

LEO'S

Restaurant, Bar & Lounge

INTERNATIONAL FLAVORS



FOOD FESTIVAL SOUTH AFRICA

BREAD & BUTTER MADE FOR SHARING

UJEQE / DOMBOLO V
Soft, traditional South African steamed bread

AMAGWINYA / VETKOEK V
Golden, deep-fried balls of dough with a soft centre

MOSBOLLETJIES V
Enriched dough made with grape must and flavored with whole aniseed

BILTONG BUTTER
Whipped butter folded with shavings of spiced, cured beef and fresh chives

STRAINED AMASI WITH MOSKONFYT V
Soft cheese made from strained cultured milk, topped with grape must syrup and thyme-roasted grapes

FLAVOURS OF THE COASTLINE MADE FOR SHARING

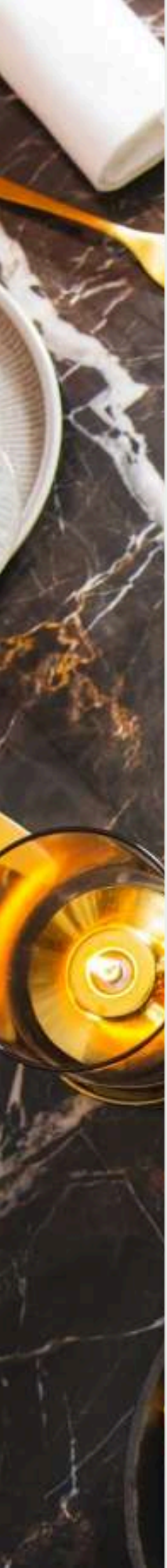
BRAAIED DORADO WITH APRICOT GLAZE
Fish cooked over the coals and brushed with a sweet, sticky apricot and citrus glaze

CAPE MALAY MUSSEL CURRY POTJIE
Mussels simmered in a mildly spiced coconut broth with ginger, chilli and fresh coriander

SMOKED DORADO PÂTÉ
A creamy smoked fish spread with lemon and spring onion, inspired by Zola's snoek pâté

ROTI V
Flaky, buttery flatbread cooked in a hot pan





LEO'S

Restaurant, Bar & Lounge

INTERNATIONAL FLAVORS

TRADITIONAL SOUTH AFRICAN FLAVORS

FOOD FESTIVAL SOUTH AFRICA

SEVEN COLOUR BRAAI MADE FOR SHARING

BRAAI PLATE: BOEREWORS & BRAAIED LAMB CHOPS
Traditional beef and pork sausage seasoned with toasted coriander, served with rosemary and oregano lamb chops browned over the coals

SLOW BRAISED OXTAIL STEW
Oxtail simmered with carrots, bay leaves, garlic and ginger until the meat falls from the bone

UPHUTHU V
Crumbly maize meal pap finished with butter and parsley

CHAKALAKA V
A colourful relish of peppers, grated carrots and baked beans, gently spiced with curry powder

IMFINO WITH MABELE V
Swiss chard sautéed with onion, green pepper and garlic, then simmered with sorghum

LENTIL BOBOTIE WITH MRS. BALLS CHUTNEY V
Curried lentils and raisins baked beneath a golden egg custard, served with fruit chutney

SWEET ENDING INDIVIDUALLY PLATED DESSERT

MARULA MALVA PUDDING
Malva pudding with marula liqueur sauce, served with milk tart ice cream, rooibos-poached pear, and spiced coconut crumb

