

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

BABY CALAMARI

(Starter or Main Portion)

Spice-fried baby calamari, crispy pickled vegetables, spicy peanut dressing.

Crispy Calamari available on request

-85- / -180-

PERI-PERI CHICKEN LIVERS

Chicken livers, peri peri sauce, garlic flavoured crostini

-70-

ASIAN THAI PRAWNS

Prawns, sautéed stir fry vegetables and prawn sauce

-120-

TUNA SASHIMI

-100-

SALMON SASHIMI

-115-

SALADS

*HOUSE SALAD (VEGETARIAN)

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

-75-

ADD ON:

Chicken breast fillet **-45-**

*SOUP DU JOUR

Vegetable soup with toasted homemade bread.

-45-

POKE BOWL

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

-55-

ADD ON:

Tofu (V) **-35-**

Norwegian salmon **-110-**

Chicken breast fillet **-45-**

*All items marked with * are not available for takeaway*

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





MAINS

VEGAN

BUTTERBEAN AND VEGETABLE STIR FRY

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

-130-

MUSHROOM GNOCCHI

Truffle emulsion, parmesan shavings

-160-

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-

DURBAN LAMB CURRY

Spicy lamb cubes with a traditional lamb curry sauce

-195-

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

MEAT

THE ULTIMATE BELUGA BURGER

Home-made venison patty, on a Beluga house roll with smoked tomato chutney, caramelised onion, sriracha mayonnaise and sliced Emmental cheese

-170-

200G/300G BEEF FILLET

Served with butter mash or fennel mash (dependent on availability) or rustic or skinny fries or smoked tomato chutney and onion marmalade or beef jus and mushroom veloute

-195- / -255-

*BELUGA TRINCHADO

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

-205-

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MAINS

SEAFOOD

SESAME-CRUSTED TUNA

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

-210-

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-

PRAWN PLATTER - *1kg*

Garlic and butter poached vannamei prawns drizzled with
fresh lemon juice

-245-

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SUSHI

SALMON ROSES 4 PC

-90-

(Dependent on availability)

SALMON CALIFORNIA ROLLS 8 PC

-105-

TUNA CRUNCH 8 PC

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

-130-

TOFU CRUNCH 8 PC

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

-105-

DANIEL'S CRISP 8 PC

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

-120-

TEMPURA PRAWN ON TOP 8 PC

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

-155-

SNOWDRAGON ROLL 8 PC

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

-165-

BAM BAM ROLL 6 PC

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

-130-

BLUE PLATE

Salmon Roses (2) Seared Tuna, Salmon and Tuna Sashimi (3),
Rainbow rolls (3), Tuna Crunch (4), tuna and salmon nigiri (2)

-325-

VEGAN PLATE

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

-295-

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DESSERTS

***VANILLA CRÈME BRÛLÉE**

Pistachio tuile and citrus compote

-70-

WHITE CHOCOLATE BEIGNETS

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

-75-

CHOCOLATE BROWNIE

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

-85-

***CHOCOLATE TRUFFLE CAKE**

Belgian dark chocolate cake, vanilla bean cream

-80-

MALVA PUDDING

Vanilla bean ice cream, strawberry, rooibos infused custard

-65-

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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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ESTD 1830

TALISKER

**SINGLE MALT
SCOTCH WHISKY**

*From the rugged western shores of the
Isle of Skye comes a richly flavoured,
maritime malt, with a warming
afterglow. So easy to enjoy yet, like
Skye itself, so hard to leave.*

10 YEARS

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