



PRIMI

- ITALIAN SALAD** **R35.00**
*Mixed Lettuce, Boiled Egg, Tomato, Onion Rings,
Olives & Mozzarella*
- INSALATA CAPRESE DI BUFALA** **R65.00**
*Real Waterbuffalo Mozzarella from Wellington, with Tomato,
Fresh Basil and Pesto*
- CALAMARI AL LIMONE** **R38.00**
*Grilled Patagonica Calamari Tubes and Tentacles in a Lemon
Butter Sauce, Served with Rosemary and Bread.*
- SEXY SNAILS** **R36.00**
*Served naked,...the Snails, not the Waitress!
Done in the Pizza Oven with our Home- Made Garlic Butter
and served with Bread*
- CHEESE NORMANDIE** **R34.00**
*Feta Cheese baked in our Pizza oven with fresh Garlic, Olives,
Red Peppercorns from our Tree and secret Herbs. Served with
Bread*
- ANTIPASTI PLATTER** **R39.00**
*Parma Style Ham, Salami, Pepper Ham and Marinated
Vegetables, Served with Fresh Bread*
- PRAWNS** **R38.00**
*Done in Garlic Butter with Parsely and Pepperdews. Served with
Fresh Bread*



SECONDI

FRITTATA **R45.00**

Four- Egg Omlette with Baby Marrow, Peppers, Spring Onion and Parmesan, Topped with Chive Cream Cheese

SPAETZLE **R58.00**

Home- Made German Egg Noodles, pan- fried with onions, garlic, ham and cheese. Served with a Side Salad

VEAL SALTIMBOCCA **R85.00**

Pan- fried thin Slices of Veal, topped with Fior di Latte Mozzarella, Parma Style Ham and Sage, served along with Home- Made Fettucine tossed in Olive Oil and Light Chilli

BEEF SIRLOIN **R88.00**

200g, Served with Chips, Seasonal Veg and Sauce of your choice.

POLLO ITALIANO **R67.00**

Breast- Job Pappa Grappa Style! Stuffed with Mozzarella, Basil Pesto and Pepperdews, then wrapped in Parma Ham. Served with Home- Made Fettucine.

PESCE DEL GIORNO **R78.00**

„Catch Of the Day“



SCHLACHTPLATTE	R95.00
<i>German Meat Platter: Kassler, Nuernberger Sausages & Meat Loaf, served with Sauerkraut & Mash</i>	
RACK OF LAMB	R98.00
<i>Served with Herb Polenta, Seasonal Veg and Cape Fynbos Sauce</i>	
GNOCCHI	R58.00
<i>Spinach, Walnut and a light White Wine & Cream Sauce</i>	
SPAGHETTINI AGLIO E OLIO	R42.00
<i>Home- Made thin Spaghetti, tossed in Olive Oil, Garlic & Chilli.</i>	
SPAGHETTI CARBONARA	R55.00
<i>Bacon, Garlic, White Wine and finished off with raw egg + parsley</i>	
PENNE ARABIATA	R42.00
<i>Tomato Sauce with Chilli</i>	
TRADITIONAL RAVIOLI	R45.00
<i>Home- Made with Spinach, Ricotta & Truffel Oil</i>	
MAULTASCHEN	R65.00
<i>Two large German- style Beef & Pork Ravioli. Dressed with an Onion Stock Reduction and Salad</i>	



TRIO OF GAME

R145.00

250g Selection of Kudu, Springbok and Ostrich. Served with Mash, Caramelized Onions, Seasonal Veg and Red Wine Jus

JAEGER GESCHNETZELTES

R85.00

Pan fried Veal Strips served with Spaetzle and a Mushroom Cream Sauce.

KIDS MENU

...for our little guests

Spaghetti Bolognaise

R28.00

Plate of Chips

R20.00

Vegetable Lasagna

R25.00



FLAMMKUCHEN

„FRENCH PIZZA“

R48.00

Different options

Pappa Grappa was born during the second world war and evacuated with his family to an area at the French- German border called „The Alsace“.

The area is famous for it's „Flammkuchen“ and the special way how to eat it.

