

STARTERS

CALDO VERDE / KALE SOUP R75

A Traditional Portuguese soup with Chouriço

CHOURIÇO R90

Flame grilled Spicy Portuguese Sausage

FIGADOS DA GALINHA PERI – PERI / PERI - PERI CHICKEN LIVERS R85

Served in a creamy spicy wine sauce

PASTEIS DE BACALHAU / CODFISH FRITTERS R80

Salted Codfish Fritters

RISSÓIS DE CAMERÃO / PRAWN RISsoles R90

Traditional deep - fried pastry filled with a creamy prawn mixture

MILHO FRITO / FRIED CORNMEAL (V) R65

Madeiran Fried Cornmeal

LULAS / CALAMARI R90

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

CABEÇAS DE LULAS / TENTACALES R85

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

SARDINHA PORTUGUESA / PORTUGUESE SARDINES R90

Flame grilled with coarse salt and drizzled with olive oil

ISCA BRANCA / WHITE BAIT R70

Crispy fried, tiny fish served with garlic and lemon aioli

TRINCHADO

Fillet cubes served in a Portuguese garlic and wine sauce

Chicken R99

Fillet R120

TASTE OF PORTUGAL R279

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

BOLO DO CACO R75

Traditional Madeiran sweet potato flatbread served warm with garlic butter

SALADES / SALADS

SALADA PORTUGUESA / PORTUGUESE SALAD (V) R90

Crispy greens, onion, cucumber, diced tomatoes and olives

GRÃO BICO COM BACALHAU / CODFISH AND CHICKPEA SALAD R165

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

SALADA DE PREGO DE GALINHA / CHICKEN PREGO SALAD R135

Portuguese Salad with Prego Chicken Strips

SALADA DE GRÃO BICO / CHICKPEA SALAD (V) R105

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

SEAFOOD

LULAS / CALAMARI * R150

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

AMEIJOA / CLAMS * R169

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

PEIXE DO DIA / FISH OF THE DAY * R159

Pan grilled in a lemon garlic butter

SARDINHA PORTUGUESA / PORTUGUESE SARDINES * R169

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

CAMERÃO A NACIONAL / PRAWN A NACIONAL * R240

Grilled in a spicy creamy beer sauce

CAMERÃO / PRAWNS * R230

Served with Peri - Peri or Lemon & Garlic Butter

BACALHAU ã GOMES SÁ / A GOMES SÁ CODFISH R240

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

BACALHAU COM NATAS / CREAMED BACALHAU R250

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

MEATS

FRANGO / CHICKEN *

Flame Grilled Peri – Peri or Lemon, garlic and herb
½ R139

Full R179

FRANGO XAI-XAI / XAI-XAI CHICKEN *

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

½ R149

Full R189

PREGO*

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

Chicken R129

Fillet R145

TRINCHADO*

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

Chicken R159

Fillet R185

BIFE A PORTUGUESA / PORTUGUESE STEAK* R190

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

BIFE COM CHOURIÇO / STEAK WITH CHOURIÇO* R199

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

BITOQUE / PORTUGUESE STEAK (ANGOLAN STYLE) R230

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 R159

330g R199

CHICKEN CURRY R159

A mild Mozambican style coconut curry served with rice

SPECIALITIES

FEIJOADA R 179

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

CALDEIRADA /FISH STEW (MORE LIKE A BROTH) R229

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

CARNE DE VINHO D'ALHOS R189

Pork in garlic and wine served with potato and fried bread

CATAPLANA FOR TWO R410

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

PLATTERS

PORRA PLATTER * R289

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

PRATO DE FRUTOS DO MAR / SEAFOOD PLATTER * R310

4 Prawns, Calamari, Line fish of the day

CARAMBA PLATTER * R299

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

CRÉME CARAMEL R65

Baked custard dessert topped with a layer of caramel sauce

BOLO DE MEL R60

Traditional nutty treacle Madeiran cake

ARROZ DOCE R65

Traditional rice pudding with a touch of cinnamon & lemon zest

ICE CREAM R55

2 scoops of vanilla ice cream topped with chocolate sauce

PUDIM DE MARACUJA R65

Traditional Madeiran passion fruit "panna cotta"

SELECTION OF FRESHLY BAKED CAKES R70

(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

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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.