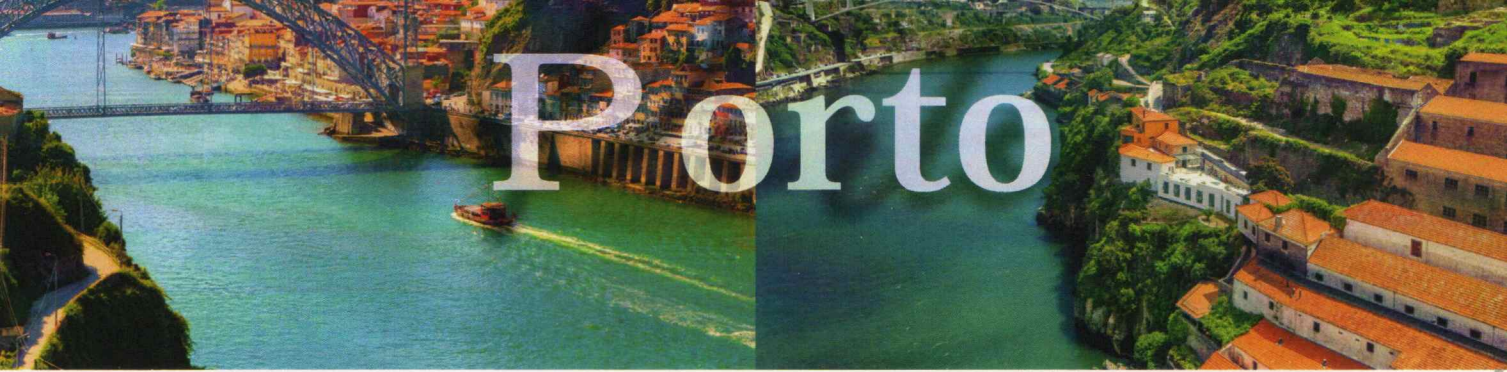




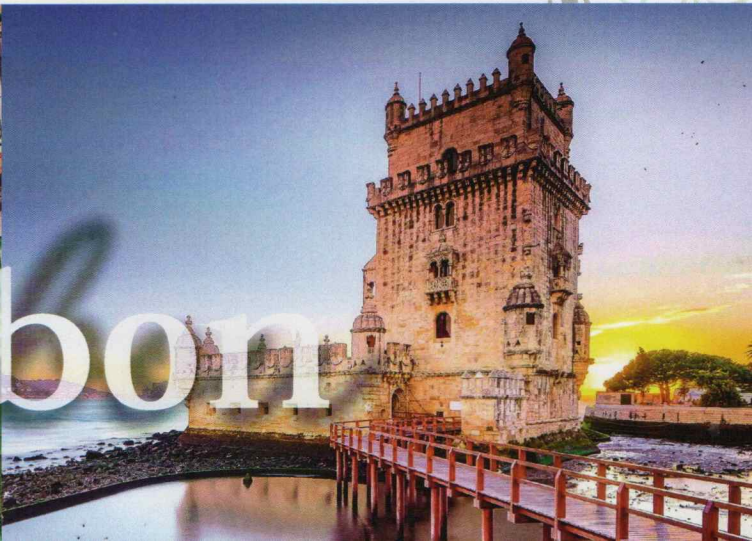
Porto and Lisbon.

From Porto, we draw deep, rich tones, aged wood textures,
and the timeless beauty of echoing the city's riverside charm
and wine-soaked heritage.

From Lisbon, we bring the light, cobbled elegance, the golden
glow of old buildings, and the rhythm of tram-lined streets
filled with music, laughter, and life.

Together, they create a space that's both vibrant and
nostalgic—where every detail tells a story of Portugal's
tradition, elegance, and everyday joy.

.....



Lisbon



Bem Vindo!

