

REMO'S CAFÉ MAXIMILLIANO

BREAKFAST

EST. 2007

07:00 - 11:30

-POWER JUICES-

Turn over for our selection of freshly squeezed fruit & veg

COLAZIONE/BREAKFAST

(v) Eggs Any Style	-44-
Two eggs, toast & traditional onion 'n potato hash	
(v) The Mozz	-65-
Two poached eggs, rocket, roasted cherry tomatoes & asparagus spears topped with minted hollandaise, served on potato rösti	
(v) Marble Head Scrambled Eggs	-60-
Scrambled eggs, sweet corn, fresh rocket, Fontina cheese & toasted Village Ciabatta	
Smoked Salmon Omelette	-105-
With fresh rocket, spring onion & cream cheese dressing	
Open Omelette	-90-
With crispy bacon, tomato, peppers, Fontina cheese & fresh rocket	
Eggs Benedict	-85-
Parma ham, fresh rocket, poached eggs & minted hollandaise on toasted Village Ciabatta	
Eggs Onassis	-95-
Smoked salmon, fresh rocket, poached eggs & minted hollandaise on toasted Village Ciabatta	
(v) Fresh Avo on Poilâne	-45-
Seasoned avocado, served on toasted Poilâne with a lemon wedge	
Mario's Mince	-70-
Homemade bolognese & Fontina cheese on toasted Village Ciabatta	
Mario usually adds an egg for an extra -6-	
(v) Île De Pain	-65-
Remo's homemade baked beans, spinach & poached eggs on toasted Village Ciabatta	
(v) Al Greco	-78-
Halloumi cheese, mushrooms, poached eggs, tzatziki & tomato salsa on toasted Village Ciabatta	
Sparrows	-84-
Poached eggs, crispy bacon, fresh rocket, onion, mushrooms & thyme infused béchamel sauce on toasted Village Ciabatta	
Kippers	-85-
Smoked kippers, scrambled eggs, tomato, fresh rocket & a lemon wedge	
Steady Eddy	-75-
Scrambled eggs, fresh rocket, tomato salsa & grilled Chorizo on an Italian roll	
Franco's Morning Peri Livers	-60-
With fresh rocket, served on toasted Village Ciabatta	
French Toast	-68-
Made with Remo's country loaf & served with crispy bacon & maple syrup	
The Full Monty	-105-
Toast, eggs, tomato, beans, crispy bacon, Luganica sausage, mushroom & traditional onion 'n potato hash	
Artisanal Toast	-22-
With Bouril or Anchovy	
Toasties with waffer fries	
(v) Fontina cheese & tomato	-44-
Bacon, egg & Fontina cheese	-56-
Hickory Ham, Fontina cheese & tomato	-52-
Croissant	
(v) Plain	-26-
Bacon, Egg & Fontina cheese	-75-
(v) Scrambled egg & tomato	-55-
(v) Pain Au Chocolat	-32-
A classic chocolate croissant	

Salutare/Healthy

(v)Scotty's Oats -48-

Cooked oats, apple, cinnamon & roasted almond flakes & honey

(v) Paw Paw -50-

Sliced paw paw, yoghurt, roasted almond flakes & honey

(v)Muesli -56-

Homemade honey glazed muesli, yoghurt & mixed fresh fruits & honey

(v)Fruit Salad -54-

Seasonal fresh fruit salad & yoghurt & honey

CONTORNI /SIDES

Bolognese	-38-	Kipper	-45-	(v) Onion	-12-	(v) Mushrooms	-22-
Pancetta (40g)	-36-	Salmon (40g)	-45-	(v) Beans	-20-	(v) Fresh rocket	-20-
Luganica sausage	-20-	(v) Traditional potato 'n onion hash	-16-	(v) Tomato	-12-	(v) Minted Hollandaise	-22-
Lamb sausage	-22-			(v) Avocado	-20-	(v) Fontina cheese	-25-

MEALS TO SHARE WILL BE CHARGED AS HALF PORTIONS AT 75% - FRESH INGREDIENTS ARE SUBJECT TO AVAILABILITY
CHILDREN ARE WELCOME UNDER ADULT SUPERVISION - ALLERGEN WARNING : BOTH NUTS AND SHELLFISH PRODUCTS ARE USED IN OUR KITCHEN
RIGHT OF ADMISSION RESERVED - WWW.REMOS.CO.ZA

