

Hot Starters

FRIED HALOUMI CHEESE (V) <i>Fried salty goats milk cheese accompanied by a lemon wedge & tzatziki dip</i>	39.50
BRIE & FIG PARCELS (V) Seasonal <i>Brie cheese & preserved fig wrapped in phyllo pastry baked & served with a cranberry reduction</i>	40.00
PERI-PERI OR DHANYA CHICKEN LIVERS <i>Pan fried chicken livers cooked in our own secret sauce served with fingers of brown bread</i>	37.50
GARLIC or GORGONZOLA SNAILS <i>Served in a creamy garlic or GORGONZOLA sauce</i>	40.00
FALKLAND PATAGONIA CALAMARI TUBES <i>Spiced & gently pan fried in a lemon butter</i>	39.50
CYPRIT MUSHROOMS <i>Button mushrooms crumbed, deep fried & layered with grilled haloumi & our home made tartar sauce</i>	39.00
MUSSELS <i>8 Mussels pan fried in a creamy garlic white wine sauce or napolitana, basil red wine sauce served with fingers of brown bread</i>	49.00
POPPERS(V) <i>Jalapeno peppers pitted & stuffed with mozzarella, cheddar & tomato pesto crumbed, spiced & deep fried served with a honey mustard dipping sauce</i>	39.00
LEMON GRASS PRAWNS <i>6 shelled prawns pan fried in a lemon grass sauce poured into 6 hollows baked & served with fingers of brown bread</i>	43.50
CAJUN SPICED SQUID HEADS <i>Cajun spiced squid heads deep fried & served with a sweet chilli dip</i>	35.50

MEZE FOR 1 **83.50**

Grilled calamari, popper, spanakopita, grilled haloumi, chicken livers, ratatouille, mini garlic focaccia & hummus

MEZE PLATTERS (for 2 or more) **170.00**

Grilled calamari, 2 poppers, 2 spanakopita, chicken livers, 2 grilled haloumi, fried squid heads, ratatouille, chicken strips, beef strips, garlic focaccia, taramasalata, tzatziki & hummus

GARLIC FOCACCIA & GREEK DIPS **38.00**

Thin italian pizza bread with greek dips (hummus, taramasalata & tzatziki)

VARIOUS FOCACCIAS - Thin Italian Pizza Bread

Garlic & herb-	19.50(S)	24.00(L)
Mozzarella & garlic -	24.50(S)	31.50(L)
Tomato & oreganum -	20.00(S)	28.50(L)
Feta, chilli, garlic and onion	24.50(S)	31.50(L)

Cold Starters

PRAWN COCKTAIL **45.00**

Prawns steamed folded into a tangy seafood cocktail sauce presented on a bed of chopped crispy green lettuce garnished with cucumber, tomato & lemon wedge

BEEF CARPACCIO **48.00**

Thin slices of seasoned raw beef fillet served with shavings of asiago cheese, fresh basil sprinkled with cracked black pepper & drizzled with basil-flavoured olive oil

SMOKED SALMON PLATTER (Seasonal) **51.00**

Smoked salmon pieces served on a bed of crispy lettuce, sliced avocado, capers, cocktail tomatoes with a side lemon & balsamic infused olive oil dressing accompanied by fingers of brown bread.

Salads

All salads served on a base of crispy lettuce, tomato, onion, green/red pepper & cucumber, with italian dressing served separately

FRENCH (V) Grated carrots & onions	Side 20.00	28.50
GREEK (V) Creamy feta cheese & black olives	Side 29.00	38.00
CYPRriot Fried haloumi, almonds, olives, shredded bacon & avo (seasonal)		49.00
FRESH DERBY Blue cheese, avo, peppadews, pear, shredded bacon & pumpkin seeds		50.00
SESAME CAJUN POLLO Cajun spiced sesame crumbed grilled chicken strips, feta, avo (seasonal) & caramelised cherry tomatoes		52.00
RITZIES CAEZAR Bacon, grated cheddar, feta, croutons, boiled sliced egg, anchovies & tartar sauce		54.00
CAJUN CALAMARI Pan fried cajun spiced Falkland calamari tubes, avo (seasonal), feta, peppadews & pumpkin seeds		56.50

