

Beluga



FOOD
MENU



Disclaimer: In preparation of our fine food, we use ingredients which may contain *gluten, dairy, seafood, shellfish, nuts, eggs, sesame seeds, soya, maize, citrus* amongst others. Whilst every effort is made to identify the ingredients for the patron, cross-contamination may occur: please refrain from these dishes should you be *allergic* to these ingredients. We thank you for your kind understanding.

STARTERS

OYSTERS

Fresh West Coast Export Oysters

Au Natural - Served on crushed ice with chilli paste

-25- (Each) / **-140-** (6) / **-225-** (12)

Oysters Rockefeller - Creamy spinach, butter and parmesan baked **-30-** (Each)

Tempura Oysters - Tempura oysters, soy, honey and ginger gastric **-29-** (Each)

Add a glass of Boschendal Bubbly **-90-**

ASIAN THAI PRAWNS

Prawns, sautéed stir fry vegetables and prawn sauce

-120-

BABY CALAMARI

Grilled, fresh lemon, ginger gastric with lemon butter sauce

-85-

CRISPY CALAMARI

Baby calamari dusted in seasoned flour, deep-fried and served with pickled veg, spicy peanut dressing and sesame seeds

-75-

BUTTER POACHED CRAYFISH TIAN

Herb-butter poached crayfish, avocado, crème fraiche and baby leaves

-130-

BEEF CARPACCIO

Seared pink pepper crusted beef fillet, citrus vinaigrette, capers and rocket

-95-

FOUR WAY MUSSELS

Steamed mussels with Diablo, Buffalo, Lemon butter and Garlic cream sauce

-75-

PERI-PERI CHICKEN LIVERS

Chicken livers, peri peri sauce, garlic flavoured crostini

-70-

LADYBIRD POLENTA

Baby spinach, brown mushrooms and red onion on a bed of crispy fried polenta

-65-

SOUPS

SOUP DU JOUR

Vegetable soup with toasted home-made bread

-55-

LAKSA

Coconut soup, vegetables and udon noodles

-95-

ADD ON:

Prawns -55-

Chicken breast fillet -45-

LOBSTER BISQUE

Creamy West Coast lobster bisque with home-made bread

-85-

SALADS

BELUGA HOUSE SALAD

Baby leaves, red onion, mixed peppers, cherry tomatoes and cucumber

Small -75- / Large -95-

ADD ON:

Avocado -25-

Chicken breast fillet -45-

Feta -15-

RAINBOW BEETROOT SALAD

Pickled and fresh rainbow beets, fresh cucumber, goat's cheese, peashoots, served with a miso and balsamic reduction; and dressed with olive oil

-135-

POKE BOWL

Sushi rice, sliced nori, avocado, carrots, red pepper, cucumber, sesame seeds with spicy peanut dressing

-55-

ADD ON:

Tofu  -35-

Norwegian salmon -110-

Tuna -105-

Chicken breast fillet -45-

MAINS

VEGAN

BUTTERBEAN AND VEGETABLE STIR FRY

Butter beans, mushrooms, onions, spinach, pecan nuts and sundried tomato

-130-

BEETROOT TARTAR

Roasted baby beets, avocado and horseradish served with cashew cream

-125-

PASTA

SEAFOOD LINGUINE

Seafood mix, linguine and Napolitana sauce

-205-

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings, risotto ball

-160-

BELUGA PANZEROTTI

Ask your waitron about the filling Served with pomodoro sauce

-140-

CURRIES*

ANGRY THAI CURRY

Coconut milk-based curry with broccoli, baby corn and bean sprout

-150-

ADD ON:

Tofu  -35-

Line Fish -70-

Chicken breast fillet -45-

Prawn -55-

CHEF MO' FLAVOUR BUTTER CHICKEN

Tender chicken breast in a curried butter sauce

-185-

CAPE MALAY CRAYFISH CURRY

Traditional Cape Malay curry with West Coast crayfish

-280-

DURBAN LAMB CURRY

Spicy lamb cubes with a traditional lamb curry sauce

-195-

*(Durban Lamb Curry served with pilaf rice, roti, sambal and tzatziki)