Beira Alta was established in 1999 and has been serving the community delicious, fresh and tasty Portuguese food since 2003. We take pride in using only the finest ingredients, herbs and spices with recipes that have evolved over time into Portuguese cuisine with a distinct and flavourful African influence. We welcome you and hope that you enjoy.

"Bom Apetito!"

Important Notice:

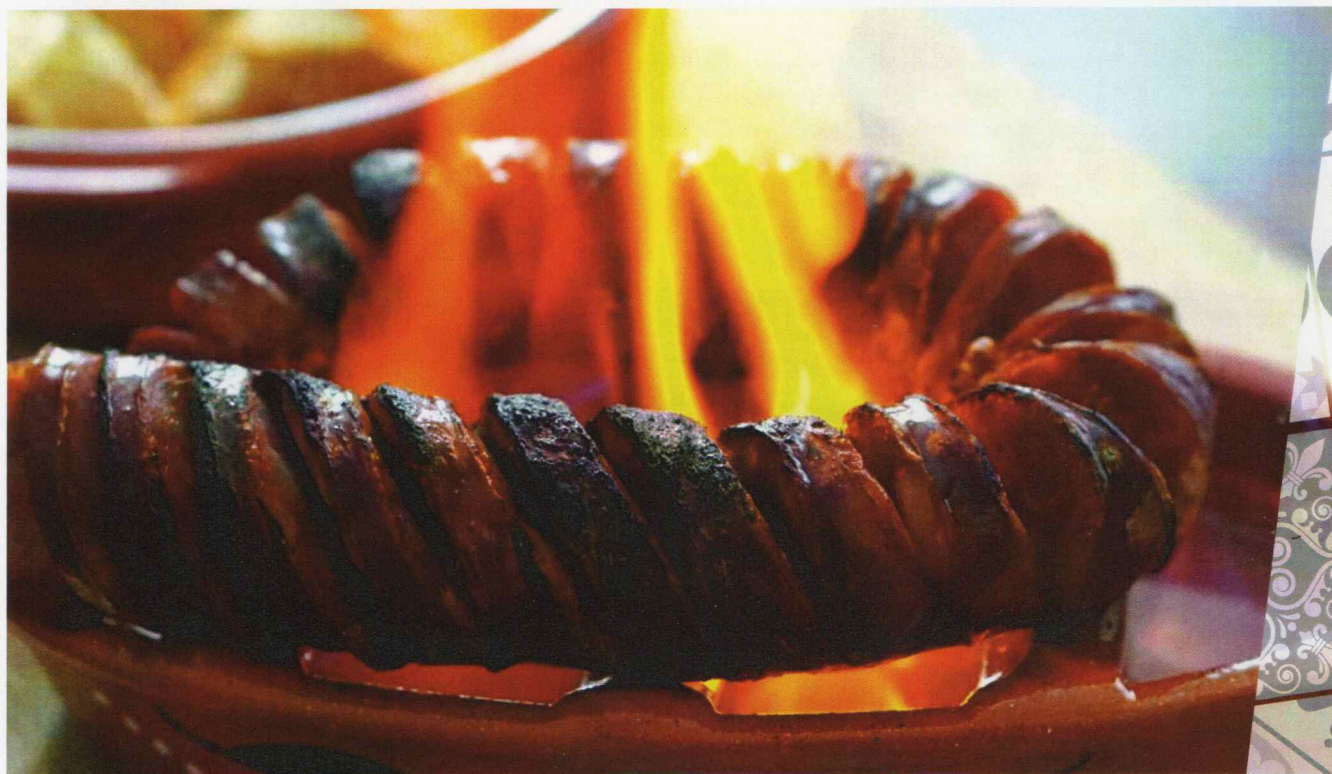
For any of our meat dishes requested medium-well or well-done are cooked at the customer's discretion. We take great care in preparing high-quality cuts, and cooking beyond medium may affect the texture and natural tenderness of the meat. As such, we cannot be held responsible for any loss of quality on our meats cooked beyond medium.

