



AGRILLA
MEET AND COCKTAIL BAR

The images shown are for illustration purposes only and may not be an exact representation of the product



Please note that all our food items are freshly prepared in restaurant. We take great care in preparing our products, however, we cannot guarantee that they are free from allergens as we use different ingredients & shared equipment in our kitchen.

OUR RESTAURANT UTILISES THE FOLLOWING
COMMON & HIDDEN ALLERGENS:



DAIRY



SESAME
SEEDS



WHEAT



SOY

Starters

biltong & droewors

Artisanal biltong & dry wors rubbed with coriander & black pepper

R129

roasted marrow bones

Grilled marrow bones with baked garlic cloves & crispy toasted bread

R95

piri piri chicken livers

Pan fried Portuguese style chicken livers tossed in peri peri & finished with a dollop of cream.

R85

carpaccio beef fillet

Beef tenderloin sliced wafer thin, extra virgin olive oil, maldon salt & black pepper, roasted cherry tomatoes, rocket & parmesan.

R129

trinchado chicken trinchado beef

Tender beef tenderloin or chicken, pan butter fried with bay leaves & wine. Smothered in a rich peri peri sauce.

**R85
R90**

buffalo wings (6)

R85

buffalo wings (12)

R155

Crispy fried wings tossed in our bourbon barbeque & served with a choice of ranch, smokey barbeque or peri peri sauce

cheesy garlic bread

Freshly baked stuffed with matured cheddar & parmesan, herb and garlic butter

R49

parmesan chicken strips

R89

Crispy buttermilk chicken fried until crispy, served with smokey barbeque, cheese or peri peri sauce



Starters

pap & wors

Grilled wors served in sheba, with pap

R68

bruschetta

Crispy toasted bread, rubbed with garlic, black pepper cream cheese topped with heirloom tomato & onion salsa

R65

baked mushroom

Black mushrooms grilled with garlic butter, gratinated with cheese & herbs

R89

braaied halloumi

Grilled halloumi served with mint, chilli & lime dressing, lemon cheeks & crispy toasted bread

R85

Salads

chicken salad

Crispy chicken, carrot shavings, cucumber squares, baby leaf lettuce, rainbow cherry tomatoes, marinated greek feta, crispy onion, sesame honey & mustard dressing

R105

warm beef salad

Grilled beef tossed with crispy potatoes drizzled with truffle oil, whole grain mustard & parsley, crumbled feta & rocket

R115

greek salad

Crisp greens, heirloom tomatoes, kalamata olives, marinated feta, peppers, olives and cucumber

R85



Mains & Grills

**Served with Butternut & your choice of either Agrilla style
rustic chips / pap & sheba / creamy mash / side salad**

agrilla rump 1kg table side service



R490

Please allow up to 30 mins for preparation

Aged rump served Picanha style, with your choice of our Agrilla meat rub or a crusted black pepper & mustard rub. Sliced & served at your table. For the hungry or perfect to share

signature beef chop 650g

R275

Matured sirloin on the bone, lightly basted & grilled to perfection

short rib



R325

Please allow up to 30 mins for preparation

Slow cooked for 4 hours in a red wine beef gravy, +- 1.2kg of fall off the bone tenderness. Perfect to share! Cut at your table & drizzled with our rich red wine gravy



**perfect for sharing*

Please note all thighs are partially deboned

sirloin 250g

R170

sirloin 350g

R205

21 day matured beef, rubbed with our Agrilla meat rub, char grilled & finished off with rosemary butter

sirloin bordelaise

R225

250g grilled sirloin topped with a roasted marrow bone all smothered in a rich marrow bone and red wine sauce

blue cheese & bacon

sirloin

R245

21 day aged sirloin stuffed with gorgonzola and bacon, grilled and lightly basted with smokey barbeque

t bone 500g

R225

Slow aged T-bone, rubbed with our Agrilla meat rub & drizzled with rosemary butter



Mains & Grills

**Served with Butternut & your choice of either Agrilla style
rustic chips / pap & sheba / creamy mash / side salad**

oxtail

R235

Traditional oxtail cooked in a sherry tomato
& beef gravy

grilled chicken *full half*

**R220
R120**

Portuguese style chicken slow marinated
and flame grilled, brushed in choice of
Portuguese peri peri or barbeque

pitt smoked rack *half rack 600g full rack +- 1.2kg*



**R275
R490**

American styled rack brushed with a
smokey barbeque basting

eisbein large

R230

Traditional large german eisbein, served
with sauerkraut & mustard

beef espetada 400g

R225

Tender beef cubes char grilled with
our Agrilla meat rub

pap & wors

R125

Grabou style boerewors smothered in our
famous sheba with pap

chicken espetada

R170

+- 700g Partially deboned marinated
Chicken thighs char grilled and
brushed with your choice of
Portuguese peri peri or Barbeque

grilled chuck

R165

Shisanyama style braaied chuck



****perfect for sharing***

Please note all thighs are partially deboned



Mixed Grills

**Served with Butternut & your choice of either Agrilla style
rustic chips / pap & sheba / creamy mash / side salad**

agrilla mixed grill **R275**

Grilled sirloin, braaied boerewors & grilled chicken thighs

traditional mixed grill **R255**

Braaied chuck, boerewors & grilled chicken thighs

ribs & wings **R365**

Barbeque ribs & crispy chicken wings tossed in a smokey bbq sauce

Burgers

cheese burger **R125**

Double smashed patties topped with matured cheddar, toasted brioche bun with tomato relish, crispy onion, garlic mayo & gherkins

chicken burger **R115**

Tender grilled breast, crispy lettuce, tomato relish on a toasted brioche bun

smokey bacon cheese burger **R145**

Our signature double smashed patty, crispy bacon, cheddar cheese, crispy onion, tomato relish with a hint of chilli on a toasted brioche bun

Please note all thighs are partially deboned



Sides & Sauces

roasted butternut mashed with butter & herbs **R35**

creamed spinach with a dash of garlic & parmesan **R35**

Agrilla style rustic cut chips **R35**

pap & sheba **R35**

matured cheese sauce **R35**

brandy pepper corn sauce **R35**

mushroom and garlic sauce with a hint of whiskey **R35**

peri peri sauce **R35**



Desserts

chocolate brownies

Decadent chocolate brownies with a scoop of ice cream

R70

sliced frozen strawberry cheesecake

Rich & tasty strawberry cheesecake

R75

chocolate lava pudding

Indulge in our decadent chocolate lava cake, with a rich, molten center that's sure to satisfy your sweet craving

R75

sticky toffee pudding

Caramel & butter sauce

R75

vanilla ice cream & warm chocolate sauce

Savor the classic pairing of creamy vanilla ice cream topped with a luscious, warm chocolate sauce for the perfect sweet treat

R65

italian kisses

Caramel, French & Vanilla chocolate kisses

R65