



THE TROYEVILLE
RESTAURANT
MENU

**Welcome to The Troyeville Restaurant.
We serve unfussy, award-winning Portuguese cuisine.
Bon appétit!**



BELLY TEASERS / STARTERS

Soup Of The Day / Sopa Do Dia

Enquire with your Waitron.

Oysters / Ostras

Fresh Knysna oysters.

Grilled Calamari / Lulas Grelhadas

Falklands calamari tubes flashed grilled & served with lemon garlic butter.

Squid Heads (Fried / Grilled)

Cabeças de Lula (Frito / Grelhado)

This traditional dish is batter-coated, deep fried & served with sweet chilli sauce.

Chef's Speciality / Especialidade do Chefe

A teaser of 5 prawns served out of shell, pan fried in a green chilli salsa.

Fresh Cape Mussels / Mexilhão Fresco

Fresh mussels in a white wine, garlic & green chilli salsa.

Clams / Amêijoa

Mozambican clams served in a tomato, onion, green peppers & white wine sauce.

Snails - Garlic Butter / Caraóis em Molho de Manteiga

6 Sizzling snails, a choice between either a garlic butter or creamy butter sauce.

Snails - Gorgonzola / Caraóis em Queijo Azul

6 Sizzling snails served with garlic butter and topped with blue cheese sauce.

R28 : Trinchado (Rump) / Bife Trinchado de Alcátra R65

Cubed rump served in our traditional home-made Portuguese sauce.

R21 : Trinchado (Fillet) / Trinchado de Filete R95

Cubed fillet served in our traditional home-made Portuguese sauce.

R69 : Chicken GIBLETS / Moelas de Galinha R52

Chicken giblets served with garlic, tomato, onion, green peppers & white wine.

R69 : Chicken Livers / Fígados de Galinha R52

Freshly grilled chicken livers served with fried onions.

Haloumi Cheese / Queijo de Cabra R62

Fried goat's milk cheese accompanied with sweet chilli sauce and a wedge of lemon.

Sliced Chourico (Half Portion) / Chouriço Fatiado no Prato R59

Flame grilled traditional Portuguese sausage.

Chourico (Full Portion) / Chouriço no Porquinho R89

Traditional Portuguese pork sausage flame grilled in fire water.

Spicy Chicken Wings / Asinhas de Frango R58

Battered in our famous spicy wing dust served with BBQ or sweet chilli sauce

Paulito's Creation / Misto À Paulo R75

Sliced chourico, served with pan fried mushrooms & a dash of cream.

THE GARDEN PATCH

Portuguese Salad / Salada Portuguesa SML LRG
Crisp lettuce, tomatoes, green peppers, onions, carrots & olives. 39 69

Greek Salad / Salada Grega SML LRG
Traditional Greek salad, feta, red onions, lettuce, cucumbers, tomatoes, carrots, peppers & olives. 49 89

Chourico Haloumi & Avo Salad / Salada de Chouriço com Queijo de Cabra & Abacate R92
Sliced chourico, fried halloumi, avo, mixed greens, onions, tomatoes, cucumbers, topped with olives & rocket.

Caprese Salad / Salada Caprese R69
Sliced buffalo mozzarella cheese, tomato dressed with fresh pesto & balsamic reduction.



DID YOU KNOW?

We offer banqueting and conferencing venues.

For more information, visit

www.troyevillehotel.co.za



BETWEEN BUNS (BURGERS / PREGOS)

Cheeseburger / Hamburger com Queijo R 82
Pure ground beef patty served on a crisp-crust Portuguese roll, cheese, tomato, onion, sliced gherkins & lettuce, topped with our traditional sauce.

Cheese Bacon Burger / Hamburger com Bacon e Queijo R 98
Pure ground beef patty served on a crisp-crust Portuguese roll, cheese, bacon, tomato, onion & lettuce topped with our traditional sauce.

AK47 Burger (Fully Loaded) / Hamburger com Todos R135
Pure ground beef patty, grilled chicken breast, bacon, rump steak, topped with cheese, tomato, onion, sliced gherkins & lettuce finished with our traditional sauce.

Chicken Breast Burger / Hamburger de Peito de Frango R 75
Chicken breast marinated in our secret sauce, served on a crisp-crust Portuguese roll with tomato, lettuce & onion topped with our traditional sauce.

Beef Prego / Prego de Carne R 69
Rump steak pan fried in our famous old traditional Portuguese spice, served on a crisp-crust Portuguese roll.

