



Nourished by nature, *made with love*

Eat, drink, be inspired!



The family
Luciana, Chiara
and Ryan



The seed of
Café Del Sol Classico
was planted in our
home in 2007, when
urged by admiring
friends and family to
**Open a restaurant.
Please!**

**Benvenuto!
Welcome!**

At Café del Sol we are passionate about our customers, food and service. We take great pride in what we present on our plates.

Not satisfied with your meal? Or the service? Please let us know *subito (straight away)* so that we can do our best to ensure you leave happy!

The Point of Power is in the present moment ~ Louise L Hay

Buon appetito!

Our philosophy, is what made us famous!



Parmigiano
Fully imported and
made according to
Italian D.O.C.
(Denominazione di
Origine Controllata)

Homemade
We stir love, the most
important ingredient,
into every dish!



Grass fed beef, organic
poultry, and SASSI
certified fish

Sourced from farmers practicing
sustainable methods, and free of
harmful hormones and toxins

Made
with
Love!



**Organic
fruit &
vegetables**
Sourced from local
farmers, and free of
harmful pesticides

Umami
The perfectly balanced
pleasant savoury taste

Farm to Plate
Guaranteeing only the
freshest, most delicious
food is on your plate



Food for mind, body and soul

“ We loved the love, and
we loved the laughter! ”

“We listen to the Secrets of Nature”

Botanico is a sister to the famous Café Del Sol Classico in Olivedale, and is by no means a franchise. Our family values nurture each plant we grow



Italian Culinary Institute
Our contemporary Italian dishes are inspired by the advanced culinary skills we learned at the Italian Culinary Institute



Pizza is new to our menu! We make our pizza the authentic Italian way! The way we learnt at the Italian Culinary Institute

Josper

We cook with flame, in a charcoal fire oven, for a delicious taste!

Sous Vide

Slow cooked food for locked in goodness



Express Cooking

All food is made to order. Please be patient because freshly cooked food takes time to prepare

“Please don’t change.”

*Be kind to our chefs!
Dish modifications wreck their flow!*

Nature is growth, and Botanico blossomed in November 2014



Inspired by Nature”

Irresistible Appetite Whetters



Nibbles with local flair

- Marinated olives** 42
 Locally sourced olives marinated in olive oil with red wine and pink peppercorns
- Local biltong** 45
 Fresh moist biltong seasoned with traditional biltong spices



- Battered prawns | Gamberi in pastella** SQ
 Lightly battered prawns served with a freshly prepared pineapple, avocado & chilli salsa, our homemade sweet chilli sauce and topped with a taste of teriyaki
- Deep fried calamari squid heads | Teste di calamari fritti** 85
 Crispy salt & pepper squid heads served with our homemade chive & lime garlic mayonnaise ~ *subject to availability* ~
- Fresh black mussels | Cozze** 95
 Locally sourced fresh mussels in their shells cooked in a fennel, garlic, parsley & white wine cream sauce and served with crispy ciabatta ~ *subject to availability* ~
- Bruschetta** 80
 Café del Sol's bruschetta prepared to order and topped with a cherry tomato, garlic, chilli and basil salsa, smoked salmon and cream cheese, cré me fraiche and sherry mushrooms, olive tapenade and gorgonzola with strawberry

- Beef carpaccio | Carpaccio di manzo** 95
 Café del Sol's thinly sliced beef fillet carpaccio garnished with earthy mushrooms, crispy celery & grana padano parmesan shavings

~ *recommended with extra rare black truffles* ~ 45

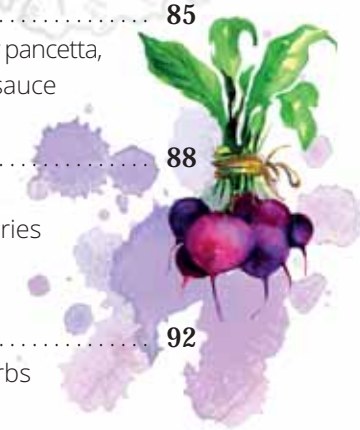
- Duck spring rolls | Involtini primavera di anatra** 85
 Delicately prepared spring rolls filled with slow cooked Chinese style duck, carrot, cabbage & spring onion and served with our sweet plum & ponzu dipping sauce

