



Sushi frito

Starters / Entradas

Caldo Verde Traditional Portuguese soup with kale & chouriço (optional)	R75
Giblets - Moelas Tender chicken giblets cooked in our Nossa Casa secret sauce.	R79
Livers - Figados de Galinha Traditional chicken livers sautéed with onion, chilli & our Nossa Casa secret spices.	R79
Calamari or Squid heads Falklands calamari grilled with lemon-butter or peri-peri sauce.	R85
Trinchado à Nossa Casa Marinated & pan-fried with white wine, garlic, paprika & bay leaves. - Beef - Chicken	R105 R75
Halloumi Grilled or fried, served with a sweet chilli sauce.	R70
Nossa avo ritz A modern twist on a classic favorite.	R98
Mussels Mussels served in a traditional creamy garlic sauce.	R95
Saldana Bay Oysters Free-range oysters.	R35
Oyster Mignonette NEW Red wine vinegar, white onions, black pepper & Tabasco.	R38
Nossa Winglets NEW 6 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, lemon & herb, mild, hot.	R65
Snails Snails cooked in a creamy garlic sauce. Add: Cheese - R25	R85
Chouriço Assado Portuguese sausage, grilled & flambéed with firewater at the table	R110
Chouriço Slices Half sautéed sliced chouriço, served with pickled veg & black olives.	R70
Rissóis Portuguese fried savoury pastries 3 per portion. - Prawns - Chicken - Cheese & Jalapeño Additional +1: Prawn - R25 Chicken - R20 Cheese & Jalapeño - R20	R75 R65 R65
Stuffed Calamari Falklands calamari stuffed with feta & prawns, grilled in our Nossa Casa creamy sauce.	R120
Sushi Frito NEW Tempura-fried corn topped with grilled prawns, served with our famous peri-peri mayo & a side bowl of soya sauce.	R85
Prawns Ao Alinho NEW 4 deshelled prawns, served in a lemon butter, beer, garlic & a touch of chilli.	R99
Nossa Casa Prato Our platter consisting of chouriço, giblets, livers, Falklands calamari & milho frito (Recommended for 4 people)	R270

Salad / Salada

Salads come with Nossa or Greek dressing option.

Portuguese - Portuguesa Olives, red onion, cucumber, carrot, green pepper & fresh mixed greens.	R95
Pickled beetroot & roasted butternut NEW Tossed with creamy feta, sweet red onion, crunchy pumpkin seeds, fresh mixed greens, & golden crispy tortilla shards. Add: Chicken - R25	R120
Portuguese Tuna Salad A traditional Portuguese tuna salad with sliced baby potatoes, red onion, chickpeas, Kalamata olives, vinegar, olive oil, & topped with a boiled egg.	R135
Greek - Grega Feta, olives, green pepper, onions, cucumber & fresh mixed greens.	R110
Galinha Chicken Strips with carrot, olives, cherry tomato, green pepper, onion, cucumber, avo & mixed greens.	R125
Calamari Calamari rings or squid heads & Peppadew™ with cherry tomatoes, green pepper, onion, cucumber, carrot & mixed greens.	R155
Halloumi Halloumi & avo with carrots, cherry tomatoes, green pepper, onion, cucumber & mixed greens.	R135

Pastas / Massas

With a choice of penne, linguine or gluten free pasta

Chicken & Halloumi Chicken strips, black olives, garlic, halloumi & touch of chilli in a Napolitana sauce. Remove chicken for a vegetarian option.	R145 R120
Prawn & Calamari Prawns, calamari & cherry tomatoes in a creamy sauce with a touch of chilli.	R195
Picar bolognese Savoury beef mince, slow cooked in our Nossa Napolitana sauce & topped with crispy chourico pieces.	R135
Nossa Casa Massa Chicken strips, green peas, chouriço slices & Peppadew™ in a creamy trinchado sauce.	R165
Pasta Churrasco 200g chargrilled rump on top of a creamy mushroom & Peppadew™ sauce.	R195

Espetadas

Bastings options: Mild peri-peri, hot peri-peri, lemon & herb.