If you have any food allergies or dietary requirements, please inform your Waitress/Waiter before placing your order.

Traces of Nuts may be found in certain of our products

A 10% service charge will be automatically added to the bill for tables of 8 or more.

All products subject to availability.



STARTERS

- Entradas -

KALE SOUP | 95

Calde Verde

Traditional Portuguese soup made with chouriço, kale, blended potatoes, onion & drizzled with olive oil

CHICKEN LIVERS | 85

Fígado de Galinha

Grilled fresh chicken livers served spicy or lemon & herb

GIBLETS | 90

Mollos Quisadras

Stewed chicken gIBLETS in a tomato, garlic, onion and bell pepper sauce

TRINCHADO | 165

Pica Pau

Succulent pan-fried beef fillet cuts in chef's bay leaf, white wine and garlic sauce

CHOURIÇO | 175

Whole grilled smoked Portuguese pork sausage

GRILLED SARDINES | 137

Sardinhas Assadas

Grilled coarse salt crusted sardines seasoned with lemon and olive oil

GRILLED CALAMARI | 124

Lulas Grelhadas

Calamari tubes in our lemon butter sauce, served spicy or plain

PAN-FRIED GARLIC PRAWNS | 145

Caracas

5 BA Prawns in the shell pan fried in olive oil, whole garlic, sea salt and a touch of chilli

PRAWN RISsoles | 110

Pequis De Caracas

3 Deep fried crumbed shrimp turnovers with a spicy prawn filling

OYSTERS | 68

Ostras

(on availability) each
Please ask your waiter for today's oyster selection

MIXED STARTER PLATTER | 229

Tapas Mixta

Calamari, chicken livers and chourico served with a spicy or lemon herb sauce

PORTUGUESE BREAD ROLL | 14

Papa Saca

Complimentary bread rolls will be provided at initial seating only



SALADS

- Saladas -

All Served with our Portuguese dressing

PORTUGUESE SALAD ✓ | 165

Salada à Portuguesa

Mixed lettuce, cucumber, red onions, black olives, carrots and mixed peppers

ADD - Creamy Feta | 19

ADD - Avocado | 20

SMOKED SALMON SALAD | 310

Salada De Salmão Fumado

Smoked salmon on a Portuguese salad topped with cottage cheese

CALAMARI & PRAWN SALAD | 295

Salada De Lula e Camarão

Grilled calamari, 4 BA small prawns and avocado on a Portuguese salad

CHICKEN SALAD | 245

Salada De Galinha

Sliced, blackened chicken breasts on a Portuguese salad topped with creamy feta and avo

CHEF FERNANDO'S SALAD | 265

Salada Do Chef Fernando

Grilled chicken livers & chouriço topped with creamy feta & avo on a Portuguese salad

PASTA

- Massa -

CHICKEN & CHOURIÇO LINGUINI | 175

Massa Com Frango e Chouriço

Chicken breasts & chouriço in a creamy tomato white wine sauce

CALAMARI & PRAWN LINGUINI | 255

Massa Com Camarão e Lula

Grilled calamari & small prawns tossed with linguini in our chef's famous prawn sauce

VEG LINGUINE ✓🔥 | 145

Massa De Vegetais

Stir-fry veg in olive oil, onion, tomato, garlic and chilli. Tossed with linguine and topped with feta cheese

MUSHROOM LINGUINE ✓ | 149

Massa Com Cogumelos

Fresh sliced button mushrooms pan-fried with a touch of garlic shavings and tossed in a creamy white sauce



CURRY

- David -

Served with white rice

PANEER CURRY | 220

Paneer (*Cottage Cheese*) gently simmered in a coconut milk and Portuguese mild curry sauce

STIR FRIED VEGETABLE AND CHICKPEA CURRY | 190

David De Groot & Leanne's Softenings
Fresh vegetables & chickpeas tossed together in a mild coconut milk curry sauce