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Morning Cocktails

Mimosa Fresh orange juice & Prosecco	-58-
Virgin Mary Tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives	-38-
Bloody Mary Single shot of vodka, tomato cocktail, Tabasco, Worcestershire sauce, salt, pepper, celery & olives	-56-

CAFFÈ

SPECIALITY COFFEES

Caffè Corretto Short espresso served with a shot of Grappa Alla Ruta on the side	-40-
Irish Short espresso with a shot of whiskey, topped with hot water & whipped cream	-42-
Valdo Short espresso with a shot of white chocolate grappa, topped with hot frothed milk	-46-
REGULAR COFFEES	
Espresso Single shot	-20-
Doppio Espresso Double shot	-24-
Macchiato Single shot topped with hot frothed milk	-21-
Cappuccino Single shot topped with hot frothed milk	-22-
Latte Hot frothed milk served with a single shot on the side	-25-
Americano Single shot topped up with hot water	-21-
Mocha Single shot blended with chocolate milk	-28-
Bambinoccino Espresso cup filled with warm frothed milk & topped with cocoa sprinkles for the kids	-8-

All caffè available in Decaf and Skinny

TEAS

SPECIALITY TEAS

Imperial Lapsang Souchong A black tea of Fujian origin, full bodied, smoky & earthy	-25-
Moroccan Mint A green tea of North African origin with Sahara mint	-25-
Vanilla Bourbon A red tea of South African origin with rich vanilla	-25-
Red Cappuccino Rooibos tea made with an espresso machine	-26-

REGULAR TEAS

A choice of English Breakfast, Earl Grey, Ceylon,
Rooibos, Green, Chamomile & Jasmine

For one
For two

HOT BEVERAGES

Hot Chocolate	-26-
Milo	-25-
Horlicks	-25-
Chai Latte	-26-

POWER JUICES

Add ginger for an extra -6-
Add a wheat grass shot for an extra -15-

The Regulars (Straight up or mixed)	-38-
Orange	
Apple	
Pear	
Pineapple	
Our Recommended Blends	-40-
Ginger Ninja (The carminative of our crew) Pineapple, apple, ginger & mint	
Green Machine (The immune booster) Apple, pear, spinach, cucumber, celery & lemon	
Sweet Beets (The Cholesterol killer) Beetroot, carrot, celery, cucumber & pear	
Mighty Pine (Manganese boost for your bones) Pineapple, spinach, mint & strawberry	
Veggies-A-Plenty (Antioxidant pack) Spinach, broccoli, celery, carrot & apple	
Orange County (Vitamin C boost) Orange, carrot & basil	

AQUA

Lurisia -Piedmonte, Italy-

Natural spring water bottled at source, the Mount Pigma in Lurisia Fonte
Santa Barbara, Italy

Available in still and sparkling

330ml	-35-
500ml	-42-
750ml	-50-

ITALIAN NATURAL SODA DRINKS

Lurisia -Piedmonte, Italy-	-45-
100% Natural flavoured soda, no artificial colourants, no preservatives	
Gazzosa Amalfi Sfusato lemon flavour	
Aranciata Gorgano orange flavour	
Acqua Tonica Natural dry tonic water	
Chinotto Myrtle-leaf orange flavour	
Niasca Portofino -Portofino, Italy-	-34-
Limonata natural lemonade made with lemons from tigullio	
Mandarino Infusion of Tigullio mandarins & iris flowers	
Festivo Infusion of Cedar, bitter orange, vanilla, apple & bitter herbs	
Baladin -Piozzo, Italy-	-44-
100% Natural flavoured soda, no artificial colourants, no preservatives	
Cola With Kola Nuts from Sierra Leone, 100% natural cola	
Spuma Nera Chinotto with rhubarb, vanilla & orange zest infusion	

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LUNCH / PRANZO: 11:30 - 17:00
DINNER / CENA: 17:00 - 23:00

ANTIPASTI DELLA TERRA

Meats - Prosciutto Crudo, Salame, Mortadella, Black Forest ham
Cheeses - Fontina cheese, French Raclette, Drunken Pecorino, Mancino, Taleggio, Gorgonzola, Asiago
Single Board - Choice of two -70-
Misto For Two - Choice of four -140-
Grande Piatto Misto - Platter of all meats & cheeses -350-