Fashion Salads

MIDDLE EASTERN (V) Couscous, chick peas, roasted aubergines, hummus, grilled onion rings, olives & garlic rubbed bruchetta		53.00
WARM KLEFTIKO SALAD Shredded, slow roasted lamb shank, roasted aubergines & feta topped with a warm pepperbell dressing		60.00

Vegetarian Delights

VEGETARIAN STIR FRY(V) 58.50

*Crispy julienne veg,
button mushrooms & mixed peppers
pan-fried in a lime infused soya sauce
presented on a cushion of savoury
rice or fresh linguini*

VEGETABLE PLATTER (V) 68.00

*Grilled pesto tomato, veg of the day,
grilled haloumi, baked spanakopita,
steamed broccoli with a cheese topping,
creamed spinach, crispy baby potatoes
& crumbed button mushrooms*

DEEPACS CHICKPEA DELIGHT (V) 57.50

*Chickpeas pan fried in garlic, grated carrots,
spinach, olives, smashed baby potatoes &
chilli olive oil, presented with asiago shavings*

Light Meals

AVOCADO SURPRISE (Seasonal) 59.50

*Steamed shelled prawns, grilled chicken cubes
served in a tangy mayo sauce with avo on a
bed of crispy lettuce, egg & tomato*

SPINACH CREPE (V) 46.50

*Wilted spinach, button mushrooms,
caramelised onions & grated parmesan
wrapped in an elegant crepe blanketed
with grated mozzarella & baked*

GRILLED CHICKEN SANDWICH 60.00

*Chicken breasts with caramelised onions
landed on a foot long covered in
mozzarella cheese and baked till melted,
served with crispy fries*

SOUP OF THE DAY 36.00

Delicious & funky! Ask your waitron to fill you in

HAKE AND CHIPS 60.00

*Hake spiced & dusted, grilled &
served with crispy fries & tartar sauce*

BEEF OR CHICKEN STIRFRY 69.00

*Beef or chicken strips, crispy julienne veg,
button mushrooms & mixed peppers pan fried
in a lime-infused soya sauce presented on a bed of
savoury rice or fresh linguini*

PRAWN & CALAMARI STIRFRY 83.00

*Shelled prawns & calamari, crispy julienne
veg, button mushrooms & mixed peppers pan
fried in a sweet chilli sauce infused into
freshly made penne*

Chicken Dishes

CHICKEN PESTO KEBABS 66.50

Chicken, red pepper & haloumi skewers basted with a tomato pesto, chargrilled & balanced on parmesan infused mash

MEDITERRANEAN CHICKEN 69.00

Chicken breast marinated in a greek yoghurt, garlic & mediterranean spices baked and placed on a foundation of freshly made linguini & crispy stir-fry veg

CLASSIC CHICKEN SCHNITZEL 63.00

Tenderized breasts gently spiced, crumbed & pan fried, presented with veg of the day and crispy fries

CHICKEN TRIBECCA 67.50

Chicken schnitzel pan fried layered with a fresh napolitana & olive sauce sprinkled with grated mozzarella, baked, presented with crispy fries

BUTTON SCHNITZEL 69.00

Chicken schnitzel pan fried, littered with grilled bacon, button mushrooms, smothered with a thick cheese sauce, presented aside crispy fries

SPLASHES ½ PERI-PERI CHICKEN (+/-45mins) 55.00

½ baby chicken marinated in peri-peri tikka & dhanya sauce, flame grilled then baked, presented with crispy fries.