Beef Traditional rump cubes, marinated with bay leaves, olive oil & seasoned with coarse salt. Recommended side: milho frito. - Rump 200g / 300g - Fillet 250g	R165 R185 R220
Beef & Chouriço 200g Cubed rump with chouriço, seasoned with bay leaves, olive oil & coarse salt.	R195
Beef & Prawns 200g rump cut into cubes with 3 queen prawns, seasoned with bay leaves, olive oil & coarse salt.	R220
Chicken Tasty boneless chicken thighs, prepared with your choice of basting.	R175
Chicken & Chourico Tasty boneless chicken thighs & chourico, prepared with your choice of basting.	R185
Chourico & Prawn 5 Queen prawns & chourico, prepared with your choice of basting.	R210
Chicken & Prawn Boneless chicken thighs & 3 queen prawns, prepared with your choice of basting.	R220

Fish & Seafood / Peixe e Marisco

Calamari / Squid heads Tender & marinated Falklands calamari grilled in lemon butter or herb & garlic butter or Nossa Casa peri-peri sauce.	R185
National Prawns 8 Queen prawns, pan-fried with butter, olive oil, garlic, beer & a touch of cream.	R265
Prawns Served in peri-peri sauce, lemon butter or garlic butter. - Queens - Kings - Tiger Giants 1 kg prawn option available (ask your waitron)	6 R210 SQ 8 R235 SQ +1 R25 SQ SQ
Prawn Curry Deshelled prawns cooked in a mild coconut curry, infused with our secret Nossa Casa spices.	R195
Grilled Lobster Charcoal grilled lobster served in a light lemon butter or Nossa Casa peri-peri sauce.	SQ
Lobster Thermador Diced lobster, cooked in our secret Nossa Casa creamy sauce, topped with cheddar cheese & baked in the oven.	SQ
Kingklip Fillet Kingklip fillet, grilled with lemon butter or Nossa Casa Peri-Peri Sauce Thermador option available NEW	R250
Grilled Cod Fish Grilled cod fish, served with traditional toppings of green pepper, onion, garlic, olive oil, olives, chickpeas & boiled potatoes	SQ
Creamy Cod Fish A traditional dish of cod fish, potatoes & onions baked in a creamy sauce	R225
Shredded Cod Fish Shredded cod fish blended with garlic, onion, egg, shoestring chips, black olives & parsley	R245
Sole Sole fillet grilled with lemon butter or Nossa Casa Peri-Peri Sauce	R210
Hake Grilled hake served with your choice of sauce: garlic butter, lemon butter or Nossa Casa Peri-Peri sauce.	R135



8 Queen prawns

Vegan

Vegan Cottage Pie NEW Savoury pea protein mince with sweet corn, topped with creamy pea & potato-mash & melted vegan cheese, finished off with a fresh side salad.	R165
Potato & Spring Pea Curry NEW Cooked in a mild coconut curry, infused with our secret Nossa Casa Spices Recommended side-dish: white rice.	R135
Vegan Cheeseburger Wrap A flavorful vegan cheeseburger wrap with 100% pea protein mince, corn, vegan cheese & peri mayo sauce, wrapped in a tortilla & toasted to perfection. Add: Avo - R25	R145

Meat / Carnes

Nossa Casa Trinchado

Marinated & pan-fried with white wine, garlic, paprika & bay leaves.
Recommended side: round chips
- Rump 200g / 300g
- Fillet 250g

R165 | R195
R230

Bife à Portuguesa

A traditional favourite, charcoal-grilled steak in our homemade wine sauce, topped with a fried egg.
- Rump 200g / 300g
- Fillet 250g

R165 | R195
R230

Nossa Casa Bife Prego

A prego marinated & pan-fried in white wine, garlic, paprika & bay leaves, served in a fresh Portuguese roll, peri-peri or plain.

R120

The Pico Smash burger

200g smashed double patty, sandwiched with chouriço slices, melted cheddar cheese, tomato, red onion, lettuce & our Nossa peri mayo on a toasted Portuguese roll.
Add egg - R15

R145

Pork Chops

2x 200g succulent pork loin chops, marinated & charcoal-grilled to perfection.

R165

Lamb Shank

Lamb shank braised in red wine sauce & slow-cooked until meat falls off the bone. Recommended side: rice or mash.

R330

Lamb Shoulder Chops **NEW**

3x 120g lamb shoulder chops, basted with our signature marinade.

R230

Nossa Casa Picanha

400g Unique Brazillian cut, charcoal-grilled & prepared the secret Nossa Casa way. Espatada or whole.

R240

Combos / Mistos

Funchal

Grilled calamari & 5 medium prawns.

R185

Machico

Half-chicken & 5 queen prawns.

R260

Santana

300g Rump & 5 queen prawns.

R280

Madeira

Half chicken & grilled calamari.

R195

Ribeira Brava (serves 2)

Deconstructed deboned chicken thigh, picanha steak & chourico espetada, side Portuguese salad or Greek salad, chips or rice.

R520

Pequena Familia (serves 2)

10 grilled queen prawns, 250g grilled calamari, 1/2 chicken, side Portuguese or Greek salad, chips or rice.

R550

Grande Familia (serves 4)

16 grilled queen prawns, 375g grilled calamari, full chicken, Portuguese or Greek salad, chips & rice.

R780

Porto Moniz

300g Rump topped with chicken livers.