- Halloumi stack | Halloumi fritti con agrumi** 85
 Halloumi cheese fried until golden and served with crispy pancetta, avocado citrus salsa and our homemade sweet chilli sauce

- Beetroot carpaccio | Carpaccio di barbabietole** 88
 Fresh & cool thinly sliced beetroot carpaccio paired with dolce latte gorgonzola, deliciously ripe strawberries & oranges and finished with a pomegranate drizzle

- Caprese salad | Insalata Caprese** 92
 Freshly prepared salad made with mixed organic herbs & lettuce, avocado, colourful tomatoes, mozzarella and our homemade basil pesto
 ~ *made for two to share* ~

- Mixed organic salad | Insalata Mista** 88
 Freshly prepared salad made with mixed organic herbs & lettuce, avocado, tomatoes, carrots, cucumber, olives and Danish feta with Italian olive oil & balsamic vinegar on the side
 ~ *made for two to share* ~



~ Fresh Colourful Salads ~

~ served at lunch only ~



All our salads come already dressed with the most beautiful home made vinaigrettes. Should you wish, you may ask for your salad to be undressed.

Smoked salmon salad	120
<i>Insalata con salmone</i>	
Delicately smoked salmon, freshly sliced apple, celery, avocado and red onion and garnished with crunchy roasted pecan nuts	
Duck breast salad	130
<i>Insalata con l'anatra</i>	
Sous-vide (slow-cooked) sliced duck breast, fresh strawberries, fennel and garnished with pistachios	
Gorgonzola and pear salad	110
<i>Insalata con gorgonzola e pere</i>	
Creamy gorgonzola, sliced pears, celery, fennel, baby spinach and garnished with our homemade walnut brittle	
~ with added smoky bacon	145

Halloumi and quinoa salad	115
<i>Insalata con halloumi</i>	
Halloumi cheese fried until golden, organic quinoa, chopped tomatoes, avocado, cucumber, red onion, parsley, mint and a squeeze of lemon	
~ with 150g grass fed cubed fillet steak	155
Biltong and strawberry salad	118
<i>Insalata con biltong e fragole</i>	
Fresh, moist biltong, Danish feta, strawberries and asparagus	
Parmesan crusted chicken salad	120
<i>Insalata mista con petti di pollo inpanati in parmigiano</i>	
Mixed organic salad with chicken fillets in a parmesan crust	



Hearty Homemade Steaming Pasta

All the plain and coloured tagliatelle, tagliolini and ravioli are homemade for you with love

Lamb and beetroot tagliatelle	150	Beetroot tagliatelle with smoked salmon cream	135
<i>Tagliatelle di barbabietole con agnello</i>		<i>Tagliatelle barbabietole con salmone e panna</i>	
Vibrant beetroot tagliatelle served in a rich sauce made with slow cooked lamb, lamb jus and garnished with fresh peppery rocket		Vibrant beetroot tagliatelle, vodka flambé ed smoked salmon and baby spinach finished in a napoletana cream sauce	
Spaghetti puttanesca	130	Spaghetti with garlic, olive oil, chilli, porcini mushrooms	148
Traditional spaghetti puttanesca made with anchovies, capers, garlic, calamata & green olives prepared in our napoletana sauce		<i>Spaghetti aglio, oglio, peperoncino e porcini</i>	
Penne prawn & chorizo	175	<i>~ simply fantastic ~</i>	
<i>Penne con gamberi e chorizo</i>		Steaming al dente spaghetti tossed with earthy porcini mushrooms, garlic, chilli, parsley and extra virgin olive oil	
Our penne pasta with a Spanish flair is made using four queen prawns and chorizo sausage in a napoletana, white wine & paprika sauce		Beef and pork bolognese Tagliatelle ragu della Nonna	140
Seafood pasta with black tagliolini	180	Tagliatelle served in our Nonna's traditional, slow cooked beef and pork ragu	
<i>Tagliolini di seppia con frutti di mare</i>		Penne with Italian pork sausage and porcini mushrooms	155
Sepia (black) tagliolini pasta served in a decadent sparkling wine, fennel , garlic & parsley cream sauce with the freshest prawns, mussels and calamari		<i>Penne con salsiccia e porcini</i>	
Ravioli of the day Ravioli del giorno	140	Penne served in a sauce made with Italian pork sausages, porcini mushrooms, our and our creamy napoletana sauce	
Delicately prepared pasta pockets with seasonal fillings		Spinach tagliolini with basil pesto	148
Penne with spicy beef fillet Penne al filetto piccante	160	<i>Tagliolini di spinaci con pesto</i>	
Penne served in a hearty sauce made with cubed beef fillet, calamata olives, red peppers, garlic, a touch of chilli and fresh basil in our napoletana sauce		Spinach tagliolini served in our homemade basil pesto with sweet cherry tomatoes and fresh fior di latte mozzarella	
		Fusilli served with brinjals and olives Pasta siciliana	125
		Fusilli served in a sauce of brinjals, olives, fresh basil and creamy napoletana	

