

SPECIALITIES

FEIJOADA R159

Traditional bean stew with pork, chicken and chouriço served with rice

CALDEIRADA /FISH STEW (MORE LIKE A BROTH) R210

A traditional fish stew with a wide variety of fresh fish, seafood, peppers, onions and potato

CARNE DE VINHO D'ALHOS R160

Pork in garlic and wine served with potato and fried bread

CATAPLANA FOR TWO R385

4 Prawns, mussels, selection of fish, chouriço and calamari served with savoury rice

POLVO / OCTOPUS R249

Oven roasted octopus served in a tomato red wine sauce with potatoes and sliced chourico

PLATTERS

PORRA PLATTER * R249

½ Baby Chicken, 3 Prawns, Calamari and slices of chouriço

PRATO DE FRUTOS DO MAR / SEAFOOD PLATTER * R295

4 Prawns, Calamari, Line fish of the day

CARAMBA PLATTER * R270

½ chicken, trinchado, calamari and Chourico

All dishes marked with a (*) is served with one choice of boiled potatoes, savoury rice, chips, milho frito, veg or salad

DESSERTS

PASTEIS DE NATA R25

Freshly baked daily – rich egg custard nestled in a crisp pastry

CRÈME CARAMEL R60

Baked custard dessert topped with a layer of caramel sauce

BOLO DE MEL R60

Traditional nutty treacle Madeiran cake

ARROZ DOCE R60

Traditional rice pudding with a touch of cinnamon & lemon zest

ICE CREAM R55

2 scoops of vanilla ice cream topped with chocolate sauce

SALAME DE CHOCOLATE R70

Chocolate salami with almonds and a hint of port served with a scoop of vanilla ice cream

PUDIM DE MARACUJA R60

Traditional Madeiran passion fruit "panna cotta"

BABA DE CAMELO R65

Caramel Mousse topped with roasted almond flakes

SELECTION OF FRESHLY BAKED CAKES R65

(please ask your waiter)

If you haven't enjoyed your experience,
or something wasn't to your liking
please let us know!
We can fix it for you here and now...
social media can't

Thank you for your patronage

+27 (0)21 285 0391

47 Main Road, Green Point, 8005

carambacapetown@gmail.com

 caramba  carambarestaurant

It's the love and passion to create the mothers Portuguese cooking that will leave your taste buds asking for more...



Our food is made on order therefore
it could take up to 30-40 minutes to prepare.
Thank you in advance for your patience.

STARTERS

CALDO VERDE / KALE SOUP R60

A Traditional Portuguese soup with Chouriço



CHOURIÇO R80

Flame grilled Spicy Portuguese Sausage



FIGADOS DA GALINHA PERI - PERI / PERI - PERI CHICKEN LIVERS R65

Served in a creamy spicy wine sauce

PASTEIS DE BACALHAU / CODFISH FRITTERS R65

Salted Codfish Fritters

RISSÓIS DE CAMERÃO / PRAWN RISSOLES R75

Traditional deep - fried pastry filled with a creamy prawn mixture

MILHO FRITO / FRIED CORNMEAL (V) R50

Madeiran Fried Cornmeal

LULAS / CALAMARI R80

Deep Fried or Grilled served in lemon butter or peri - peri

CABEÇAS DE LULAS / TENTACALES R80

Deep Fried or grilled served in lemon garlic butter or peri - peri

SARDINHA PORTUGUESA / PORTUGUESE SARDINES R80

Flame grilled with coarse salt and drizzled with olive oil

ISCA BRANCA / WHITE BAIT R50

Crispy fried, tiny fish served with garlic and lemon aioli

TRINCHADO

Fillet cubes served in a Portuguese garlic and wine sauce

Chicken R85

Fillet R100

TASTE OF PORTUGAL R249

2 Codfish fritters, 2 Prawn Rissoles, chicken livers, milho frito and Chouriço

BOLO DO CACO R60

Traditional Madeiran sweet potato flatbread served warm with garlic butter



SALADES / SALADS

SALADA PORTUGUESA / PORTUGUESE SALAD (V) R65

Crispy greens, onion, cucumber, diced tomatoes and olives

GRÃO BICO COM BACALHAU /

CODFISH AND CHICKPEA SALAD R150

Codfish, chickpeas, boiled potatoes, onions, parsley with a boiled egg tossed in a vinaigrette dressing



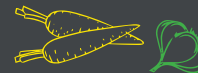
SALADA DE PREGO DE GALINHA /

CHICKEN PREGO SALAD R110

Portuguese Salad with Prego Chicken Strips

SALADA DE GRÃO BICO / CHICKPEA SALAD (V) R80

Chickpeas, bellpeppers, tomato, cucumber, onion and parsley tossed in a vinaigrette dressing



SEAFOOD

LULAS / CALAMARI * R130

Calamari tubes grilled or fried in lemon & butter or peri - peri sauce

AMEIJOA / CLAMS * R159

Served in a tomato, garlic and wine sauce with sliced chourico

PEIXE DO DIA / FISH OF THE DAY * R139

Pan grilled in a lemon garlic butter

SARDINHA PORTUGUESA / PORTUGUESE SARDINES * R149

Flame Grilled served with roast peppers, caramelized onion and black olives

CAMERÃO A NACIONAL / PRAWN A NACIONAL * R199

Grilled in a spicy creamy beer sauce

CAMERÃO / PRAWNS * R199

Served with Peri - Peri or Lemon & Garlic Butter

BACALHAU ã GOMES SÁ / A GOMES SÁ CODFISH R210

Salted Codfish casserole with caramelized onions, black olives, boiled egg and potatoes drizzled with olive oil

BACALHAU COM NATAS / CREAMED BACALHAU R220

Oven baked dish of Codfish, caramelized onion, potatoes and cream



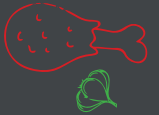
MEATS

FRANGO / CHICKEN *

Flame Grilled Peri - Peri or Lemon, garlic and herb

½ R119

Full R159



FRANGO XAI-XAI / XAI-XAI CHICKEN *

Mozambican speciality, grilled spatchcock baby chicken topped with a spicy cream sauce

½ R129

Full R169

PREGO*

Fillet or Chicken breast in a spicy wine & garlic sauce served in a Portuguese roll

Chicken R110

Fillet R120

TRINCHADO*

Cubes of fillet/chicken breast in a traditional red wine and garlic sauce

Chicken R149

Fillet R159



BIFE A PORTUGUESA / PORTUGUESE STEAK* R165

Fillet steak served in a creamy red wine sauce topped with a fried egg

BIFE COM CHOURIÇO / STEAK WITH CHOURIÇO* R179

Fillet steak served in a creamy red wine sauce and topped with slices of Chouriço

BITOQUE / PORTUGUESE STEAK (ANGOLAN STYLE) R209

Fillet steak served in a red wine sauce topped with a fried egg served with chips, rice and salad

ESPETADA *

Flame grilled rump cubes with garlic, bay leaves and coarse salt on a skewer

220g R149

330g R179

CHICKEN CURRY R139

A mild Mozambican style coconut curry served with rice

All dishes marked with a (*) is served with a side of boiled potatoes, savoury rice, chips, milho frito, veg or salad