Kindly note that a 10% gratuity will be added to the bill for tables of 8 people or more

MEAT BAR

Build your plate:

(Choose 1 Protein and Rub, plus 1 Starch or 1 Side or 1 Sauce)

PROTEIN:

- 200g/300g Beef fillet **-195-/-255-**
- 300g Beef rib eye **-285-**
- 300g beef sirloin **-240-**
- Lamb Shank **-260-**
- 1kg Beef Short Rib **-365-**

STARCH:

- Skinny fries
- Rustic fries
- Aubergine mashed potato
- Fennel mashed potato
- Buttered mash potato
- Pilaf rice

SIDE:

- Small House salad
- Grilled/Steamed House vegetables
- Roasted vegetables
- Tempura Onion rings

SAUCE:

- Intense beef Jus
- Deep berry jus
- Pink peppercorn jus
- Mushroom veloute
- Rainbow peppercorn veloute

RUB:

- Sea salt and black pepper
- Beluga Grill Spice

BELUGA MEAT SPECIALITIES

BELUGA TRINCHADO

Tender beef fillet cubes, spicy Portuguese sauce with a choice of pilaf rice, rustic fries, Beluga crostini or buttered mashed potato
-205-

TRUFFLE BEEF FILLET

Mushroom cannelloni, mozzarella risotto balls, roasted vegetables and truffle emulsion
-295-

DESIGNER BEEF WELLINGTON

Sealed Beef fillet, chicken liver paté, spinach and mushroom wrapped in crispy puff pastry and intense beef jus and grilled vegetables
-245-

SPRINGBOK LOIN

With creamy mushroom risotto and berry jus
-235-

THE ULTIMATE BELUGA BURGER

Home-made Springbok & Ostrich patty, on a Beluga house roll with smoked tomato chutney, caramelized onion, sriracha mayonnaise and sliced Emmental cheese
-170-



SEAFOOD

SESAME-CRUSTED TUNA

Sesame crusted tuna loin with fennel mashed potato, braised pak choi and wasabi aioli

-210-

KINGKLIP

Fennel mashed potato and bouride sauce

-205-

CRISPY CHILLI KINGKLIP GOUJONS

Chilli kingklip goujons, wasabi aioli and sticky rice

-185-

SOLE

Grilled, lemon butter and deep-fried capers with a choice of a small house salad, buttered mashed potato or skinny fries

-195-

NEW STYLE NORWEGIAN SALMON

Miso glazed Salmon tataki, served on a bed of hot kimchi

-245-

LINE FISH OF THE DAY *(ask waitron)*

Grilled, lemon butter, pickled vegetables and your choice of aubergine, fennel or buttered mash potato

-190-

BABY CALAMARI

Grilled, fresh lemon, ginger gastric with lemon butter sauce and rice

-180-

IN THE SHELL

King prawn, each -SQ-

Langoustine, each -SQ-

West Coast crayfish, each -SQ-

Grilled or poached with 1 side of your choice

PRAWN PLATTER - 1kg

Garlic and butter poached vannamei prawns drizzled with fresh lemon juice

-245-

OUR FAMOUS SEAFOOD PLATTERS

Seafood Platter for 1 - 1 Crayfish, 2 king prawns, 1 langoustine, line fish, grilled calamari, 4 steamed garlic mussels, savoury rice, rustic fries, garlic butter and sriracha sauce

-545-

Seafood Platter for 2 - 2 Crayfish, 4 king prawns, 2 langoustine, line fish, grilled calamari, 8 steamed garlic mussels, savoury rice, rustic fries, garlic butter and sriracha sauce

-1250-

Seafood Platter for 4 - 4 Crayfish, 8 king prawns, 4 langoustine, line fish, grilled calamari, 16 steamed garlic mussels, savoury rice, rustic fries, garlic butter and sriracha sauce

