



Café Del Sol

STEYN CITY

menu



SMALL PLATES

The perfect way to indulge in a variety of flavours, these small plates are meant to be shared, savoured, and paired with your favourite wines.

FRITTO MISTO 160

Falkland's Calamari Tubes & Tentacles | Nduja Aioli | Chives | Charred Lime

BURRATA 220

Burrata | Balsamic Roasted Tomatoes | Basil | Bruschetta

FREE RANGE CHICKEN LIVERS 130

Sage & Chilli Cream | Aged Balsamic Sauce | Crispy Onion Rings | Bruschetta

OXTAIL ARANCINI 130

Oxtail | Parmesan Emulsion | Umami Onion Jam | Aged Balsamic

BEETROOT CARPACCIO 130

Thinly Sliced Beets | Strawberries | Gorgonzola Crumble | Beetroot Shoots | Pomegranate Dressing

BEEF FILLET CARPACCIO R180

Horseradish Crème Fraiche | Mushroom | Parmesan Shavings | Balsamic drizzle

ARTISANAL RAVIOLI 150

Three Home-made Pasta Pockets | Seasonal Filling

ITALIAN SPRING ROLLS 130

Seasonal Filling

HALLOUMI STACK 130

Golden Fried Halloumi Fingers | Sesame Crust | Hot Honey | Pineapple & Avo Salsa

*All half portions are charged at 75% of the menu price.
All substitutions will be charged for.*





COLOURFUL SALADS

Fresh, vibrant salads that are as nourishing as they are delicious. Perfect for balancing your meal or as a light, refreshing starter or main. All of our greens are hydroponically grown and are live and cut to order to guarantee the freshest lettuce possible.

HOUSE SALAD 105 | SIDE 80

Hydroponic Italian Greens | Pickled Red Onion | Parmesan Shavings

PAESANO SALAD 130 | SIDE 90

Feta Cheese | Cucumber | Heirloom Tomatoes | Pickled Red Onion | Kalamata Olives | Micro Shoots | Wild Rocket | Nut Sprinkle

ITALIAN STYLE WALDORF 140

Hydroponic Italian Greens | Crème Fraîche | Apple | Celery | Avocado | Red Onion | Toasted Pecan Nuts
Add Smoked Salmon - 40gr 105 / 80gr 210

CAESAR SALAD 250

Bacon Crumb | Caesar Dressing | Parmesan Shavings | Sundried Tomato | Chicken Supreme | Avocado Purée

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HEARTY PASTA

Homemade pasta crafted with passion, using only the finest ingredients, imported “00” flour, Extra Virgin Olive Oil only and 20 months matured DOC Grana Padano parmesan cheese. Each dish offers a comforting and indulgent experience.

CHOICE OF PASTA

Penne | Spaghetti | Home-made Tagliatelle

GNOCCHI - 45

GLUTEN FREE OPTIONS - 55

Penne | Fusilli | Spaghetti

CARBONARA 218

Streaky Bacon | Bacon Oil | Egg | Parmesan Cream

AMATRICIANA 220

Bacon | Vodka Napolitana Sauce | Bacon Oil | Basil | Chilli

GENOVESE BASIL PESTO 190

Basil | Nuts | Extra Virgin Olive Oil | Grana Padano Parmesan

Add Chicken Breast & Cream 75

FRUTTI DI MARE (SQ)

Champagne Cream | Falkland's Calamari | Queen Prawns |
Fresh Mussels | Fennel | Cherry Tomatoes

MARINARA (SQ)

Napolitana | Prawn Bisque | White Wine | Falkland's Calamari |
Queen Prawns | Fresh Mussels

CHICKEN & CHORIZO 250

Chicken Breast | Spanish Chorizo | Napolitana Sauce | Cream

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HEARTY PASTA (CONT)

NONNA'S BOLOGNAISE 210

Slow Cooked Beef & Pork Ragu

Add Olives 25

HOME-MADE RAVIOLI OF THE DAY 195

Three Home-made Pasta Pockets | Seasonal Filling

FILETTO PICCANTE (SQ)