CAFÉ LIGHTS STARTERS AND CASUAL MEALS

- Buffalo Mozzarella**
(u) With extra virgin olive oil & Grissini -95-
With Italian Parma Ham -135-
(u) With tomato, fresh basil, & balsamic vinegar reduction -115-
- (u) Soup of the Day** -SQ-
Ask your server for today's preparation
- Carciofi Fritti** -80-
Crumbed artichokes served with a homemade basil mayo dressing
- Bagnette alla Mamma** -60-
Anchovies marinated in garlic, chilli, olive oil, vinegar & parsley
Served with marinated peppers & shavings of Grana Padano
- The Esca** -86-
Whole prawns sautéed in white wine, chilli flakes & butter
Served on rocket with an avocado salsa & fresh lemon
- Calamari Piccoli/Grandi (with zucchini fries)** -80-/-148-
Grilled with zucchini ribbons & zesty lemon butter sauce
- (u) Halloumi Fingers** -60-
Polenta crumbed Halloumi Fingers, served with a basil mayo & a sweet chilli dipping sauce
- Carpaccio di Franco** -90-
Thin slices of beef fillet, Cannellini beans, fresh rocket & Parmesan shavings, garnished with a drizzle of balsamic reduction & mayonnaise dressing
- Salmon Fish Cakes** -115-
Grilled Norwegian and smoked salmon fish cakes served with wilted spinach & spicy braised lentils
- Peri Livers** -60-
Served with toasted Village Ciabatta
- (u) Grilled Aubergine** -55-
Grilled aubergine slices & roasted peppers marinated in garlic, chilli, olive oil, vinegar & parsley
- (u) Arugula Salad** -62-
Fresh rocket & Parmesan shavings with a light drizzle of olive oil, served with a lemon wedge
Add grilled chicken breast -30-
(u) Go Greek -20-
- Chorizo e Patate** -78-
Pan fried spicy Chorizo & potato, tossed together with grilled red onion, garlic & smoked paprika, topped with French Raclette cheese
- Chicken and Avo on Rye** -88-
An open sandwich with grilled chicken breast, crispy bacon / macon & avocado, served on rye

DAL MARE

- Seafood Platter for one / two** -190-/-360-
Grilled prawns, mussels in cream sauce, grilled calamari & zucchini fries. Served with fresh lemon and caper mayo
- Grilled Norwegian Salmon (250g)** -190-
Grilled Norwegian salmon served with broccoli "al dente," a lemon wedge & zesty lemon butter sauce
- Catch of the Day** -SQ-
Ask your server about our fresh fish of the day

HOUSE MADE BURGERS

- Sliders** -90-
3 Mini burgers made with homemade beef patties, Fontina cheese, bacon jam, onion & chorizo
- Remo's Original Gourmet** -118-
Homemade beef patty, crispy bacon / macon, tomato, grilled onion & lettuce with a mushroom & Fontina cheese sauce

SECONDI

MAIN MEAL SELECTION

- Cotoletta** -155-
Crumbed beef fillet schnitzel served with sautéed wild mushrooms and roasted cherry tomatoes, tossed in a beef brodo reduction
- Popeye's Pollo** -95-
Grilled chicken breast, sautéed spinach & a warm salad of broccoli, red onion, cherry tomato & Fontina cheese. Served with lemon butter sauce
- The Kassler** -1110-
Pork kassler chop, spinach, roasted pepper mash & apple sauce
- Chicken Assaggi** -120-
Grilled chicken breast, wood fire roasted vegetables, peppadew, pine nut & feta pesto, zucchini fries & balsamic reduction
- Lamb Shank** -190-
Red wine & tomato braised lamb shank, roasted pepper mash, wood fire roasted vegetables & Port wine sauce
- (u) Parmigiana con Melanzane** -100-
Baked aubergine layered with Mamma's Sauce, Mozzarella & Parmesan
- Veal alla Piemontese** -165-
Crumbed veal schnitzel, Italian-style braised cabbage, sautéed potatoes & a Fontina cheese sauce on the side

FROM THE GRILL

Aged beef cuts from the grill, all weights specified are raw weight, as a result a 10% variance may occur during cooking