CHICKEN & PRAWN CURRY MOZAMBICAN STYLE | 250

David De Groot & Leanne's Softenings
Curried chicken and 4 BA small prawns gently simmered in a mild coconut milk curry sauce



TRADITIONAL PORTUGUESE -Pratos Tradicionais- Portugueses-

*All main dishes served with a choice of a
side order unless otherwise stated*

CHICKEN PREGO | 129

Prêgo De Frango

Pan fried tender chicken breast fillet in our
BA House sauce served in a Portuguese
roll with chips

BEEF PREGO | 145

Prêgo De Carne De Vaca

Pan fried matured steak in our white wine sauce
served in a Portuguese roll with chips

BITOQUE

200g Steak of your choice chargrilled with our Portuguese
basting, topped with a fried egg and smoked hickory ham

Fillet | 269

Sirloin | 195

GRILLED COD | SQ

Bacalhau Assado

Chargrilled cod fish served the traditional way
with chickpeas, boiled egg and baby potatoes
drizzled with olive oil

COD À BRÁS | SQ

Bacalhau à Brás

Shredded Cod fish, blended with garlic, onions, egg,
shoestring potato chips, black olives and fresh parsley

BEIRA ALTA'S SEAFOOD RICE | 330

Arroz De Marisco

Spicy tomato rice with mussels, calamari and prawns



FAMILY GRILLS

- Na Chana -

All main dishes served with a choice of a side order unless otherwise stated

PIRI-PIRI CHICKEN | Half 175 | Full 275

Frango Assado (Free Range)

Free-range Chargrilled baby chicken served spicy or lemon and herb sauce

CHICKEN BREASTS | 156

Peito De Galinha

Grilled chicken breasts served spicy or lemon and herb sauce

AGED MATURED STEAKS

Bois Maturado

Basted with our signature BBQ basting

Fillet 200g 259 | 300g 349

Sirloin 200g 189 | 300g 239

STEAK Á BEIRA ALTA

Bois Com Figueiras De Galinha

200g steak of your choice chargrilled and topped with our spicy chicken livers

Fillet | 285

Sirloin | 219

RUBY PORT STEAK

Bois Com Molho De Vinho Do Port

200g Steak of your choice chargrilled, decked with slices of sautéed mushrooms, grilled sliced Chouriço and smothered with our creamy Ruby Port sauce

Fillet | 295

Sirloin | 219

LAMB CHOPS | 339

Costeletas De Borrego

3 X 120g Lamb loin chops grilled in our Portuguese basting

PORK LOIN CHOPS | 199

Costeletas De Porco

2 x 200g grilled Pork loin chops finished off in olive oil, garlic, chilli, sea salt and fresh lemon juice

PORK RIBS | 335

Entraste

450g succulent pork ribs basted in our in-house barbeque sauce

PORTUGUESE BURGER | 155

Hamburger a Portuguesa

Home ground beef topped with chouriço slices

VEG BURGER | 160

Hamburger Vegetariano

Plant based burger pattie with tomato, lettuce, grilled onions, avocado and plant-based mayo

SAUCES | 42

Madagascan pepper | Mushroom | Ruby Port Wine



- Peixe Marisco -

All main dishes served with a choice of
a side order unless otherwise stated

GRILLED HAKE | 179

Peixe Da Manhã

Grilled Hake with lemon or garlic butter sauce
(Blackened on request)

GRILLED SOLE | SQ

Linegrade

Grilled Sole served with lemon or garlic butter sauce
(Blackened on request) - subject to availability

LINE FISH | SQ

Peixe Da Noite

Grilled line fish of the day served with lemon or garlic
butter sauce (Blackened on request)

GRILLED KINGKLIP | 299

Marisco

Grilled Kingklip fillet served with lemon
or garlic butter sauce (Blackened on request)

GRILLED SARDINES | 260

Sardinha da Manhã

Grilled coarse salt crusted Portuguese sardines
seasoned with lemon and olive oil