Fragrant Risotto

Caf del Sol's risottos are made to order using an Italian risotto rice we trust and love and only the freshest ingredients

TAKES TIME TO PREPARE

speciality

Seafood risotto 182

Risotto con frutti di mare

Our classic seafood risotto is made using a rich and silky turmeric infused vegetable stock, garlic, red peppers, mushrooms & white wine and an assortment of fresh seafood including calamari, prawns and smoked salmon

Porcini and pea risotto 165

Risotto con porcini e piselli

Our porcini mushroom & pea risotto is made using a delicately prepared vegetable stock, garlic & white wine and is finished with parmesan cheese and a decadent truffle oil giving it a creamy richness

Chorizo sausage and mushroom risotto 155

Risotto con chorizo e funghi

Our Spanish chorizo & exotic mushroom risotto is made using homemade stock infused with spices from the Mediterranean such as paprika, a dash of white wine and our napoletana sauce, and is finished with parmesan cheese

Artichoke and champagne risotto 155

Risotto con carciofi e prosecco

Our artichoke & Italian sparkling wine risotto is made using a delicate vegetable stock, sparkling wine, lemon zest and is finished with parmesan cheese

Artisinal Italian Gnocchi

We make our gnocchi daily using traditional Italian methods

choose one of these sauces to accompany the little potato dumplings

Beef and pork bolognese 145

Gnocchi della Nonna

Nonna's traditional and wholesome beef and pork ragu

Gnocchi aurora 113

Aurora is a silky smooth napoletana, cream and basil sauce

Gnocchi con panna, gorgonzola e noci 149

A creamy sauce made with gorgonzola, walnuts and sweet buttery diced pears



Pumpkin gnocchi 98

Gnocchi di zucca

Our butternut gnocchi served in browned butter and sage

~ recommended with extra rare black truffles ~ 45

gnocchi recipe



All half portions are charged at 75% of the full portion price

Decadent Delicious Mains

~ Please note that all changes to menu items will be surcharged ~



Five spice duck breast 162

Petto d'anatra con le cinque spezie

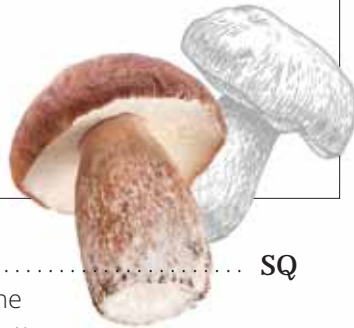
Chinese five spice sous vide (slow cooked) organic duck breast served with our asian inspired gnocchi and accompanied with a rich blueberry reduction

Lamb rack with porcini risotto SQ

Carre di agnello con porcini risotto

~ one of our best sellers! ~

400g of French trimmed lamb rack served with our earthy porcini mushroom & pea risotto and a rich and delicious red wine jus



Wellington con pancetta SQ

Our Beef Wellington has an Italian twist as the 200g grass fed beef fillet is wrapped in pancetta and smothered in our mushroom sauce. This is then wrapped in buttery puff pastry and baked until medium and accompanied by roasted garlic mashed potato and a red wine jus

TAKES TIME  TO PREPARE

Black sesame crusted Scottish salmon SQ

Salmone fresco incrostato in sesamo nero

180gr Fresh Scottish salmon seared with a black sesame crust and served with zesty mashed avocado, fresh grapefruit and a drizzle of our homemade sweet chilli sauce

Parma ham wrapped salmon SQ

Salmone con prosciutto crudo di Parma

180gr Scottish salmon wrapped in Parma ham and served with our homemade sparkling wine & strawberry risotto and garnished with fresh strawberries and basil

our famous calamari!