-1965-

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BELUGA POULTRY SPECIALITIES

GRILLED OSTRICH FILLET

Ostrich, walnut, quinoa, cranberry with a berry jus

-205-

SOUS VIDE CHICKEN

Ginger and garlic marinated chicken breast,
buttered mash and grilled vegetables

-165-

DUCK DUO

Confit duck breast with your choice of aubergine,
fennel or buttered mashed potato and veg of the day

-210-

SIDE DISHES

BELUGA SIDE SALAD

-40-

GRILLED/STEAMED SEASONAL VEGETABLES

-45-

SKINNY FRIES

-25-

RUSTIC FRIES

-25-

AUBERGINE MASHED POTATO

-35-

FENNEL MASHED POTATO

-35-

BUTTERED MASHED POTATO

-25-

PILAF RICE

-35-

STICKY RICE

-35-

WOK FRIED ASIAN VEGETABLES

-40-

SAUCES

INTENSE BEEF JUS

-40-

DEEP BERRY JUS

-45-

PINK PEPPERCORN JUS

-45-

MUSHROOM VELOUTE

-40-

TRUFFLE GREEN PEPPERCORN VELOUTE

-40-

BLACKBERRY-HONEY SAUCE

-45-

FRESH CHILLIES

-20-



DIM SUM*

DUMPLINGS

(3 pieces)

Chives, vegetable  -55-

Shrimp -75-

POT STICKERS

Pan-fried dumplings (3 pieces)

Duck, honey, ginger -70-

Spicy peanut chicken, coriander -65-

WONTONS

(3 pieces)

Prawn -75-

Chicken -65-

FAVOURITES

(3 pieces)

Vegetable gyoza  -55-

Kingklip Cha Siu Bao -75-

Beef Cha Siu Bao -65-

Chicken and Prawn Shao Mai -65-

JAPANESE SHOKUJI

Prawn tempura (6 pieces) Beluga-style
tempura batter, panko-crumbed -135-

Edamame beans  -75-

* All Dim Sum served with Ponzu sauce on the side

Dim Sum is very delicate and must be served piping hot. Our kitchen ensures that your Dim Sum is served as soon as they have reached the perfect temperature; straight out of the steamer. For this reason, your Dim Sum will arrive when ready, and not necessarily in harmony with our sushi and A la Carte kitchen.

SUSHI

CALIFORNIA ROLLS (8 pieces)

Prawn -110-

Tuna -100-

Salmon -105-

Spicy tuna -100-

Spicy salmon -105-

Vegetarian -70-

Vegan  -70-

FASHION SANDWICHES (2 pieces)

Salmon -65-

Prawn -70-

Vegan  -55-

NIGIRI (2 pieces)

Tuna -67-

Salmon -72-

Prawn -76-

SASHIMI (4 pieces)

Tuna -98-

Seven spice tuna -98-

Salmon -112-

9 Pieces assorted sashimi -179-

HAND ROLLS (1 piece)

Prawn -85-

Tuna -75-

Salmon -80-

Crab -65-

Vegan  -60-

MAKI (6 pieces)

Avo  -42-

Salmon -68-

Cucumber  -40-

CRABSTICK SALAD -60-

SUSHI SPECIALS

TEMPURA TUNA ON TOP (8)

Seared tuna California rolls, topped with spicy tempura tuna, teriyaki mayo, spring onion

-138-

UPSTREAM ROLL (8)

Salmon outside, nori, rice, avocado, mayo, caviar and cucumber

-130-

SAMURAI ROLLS (8)

Seared tuna, prawn tempura rolled, topped with avocado and sesame seeds, teriyaki glaze

-128-

FIRECRACKER ROLLS (8)

Tempura tuna, avocado, mayo, sesame seeds and seven spice

-108-

PHILADELPHIA ROLLS (8)

Smoked salmon, cream cheese, avocado, sesame seeds

-115-

PRAWN TEMPURA ROLL (8)

Tempura prawn, avocado and sesame seeds

-125-

Please inform your waiter should you require Halaal soya sauce

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FAVOURITES

(4 pieces)