- Prime Rib (500g)** -200-
Grilled bone in prime rib, seasoned with salt, crushed black pepper, rosemary and lemon. Served with shoestring fries
- Balsamic Rib Eye (250g)** -195-
Grilled rib eye steak served with parmesan mash, bacon, marmalade and balsamic reduction
- Mamba Fillet (200g / 300g)** -165-/-210-
Beef fillet medallions served on wood-fire roasted vegetables and sautéed spinach. Topped with peppercorn sauce and a garnish of zucchini fries

CONTORNI

- (u) Shoestring Fries** -25- **(u) Truffle Fries** -35-
Thinly sliced fries With Parmesan
- (u) Zucchini Fries** -30- **(u) Spinach if available** -30-
Italian style fried zucchini Wilted with garlic & seasoned
- (u) Italian-Style Cabbage** -20- **(u) Creamed White Beans** -25-
Slow cooked in Mamma's Sauce With garlic & leeks
- (u) Pocket of Rocket** -35- **(u) Butternut** -25-
With Grana shavings Oven roasted with cinnamon
- (u) Broccoli** -22-
Steamed & seasoned

SALSE

all side sauces -24- All sauces prepared fresh, in-house

- (u) Mushroom** **(u) Peppercorn**
Cream based with Dijon mustard Black peppercorn sauce

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PIZZA FORNO A LEGNA

Focaccia

- (v)With extra virgin olive oil, garlic & rosemary -50-
- (v)With olives, Danish feta & red onion marmalade -70-
- (v)With Mozzarella, Pecorino, rosemary & black pepper -5-

The Teo Musso

Chicken, mushroom, red onion marmalade, garlic & rosemary -95-

(v)Bergamo

Taleggio cheese, mushrooms, marinated peppers & garlic -110-

Rimini

Prawns, calamari, fresh rocket & lemon zest -158-

(v)Doc Holiday

Olives, artichokes, mushrooms & garlic -102-

Greggo

Crispy bacon, avo & Danish feta -115-

Don Vitto

Chicken, peppadews, Danish feta & avo -115-

Siciliana

Anchovies, capers, olives, garlic & oregano -98-

Balls of Fire

Homemade meatballs, marinated peppers & chilli -114-

Brie and Bacon

Brie cheese, crispy bacon & cranberry jam -110-

Carne

Crispy bacon, Italian salame & Luganica sausage -130-

Parma e Rucola

Parma ham, fresh rocket and Grana Padano shavings -125-

Corsicano

Chorizo, Gorgonzola Dolce Latte & onion marmalade -125-

Maximilliano

Crispy Pancetta, whole marinated chillies, Ricotta cheese & rocket -122-

The Mack

Italian salame, red onion & jalapeños -105-

The Johnny Rosso

Pizza Rosso with macon, lamb sausage & avocado -92-

Bambino Pizzas

(v)Margherita

Tomato & Mozzarella -52-

Regina

Black Forest ham & mushrooms -70-

Hawaiian

Black Forest ham & pineapple -70-

Mario's

Homemade beef bolognese -62-

PASTA

ATTENZIONE!

ALTHOUGH YOU ARE FREE TO CHOOSE YOUR PREFERRED TYPE OF PASTA, CAREFUL CONSIDERATION HAS BEEN TAKEN INTO MATCHING OUR TYPES OF PASTA WITH THEIR RESPECTIVE SAUCES. GLUTEN FREE OPTION AVAILABLE, PLEASE ALLOW EXTRA TIME FOR COOKING. ADD -20-

Seafood Risotto

-155-

Seafood stock braised Arborio rice, cooked with prawns, calamari, green peas and fresh parsley

Cliff's Mac & Cheese

-88-

Made with Casarecce pasta & bacon, topped with grilled cheese & tomato slices

(v)Pasta con Funghi

-110-

Tagliatelli Pasta tossed in mushrooms, garlic, white wine, thyme, a dash of fresh cream, truffle oil & Grana Padano

(v)Aglio e Olio

-58-

Garlic, Extra Virgin Olive Oil & chilli tossed with Spaghettoni
Extra calamari -48- Extra prawns -50- Extra chicken -30-

River Café

-160-

Peeled prawn tails sautéed with zucchini, white wine, tomato paste, chilli & cream, finished off with a squeeze of lemon, Parmesan & fresh Italian parsley

Larry's Lasagna

-98-

Layered sheet pasta, Mamma's bolognese sauce with béchamel & Mozzarella cheese

Renzo's

-96-

Bacon, marinated peppers, chilli, Mamma's Sauce & a dash of fresh cream tossed with Penne