Stuffed calamari 160

Calamari ripieni

Our famous Mediterranean calamari is filled with a freshly prepared stuffing of red pepper, capers, olives and fresh ricotta cheese and served with delicate angel hair pasta & stir fried seasonal vegetables in a silky beurre blanc sauce



Italian meatball style burger 120

Polpetta burger

Our 'polpetta' Italian burger consists of a homemade beef burger patty served with crispy smoked bacon, our sun dried tomato relish, tangy fontal cheese and fresh rocket

~ including avocado. 140

Decadent Delicious Mains

We source all of our beef, chicken and seafood from certified suppliers using animal friendly and sustainable rearing techniques

Double pepper beef fillet 182

Filetto di manzo con pepe bianco e nero

200g Grass fed beef fillet rubbed in freshly ground coarse black pepper and served with our homemade polenta chips and a white pepper cream sauce

Balsamic beef fillet 188

Filetto balsamico

200g Grass fed beef fillet accompanied by spring onion mashed potato, roasted cherry tomatoes and garnished with shavings of grana padano parmesan cheese, fresh peppery rocket and a drizzle of our homemade balsamic vinegar and port reduction

TAKES TIME TO PREPARE



Porcini roasted chicken

Supremo filetti di pollo con risotto ai porcini

Organic chicken supreme - French trimmed chicken breast on the bone - served with an earthy porcini mushroom and pea risotto and a velvety porcini mushroom cream sauce

~ with one chicken breast ~ 145

~ with two chicken breasts ~ 175

contorni | sides

Patate fritte 45

Café del Sol's handcut, tripple cooked potato chips

Polenta frita 45

Homemade polenta chips

Purè 45

Creamy mashed potato

Verdura del giorno 45

Buttery seasonal vegetables

Piccola insalata 60

Café del Sol's side salad made with organic lettuce, fresh tomatoes, cucumber, red onion, avocado and Danish Feta



Authentic Italian Pizza

traditional tomato & mozzarella base topped with:

Pizza Siciliana	118
Salty anchovies, capers, fresh parsley, garlic salt and parmesan shavings	
Pizza quattro stagioni	130
Gypsy ham, artichokes, black olives, earthy portobello mushrooms and fresh parsley	
Pizza salsiccia spagnola	120
Spicy chorizo sausage, pepperdews, spring onion and fresh avocado	
Pizza salame pepperoni	135
Italian salami, oven roasted red and yellow peppers, black olives, homemade sweet caramelised onions and fresh basil	
Pizza salsiccia e finocchio	118
Italian fennel sausage, fresh chillies and fennel seeds	
Pizza parma	148
Parma ham, truffle oil and rocket ~ <i>simply superb</i> ~	
Pizza melanzane	108
Oven roasted brinjals, fresh bocconcini, parmesan and basil	
Pizza con zucca tartufo	110
Oven roasted butternut, three cheeses, crispy sage and decadent truffle oil	
Pizza margherita con mozzarella fior di latte	98
Fresh fior di latte mozzarella, tomato and basil ~ <i>an Italian classic</i> ~	
Pizza con gorgonzola e pere	110
Creamy, rich gorgonzola, buttery pear, walnuts and fresh peppery rocket	

We make our pizza bases using a traditional Italian recipe. Our toppings are created using the freshest ingredients

traditional bianca base topped with:

Focaccia con mozzarella straciatella e tartufo	145
Traditional focaccia topped with pulled soft mozzarella and fresh truffles	
Focaccia con salmone	110
Smoked salmon, red onion, cré me fraiché and fresh peppery rocket	
Focaccia con carpaccio di filetto	115
Café del Sol's thinly sliced fillet beef carpaccio, earthy portobello mushrooms, celery, parmesan shavings drizzled with a balsamic Reduction	
Focaccia parma	130
Parma ham, chopped fresh tomatoes and basil with a drizzle of balsamic reduction	
Focaccia tradizionale	70
Traditional focaccia with rosemary and parmesan shavings	
Focaccia con gorgonzola e uva	105
Traditional focaccia topped with bocconcini mozzarella, gorgonzola, grapes and pine nuts	

La Dolce Vita

All our puddings, pastries and ice-creams are homemade using only the finest and freshest ingredients

Milk tart panna cotta 55

Panna cotta alla cannella

Milk tart panna cotta - like us this traditional Italian panna cotta takes on a warm and wholesome South African twist

Berry pavlova 68

Pavlova con frutti di Bosco

A Caf del Sol star dish!