SPLASHES PERI-PERI CHICKEN (+/-45mins) 94.00

*Whole baby chicken marinated in peri-peri tikka & dhanya sauce, flame grilled then baked, presented with crispy fries - **ITS BIG!***

CHICKEN THERMIDOR 94.00

Tenderised chicken breasts filled with button mushrooms, shrimps & cheddar folded into a ball, rolled in bread crumbs, deep fried and basted with a wild mushroom sauce, presented on a bed of fluffy mash & veg of the day

Chef 's Choice

LAMB CUTLETS & SWEET SOYA MUSHROOMS 109.00

(400g) of scrumptious cutlets char grilled & basted with a garlic herb marinade, presented on a bed of spinach, parmesan & cream topped with pan fried sweet soya mushrooms

PEPPER BELL FILLET 109.50

(250g) of A grade matured fillet char grilled to your liking capped with avo (seasonal), peppadew sauce (honey, feta and roasted rosemary blended) presented on a mound of parmesan flavoured mash

LAHNY'S FILLET 125.00

(250g) of A grade matured fillet char-grilled to your liking saddled with 3 moroccan spiced LM queens splashed with a dhanya triplesec sauce, presented with veg of the day

SLIMMERS STEAK 99.50

(250g) A grade matured fillet char-grilled to your liking, surrounded by Greek salad.

STANLEY'S PORTUGESE RUMP 94.50

(300g) of A grade matured rump char-grilled to your liking basted with a red chilli & garlic, crowned with a fried egg, presented with crispy fries

DREADLOCK RUMP 104.00

(300g) of A grade matured rump char-grilled to your liking basted with olive oil and blackened garlic dressed with cajun spiced fried squid heads, presented with crispy fries

T-BONE Ala Don 95.00

(500g) of pure dry aged T-bone power char-grilled to perfection, presented with battered onion rings, with crispy fried fries

MARINATED RIBS (500g) 98.50

Char grilled BBQ basted, lip-smacking pork ribs with crispy fries

LAMB KLEFTICO 125.00

(800g) of tender lamb on the bone spiced with a medley of flavours, slow baked, presented with crispy baby potatoes & veg of the day

Meaty Cuts

LAMB CUTLETS (400g) 101.50

Marinated in a herb sauce

FILLET 250g 99.50

RUMP 300g 87.00

T-BONE 500g 89.50

All the above served with veg and fries

SAUCES 12.00

Cheese, mushroom, pepper, garlic, peri-peri, BBQ, sweet chilli, dhanya & sweet and sour sauce

All the above are basted with our secret basting sauce

Seafood

FALKLAND PATAGONIAN CALAMARI TUBES	84.00
<i>Spiced, dusted calamari tubes grilled in a lemon butter, presented on a bed of savoury rice saddled with veg of the day & served with a sauce of your choice</i>	
GRILLED CALAMARI STEAKS	79.00
<i>Spiced & dusted pan fried in a lemon & herb butter, presented with veg of the day and crispy fries served with a sauce of your choice</i>	
GRILLED KINGKLIP	102.00
<i>Lightly spiced & grilled keeping in all its flavour & moisture, presented with crispy baby potatoes & veg of the day, served with a sauce of your choice</i>	
GRILLED SOLE	114.00
<i>Lightly spiced & grilled presented with veg of the day & crispy fries served with a sauce of your choice</i>	
GRILLED FRESH LINEFISH (When available)	95.00
<i>Spiced, rolled in virgin olive oil grilled and drizzled with fresh lemon juice presented with veg of the day and crispy fries served with a sauce of your choice</i>	
LINEFISH DE PATE	102.50
<i>Linefish docked on an island of parmesan flavoured mash surrounded by a sea of creamy dhanya triplesec sauce</i>	
SOLE a la PANOS	122.00
<i>Grilled sole topped with prawns, mushrooms & cheese sauce presented with veg of the day</i>	

