, lemon, fresh thyme butter sauce & served with basmati rice & seasonal vegetables.

De Kelder's Seafood Platter — R 1250
A local seafood feast, a combination of grilled calamari rings, ten large oven baked King Prawns, eight Mussels done in a classic French Provencal sauce, grilled line fish & Hake served with rice, croquettes & seasonal vegetables. Served with Garlic butter, Lemon butter & Peri-Peri sauce.

Rooi Els Platter — R 2250
A seafood fiesta fit for a King, a combination of grilled calamari rings, ten large oven baked King Prawns, eight Mussels done in a classic French Provencal sauce, grilled fresh line fish & Hake & two Crayfish served with rice, croquettes & seasonal vegetables. Served with Garlic butter, Lemon butter & Peri-Peri sauce.

Chef's Shellfish Platter — Add on: Abalone R120 each | Crayfish SQ
Chef's choice of shellfish with his favourite sauces. Twelve oven baked King Prawns, four Crayfish, oven baked to perfection accompanied by twelve mussels in a chardonnay cream sauce & locally cultivated abalone lightly fried in an egg wash with garlic, chilli, pepper & thyme. Served with garlic butter, lemon butter and Chef Shane's Portuguese style peri-peri cream beer sauce.

Mains - Meat

KWV Steak — 400g Sirloin R345 | 200g Fillet R355
Tender steak flame grilled to your preference, served in KWV brandy, whole-grain Dijon mustard, garlic, bay leaf & green peppercorn cream sauce. Served with potato croquettes and seasonal vegetables.

Bazaruto Steak — **400g Sirloin R465 | 200g Fillet R475**

Tender beef steak flame grilled to your preference & served with a sauce made with red braised onion, peri-peri, bay leaf, whole peeled Italian tomato, doused with beer & bound with fresh cream, topped with 2 king prawns. Served with potato croquettes and seasonal vegetables.

Honey Mustard Pork — **R 265**

Sliced pork fillet pan fried in butter with peppercorns, bay leaf & red onions flamed with brandy, sweetened with honey & whole grain Dijon mustard then bound with cream. Served with potato croquettes and seasonal vegetables.

Nonna's Spaghetti Bolognaise — **R 220**

Beef mince, celery, carrots, red onions & garlic, slowly braised & doused with white wine, bound with whole peeled Italian tomato & left to simmer for a few hours, tossed with spaghetti & dusted with parmesan.

Forest Springbok — **R 420**

Tender springbok loin grilled to your preference topped with button mushrooms pan fried in olive oil & butter tossed through with red braised onions & black pepper, doused with port & flavoured with fresh basil. Served with potato croquettes and seasonal vegetables.

Mains - Plain Grills

Fillet 200g — **R 295**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Sirloin 400g — **R 285**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Springbok Steak 200g — **R 365**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Chicken Breast 200g — **R 185**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Duck Breast — **R 285**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Calamari Steak — **R 220**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

King Prawns (each) — **R 75**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Linefish — **SQ (subject to quotation)**

All grills are served with potato croquettes or basmati rice & seasonal vegetables. Choose a sauce and side below.

Sauces & Sides

Lemon Butter Sauce — **R 50**

Add-on sauce for plain grills.

Peri-Peri Sauce — **R 50**

Add-on sauce for plain grills.

Garlic Butter Sauce — **R 50**

Add-on sauce for plain grills.

KWV Sauce — **R 75**

Add-on sauce for plain grills.

Pepper Sauce — **R 75**

Add-on sauce for plain grills.

Mushroom Sauce R 75
Add-on sauce for plain grills.

Cheese Sauce R 75
Add-on sauce for plain grills.

Honey Mustard Sauce R 75
Add-on sauce for plain grills.

Croquettes or Rice R 55
Side add-on.

Salad or Vegetables R 75
Side add-on.

Extra Parmesan Cheese R 40
Side add-on.

Mains - Poultry

Santorini Chicken R 235
Tender chicken breast pan fried in butter, black pepper & fresh oregano. Doused with Chardonnay, bound with fresh cream, flavoured with lemon and reduced. Dusted with feta cheese & roasted almonds. Served with potato croquettes & seasonal vegetables.

Afro Parisian Chicken R 285
Tender chicken breast pan fried in butter, braised with mixed peppercorns & doused in vegetable stock, bound with organic roasted peanut butter & fresh cream. Topped with a nut & mango achar, served with potato croquettes and seasonal vegetables.

Duck in Triple Sec R 365
Tender duck breast grilled to your preference, sliced & served with sweet orange, fresh thyme & Triple sec butter sauce. Served with basmati rice and seasonal vegetables.

