

Welcome to Nuovo Restaurant & Bar

Just as the name Verde was chosen based on its meaning - green in Italian
- the name Nuovo was selected for its association with newness,
tapping into our belief that we need to do things in a fresh, sustainable
& different way with an innovative spirit, no matter the endeavor.

To this end, some of our herbs & vegetables have been hand-picked from
our very own gardens. We aim to source as much as possible from small
& responsible suppliers within closest proximity to the hotel.

Our aim is to serve you food that is seasonal, fresh, healthy & delicious,
whilst all ingredients are monitored for additions of additives & processing aids.



Vegan



Vegetarian



Contains Pork



Contains Nuts / Seeds

Breakfast Options

Our breakfast times are as follows:

Continental breakfast: 04h30 - 06h00

Full breakfast - hot & continental: 06h00 - 10h00

Weekends and public holidays available till 10h30

Hot breakfast available on request between 04h30 - 06h00:

Bacon, Nürnberger bratwurst (pork), grilled tomato,
eggs cooked anyway you choose, mushrooms and beef sausage.

Fried, poached and boiled eggs as well as white omelette's are available.

Hot cereal and soya milk are available on request.

Please inform us should you have any special dietary requirements.

The Beginning

People who
love to eat
are always
the best people

SOUP - R65

Soup of the day served with your choice of bread
White, brown, rye, Sovitol, gluten free, sour dough

GIN & TROUT - R125

Fennel, lemon and juniper cured farmed rainbow trout, charred cucumber, avocado (seasonal), papaya, lemon, *gin and tonic gel, dill mayo, sliced radish, traviar, dill fronds
**Contains alcohol*

CAESAR SALAD - R75

Romaine lettuce, sardines, rye bread croûtons, poached egg, Klein Rivier Grana Padano, Caesar dressing
Add: smoked trout R55 or chicken strips R35

GREEK SALAD - R70

Tomatoes, cucumber, green pepper, semi-dried olives, feta, red onion, oregano dressing

SUPER FOOD - R85

Roasted butternut, cacao nibs, poached pear, avocado (seasonal), grilled zucchini, baby spinach, soya spiced seeds, blueberry dressing

BIETJIE WESKUS - R70

Smoked snoek pâté, sourdough bread, tomato and onion slaw, fresh lemon, sultanas in light sugar syrup
Wine suggestion: Muscat Sauvignon Blanc

CALAMARI - R75

Salt and pepper fried calamari, fresh lemon, tartar sauce, sliced peppadews, spring onion, soya reduction
Choice of grilled or fried



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Middle Man

The middle man. Big plates

LAMB - R180

Grilled lamb chops, pulled shoulder, charred aubergine puree, potato fondant, pickled baby beets, beetroot puree, peas, yoghurt cheese, mint jus

Wine suggestion: Shiraz

BEEF (250g)

Sirloin - R165 / Rib Eye - R195 / Fillet - R215

Basted and grilled to your desired temperature, served with tomato, green beans and onion, crispy fries

Wine suggestion: Cabernet Sauvignon

GAME - R195

Juniper and cacao nib rubbed game of the day grilled to your desire, biltong flavoured pap, butternut tart, prune puree, peas, jus

CHICKEN - R110

Oven roast supreme, sour cream samp, charred broccoli florets, broccoli puree, hay roasted baby onion, crispy skin, chicken jus,

Wine suggestion: Chenin Blanc

HAKE - R95

Pan seared hake, green herb crust, leeks, zucchini and pea fricassee, baby potatoes, lemon cream, parsley, pea cress and confit tomato

Wine suggestion: Sauvignon Blanc



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Middle Man

The middle man. Big plates

Food is our
COMMON
GROUND,
an universal
experience

PORK - R140

Slow cooked pork belly, honey and soya glaze, crackling, coriander mash, turmeric cauliflower, apple puree, red cabbage pickle, sesame seed jus

Wine suggestion: Cabernet/Pinotage blend

CAULIFLOWER CHEESE - R95

Roasted, pickled and pureed cauliflower with turmeric, Klein Rivier Grana Padano, rye bread pangritata, spring onion, tahini dressing

AUBERGINE AND TOMATO BAKE - R95

Panned aubergine, roma tomato, béchamel, basil, Klein Rivier Grana Padano, baked in the pizza oven

Wine suggestion: Sauvignon Blanc

Sides - R40 for a side

Crushed baby potatoes, mashed potato, basmati rice, side salad, seasonal vegetables, fries

Sauces - R30 per sauce

Mushroom, cheese, monkey gland, green peppercorn, Béarnaise, jalapeño, garlic, classic burger sauce



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Sweet Ending!