Shellfish

MOROCCAN PRAWNS	132.00
<i>8 butterflyed queens marinated in moroccan spices baked & presented on a bed of couscous with a warm salsa dip</i>	
THAI PRAWN CURRY	94.00
<i>Out of the shell LM prawns lightly cooked in a thai green curry & bamboo sauce presented on a bed of savoury rice</i>	
QUEEN OF HEARTS	170.00
<i>12 Queens grilled in a lemon butter sauce presented on a bed of savoury rice with a lemon butter sauce</i>	
KING PRAWNS THE WAY YOU LIKE 'EM	164.00
<i>8 Kings butterflyed, baked and basted with a peri-peri sauce presented on a bed of savory rice with a side peri-peri sauce</i>	
MILLIONAIRES MANOR	S.Q.
<i>5 butterflyed langoustines spiced & basted with a lemon butter baked and presented on a cushion of lemon grass infused linguini</i>	
MERMAIDS PLATTER	210.00
<i>2 medium langos, 2 moroccan king prawns, grilled patagonian calamari, tomato based mussels & a grilled kingklip kebab presented on a bed of savoury rice with peri-peri & garlic sauce. (langos subject to availability. If no langos, we will replace with 3 queen prawns)</i>	
SPLASHES SEAFOOD PLATTER	498.00
<i>4 grilled moroccan king prawns, 4 grilled langos, 2 grilled medium crayfish, grilled patagonian calamari, 2 grilled kingklip kebabs, tomato based mussels presented with savory rice & a trio of sauces (langos subject to availability. If no langos, we will replace with 6 King prawns)</i>	
GRILLED CRAYFISH	SQ
<i>2 crayfish butterflyed, spiced & baked with a lemon butter topped with a seafood sauce placed on a bed of savoury rice</i>	
PUCKA CRAYFISH THERMIDOR	SQ
<i>Crayfish meat lightly heated in a thermidor sauce placed back in its shell topped with grated asiago, baked & presented on a bed of couscous, feta, pumpkin seeds & basil tomato</i>	
GRILLED QUEEN OR KING PRAWNS	SQ
<i>Ask your waiter to fill you in</i>	

Pasta

NAPOLITANA (V)	50.00
<i>Fresh napolitana sauce infused into a fresh serving of linguini</i>	
ALFREDO	63.00
<i>Fresh cream, diced ham, button mushrooms & freshly grated parmesan all infused and folded into a fresh serving of linguini pasta</i>	
FRESCA (V)	63.00
<i>Veg of the day, sun dried tomatoes, feta and pine nuts placed on a garlic basil pesto linguini sensation</i>	
POLLO PESTO PENNE	66.00
<i>Chicken strips, bacon, sun dried tomato pesto, garlic pan fried & mixed into a cream sauce infused into freshly cooked penne</i>	
LINGUINI BOLOGNAISE	59.00
<i>Minced beef with a touch of fresh napolitana and herbs placed on a bed of linguini tomato pesto pasta</i>	
CORIANDER PESTO PASTA(V)	63.00
<i>Coriander pesto, feta, wilted spinach & chick peas mixed with a cream sauce infused into freshly cooked penne.</i>	

Little Tummies

KIDS BOLOGNAISE	40.00
<i>Minced beef with a touch of creamy napolitana sauce</i>	
EGGS & CHIPS	22.50
<i>2 Fried eggs presented alongside crispy fries</i>	
MINI MARGHERITA	32.00
<i>Mozzarella on a tomato base</i>	
KIDS CALAMARI	42.50
<i>Calamari tubes spiced & deep fried served with crispy chips & tartar sauce</i>	
KIDS CHICKEN SKEWER	34.00
<i>Chicken cubes skewered with pineapple grilled, basted served with crispy fries</i>	
JUNIOR RIBS AND FRIES	48.00
<i>Succulent pork ribs basted in our secret sauce presented with a portion of crispy fries</i>	
CHEESY SAUCE STEAK STRIPS	37.00
<i>Served with chips</i>	
GRILLED KIDS CHICKEN STRIPS & CHIPS	35.50
<i>Chicken strips, basted & served with fries</i>	