Joey Zasa

-105-

Braised lamb in a red wine, onion, tomato and veal stock reduction, accompanied with garden fresh peas & rosemary, served with Rigatoni pasta

Tagliatelle Bolognese

-94-

Homemade beef bolognese sauce tossed in Tagliatelli pasta

INSALATE

Lafayette Street

-88-

A warm salad of grilled chicken strips, tossed in marinated corn, red onion, rocket, cherry tomatoes, Danish feta, basil leaves & avocado

(v)Nonna's Deli Salad

-92-

Chopped Avocado, Bocconcini Mozzarella, cherry tomatoes, cous cous, marinated zucchini, sweet & sour butternut & roasted peppers. Tossed with a lemon honey & mustard dressing

(v)Butternut and Feta Salad

-80-

Sweet & sour roasted butternut with Danish feta, rocket, Cannellini beans, toasted sesame seeds & avocado salsa

(v)Pear and Gorgonzola Salad

-98-

Pear, Gorgonzola Dolce Latte, red onion, lettuce & sesame brittle, drizzled in a homemade lemon honey & mustard dressing

Remo's Chicken Caesar

-96-

Tossed grilled chicken, crispy Pancetta, croutons & lettuce, topped with a poached egg & Remo's famous Caesar dressing

Insalata Fortunata

-108-

Smoked salmon topped with avocado, mixed leaves, capers & red onion, dressed with a homemade Caesar dressing

Maltagliata

-95-

Grilled beef fillet strips, fresh rocket, sesame seeds & a lemon honey & mustard dressing, accompanied with a lemon wedge

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COCKTAILS

Aperol Spritz

Aperol, Prosecco and Orange served tall

-65-

Cucumber and Elderflower Martini

Shake & strain of Vodka, Elderflower syrup, lemon juice, fresh cucumber & egg white.

-48-

Whiskey Sourz

Gentle stir of Glen Grant Whiskey, lemon juice, homemade sugar syrup & bitters.

-46-

Corky Romano

Tanqueray Gin, Ramazotti Amaro, passion fruit pulp & lemon juice.
Served short.

-45-

Vodka Elderflower Sourz

Vodka, Elderflower syrup, lemon juice, egg white & bitters. Shaken & served short.

-50-

Spiked Cherry Lemonade

A muddle of Makers Mark Bourbon, lemon juice, homemade sugar syrup, Amarena cherries & bitters. Charged with soda & served tall.

-68-

Remo's Colada

Vodka, coconut syrup, lemon juice, Martini Bianco & pressed pineapple juice.
Served short.

-49-

Crushed Cranberry

Vodka, cranberry juice, lemon juice, homemade sugar syrup, bitters & egg white.
Shaken & served short.

-49-

Negroni

Classic stir of Gin, Martini Rosso & Campari. Served short & on the rocks.

-52-

Italian Cab

Vodka, Aperol, SoCo, lemon juice, passion fruit, cranberry juice & pineapple juice.
Served tall.

-46-

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DESSERTS

Chocolate Grappa

Dark chocolate, Hazelnut or White Chocolate

Served chilled

-30-

Poured over a scoop of vanilla ice cream

-38-

Crème Brûlée

A soft rich coffee infused custard base topped with a thin layer of caramel

-45-

Cake of The Day

Cakes are baked fresh daily from our bakery, ask your server for today's specialty cake

-45-

Chocolate Brownie

Couverture dark chocolate brownie served with vanilla ice cream & chocolate sauce

-45-

Gelati

Vanilla ice cream served with a ladyfinger biscuit & chocolate sauce

-45-

Dom Pedro

With Kahlúa or whiskey

-40-

Chocolate fondant

Couverture dark chocolate liquid centre served with house made black pepper ice cream & flaked almonds

-65-

Bonet

Piemontese style dessert of set custard flavoured with rum, dark chocolate, maretti biscuit, our lusso Coffee & Caramel

-45-

Butterscotch budino

Soft set butterscotch custard with a thin layer of fudge sauce, served with whipped cream

-50-

Caramel croissant pudding

Our version of bread & butter pudding made with butter and croissant and served with vanilla ice cream & hot fudge sauce

-40-

Paulova

House made meringue with mixed berry compote & Vanilla ice cream

-40-