Kalamata Olives | Red Pepper | Garlic | Chilli | Basil | Napolitana Sauce

ALFREDO 190

Gypsy Ham | Mushrooms | Garlic & Parsely | Cream

AGNELLO SQ

Pulled Braised Lamb | Lamb Jus | Rocket

AGLIO E OLIO E PEPERONCINO 145

Extra Virgin Olive Oil | Garlic | Chilli

Add 4 Prawns 99 | Add Porcini 120

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GNOCCHI

Home-made Artisanal Italian Potato Dumplings

TRUFFLE 185

Truffle Butter | Black Truffle Paste | Cream

GORGONZOLA 215

Dolce Latte Gorgonzola | Cream | Umami Onion Reduction | Walnuts

AURORA 170

Napolitana | Basil | Cream

FRAGRANT RISOTTO

Rich and aromatic risottos made with homemade broth, that celebrate the finest seasonal ingredients, each dish designed to be both comforting and luxurious. An excellent gluten free option.

FRAGRANT SEAFOOD (SQ)

Turmeric Infused Broth | Garlic | Red Pepper | Mushrooms | White Wine | Falklands Calamari Tubes | Queen Prawns | Smoked Salmon Trout

MUSHROOM 265

Porcini & Parabello Mushrooms | Peas | Truffle oil | White Wine | Parmesan

CHORIZO 230

Spanish Chorizo | Leeks | White Wine | Napolitana | Paprika Oil
Add 4 Queen Prawns 99

ARTICHOKE 195

Artichokes | Garlic & Parsley | Leeks | Lemon | Sparkling Wine | Cream

SLOW BRAISED OXTAIL 270

Pulled Oxtail | Hearty Oxtail Jus | Mirepoix

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DECADENT MAINS

Indulge in luxurious Jospo char grilled mains that will leave you feeling completely satisfied, each dish designed to be a showstopper. We only use grass fed beef and free range chicken and SASSI certified fish from the green list.

LAMB RACK (400G) (SQ)

Porcini & Pea Risotto | Lamb Jus |
Green Beans & Garlic Parsley Butter | Pea Purée

ROASTED CHICKEN SUPREME 265

Porcini & Pea Risotto | Porcini Cream |
Porcini Dust | Seasonal Veg
Add extra supreme breast 315

FRESH SCOTTISH SALMON (180G) (SQ)

Black sesame | Avocado Purée | Grapefruit | Sweet Chilli |
Chilli Oil | Seasonal Veg

GRILLED FRESH SEABASS (200G) (SQ)

Lemon Cream | Edamame Beans | Sweet Soy Exotic Mushrooms |
Blistered Cherry Tomatoes | Buttery Mashed Potato

STUFFED CALAMARI 275

Olive, Ricotta, Caper & Red Pepper Stuffing | Capellini Pasta |
Beurre Blanc Sauce | Julienne Veg

BALSAMICO FILLET 395

250gr Beef Fillet | Aged Balsamic | Buttery Mashed Potato |
Wild Rocket & Parmesan Salad | Cherry Tomatoes

PRIME CUT (SQ)

Chargrilled Beef Special | Truffle or Garlic & Parsley Compound Butter |
Bone Marrow | Silky Mushroom or Pepper Sauce
Add Beef Tallow & Parmesan Fries 85 |
Add Side House Salad 75

BEEF WELLINGTON 425

Puff Pastry Wrapped 200gr Beef Fillet | Pancetta & Mushroom Filling |
Buttery Mashed Potato

BRANDY PEPPERCORN BEEF FILLET 385

250g Beef Fillet | Brandy Peppercorn Sauce | Triple Cooked Chips |
Umami Onion Reduction

LAMB SHANK (SQ)

Slow Cooked Lamb Shank | Buttery Mashed Potato | Home-made Gremolata

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NEAPOLITAN PIZZA

Traditional sourdough pizza with a thin, flat base and wide airy edge, wood fired and finished with a drizzle of Extra Virgin Olive Oil. Choose between plain, garlic or chilli EVO.