Chicken Prego / Prego de Frango R 65
Flame grilled chicken breast finished off with our famous old traditional Portuguese spice, served on a crisp-crust Portuguese roll.

Served with your choice of chips or salad.

PIZZA CLASSICO

Focaccia Garlic & Herb Olive oil, garlic & oregano (chillies optional)	R 35
Focaccia & Cheese Olive oil, garlic, oregano & cheese.	R 62
Magarita Mozzarella and oregano.	R 65
Regina Ham & mushroom.	R 89
Hawaiin Hickory ham, pineapple.	R 89
Quattro Famaggi Pecorino, parmesan, mozzarella & gorgonzola cheese.	R 94
Mexicana Ground beef mince, green peppers, onions, garlic & chilli.	R105
Calzone Traditional Folded pizza with ham, mushroom & double cheese.	R105
Vegeterian Supreme Mushrooms, onions, chilli, olives, green peppers, peppadews, zucchini, fresh tomatoes & fresh rocket.	R 89
Chicken Mayo Chicken, mushroom & mayo.	R 89

PIZZA DESIGNER

Troyeville Speciality Prawns, mussels, calamari & avo.	R139
Quattro Carne Ham, salami, bacon, chourico, onion & green pepper.	R139
Porrallicious Chourico, onion, green pepper & jalapeno.	R 99
BBQ Chicken Chicken, bacon, red onion & BBQ sauce.	R 90
Tikka Chicken Tikka chicken, peppadew, onion & green pepper.	R 95
Beef Supreme Strips of marinated beef, mushroom, green pepper, peppadew & avo.	R119
Mamma & Pappa Bacon, salami, feta & avo.	R105
Vasco Chicken, bacon, spinach, onion & feta.	R105

Thin base. All pizza bases topped with tomato, fresh mozzarella and oregano, baked in a wood burning oven.

PASTA

Spaghetti / Fettuccini / Penne (Massas)

Alfredo Traditional / Alfredo Tradicional **R 95**

A true Alfredo ham & mushroom in a heavenly creamy sauce.

Prawn & Bacon / Camarão e Bacon **R149**

Sautéed bacon, prawn meat on a bed of saucy tomato pasta, topped with chilli & avo.

Chourico & Calamari / Chouriço e Lulas **R145**

Sliced chourico tossed with calamari pan fried tubes, topped with garlic, chilli, tomato & onion.

Chicken / Com Frango **R129**

Sautéed chicken breast strips, mushrooms, & chopped onion, pan fried in a tomato or cream sauce, topped with cheese & rocket.

Seafood / Com Marisco **R169**

Fresh mussels, prawns, calamari, squid heads pan fried in a tomato sauce, topped with parmesan cheese & fresh rocket.

THE CHICKEN COOP

Grilled LM Piri Piri Chicken / Galinha à Cafreal **R125**

Mild / Hot / Superhot

Marinated in the true Mozambican tradition, served whole or trinchado (cut-up).

Chicken Schnitzel / Peito de Frango Panado **R119**

Chicken breast crumbed with our famous old traditional Portuguese spice, served with a sauce of your choice.

Grilled Chicken Breast, Avo & Feta / Peito de Frango Com Queijo Feta e Abacate **R139**

Tender chicken breast, grilled & served with delicious feta cheese, topped with avo slices.

Chicken In Trouble / Frango “Zangado” **R179**

Chicken breast strips, 6 Prawns in the shell, pan-fried in a nacional sauce of butter, beer & white wine with a dash of cream.

Served with your choice of rice, chips or vegetables.



DID YOU KNOW?

We offer mobile catering for outdoor events
with our Troyeville Food Truck.

For more info, visit www.troyevillehotel.co.za



ASK YOUR WAITRON FOR
THE SPECIALS OF THE DAY

OCEAN TASTE FISH / SHELLFISH

Madagascar Kingklip / Maruca em Molho Madagáscar R219

Filleted kingklip tossed with prawns & calamari, finished in a rich creamy mushroom sauce, topped with cheese & flambéed in cognac.

Kingklip / Maruca R169

Filleted kingklip topped with a lemon garlic butter infusion.

Grilled Sole / Linguado Grelhado R169

Grilled sole based in zesty lemon sauce.

Falklands Calamari / Lulas Grelhadas R139

Falklands calamari tubes flashed grilled topped with a lemon garlic butter infusion.

Grilled Codfish / Bacalhau Assado R209

Grilled codfish on an open flame, topped with green peppers, onions, olives, garlic and drizzled with olive oil.

