

*Yasco's*  
SEAFOOD AND GRILL

# Portuguese Specialities

## Starters

<b>Chicken Giblets</b> Tomato, white wine, green chili	R60
<b>Chicken Livers</b> Grilled, spicy peri-peri sauce	R60
<b>Beef Fillet Trinchado</b> Grilled, green chillies, white wine, garlic, cream	R85
<b>Chourico</b> Spicy pork sausage, sliced	R50
<b>Imported Chourico</b> A full flavoured imported chourico, flambéed at the table	R75
<b>Caldo Verde</b> Potato, kale and chourico(optional)	R50
<b>Sardines</b> Whole sardine, grilled open flame, coarse salt, green peppers, onion rings, black olives	R65

## Mains

<b>Portuguese Steak</b> 300g Fillet, white wine, bay leave, garlic, fried egg	R195
<b>Grilled Bacalhau</b> Open flame grilled, baby potatoes, green peppers, onion rings and black olives	S.Q
<b>Bacalhau A Bras</b> Shoe string chips, shredded cod, egg, parsley, black olives	S.Q
<b>Bacalhau Gomes De Sa</b> Cubed baby potatoes, shredded cod, hard-boiled egg, black olives	S.Q
<b>Sardines</b> Whole sardine, grilled open flame, coarse salt, green peppers, onion rings, black olives and baby potatoes	R140

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## Starters

<b>Haloumi Cheese</b> Grilled haloumi cheese with a sweet chili sauce	R63
<b>Soup of the Day</b> Please enquire with server	S.Q
<b>Camembert Cheese</b> Crumbed Camembert cheese, deep fried, with a cranberry sauce	R79
<b>Fresh Mussels</b> Fresh mussels prepared in a creamy, white wine, garlic, celery and Italian parsley sauce.	R89
<b>Falkland Calamari Tubes</b> Grilled baby calamari tubes, served with tangy lemon curd and a touch of chili	S.Q
<b>Smoked Salmon</b> Norwegian salmon arranged with onion rings, capers and fresh lemon	R85
<b>Venison Carpaccio</b> Thinly sliced venison carpaccio with fresh rocket, balsamic vinaigrette and Parmesan shavings	R89
<b>Prawn &amp; Avo</b> De-shelled prawns served with fresh avocado and a Marie Rose sauce	R85
<b>Snails</b> Snails served in a creamy garlic sauce with grated parmesan cheese	R75
<b>Oysters</b> Oysters served with red onion, lemon grass and a ginger relish	S.Q
<b>Sautéed Prawns</b> De-shelled prawns sautéed in garlic, chili, olive oil and baby tomatoes	R79

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## Salads

### **Garden Salad**

Mixed baby greens, red onion rings, baby tomatoes and calamata olives served with white wine vinegar and olive oil dressing

**R60**

### **Greek Salad**

Creamy feta, baby greens, cucumber, calamata olives and cherry tomatoes, dressed with a creamy dressing

**R75**

### **Blue Cheese Salad**

Baby greens, caramelised pears, grated blue cheese and topped with caramelised almonds

**R85**

### **Prawn Salad**

De-shelled prawns with baby greens, julienne vegetables, cherry tomatoes and cucumber ribbons, dressed with a sweet chili dressing

**R89**

### **Beetroot Salad**

Beetroot, goat's cheese, fresh apple and rocket. Served with walnuts and a balsamic dressing

**R85**

### **Caprese Salad**

Fiori di latte mozzarella, fresh tomato, basil, on mixed greens. Served with a balsamic vinaigrette

**R85**



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## Fish

**Fresh Norwegian Salmon** R199  
Fresh Norwegian salmon marinated with honey, ginger and soy sauce.  
Served with sauté pak-choi, mash potatoes and stir fried vegetables

**Line Fish / Kingklip** S.Q  
Grilled, served with sauté new potato, fine beans and peppadew  
beure blanc

**Grilled Falkland Calamari Tubes** R180  
Grilled baby calamari tubes, served with tangy lemon curd and a touch of  
chili, served with savoury rice and stir fried vegetables

**Yellow Fin Tuna** R220  
Coated in sesame seeds, seared, served with baby spinach and mustard  
mash with a sweet Asian dressing

