



FILL THE GAP

MOROCCAN BEEF KEBABS R100

Dukkah rubbed kebabs with a taktouka relish

OXTAIL CROQUETTES R105

With spring onion mash and oxtail jus

DEEP FRIED SQUID TENTACLES R95

Served with lime chilli coriander dressing

SMOKED BBQ PORK SHORT RIBS R80 (300g) and R145 (600g)

Basted ribs with BBQ sauce

CHILLI POPPERS R95

Deep-fried jalapeño croquettes with homemade guacamole

DUO OF CHICKEN LIVERS R65

Best of both, battered and pan fried served with homemade peri peri sauce

SPICY CHICKEN KOFTAS R85

With roasted garlic and minted yoghurt

CHICKEN SATAY R90

Sesame crusted satay with spicy peanut sauce

BEEF QUESADILLA R125

4 pockets of beef quesadilla served with guacamole and crème fraiche

CLUB SANDWICH R98

Ciabatta topped with bacon, egg and chicken served with deep fried onion rings and homemade crisps

SPICY NACHOS & GUACAMOLE R90

Nachos topped with Danish feta served with peppered cream cheese, tomato chutney and guacamole

ADD ON

Pulled pork R58

Chicken R45

Beef R55

BUFFALO CHICKEN WINGS R90

Chargrilled with a spicy Japanese marinade

QUINOA & SPINACH BURGER R95

Quinoa & spinach burger topped with aubergine paste, wild rocket, tomato and a side of homemade crisps

PULLED PORK SANDWICH R98

On toasted ciabatta, gherkins, gruyere cheese, homemade crisps and deep fried onion rings

CAMEMBERT CHEESE BURGER R95

200g homemade beef burger topped with camembert and straw chips

ADD ON

Bacon R30

Avocado (seasonal) R25

Caramelised onions R30

Fried egg R10

Jalapeño R15

BANTING SNACK PLATTER R90

Deep fried cauliflower, spicy kale crisps, sweet potato fries and trio of dips

STROLLA PLATTER for 2 R295

Pork short rib, nachos, spicy koftas, tempura calamari rings, beef kebabs jalapeño poppers and with assorted dips

SALADS & SOUPS

SPICY CHICKPEA & CHORIZO SOUP R80

Topped with a soft poached egg with sesame grissini

HEARTY LAMB SOUP R110

Slow roasted lamb, mushroom tortellini and fried tortilla chips

CHICKEN, BACON & AVO SALAD R98

Chicken salad with bacon, poached egg and salad greens

SMOKED NORWEGIAN SALMON SALAD R135

With Spinach, candied pancetta, warm honey mustard dressing

QUINOA & FETA SALAD R110

Quinoa, broccoli, butternut, chickpea, beetroot, avocado, quail eggs and feta

ADD ON

Chicken R25



PIZZA

Gluten free pizza bases are available at R30 surcharge (egg free)

CAPRESE R105

Crispy base topped with buffalo mozzarella and fresh vine tomatoes

CHICKEN & MUSHROOM R115

Topped with peppadew, mature cheddar and spring onion

BACON & BRIE R115

With fresh cherry tomatoes and a mozzarella crust

ROASTED VEGETABLES R95

Peppers, baby marrows and aubergine

BBQ BEEF R125

Beef strips with caramelised onions and bbq sauce

MUSHROOM & GOATS CHEESE R115

With caramelised onions

MEXICAN R110

Ground beef, jalapeño chillies and gherkins

CHICKEN & BACON R130

Chicken breast, bacon topped with mozzarella

SOUL SATISFYING

PANKO CRUSTED KINGKLIP R145

With straw chips served with a chilli blatjang and a rocket salad

SEAFOOD LINGUINE R165

Tomato based pasta served with mussels, clams, tempura prawns and calamari

BUTTER CHICKEN CURRY R140

With jasmine rice and sambals

SPRING VEGETABLE GNOCCHI R125

With potato gnocchi and grated parmesan

PORTUGUESE STEAK R180

Chargrilled rump with deep-fried poached egg, sautéed chorizo and mushroom sauce

ROTISSERIE CHICKEN R150

Barbequed ½ whole chicken with buttered corn, spicy potato wedges, lemon-herb sauce or peri-peri sauce

LAMB LASAGNE R155

Creamed based with a gruyere crust and a deep fried poached egg

GREEK STYLED LINEFISH R165

Sautéed cannellini beans with olives, feta, tomato and a spinach lime pesto

CONFIT DUCK LEG RISOTTO R165

With crème fraiche, rockets and shaved parmesan

PAN SEARED NORWEGIAN SALMON R205

Linguine pasta, baby spinach and asparagus

DESSERT

FLOURLESS CHOCOLATE BROWNIE R65

Valrhona brownie with an espresso milk mousse and chocolate truffle

PECAN NUT TARTLET R75

With chocolate soil and chantilly cream

WARM PUDDING R58

Sticky toffee pudding with vanilla bean custard

CHEESECAKE R68

Decadent oreo cheesecake with a valrhona chocolate sauce

CITRON TART R68

Citrus tart with hazelnut and pistachio brittle

10% Gratuity to be added to tables of 6 or more



Strolla



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