Codfish A Braz / Bacalhau à Braz R149

Shredded codfish pan fried in olive oil, tossed with onions, garlic, thinly sliced potato chips, egg and finished with olives.

Norwegian Salmon / Salmão da Noruega R175

Imported salmon lightly seared topped with a pesto infused lemon garlic butter.

PRAWNS

8 King Prawns / Camarão Grelhado R199

Perfectly grilled prawns drizzled in lemon butter sauce.

6 King Prawns / Camarão Grelhado R169

Perfectly grilled prawns drizzled in lemon butter sauce.

12 Queen Prawns / Camarão Grelhado R199

Perfectly grilled Queen prawns drizzled in lemon butter sauce.

8 Queen Prawns / Camarão Grelhado R169

Perfectly grilled Queen prawns drizzled in lemon butter sauce.

16 Medium Prawns / Camarão Grelhado R199

Perfectly grilled medium prawns drizzled in lemon butter sauce.

8 Large Argentina Prawns / Camarão Grelhado R249

Perfectly grilled Argentina prawns drizzled in lemon butter sauce.

Prawn Curry / Caril de Camarão R159

Cooked in a mild creamy coconut curried sauce with a unique Mozambican spice.

Prawn & Calamari Curry / Caril De Lula e Camarão R169

Cooked in a mild creamy coconut curried sauce with a unique Mozambican spice.

Served with your choice of rice, chips or vegetables.

THE RANCH MEAT

Blue Cheese Ranch Rump Steak 300g
Bife do Rancho Com Queijo Azul R199

Tender rump steak grilled topped with bacon & blue cheese sauce, finished with parmesan shavings.

Madagascar Pepper Steak (300g)
Bife de Pimenta R219

Juicy rump steak, smothered in a peppercorn infusion topped with prawns, calamari & a light pepper sauce flambéed in cognac.

Ladies Fillet Steak (200g) / Bife de Filete R129

The leanest most tender of all steaks, served with a sauce of your choice.

Portuguese Rump Steak (300g) / Bife à Portuguesa R159

Grilled rump steak seasoned with our famous old traditional Portuguese spice, topped with a fried egg.

Espetada Rump / Espetada de Carne R155

Cubed rump served on a skewer with fried mealie patties (milho frito).

Trinchado Rump / Trinchado de Carne R155

Cubed rump steak topped with our Portuguese trinchado sauce.

Steak, Egg & Chips (200g) / Prego no Prato R 75

Rump steak drizzled in our secret Portuguese sauce topped with a fried egg.

T-Bone Steak / T-Bone R165

Tender juicy 500g T-Bone, flame grilled to your perfection.

Lamb Chops / Costeletas de Borrega R189

A succulent traditional South African favourite dish, inspired by fresh Portuguese herbs & flavours.

Lamb Shank / Pernil de Borrego R189

A house speciality slow cooked in olive oil, fresh garlic, red wine & rosemary.

Pork Chops / Costeletas de Porco R125

Two generous portioned pork chops flame grilled, a fried egg & topped with a light lemon butter sauce.

Spare Ribs / Entrecosto de Porco R165

Pork ribs flame grilled & BBQ basted to perfection.

Oxtail (Traditional) / Rabo de Boi R159

A hearty treat, oxtail cooked the traditional Portuguese way, served with white rice.

Served with your choice of rice, chips or vegetables.



DID YOU KNOW?

**Our spacious Rooftop Bar is ideal
for corporate functions, private parties,
events and special gatherings.**



MIX & MATCH COMBOS

Prawns & Ribs / Camarão e Entrecosto R189
5 Juicy prawns with 300g ribs.

Prawns & Steak / Camarão e Bife R189
5 Juicy prawns with a 200g rump steak.

Prawns & T-Bone / Camarão e T-Bone R189
5 Juicy prawns with a succulent T-Bone steak.

Prawns & Espetada / Camarão e Espetada R189
5 Juicy prawns with rump cubed espetada.

**Prawns & Lamb Chops /
Camarão e Costeletas de Borrego** R239
5 Juicy prawns with lamb chops.

Prawns & Half Chicken / Camarão e Meio Frango R189
5 Juicy prawns with half a Piri Piri chicken.

Prawns & Calamari / Camarão e Lulas R189
5 Juicy prawns with Falklands calamari.

Prawns & Sole / Camarão e Linguado R195
5 Juicy prawns with a grilled sole.

Gypsy Platter / Prato à Cigana R195
5 Juicy prawns, beef trinchado cubes, with grilled calamari.

