



BREAKFAST

SEASONAL FRUIT BOWL **R45**
Seasonal fruit, homemade muesli crumble, a dollop of double thick Greek yoghurt, fynbos honey & mint leaves

MADAME CAPRICE **R85**
Two slices of fresh white bread with mustard spread, dipped in free range eggs and toasted with cheddar and bacon, topped with a fried egg

‘THE BENNIES’
Classic toasted English muffin, two poached eggs topped with our butter & bay leaf hollandaise sauce with your choice of:
Bacon **R65**
Salmon **R95**
Spinach **R60**

FRENCH TOAST **R50**
Egg dipped ciabatta baked till golden, drizzled with house syrup, fresh banana and cinnamon
Add crispy bacon – R18

BEACH BREAKFAST **R96**
Free range eggs (fried, scrambled or poached), bacon, 100% beef boerewors wheel, sautéed button mushrooms and cherry tomatoes, Served with toasted ciabatta, rye or seed bread

CLASSIC 3 EGG OMELETTE **R60**
Choice of toppings:
Cherry tomatoes | mushrooms | caramelised onion | jalapeño **R14 each**
White cheddar & mozzarella | cream cheese | Grana Padano **R16 each**
Bacon | beef sausage | hollandaise sauce | basil pesto **R25 each**
Served with toasted ciabatta, rye or seed bread

BLACK FLAPJACKS **R68**
Vegan, gluten-free activated charcoal, coconut and banana flapjacks, served with seasonal berries and dairy-free ice cream

HOT DRINKS

We use locally brewed Haaz coffee, which we serve single, with full cream or 2% milk

Americano **R22**
Cappuccino **R28**
Flat White **R28**
Cortado **R24**
Espresso **R20**
Café Latte **R32**
Ceylon, Rooibos, Jasmine green tea **R26**
Extra shot of coffee **R12**
Change for Almond milk **R15**

SNACKS & PLATTERS

SINGLE CHEESE NACHOS **R70**
TABLE NACHOS **R125**

Homemade guacamole, onion and tomato salsa, sour cream, covered in molten cheese.
Add chicken strips – R35
Add bacon bits – R35

HUMMUS & CIABATTA **R55**
MARINATED OLIVES **R55**
SPRING ROLLS **R75**

Chicken, pepperdews, mozzarella wrapped in pastry and fried to crispy perfection

THE BOERIE **R65**
Grass-fed mini boerewors wheel with smoky tomato relish & mustard

THE MEAT BOARD **R335**
Beef rump & béarnaise, chicken thigh espatada, boerewors wheel, sweet potato wedges & onion rings

THE LONG BOARD **R220**
Local cured meat selection with olives, fresh tomato, buffalo-style mozzarella, basil pesto, served with toasted ciabatta

THE STAR BOARD **R165**
Roast butternut, red onion zucchini, artichoke hearts, fresh tomato, buffalo-style mozzarella, olives and a selection of dips, served with toasted ciabatta

THE SURF BOARD **R335**
Cajun calamari, beer battered hake and Queen prawns with skinny fries & Greek Salad

DESSERT

CHOCOLATE BROWNIE **R75**
Tomes chocolate with pecan nuts, smothered in dark chocolate served with ice cream

BAKED CHEESECAKE **R70**
New York style cheesecake with cream cheese, berry compote and vanilla ice cream

CHEESECAKE SHAKE **R99**
New York style cheesecake dunked in a berry milkshake

Café Caprice

CAMPS BAY | CAPE TOWN



37 Victoria Road, Camps Bay, Cape Town, South Africa
021 438 8315/6444 admin@cafecaprice.co.za

www.cafecaprice.co.za

Café Caprice Restaurant
CafeCapriceCT
CafeCaprice
FREE CafeCapriceGuest

SALADS

SALMON POKE BOWL R105
Fresh Norwegian salmon, sushi rice, cucumber, pineapple, beetroot and carrots topped with ponzu dressing and a side of Japanese mayonaise

CHICKEN CAESAR SALAD R98
Classic Caeser served with cos lettuce, crouton, anchovy dressing, grilled chicken fillet, soft poached free range egg, Grana Padano Add crispy bacon – R18

CAJUN CHICKEN SALAD R88
Oven roasted cajun chicken served on a bed of lettuce with avocado, feta, pepperdews, cherry tomato and a honey mustard vinaigrette

ASIAN CALAMARI SALAD R115
Patagonian calamari tubes on a bed of lettuce, with pickled ginger, avocado, cucumber, cherry tomatos and spring onion and a sesame lime dressing

BUTTERNUT AND BEETROOT SALAD R75
Roasted butternut, beetroot and pumpkin seeds with cherry tomatoes, red onion, rocket, feta and a balsamic vinegar reduction

BURGERS

AMERICAN BURGER R90
Two 90g grass-fed beef patties with cheddar & mozzarella, mustard, ketchup & house pickle

CAPRICE BURGER R88
Classic 180g grass-fed patty, our special BBQ sauce & onion rings

ROYAL BURGER R110
Crispy bacon, cheddar, chili oil & onion rings

DREAMY BURGER R110
Creamy mushroom and black pepper sauce & mozzarella

CHICKEN PREGO R90
Caprice's original red pepper prego sauce

VEGAN BURGER R85
Butternut, lentil and spiced chickpea pattie, with avocado & hummus

All served with skinny fries



CAPRICE CLASSICS

CLUB SANDWICH R100
Triple decker, house-spiced grilled chicken, bacon, paprika mayo, cos lettuce, tomato, mozzarella & avocado, served with skinny fries

POLLO PASTA R90
Free range chicken strips, sautéed mushrooms, Napolitana & cream with cherry tomatoes, Grana Padano & herbs

HAKE R88
Local beer-battered SASSI green hake, tartare sauce, crunch slaw, served with skinny fries

CALAMARI R125
Patagonian squid cooked in paprika, garlic and citrus butter, finished with herbs, served with spiced rice

PRAWNS R220
Mozambican prawns, grilled on the open flame and finished with a fresh herbed garlic butter, served with spiced rice

CHICKEN SCHNITZEL R88
Chicken fillet crumbed in toasted sesame, coriander seeds & panko, served with crunch slaw and skinny fries

CHICKEN THIGH ESPETADA R130
Chicken thighs marinated in chili & bay leaf garlic sauce, suspended over skinny fries

BEEF ESPATADA R175
Free range beef ribeye marinated in chili & bay leaf garlic sauce, suspended over skinny fries

BÉARNAISE RUMP STEAK R155
28-day, grass-fed beef rump steak, house spice rub, wilted spinach, béarnaise sauce, served with skinny fries

SIDES

SKINNY FRIES R25

STIR-FRIED VEGETABLES R35

HOUSE SLAW R30

SWEET POTATO WEDGES R30

BEER BATTERED ONION RINGS R30

TRADITIONAL GREEK SALAD R55



Veuve Clicquot *Let life surprise you*

Drink Responsibly.
Not for Sale to Persons Under the age of 18.