Sticky, sweet pavlova meringue served with fresh Chantilly cream, seasonal berries and a mixed berry coulis

Drowned ice cream 55

Affogato

Crè me brûlé e flavoured ice cream served with a shot of Italian espresso, topped with our almond brittle and crushed amaretti biscuits

Home made ice cream 65

Gelato artigianale

Three scoops of our homemade ice-cream (ask about the flavours available)

Chocolate tart 60

Torta al cioccolato

Silky chocolate ganache tart garnished with our finely crushed salted macadamia brittle and served with a delicately flavoured pink rose & raspberry ice cream

TAKES TIME TO PREPARE



Chocolate fondant 60

Fondente al cioccolato

Our molten dark chocolate fondant is oven baked to order and served with a deliciously sweet & salty peanut butter ice cream (Please allow approximately 15 minutes for preparation)

Coffee cré me brûlé e 60

Cré me brûlé e al caffè

Creamy coffee cré me brûlé e served with a daring salted caramel ice cream

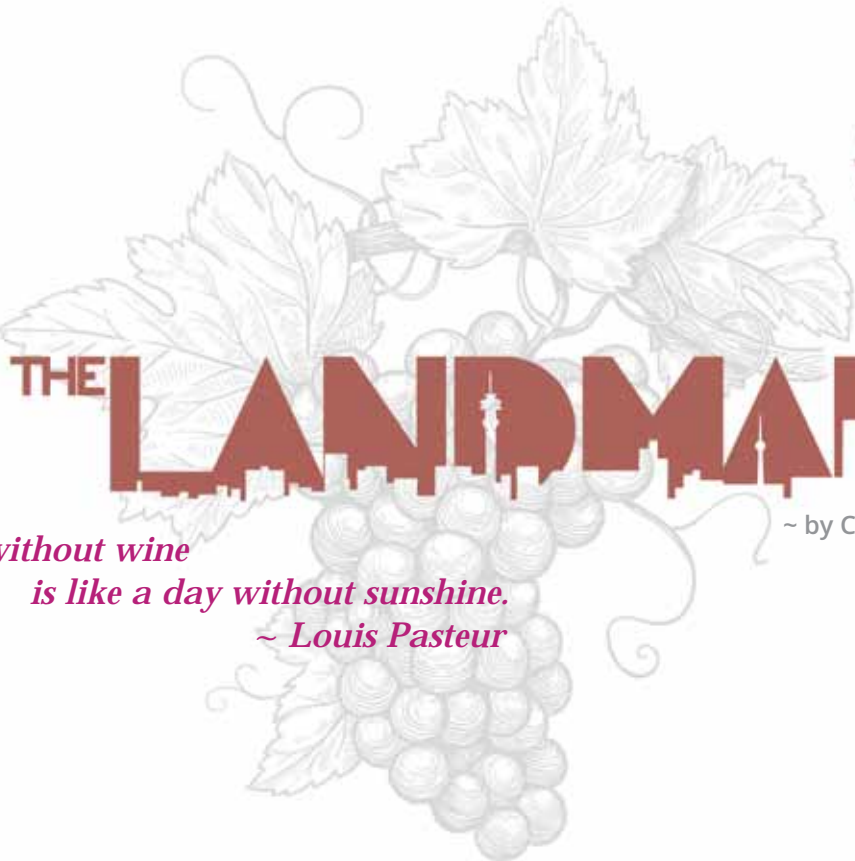
Vanilla panna cotta 55

Panna cotta alla vaniglia

Classic Italian vanilla panna cotta served with fresh strawberries, a mixed berry coulis and refreshing mint

Torta del Giorno! 68

A variety of homemade cakes of the day!



THE LANDMARK



*A meal without wine
is like a day without sunshine.
~ Louis Pasteur*

~ by Café Del Sol ~



Botanico Products. Take a bit of Botanico home with you.
Fragrant aromatherapy soy candles, hand washes and hand lotions to continue the experience.