Vegeterian Platter / Travessa Vegetariana R125
Variety of seasonal vegetables, fried Haloumi, mushrooms, peppers, spinach, butternut, boiled egg served with rice or chips.

Served with your choice of rice, chips or vegetables.

BOYS & GIRLS

Kiddies Ribs & Chips R89

Kiddies Trinchado R75

Kiddies Chicken Strips & Chips R69

Kiddies Chicken Schnitzel R69

Kiddies Wings & Chips R69

Kiddies Calamari & Chips R79

SIDES (EXTRAS)

Bread & Butter Baskets R12

Milho Frito R22

(Fried Mealie) Pattie

Side Salad R16

Side Chips (Round) R23

Side Chips (Standard) R23

Side Chips (Large) R36

Side Rice (Veg) R20

Side Rice (Tomato) R20

Side Rice (White) R16

Side Vegetables R22

Side Spinach R20

Side Boiled Baby Potatoes R18

Side Mash Potato R18

SAUCES (EXTRAS)

Top Up Table Piri Piri R12

Creamy Mushroom Sauce R24

Creamy Pepper Sauce R22

Cheese Sauce R22

Blue Cheese Sauce R28

Creamy Garlic Sauce R24

Spicy Harissa Sauce R22

Monkey Gland Sauce R20

Nacional Sauce R24

BBQ Sauce R20

Tartare Sauce R20

Lemon Butter Sauce R18

Lemon Garlic Butter Sauce R20

Piri Piri Butter Sauce R22

275ml Piri Piri Sauce Take Home R45

750ml Piri Piri Sauce Take Home R95



PORTUGUESE WINES

WHITE WINES

Casal Garcia R179
The freshness of Casal Garcia makes this wine particularly agreeable in a friendly and relaxed atmosphere.

Casal Mendes R169
Delicate citrus aromas lead onto a soft, rounded and slightly off dry palate with light spritz. It combines apple and floral characters with soft tropical notes.

ROSE WINES

Mateus Rose R179
Fresh and seductive wine with fine and intense bouquet and all the joviality of young wines. In the mouth, it is a well-balanced and tempting wine, brilliantly complemented by a soft and slightly fizzy finish.

RED WINES

Casa Portuguesa Blend R169
Lots of bramble fruits and polished aromatics, soft tannins.

Dao Grao Vasco Blend R179
Intense fruity aroma, strawberry plum and black berry, medium bodied wine.



DID YOU KNOW?

The Troyeville Hotel was first licensed in 1939.



CHAMPAGNE

Veuve Clicquot Brut Yellow Label NV R895
Distinguishes itself through the dominance of Pinot Noir, which gives strength, complexity and elegance.

G.H Mumm Brut NV R895
Complexity and freshness, as well as the fruity richness of Pinot Noir that makes the Mumm style so unique.

Moët & Chandon Brut Imperial NV R895
Medium in weight and fruit, with a fine strong mousse. A generous wine of great elegance to which the Chardonnay contributes hints of brioche and hazelnut.

MCC (METHODE CAP CLASSIQUE) & SPARKLING BUBBLY

Pongrácz Brut R249
Crisp green apple notes and nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit.

Pongrácz Rosé R299
Delicate strawberry tones are layered with whiffs of baked bread.

JC Le Roux Domaine R169
Refreshing and youthful, abundance of fresh fruit.

JC Le Roux La Chanson R169
A lively ruby-red sparkling wine with a delightfully sweet palate of strawberries and plums.

Dubenville Hills Sparkling Sauvignon Blanc R169
The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc.

WHITE WINES

SAUVIGNON BLANC

Two Oceans (House Wine) GLASS R45 R129

An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours.

Porcupine Ridge GLASS R51 R149

Granadilla, pineapple, ripe fig, melon and citrus aromas, mid-palate is gentle and round, showing juicy tropical fruit.

Durbanville Hills GLASS R54 R159

Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a sweet fruity sensation.

Groote Post R179

Green fig and guava are prominent on the nose. The palate is supported by great minerality and great length.

CHENIN BLANC

Durbanville Hills GLASS R51 R149

A medium bodied wine with a sweet lingering finish.

Spiers Signature GLASS R47 R139

This Chenin Blanc is both crisp and fruity with green guava, pear, apple and hints of litchi.

Bardenhorst Secateurs GLASS R54 R159

Rich with honey, orange blossom, white stone fruit notes.

Allesverloren R149

Medium bodied wine, ripe stone fruits, smooth on the palate.