## Seafood

**Prawn Curry** R220  
A mild creamy coconut curry, de-shelled prawns and Basmati rice

**Seafood Soup** R280  
A light seafood broth, served with cubed fresh fish, prawns and mussels

**Queen Prawns** S.Q  
Grilled in lemon butter, garlic marinade and served with rice and chips

**King Prawns** S.Q  
King prawns grilled in lemon butter and a garlic marinade. Served with rice  
and chips

**Baby lobster** S.Q  
Grilled or thermidor additional R45  
Grilled in lemon butter and a garlic marinade served with rice and chips

**Langoustines** S.Q  
Grilled in lemon butter, garlic marinade, served with rice and chips

**Vasco's Platter** S.Q  
Langoustines and prawns, grilled in lemon butter and a garlic marinade.  
Served with rice and chips

**Shellfish Platter** S.Q  
Lobster, langoustines and prawns, grilled in lemon butter, garlic marinade,  
served with rice and chips

**Seafood Platter for Two** SQ  
Lobster, langoustines, prawns, line fish and calamari, with a starter portion of  
mussels

**Fresh Mussels (main)** R170  
Fresh mussels prepared in a creamy, white wine, garlic, celery and Italian  
parsley sauce. Served with hand cut chips and aioli

## Meat

<b>Rib Eye (400g)</b> Char grilled rib eye with rucola mash, sauté vegetables and bordelaise sauce	<b>R219</b>
<b>Beef Fillet (300g)</b> Basted and grilled to perfection, accompanied with chips	<b>R189</b>
<b>Picanha Rump (400g)</b> Served with hand cut chips, garden salad and a chimichurri sauce	<b>R185</b>
<b>Prime Rib</b> A flavourful 600g prime rib, cut on the bone, basted and grilled. Served with chips	<b>R189</b>
<b>T-Bone</b> Senior 600g T-Bone, grilled to perfection and served with chips	<b>R189</b>
<b>OX-Tail</b> Braised in sugar beans, carrots and red wine served with rice or mash	<b>R210</b>
<b>Long Pork Chop 500g</b> Marinated & char grilled pork chop served with hand cut chips and sauté vegetables and mango mustard emulsion	<b>R165</b>
<b>Pork Belly</b> Crispy crackling, pumpkin puree with a cider reduction	<b>R169</b>
<b>Roasted Duck</b> Slow roasted duck, crispy, on the bone, plum sauce and parsnip puree	<b>S.Q</b>
<b>Baby Chicken</b> Baby chicken marinated in a homemade mild peri-peri sauce and flame grilled. Served with hand cut chips and small garden salad	<b>R155</b>
<b>Lamb Parcel</b> Shredded lamb in phylo pastry served on mash potato and veg	<b>R195</b>

## Pasta

<b>Aglio e Olio Con Gamberi</b> “Al dente” linguine served with prawns sautéed in olive oil, garlic, chili and fresh baby tomatoes, garnished with fresh basil	<b>R160</b>
<b>Creamy Chicken Linguine</b> Chicken breast, sautéed, with a touch of paprika, garlic and cream	<b>R120</b>

## Sides

### Sauces

(all our sauces are freshly made)

#### Pepper

Madagascar green peppercorns

R35

#### Mushroom

Sauté mushrooms, butter, red wine, black pepper and cream

R35

#### Cheese

Creamy fontal cheese

R35

#### Mustard

English and Dijon mustard

R30

#### Port wine Jus

Port wine and homemade beef stock

R35

#### Monkey Gland

Prepared the traditional way

R35

### Accompaniments

#### Chips

R35

#### Savoury Rice / Basmati

R25

#### Mash Potatoe

R25

#### Side Salad

R35

#### Sauté baby Spinach

R40

#### Onion Rings

R35

#### Cream Spinach

R35

#### Sauté Mushrooms

R40



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## Dessert

- Eton Mess** R69  
Bite size meringue, fresh strawberries, combined with thick yoghurt and touch of cream
- Crème Brulee** R79  
A smooth texture, flavoured with fresh lavender
- Chocolate Fondant** R85  
Liquid centre, with vanilla ice-cream, toasted almonds
- Mixed Fruit Sorbet** R69  
Please enquire with server for flavours
- Ice Cream Nut Cake** R79  
Homemade ice-cream layered with mixed nuts and served with hot chocolate sauce
- Pavlova** R69  
Soft centre meringue, topped with fresh fruit and a granadilla pulp
- Cheese Platter** R129  
A selection of imported Italian cheeses served with a glass of Portuguese port wine



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