A thin, crisp pizza base, topped with cream cheese, finely diced bacon, garlic and onions.

How to enjoy it:

Traditionally, guests take their seat on a table, get a choice between dry red or white wine and are served with Flammkuchen for the table to share until they say stop. The Pizzas are served one after the other and everybody shares from the wooden board.

A wonderful way of enjoying simple, fresh food and good conversation.

This homely way of eating draws people from far away to these few remaining Flammkuchen Restaurants.

Enjoy!



DOLCI

BELGIAN WAFFLES **R32.00**

Home-Made Waffles with Vanilla Ice Cream and Chocolate Sauce or Maple Syrup

SWEET FLAMMKUCHEN **R48.00**

Thin, crisp base, topped with Apple Compote and flambéed with Wilderer Obstler (Apple&Pear)

POACHED PEARS **R36.00**

Pear poached in Red Wine accompanied by Whipped Cream and Wilderer Williams Pear Eau de Vie.

VANILLA ICE CREAM WITH WALNUTS **R28.00**

Served with Chocolate Sauce

CRÈME BRULÉE **R35.00**

Made with Wilderer Grappa Muscato



BEVANDE

WATER	LARGE STILL/ SPARKLING	R21.00
	SMALL STILL/ SPARKLING	R12.00
PAULANER HEFE WEISSBIER ON TAP	500ML	R28.00
	300ML	R20.00
PERONI		R16.00
CASTLE LAGER, LIGHT		R15.00
GROLSCH		R16.00
WINDHOEK LAGER/ LIGHT		R15.00
AMSTEL		R15.00
HANSA MARZEN GOLD		R15.00
MILLERS		R16.00
HEINEKEN		R16.00
SAVANNAH DRY/ LIGHT		R16.00
SARITA RED, GOLD		R16.00
COKE/ COKE LIGHT		R14.00
FANTA		R14.00
CREAM SODA		R14.00
GRAPETIZER/ APPLTIZER		R16.00
LEMONADE		R12.00
TONIC WATER		R12.00
DRY LEMON		R12.00
SODA WATER		R12.00
JUICE		R12.00



WILDERER GRAPPA & EAUX DE VIE

*GRAPPA MUSCATO, GRAPPA PINOTAGE,
FYNBOS, GRAPPA LIMONE* **R12.00**

*GRAPPA SHIRAZ, WILLIAMS, QUETSCH,
OBSTLER* **R14.00**

*GRAPPA LADYBIRD, VIEILLE PRUNE,
APRICOT, QUINCE, APPLE* **R16.00**

CAFFE

COFFEE **R12.00**

CAPPUCINO **R15.00**

CAFFE LATTE **R18.00**

ESPRESSO **R12.00**

DOUBLE ESPRESSO **R15.00**

CAFFE CORRETTO (ESPRESSO & GRAPPA MUSCATO) **R18.00**

ROOIBOS TEA, CEYLON, GREEN TEA **R12.00**

RANGE OF OTHER SPIRITS AVAILABLE



WELCOME!

To our family Business.

When my father, Helmut and I moved from Germany to South Africa in 1994, I was 14.

The following year, Helmut had to go back to Europe a few times to complete his training as Master Distiller and to promote his products. I was forced to make food for myself and after a week of eating hot dogs, scrambled eggs and Cornflakes for dinner, i decided to experiment in the kitchen!

I opened the fridge and came up with my own recipes according to what i found. The result was surprisingly good. Through this i developed a real passion for simple food and cooking.

Ristorante Pappa Grappa is the result of many dinner parties and constant requests from friends to open a restaurant.

At Pappa Grappa, we pride ourselves in serving the freshest seasonal ingredients, in a simple and classical way with personalized Service in a relaxed Atmosphere.

Pappa Helmut continues to create some of the World's Best Grappa & Eaux de Vie.

Having won over 50 international medals and awards, including Grappa of the Year, Spirit of the Year, Double Gold and Numerous Gold Medals in Germany, Austria and London, Wilderer Grappa & Eaux de Vie has become a preferred brand to Connoisseurs around the World!

Sit back and Enjoy your Time with us!