Fleur du Cap Natural Light R159

Beautifully complemented by the almost perlé-like freshness on the palate, the hint of sweetness and medley of fruit.

CHARDONNAY

Spier Signiture GLASS R51 R149

Straw coloured. Subtle nuanced citrus fruited nose with oak undertow.

Golden delicious apples, citrus and ripe nectarines.

Durbanville Hills R149

Mouth-filling with minerality, citrus that finish with sweet sensation.

BLENDED WHITE WINES

Boschendal Boschen Blanc GLASS R47 R139

Greeting you with big tropical fruit and citrus aromas. Hovering hints of honey takes you to a vibrant citrus, lemon-drop zest finishing with balanced elegance.

Haute Cabriere Blend R199

Abundance of zesty fruit-most notably white peach, lychee and red fruit-with a delectable full mouth-feel and balance.

Zonnebloem Blanc de Blanc R149

An explosion of tropical flavours, mainly guava and passion fruit palate. A medium-bodied wine with refreshing crisp acidity.

Nederburg Riesling R149

This off-dry wine shows intense stone-fruit aromas on the palate with hints of lime and pineapple and a lingering and crisp finish.

ROSE

Boschendal Blanc de Noir **R129**

This wine presents complex red berry fruit notes.

Diemersdal (Estate Sauvignon Blanc Rose) **R159**

This unique wine combines firm berry fruit with a brisk freshness.

Nederberg **GLASS R37** **R109**

Aromas of candyfloss, cherries, strawberries and dried herbs.

Allesverloren Tinta Rose **R159**

Its fresh taste of raspberries and cherries with a hint of vanilla, exhibits a perfect sugar and acid balance.

RED WINES

CARBERNET SAUVIGNON

Two Oceans (House Wine) **GLASS R47** **R139**

An abundance of cherry and red berry aromas.

Nederberg **GLASS R57** **R169**

A rich and full-bodied wine with ripe berry fruit, cherry and delicate oak spice flavours, tannins and a lingering aftertaste.

Warwick (The First Lady) **R199**

Wafts of liquorice, cigar box and black berry with fresh bouncy whack of fresh red fruit.

MERLOT

Spiers Signature **GLASS R51** **R149**

Ripe red and black berries, plums and an undertow of eucalyptus and mint. This Merlot has sappy fruit, mint and soft tannins.

Hill and Dale **GLASS R51** **R149**

Succulent, plummy fruit makes this wine accessible now but its meaty frame and subtle, oaky tannins make good for aging potential.

Durbanville Hills **GLASS R54** **R159**

The unique character of this wine lies in the influence of the different vineyards from which the grapes were sourced.

PINOTAGE

Beyerskloof **GLASS R57** **R169**

Primary fruit aromas lead to an abundance of blackberry fruits against light cedar & sweet spicy notes.

SHIRAZ

Spiers Signature **GLASS R54** **R159**

Flavours of spice and ripe plums on the nose and palate with an undertow of bruléed sugar. Gentle soft tannins and a creamy aftertaste.

BLENDED RED WINES

Rupert Rothchild Classique **R289**

Raspberry, Pomegranate undertones, balanced smooth, cranberry and cedarwood nuances.

Alto Rouge **R198**

Lead pencil shavings, crushed red fruit and a hint of chocolate dominates the nose.

Kanonkop Kadette **R229**

Deep ruby red colour with raspberries, black currant and cinnamon.
Approachable palate, pleasant round finish.

Groote Post Old Man **R159**

A down to earth, ripe fruit driven blended red wine. Cherry, mulberry and cedar wood is prominent on the nose with soft tannins.

Badenhorst Secateur Blend **GLASS R64** **R189**

The aromas are perfumed, peppery, spicy, smokey and exhibit ripe red fruit notes.

Nederburg Barrone **GLASS R51** **R149**

Full-bodied, gently oaked premium red blend, featuring Cabernet Sauvignon and Shiraz, with ripe, succulent berry and cherry flavours and soft tannins.

Allesverloren 1704 **R179**

Elegantly structured wine with fresh flavours of red berries and cherries backed by spicy cedar oak.

Zonnebloem Noir De Noir **R139**

A medium-bodied wine with ripe and juicy red fruit, hints of vanilla and oak spice.

FORTIFIED WINES

Allesverloren Fine Old Vintage **R479**

A full, rich wine with a combination of red and black berry as well as spice flavours and a lingering finish of roasted hazelnuts and almonds, and the riper tropical elements of the Sauvignon Blanc.



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No alcohol served for under 18's