GRILLED CALAMARI | 225

Linegrade

Grilled Calamari tubes in our spicy or lemon
and herb sauce

BA PRAWNS | 279

Peixe Da Noite

10 pan fried BA Prawns piled on a platter served
spicy or lemon and herb sauce

MOM'S PAN-FRIED PRAWNS | 349

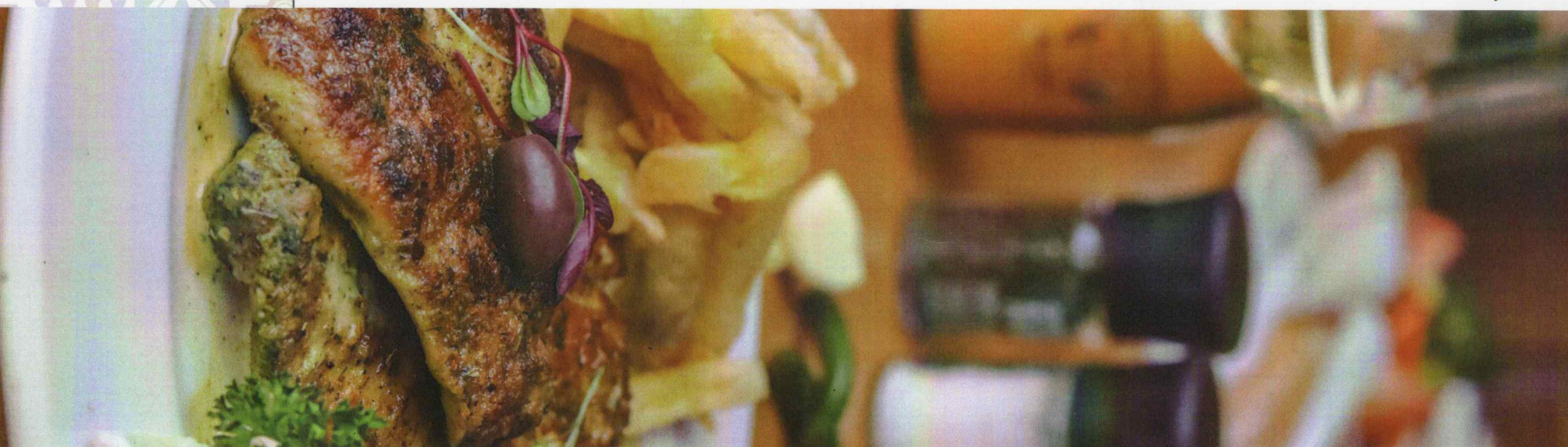
Peixe Da Manhã

Our house speciality - 8 pan fried Queen prawns
piled on a platter served spicy or lemon and herb sauce

CHAR GRILLED PRAWNS | 400

Peixe Da Manhã

Butterfied 8 King prawns basted in Mom's secret sauce



PLATTERS - Travessas -

All main dishes served with a choice of a side order unless otherwise stated

BA'S MIXED GRILL | 265

Grillada Mista
Half grilled baby chicken, Calamari and Chourico

BA'S FAMOUS CHICKEN & PRAWN COMBO | 312

Combinação Famosa
Half grilled baby chicken, with pan-fried prawns in Mom's secret sauce

CHEFS SEAFOOD PLATTER

Travessa De Mariscos Mista
Calamari, Fish of the day, and 3 prawns

For One | 345

For Two | 600

BA'S SEAFOOD PLATTER

Travessa De Mariscos Mista
Queens Prawns, Kings Prawns, Calamari, Fish of the day, Mussels, and Half Baby Lobster

For One | 740

For Two | 1 450

SURF & TURF

Terra Mar
Char-grilled 200g steak in our Portuguese basting topped with 4 BA prawns in a herb port wine sauce

Fillet | 360

Sirloin | 285

CHICKEN FILLET & GAMBAS ♥ | 243

Pato De Galinha Com Gambas
Pan-fried Chicken fillet topped with 4 BA small prawns pan fried in olive oil, garlic, chilli, sea salt and fresh lemon juice

