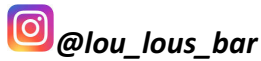




LOU LOU'S



**# LUNCH SPECIALS**

**EACH DISH FOR R65**

**(Served from 11h00 to 14h30)**

**BREAKFAST (Served from 11h00 – 12h30)**

- **OMELETTE:** any two items of your choice included at no extra charge:  
Mushroom **R25** – Bacon **R25** – Tomato **R15** – Cheddar **R20** – Avo **R25**
- **EGGS BENEDICT:** toasted muffin, 2 poached eggs, homemade hollandaise sauce.  
One item of your choice included at no charge: Mushroom **R25**/Bacon **R25** (Extra Salmon **R45**)

**STARTERS**

- **ARANCINI:** mushroom and truffle risotto balls on a creamy parmesan sauce
- **SEARED SPICED TUNA:** rolled in 7 spices, thinly sliced with a lime mayo
- **STEAMED EDAMAME BEANS:** with Togarashi salt
- **PORK BELLY:** with egg fried rice, hoisin & ginger dressing
- **BEEF CARPACCIO:** with parmesan shavings, fresh mushrooms, rocket, capers & crostini
- **SPICY CHICKEN LIVERS:** with chorizo, cooked in a secret homemade sauce
- **TRIO OF DIPS AND FOCACCIA:** hummus, tzatziki, aubergines & pesto

**MAINS**

- **PENNE SICILIANA:** whole peeled tomatoes, grilled aubergines, capers, olives, chili, with a hint of anchovies and garlic
- **RIGATONI VESUVIO:** whole peeled tomatoes sauce, provolone piccante, basil & chili
- **CHICKEN SCHNITZEL:** served with a Dijon mustard sauce
- **PEASANT SALAD:** avo, lettuce, tomatoes, olives, cucumber, onions. Add Extra Feta/Chicken Livers **R25**
- **CHEESE BURGER/CHICKEN:** beef/chicken patty, cheddar, lettuce, tomato, onion & marie sauce.  
Add Extra Bacon **R25**, Extra Avo **R25**, Extra Fries **R20** Extra Jalapeno **R25**  
Swap the Beef Patty to Wagyu Beef at an extra **R50**
- **PREGO ROLL:** traditional Chicken Prego with a homemade Portuguese sauce. Extra Fries **R20**

**SIDES:** Truffle French Fries **R20** – Garden Salad **R20** – Sauteed Tender Stem Vegetables **R45**

Sweet Potato Fries **R30**

**Speciality Dishes:**

*(Not part of the lunch special)*

**# Chicken Caesar Salad:** cos lettuce, egg, parmesan shavings, croutons with a parmesan & anchovy dressing **R75**  
Extra Bacon **R25**, Extra Avo **R25**

**# Caprese Salad:** Fior Di Latte mozzarella with marinated medley of tomatoes & basil **R110** Extra Avo **R25**

**# Baked Parmigiana:** layers of grilled aubergine, napolitana sauce, mozzarella, pecorino romano & basil **R80**

**# Grilled Chicken Scallopine:** rocket, tomatoes, grilled corn, feta, olives & crispy baby potatoes **R85**

**# Fish & Chips:** beer battered Hake made the local way **R85**

**# Tagliatelle Pasta Al Ragú:** meat based sauce made the traditional way **R90**

**Spaghetti Vongole:** baby clams, white wine, celery, parsley, garlic, chili & olive oil **R110**

**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**

**Norwegian Salmon:** served with roast baby potatoes, charred cauliflower & crushed peas **SQ**

**Beef Fillet:** Oak Valley pasture reared fillet served with porcini sauce **SQ**

**(# = Beauty Pass)**