R230

Chicken / Galinha

Peri-Peri Chicken

Full chicken (approx 900g - 1,1kg) coal-fired with our Nossa Casa peri-peri or lemon & herb. Served whole or cut.

R198

Half a Peri-Peri Chicken

Half chicken (approx 400g - 500g) coal-fired with our Nossa Casa peri-peri or lemon & herb. Served whole or cut.

R110

Chicken Breast

Chargrilled chicken breasts marinated in a mouth-watering sauce, lemon & herb or mild peri-peri. Served with 2 side dishes of choice.
Add: Avo | Feta | Cheddar - R25

R95

Nossa Winglets **NEW**

12 tender winglets marinated for 24 hours & chargrilled to perfection with one of our famous sauces, lemon & herb, mild or hot.

R145

Stuffed Chicken Breast

Stuffed with feta, Peppadew™, spinach, chargrilled on our coal braai & coated in our Nossa Casa peri-peri or lemon & herb.

R165

Nossa Casa Chicken Trinchado

Chicken cubes cooked in a creamy sauce with a hint of chilli.

R125

Chicken Prego - Prego de Galinha

Tender chicken breasts, pan seared in our Nossa Casa prego sauce & served in a fresh prego roll.

R95



Brava

200g Espetada & half a chicken.

R240

Camacha

Hake & grilled calamari / squid heads.

R240

Calheta

Hake & 5 medium prawns.

R195

Santa Cruz (serves 1)

Calamari / squid heads, 5 medium prawns & hake.

R280

Sao Vicente (serves 2) **NEW**

6 Queen prawns, calamari / squid heads, 200g sliced rump, deboned chicken thighs & 2 sides.

R580

Ponte do Sol (serves 2)

Hake, 4 queen prawns, 400g lobster, mussels & calamari / squid heads

R780

Frutos do Mar (serves 4)

2 Lobster 400g, 12 queen prawns, mussels, 250g calamari, 250g squid heads, 2 pieces of hake, Portuguese or Greek salad, chips & rice.

R1 500

Kiddies Menu / Crianças

Kid-friendly, up to 12 years of age

Chicken strips & chips

R75

Chourico & chips

R75

Macaroni bolognese

R75

Macaroni & cheese

R75

Add: Grilled chicken strips - R25 Chouriço - R25

4 Medium prawns & chips

R85

Hake bites & chips

R75

Sides / Acompanhamentos

Purê de batata - Mash potato

R35

Purê de ervilha e batata - Pea & potato mash

R35

Batatas a murro - Punched potatoes **NEW**

R25

Abóbora - Butternut **NEW**

R30

Batatas cozidas - Boiled potatoes

R25

Arroz Branco - White rice

R25

Arroz saboroso - Savoury rice

R30

Arroz de tomate - Tomato rice

R30

Grão-de-bico - Chickpeas

R35

Milho frito - Fried cornmeal

R30

Feijão verde - Green beans

R30

Vegetais de época - Seasonal vegetables

R38

Batatas fritas - Chips

R30

Batatas fritas redondas - Round chips

R30

Espinafre cremoso - Cream spinach

R35

Salada - Salad

R45

Add: Feta - R25

Dessert / Sobremesa

Life is too short so don't skip dessert.

Ice cream & Chocolate sauce

Creamy vanilla ice cream with chocolate sauce.

R45

Pasteis de Nata

2 Traditional baked custard pastries.

R60

Arroz Doce

Traditional rich, creamy & comforting, our rice pudding is infused with vanilla & a hint of lemon.

R65

Nutella Rissole - Rissóis de Avelã

3 Portuguese dessert rissóis, filled with Nutella & fried to perfection. Served with ice cream, 3 per portion.

R75

S'mores Cheesecake **NEW**

Creamy baked cheesecake, layered over a rich chocolate crust topped with golden-toasted marshmallow fluff & finished with a drizzle of smooth, melted chocolate.

R95

Crème Caramel

Traditional Portuguese dessert topped with caramel syrup.

R65

Farturas de Nata

Churros stuffed with Portuguese custard, served with your choice of Bar-one or chocolate sauce.

R65

Peppermint Crisp tart

Crushed peppermint crisp pieces, smothered between layers of cream & caramel sauce, on a crunchy biscuit crumble.

R65

Caramel Ice Cream Sandwich **NEW**

Delicious salted caramel ice cream, sandwiched between two home-made choc-chip cookies & rolled in crushed caramel shards.

R85

Nossa Nata Fantastica

Signature mini pasteis de nata shake, accompanied by a delectable pasteis de nata.

R75



Nossa Casa

PORTUGUESE RESTAURANT & GRILL



Venha Comer - Authentic Portuguese food the Nossa Casa way

ENQUIRE ABOUT OUR DAILY SPECIALS (PRATO DO DIA)