Pollo Indianica R 275
Chicken breast, prawn meat pan fried in garlic, chili & aromatic curry spices with a hint of tomato, bound with cream & tossed through with penne & drizzled with condensed milk for a kinky twist.

Mains - Vegetarian

Thai Vegetable Curry R 195
Vegan & Gluten Free. Fresh vegetables pan fried with ginger, lemon grass, chilli, garlic & green curry Thai paste, bound with coconut cream. Sprinkled with almonds & served with rice noodles.

Dahl Pastry R 225
Lentils pan fried in olive oil & butter, red braised onions, bay leaves, mixed pepper, mixed curry spices, ginger, cumin seeds. Flavoured with garlic & bound with cream and whole peeled Italian tomato. Wrapped in phyllo pastry layered with cheddar cheese & oven baked until golden brown.

Funghi Luigi Pasta R 220
A La Pentola classic. Button mushrooms pan fried with Madagascan peppercorns, onions & garlic, flamed with Sambucca, bound with cream & tossed through with spaghetti pasta.

Willow's Eco Warrior R 245
Baby marrows pan fried in olive oil with onions, black pepper, garlic & a touch of chilli. Tossed through with black Kalamata olives, capers & bound with whole peeled Italian tomato sauce. Served with penne & dusted with local parmesan cheese.

Santorini Halloumi Cheese Steak Add on: Gluten free Pasta R50 | Vegan Coconut Cream R35
Halloumi cheese coated in Cajun spice and grilled, laced with a delicious white wine, lemon, oregano fresh cream sauce, dusted with roasted almonds. Served with seasonal vegetables and potato croquettes.

Under 12s - Mains

Marley's Fish Fillet **R 120**
Fresh line fish grilled & served with lemon butter, croquettes & veggies.

Marina's Chicken Strips **R 120**
Tender strips of chicken breasts crumbed & fried, served with croquettes & veggies.

Spiderman's Spaghetti Bolognaise **R 120**
Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti dusted with local Parmesan cheese.

Tinkerbell's Spaghetti Napoletana **R 95**
Whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti.

Paw Patrol Halloumi **R 125**
Fingers of grilled halloumi cheese. Served with fresh sliced green apple, carrots & cucumber. Finger food with a healthy twist.

Under 12s - Sweet Tooth

Captain Hook's Ice Cream & Chocolate Sauce **R 75**
Scoop of vanilla ice cream with homemade chocolate sauce & sprinkles.

Seaside Lolli **R 50**
A granadilla flavoured fruity lolly on a stick. Pleasure for kids who don't like spoons!

Selection of Milkshakes **R 55**
Ask your waiters for what flavours are available.

Decadent Desserts

Chef's Chocolate Fondant **R 125**
Gluten Free. Boutique 65% Coco Fair dark chocolate made in the classic style of a fondant with a gluten free twist. Served hot with a delicious mango ice cream.

Lindt Salted Caramel Terrine **R 110**
A decadent rich terrine made from imported Lindt chocolate, caramelized popcorn & sugar works.

Halva "95" **R 135**
Three decades later! Still a La Pentola favorite. Greek halva, white chocolate, toasted almonds & vanilla ice cream, a splash of Amarula liquor. All wrapped in a pancake with love.

Tropical Pavlova **R 125**
Soft shell Meringue, granadilla & vanilla ice cream. Topped with whipped cream and a variety of seasonal fresh fruit.

Hazelnut Crème Brûlée **R 100**
Delicious rich hazelnut custard prepared with free range eggs, topped with a torch-flamed sugar crust.

Danish Vanilla **R 95**
Vanilla & Chocolate ice cream served with our delicious dark chocolate & condensed milk sauce.

Speciality Ice Cream **R 100**
Dairy free, sugar free & gluten free. Ask your waiter which flavour is available.

Drinking Dessert

Cape Connection **R 160**
La Pentola classic after dinner drink: 10 year old KWV brandy & Amaretto DiSaronno served in a hot vodka flamed cognac glass.

Island Style Black Russian **R 95**
Vegan. Chef Shane's favorite after dinner drink: Kahlua, Absolut Vodka on crushed ice, topped with coconut cream.

Jameson Irish Coffee **R 95**
Freshly brewed black coffee blended with Jameson whiskey & whipped cream.

Malt Pedro **R 85**
An American style malt don Pedro with a creamy Cape Velvet twist.

Don Cactus **R 95**
Chef's favorite Pedro: Premium double thick vanilla ice-cream blended with José Cuervo Gold Tequila.

Dirty Caribbean **R 105**
A cheeky island style Pedro. Kahlua, Coco Rico, vanilla Ice Cream & Whipped Coffee. Heavenly yumminess..... Yeah Baby!!