BIANCA – BASE WITH MOZZARELLA ONLY

HERB FOCACCIA 90

Herbs | Garlic | Extra Virgin Olive Oil

FOCCACCIA FORMAGGIO 125

Foccaccia | Fior di Latte Mozzarella

Three Cheese Focaccia – Add Dolce Latte gorgonzola 35

GRAPE EXPECTATIONS 155

Dolce Latte Gorgonzola | Grapes | Pine Nuts | Rosemary

ROSSA: BASE WITH TOMATO AND MOZZARELLA

MARGHERITA 170

Tomato | Mozzarella Fior Di Latte | Basil

Add Burrata - 120

SALAMI PICCANTE 205

Imported Spicy Salami | Kalamata Olives | Nduja Drizzle

PORTOBELLO CHICKEN 220

Chicken | Charred Mushroom | Truffle Cream | Pickled Red Onion

THE QUEEN 230

Cooked Ham | Charred Mushroom

Add Artichoke - 20 | Add Tangy Kalamata Olives - 20

CONTADINA 230

Crispy Bacon | Avocado | Feta Crumble

ITALIAN SIN 215

Crispy Bacon | Jalapeno | Hot Honey | Pineapple

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PIZZA (CONT)

BOLOGNA 235

Nonna's Beef & Pork Bolognese | Chilli Crunch

SILK & SPICE 230

Chorizo or Chicken | Peppadews | Spring Onion | Avo | Feta Crumble

NONNA RITA 180

Asiago | Artichoke | Green Olives | Charred Mushroom |
Roasted Peppers | Red Onion

Add Gypsy Ham - 25

PIZZA ZUCCHA 235

Roasted Butternut | Dolce Latte Gorgonzola Cheese | Truffle Oil

PIZZA MODERNO 275

Halloumi | Avocado | Bacon | Sun Dried Tomato | Caramelized Onion

PIZZA PARMA 230

Parma Ham | Truffle Oil | Rocket

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LA DOLCE VITA

CHOCOLATE TART 130

Pistachio Crust | White Chocolate Ice Cream | Passion Purée

BERRY PAVLOVA 130

Chantilly cream | Seasonal Berries | Berry Coulis

MOLTEN CHOCOLATE FONDANT 130

Peanut Butter Ice Cream

COFFEE CRÈME BRULÉE 110

Salted Caramel Ice Cream | Caramel Popcorn

VANILLA PANNA COTTA 105

Seasonal Berries | Berry Coulis | Refreshing Mint

AFFOGATTO (DROWNED ICE CREAM) 110

Italian Espresso | Hazelnut Gelato | Almond Brittle | Amaretti Biscuit

TIRAMISU SEMIFREDDO 140

Semi-frozen Tiramisu | Finger Biscuits | Kahlua Liqueur | Italian Espresso

NEW YORK STYLE CHEESECAKE 130

Ask your server about our delectable flavours

DON PEDRO 80

Vanilla Gelato | Kahlua Liqueur

IRISH COFFEE 80

American Coffee | Irish Whiskey | Fresh Cream

ESPRESSO MARTINI 140

Kettle One Vodka | Kahlua Liqueur | Italian Espresso

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BAMBINOS

SMALLER PORTIONS MADE WITH LOVE

Crumbed Chicken Strips | Mayonnaise Dipper | Chips 120

Fried Calamari Tubes | Calamari Heads | Tartar Mayonnaise | Chips 120

Beef Burger | Brioche Bun | Chips 99
Add Cheese - 15

PASTA

*Choose between Spaghetti | Penne | Fusilli |
Add Gluten Free Pasta - 35*

Alfredo | Cream | Mushrooms | Ham 105

Bolognaise 120

Butter 75

Napolitana | Basil 80

Gnocchi | Tomato | Cream | Basil 120

CREATE YOUR OWN PIZZETTA (SMALL PIZZA) 105

Choose 3 of the following toppings

Salami | Ham | Bacon | Feta | Mushrooms | Olives | Bolognaise |
Chicken | Pineapple | Mozzarella | Pineapple
Add Avocado - 30

DOLCE

Ice Cream & Choc Sauce 60

Gelato 35 (per scoop)

Nougat | Peanut Butter | Raspberry | Vanilla | Chocolate

Milkshakes 60

Vanilla | Chocolate | Strawberry

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