Rainbow rolls -90-

Salmon roses -90-

Vegan roses  -60-

HUANG SUSHI

TEMPURA PRAWN ON TOP (8)

Tuna california, topped with tempura prawn, chilli bean mayo, avocado, sesame seeds

-152-

TUNA CRUNCH (8)

Tuna tempura, cream cheese, rolled tempura battered again, mayo, sweet chilli sauce

-129-

CARIN'S ROLLS (8)

Prawn tempura, avocado, creamy seven spice prawn, spring onion, teriyaki glaze

-147-

FIESTA (8)

Rice outside, nori inside, cucumber, avocado, carrot, red pepper and tofu

-99-

BELUGA BRILLIANT (8)

Chopped fried salmon, avocado, cucumber, sesame seeds, wasabi mayo, seven spice and spring onion

-124-

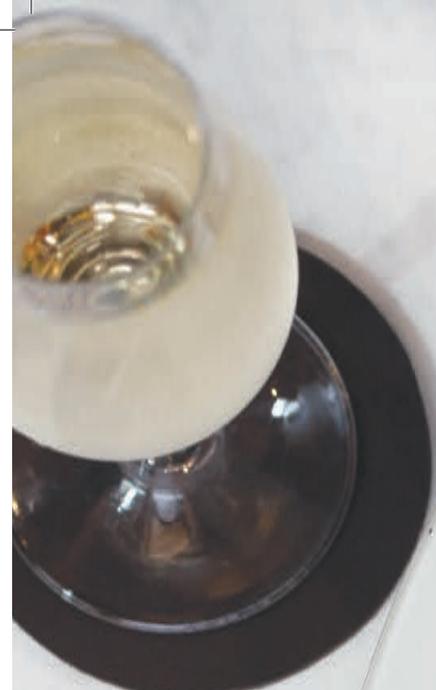
TOFU CRUNCH (8)

Tempura tofu, avocado, cucumber, red pepper, sesame seeds, vegan mayo, sweet soy

-104-

Kindly note, changing dishes to all salmon will incur additional costs

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FUSION SUSHI MENU

VOLCANO ROLL (6)

Tempura salmon & prawn, avocado, spicy creamy prawn, cucumber on the outside, mayo, chilli bean sauce

-148-

SALMON SUPREME (8)

Tempura salmon, avocado, sweet chilli mayo

-117-

SNOW DRAGON ROLL (8)

Tempura prawn california rolls, wrapped in salmon and tuna, topped with creamy crab salad

-165-

DANIEL'S CRISP (8)

Tempura salmon skin, avocado, sesame seeds, mayo, sweet chilli sauce

-118-

VEGAN SUPREME ROLL (8) ♻️

Avocado, cucumber, pickled vegetables, mayo, wrapped in bean curd

-98-

DANIEL'S DREAM (8)

Seared salmon outside, salmon, tempura prawn, cucumber and cream cheese inside, topped with mayo and caviar

-128-

BAM BAM ROLL (6)

Tempura prawn and avocado, chilli bean mayo, sesame seeds, cucumber on the outside

-129-

DYNAMO ROLL (8) ♻️

Avocado, sesame seeds, fried mushroom rolled and topped with chunky fried mushroom and sriracha mayo

-122-

SUSHI PLATES

PLATINUM PLATES

Plate for One (28 pieces) **-385-**

Plate for Two (56 pieces) **-655-**

*We are also pleased to be able to offer to you the following platter specials, **all day, every day***

BLUE PLATE

Salmon roses (2), seared tuna, tuna and salmon sashimi (3), rainbow rolls (3), tuna crunch (4), tuna and salmon nigiri (2)

Normal price **-325-** / Special price **-160-**

WHITE PLATE

Salmon roses (4), Tuna california rolls (4) Firecracker Rolls (8), salmon & prawn nigiri (4)

Normal price **-380-** / Special price **-205-**

RED PLATE

Salmon roses (4), seared tuna, salmon and tuna sashimi (6), rainbow rolls (4), Daniel's crisp (4), Beluga brilliant (4)