Pizzas

MARGHERITA (V) Mozzarella & tomato base	49.00
REGINA Ham, button mushrooms, mozzarella & tomato base	54.00
HONOLULU Ham, pineapple, mozzarella & tomato base	59.00
MEXICANA Spiced mince, chilli, mozzarella & tomato base topped with fresh green pepper	67.00
TUTTO Ham, hungarian salami, bacon, button mushrooms, onion, garlic, mozzarella & tomato base	68.00
CHICKEN MAESTRO Grilled spiced chicken cubes, feta, mozzarella & tomato base topped with slices of fresh avo (seasonal)	68.00
VEGETARIAN (V) Aubergines, olives, garlic, sun dried tomatoes, roasted peppers & mozzarella	58.00
KLEFTIKO Shredded lamb shank, roasted garlic aubergines, crumbed feta & caramelised onion topped with a mint jelly	75.00
PROSICITTO Bacon, spinach, mozzarella & tomato base topped with crumbed feta & avocado slices (seasonal)	70.00
EXTRA TOPPINGS	
Aubergine, banana, chilli, dill cucumber, egg, garlic, onion, peppers (green/red), pineapple, spinach	9.00
Avocado, bacon, green asparagus, ham, mushroom, salami	10.50
Anchovies, blue cheese, cajun chicken, capers, feta, haloumi, mince, mozzarella, olives, sun dried tomato	12.50
Calamari, prawns, smoked salmon, squid heads	23.00
Side Orders	
Pasta	16.00
Baby potatoes	12.00
Fries	15.00
Mash potatoe	12.00
Savoury rice	16.00
Cream spinach	16.00
Veg of the day	16.00
Spanakopita	12.00
Stir Fry Veg	16.00
Garlic rolls	14.00
Garlic or lemon butter	10.00
Greek dips - hummus, taramasalata, tzatziki	13.50
Honey mustard	10.00
Tartar sauce	10.00

Desserts

HALVA ICE CREAM - <i>sesame seed ice cream</i>	31.00
CHOCOLATE BROWNIES - <i>decadent</i>	33.00
FRESH FRUIT SALAD - <i>topped with ice cream / cream</i>	29.50
BAKLAVA - <i>nuts in phyllo pastry, dipped in syrup</i>	35.00
ICE-CREAM & BAR ONE SAUCE	31.50
CREME BRULEE - <i>Gimme more!</i>	33.50
KAHLUA PANCAKES - <i>ice cream wrapped in a pancake smothered in bar one & kahlua sauce</i>	40.00
CHOC PARCELS - <i>Praline (hazelnut) chocolate wrapped in phyllo pastry baked & served</i>	37.00
SPLASHES CHEESECAKE - <i>Mmm mmm mmm!</i>	33.00
SELECTION OF DOM PEDROS	SQ

All of the above are served with either cream or ice cream

Hot Beverages

FILTER COFFEE	13.00
ESPRESSO	13.00
DOUBLE ESPRESSO	17.00
MACCHIATTO	14.50
CAPPUCCINO	13.50
CAFE LATTE	15.00
DECAFFEINATED COFFEE	13.00
FIVE ROSES TEA	10.00
ROOIBOS TEA	10.00

Beers

Amstel
Black Label
Castle Lager
Castle Lite
Hansa
Heineken
Miller Genuine Draft
Windhoek Lager
Windhoek Light
Peroni

Ciders

Hunters dry
Savannah dry
Savannah light

Coolers

Smirnoff Spin

Draught

Peroni 300ml 500ml

Soft Drinks

Appletizer
Coke 340ml
Coke Lite 340ml
Cream Soda
Dry Lemon
Fanta Grape
Fanta Orange
Ginger Ale
Graptizer Red
Graptiser White
Lemonade
Lipton Iced Tea Lemon
Lipton Iced Tea Peach
Rock Shandy
Red Bull
Tomato 200ml
Tab
Sprite
Sprite Zero

Cordials

Passion Fruit - Roses
Kola Tonic - Roses
Lime - Roses

Juices

Orange
Fruit cocktail
Guava
Mango
Cranberry
Strawberry

Mineral Water

Still 500ml
Still 1.5L
Sparkling 500ml
Sparkling 1L

Shakes

Banana
Lime
Vanilla
Bar One
Strawberry
Bubblegum
Horlicks

Patrons please note:

- ◆ A 10% service charge will be added to every table of 10 or more people.
- ◆ All major credit cards are accepted, but we regret no cheques.
- ◆ All half portions charged at 75% of menu price.
- ◆ We procure only the freshest produce daily, therefore it is subject to availability. We apologise for this inconvenience.
- ◆ All main courses are prepared at the time of your order, so you may have to wait up to 40 minutes on busy days or nights.
- ◆ Any compliments or complaints - please email us at: splashes@saol.com