



@lou\_lous\_bar

LOU LOU'S



@loulousbar

## MENU

### SNACKS & PLATTERS

- **# BILTONG:** organic free-range beef. **R75**
- **# STEAMED EDAMAME BEANS:** with Togarashi salt. **R65**
- **VEGAN VEGETABLE PLATTER:** green tender stems, grilled cauliflower, artichokes, green beans & crispy sweet potatoes. **R90**
- **CHEESE PLATTER:** a selection of 3 cheeses served with fruit chutney preserve & bread. **R110**
- **ITALIAN PLATTER:** a selection of 3 cured meats, olives, pickles & homemade focaccia. **R135**
- **LOU LOU'S PLATTER:** crumbed chicken strips, chili poppers, roast potatoes, olives, vegetarian spring rolls, boerewors chipolata bites. **R130**

### STARTERS

- **# ARANCINI:** mushroom and truffle risotto balls on a creamy parmesan sauce. **R75**
- **# SEARED SPICED TUNA:** rolled in 7 spices, thinly sliced with a lime mayo. **R75**
- **# TRIO OF DIPS:** hummus, tzatziki, aubergine & olives, with focaccia bread. **R65**
- **# PORK BELLY:** with egg fried rice, hoisin & ginger dressing. **R75**
- **# PATAGONIA SQUID:** deep fried squid with chorizo, pesto & lemon mayo. **R75**
- **# CRUMBED MUSHROOM:** a selection of wild mushrooms with curry aioli. **R75**
- **# PRAWN TOAST:** with miso mayonnaise. **R70**
- **# BEEF CARPACCIO:** with parmesan shavings, fresh mushroom, rockets, capers & crostini. **R75**
- **# SPICY CHICKEN LIVERS:** with chorizo, cooked in a secret homemade sauce, served with focaccia. **R70**

### MAINS

- **SPAGHETTI VONGOLE:** baby clams, white wine, fresh cherry tomatoes, celery, parsley, garlic, chili & olive oil. **R125**
- **LINGUINE AI GAMBERI:** deshelled wild Argentinian prawns with a touch of napolitana sauce, a drop of cream and a hint of chili, garlic and parsley **R150**
- **# PENNE SICILIANA:** whole peeled tomatoes, grilled aubergines, capers, olives, chili & a hint of anchovies & garlic. **R90**
- **ORECCHIETTE PASTA ALLA RUSTICA:** bacon, mushrooms, edamame beans, cream and parmesan. **R115**
- **# TAGLIATELLE PASTA AL RAGÙ:** meat based sauce made the traditional way. **R110**
- **# RIGATONI VESUVIO:** whole peeled tomatoes sauce, provolone picante, basil & chili. **R85**
- **# CAULIFLOWER RISOTTO:** with almonds and capers. **R110**
- **# CAPRESE SALAD:** Fior Di Latte mozzarella with marinated medley of tomatoes & basil. **R110**  
Extra Avo **R25**
- **# CHICKEN CAESAR SALAD:** cos lettuce, egg, parmesan shavings, croutons, with a parmesan & anchovy dressing. **R85**  
Extra Bacon or Avo **R25**
- **# PEASANT SALAD:** avo, lettuce, tomatoes, olives, cucumber, onions. **R75**  
Extra Feta or Chicken Livers **R25**
- **# BAKED PARMIGIANA:** layers of grilled aubergines, napolitana sauce, mozzarella, pecorino romano and basil. **R85**
- **# CHICKEN SCHNITZEL:** served with a Dijon mustard sauce. **R80**
- **# GRILLED CHICKEN SCALOPPINE:** rocket, tomatoes, grilled corn, feta, olives & potatoes. **R95**  
Extra Avo **R25**
- **WAGYU BEEF BURGER:** with mature cheddar, rocket & caramelized red onions. **R115**
- **NORWEGIAN SALMON:** served with roast baby potatoes, charred cauliflower & crushed peas. **SQ**
- **BEEF FILLET:** Oak Valley pasture reared fillet served with porcini sauce. **SQ**

**SIDES:** Truffle French Fries **R20** – Garden Salad **R20** – Sautéed Tender Stem Vegetables **R45**  
Sweet Potato Fries **R30**

**DESSERTS:** Kindly inquire with your waitron for our specials

**# = Beauty Pass**