Normal price **-485-** / Special price **-245-**

BLACK PLATE

Salmon roses (4), seared tuna, tuna and salmon sashimi (6), rainbow rolls (6), prawn California rolls (4), Beluga Brilliant (4), tuna and salmon nigiri (4)

Normal price **-570-** / Special price **-295-**

VEGAN PLATE

Vegan roses (4), Tofu crunch (8), Avo Maki (4), vegan bean curd nigiri (2)

Normal price **-295-** / Special price **-195-**

RICE FREE SUSHI

VOLCANO ROLL

Tempura salmon, avocado, steamed prawn, cucumber on the outside, chilli bean sauce

-149-

RED ROOF ROLLS (8)

Avocado, pickled vegetables, mayo, wrapped in seared tuna

-125-

BELUGA ROLL

Steamed prawn, avocado, seared tuna, sesame seeds, teriyaki mayo

-140-

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DESSERTS

WHITE CHOCOLATE BEIGNETS

Belgian white chocolate beignets, vanilla bean ice cream and caramel sauce

-75-

VANILLA CRÈME BRÛLÉE

Pistachio tuile and citrus compote

-70-

Pair with Glenmorangie Nectar d'Or -58-

CHOCOLATE TRUFFLE CAKE

Belgian dark chocolate cake, vanilla bean ice cream

-80-

HENNESSY 3 C'S 🍷

Chocolate truffle cake, Hennessy V S Cognac and Coffee -
enjoy this exclusive experience, perfect for individual or sharing

-160-

PANNA COTTA

Vanilla panna cotta, served with rose syrup and strawberry

-80-

WHITE CHOCOLATE MARTINI 🍷

BELUGA-LICIOUS!

-70-

MALVA PUDDING

Vanilla bean ice cream, strawberry, rooibos infused custard

-65-

CRUNCHY ROSE DELIGHT

Hazelnut, honey and coconut medallions served
with rose flavoured home-made ice cream

-85-

CHOCOLATE BROWNIE 🌱

Delicious vegan chocolate mousse sandwich, black beans,
almond flour, cocoa dusting, strawberry and mint

-85-

BLUEBERRY BACIONO 🌱

With blueberry compote

-75-

CHEESE PLATTER

3 local cheeses with crackers and fig preserve

-135-

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EXCLUSIVE WHISKY EXPERIENCE

See Spirits Menu for more information

ALCOHOLIC DESSERT BEVERAGES

- KAHLUA COFFEE -60-
- IRISH COFFEE -60-
- WHISKY DOM PEDRO -65-
- KAHLUA DOM PEDRO -65-
- AMARULA DOM PEDRO -65-
- SAKE - Traditional Japanese rice wine -85-

ICED BEVERAGES

- ICED COFFEE -40-
- HAZELNUT FREEZE -40-
- SALTED CARAMEL FREEZE -40-
- GINGERBREAD FREEZE -40-
- MATCHA GREEN TEA FREEZE -44-
- CHAI FREEZE -40-

HOT BEVERAGES

- AMERICANO -32-
- CAPPUCCINO -32-
- CAFÉ MOCHA -32-
- CAFÉ LATTE -32-
- ESPRESSO SINGLE/DOUBLE -25-/-30-
- HAZELNUT/SALTED CARAMEL/GINGERBREAD LATTE -38-
- MATCHA GREEN TEA LATTE -42-
- HOT CHOCOLATE -32-
- CHAI LATTE -38-
- TEA – Rooibos, Earl Grey, Green,
Peppermint, Chamomile -30-

For a true Italian coffee experience, add Disaronno Amaretto -30-

- ☺ - substitute with soy milk
- ☺ - substitute with almond milk -10-

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THE FOUNDRY · PRESTWICH ST · GREEN POINT · CAPE TOWN

TEL: +27 21 418 2948 · EMAIL: info@beluga.co.za

 /BelugaCapeTown  @BelugaRestaurant  @BelugaCapeTown

www.beluga.co.za