PORK CHOP & GAMBAS ♥ | 236

Costeletas De Porco De Fritas Garambous
Grilled 200g Pork Loin Chop topped with 4 BA small prawns pan fried in olive oil, garlic, chilli, sea salt and fresh lemon juice

LAMB CHOPS & PRAWNS | 335

Costeletas De Borrego Com Garambous
2 x 120g Lamb loin chops and 4 BA small prawns with lemon and herb or BA's spicy sauce

HALF BABY CHICKEN & CALAMARI | 235

Galinha e Lula
Half grilled baby chicken and calamari with lemon and herb or BA's spicy sauce

CALAMARI & PRAWNS | 240

Lula e Camarão
Grilled Calamari and 4 BA small prawns with lemon and herb or BA's spicy sauce

HAKE & CALAMARI | 229

Pescada e Lula
Grilled hake and calamari with lemon and herb or BA's spicy sauce

HAKE & PRAWNS | 235

Pescada e Camarão
Grilled hake and 4 BA small prawns with lemon and herb or BA's spicy sauce



- Acompanhamentos -

BOILED BABY JACKET POTATOES | 45

Batatinhas Cozidas

POTATO FRIES ✓ | 45

Batatas Fritas

Fresh cut potatoes, deep fried, crispy and lightly salted

SWEET POTATO FRIES ✓ | 49

Batata Doce Frita

Sweet potatoes, deep fried and lightly salted

TOMATO RICE ✓ | 49

Arroz De Tomate

Rice cooked in a traditional homemade spiced tomato sauce with kidney beans

PORTUGUESE SIDE SALAD ✓ | 79

Salada Portuguesa

Mixed lettuce, cucumber, tomatoes, red onions and black olives with Portuguese dressing

STIR-FRIED MIXED VEG ✓ | 79

Legumes Salteados

THE LITTLE ONES

- Para as Crianças -

FISH FINGERS & CHIPS | 85

Douradinhos

Deep fried crumbed fish fingers

CHICKEN STRIPS & CHIPS | 85

Tirinhas De Frango

Deep fried crumbed chicken strips

TRINCHADO & CHIPS | 175

Bife e Batatas Fritas

Succulent pan-fried beef fillet cuts served lemon and herb



SWEET TREATS

- Sobremesa -

PORTUGUESE CUSTARD TARTLETS | 85

Pastéis De Nata

2 Puff pastry cups filled with custard filling, baked and caramelized

LEITE CREME | 75

Crema Portuguesa

A zesty Portuguese style Creme Brule

CHOCOLATE BROWNIES | 84

Decadent chocolate pecan nut brownies smothered in chocolate fudge sauce, served with your choice of cream or ice cream

HAZELNUT PAVLOVA | 110

Pavlova De Amêndoas

Layers of soft meringue filled with chocolate, smooth cottage cheese mixed with Kahlua and cream, topped with roasted hazelnuts and sprinkled with chocolate

PYRAMID CHOCOLATE LOG

CHEESE CAKE | 104

Cottage Cheese layered with tennis biscuits, crispy mint chocolate and coated with Nutella

ICE CREAM AND CHOCOLATE

FUDGE SAUCE | 75

Fudge Com Nutella De Chocolate

Huberto's Ice Cream with our homemade hot chocolate fudge sauce

DOM PEDRO | 100

Double tot 50ml

Choice of

Irish Whiskey

Amaretto

Kahlua

Amarula

Frangelico

DONA AMALIA | 105

Espresso, 1920 Brandy and Ice Cream

**Alcohol not for sale to persons under the age of 18*



Try our home-made Peri Peri Sauces

Add on a bottle of our house sauce for that extra touch to your home meals.

Available for take away.

Rich ,bold Flavours in a bottle,
hot, mild or plain.

250ml bottle: R155