Life is short. Eat dessert first

All our desserts are vegetarian

PEAR AND GINGER - R70

Ginger sponge, ginger syrup, roasted pears, pear crisps, candied ginger, crème fraîche ice cream, black sesame seeds, carrot cake puree

MILK AND CINNAMON - R70

Sago pudding, cinnamon biscuit crumble, vanilla ice cream, raspberry coulis

VANILLA AND HONEY - R75

Vanilla crème brûlée, rooibos tea ice cream, smoked honey short bread biscuit

PINEAPPLE AND COCONUT - R75

Pineapple fridge tart, coconut sorbet, *Malibu poached pineapple, lime gel, crispy basil

*Contains alcohol

CHEESE & PRESERVES - R125

Baked camembert and green fig preserve in phyllo pastry; twice baked blue cheese soufflé, dark chocolate; ricotta, macerated blackberries, thyme honey

FRUIT AND SORBET - R70

Fruit salad, coconut sorbet with ginger syrup

GELATO - R60

Roasted white chocolate, smoked honey short bread biscuit



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Deceptively Simple

For the love of burgers, pizzas and pasta



Burgers

Scrumptious goodness

Served with chips OR side salad

BEEF - R105

200g three meat cuts; chuck, brisket and short rib, coarsely ground, basted and seasoned with salt and pepper, soft white roll, iceberg lettuce, tomato, pickled cucumber

CHICKEN - R95

Chicken fillet marinated in double cream yogurt, then lightly dusted in paprika flour and deep fried, 'lekka' crispy, soft white roll, iceberg lettuce, tomato, pickled cucumber, coleslaw

● VEGETABLE - R80

Grilled black mushroom, candied aubergine, roasted butternut, humus, soft white roll, iceberg lettuce, tomato, pickled cucumber

Sauces - R30 per sauce

Mushroom, cheese, monkey gland, green peppercorn, Béarnaise, jalapeño, garlic, classic burger sauce



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Sandwiches

Thank you John Montagu, 4th Earl of Sandwich

Keep your friends
close, and your
snacks closer

As easy as Cha...Cha...Cha

1ST CHA: Choose your bread - R90

White, brown, rye, Sovitol, gluten free, sour dough

2ND CHA: choose your inclusive filling, you may choose two

Sandwich fillings

Tomato, pineapple, onion, cucumber, avo (seasonal), ●
Gouda cheese, egg, grilled chicken, tuna, tuna mayo, chicken mayo,
bacon, salami, cooked gammon, ●

3RD CHA: choose between chips OR side salad

Choose your additional filling from below list:

Tomato, pineapple, onion, cucumber, egg - R10
Grilled chicken, tuna, tuna mayo, chicken mayo - R15
Bacon, salami, cooked gammon, Gouda cheese - R25
Avo (seasonal) - R35



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Pizza

In honour of the Queen Consort of Italy, Margherita of Savoy

Gluten free base - R35 extra

- **FOCACCIA - R55**
Homemade base with beautiful local extra virgin olive oil and chopped garlic. Mmmmm
- **MARGHERITA - R70**
Cheese and tomato perfection
- **DELICIO - R140**
Gammon, salami, mushroom, onion, Klein Rivier Grana Padano, rocket
- GREEK - R145**
Lamb shoulder, tomato, tzatziki, red onion
- TEXAN - R130**
Braised brisket, coleslaw, pickle, BBQ sauce, chilli
- **GREEN MAN - R120**
Green pepper, black mushroom, avocado (seasonal), feta
- **FIGARO - R130**
Dalewood camembert, preserved green figs, onion, green peppers
- WALKIE TALKIE - R115**
Shredded BBQ chicken, pineapple salsa, coriander



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Pizza

In honour of the Queen Consort of Italy, Margherita of Savoy

Laughter
is the brightest
where food is best

Create your own pizza

BASE:

Margherita - R65
Focaccia - R55
Gluten free margherita - R70

TOPPINGS:

VEGAN - R30

Olives, mushrooms, pineapple, green peppers,
fresh onion, zucchini, tomato, basil, rocket, broccoli

Avo (seasonal) - R45

MEAT - R40

Bolognese, pulled lamb shoulder, pulled brisket, shredded chicken,
salami, bacon, cooked gammon

FISH - R65

Anchovies, smoked trout, sardines

CHEESE - R30

Mozzarella, camembert, feta, Grana Padano



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Pasta

It all began with wheat flour and the juice of lettuce

Gluten free pasta - R35 extra

- Penne pomodoro, tomatoes, fresh basil, Klein Rivier Grana Padano - **R75**
- Carbonara rigatoni, Klein Rivier Grana Padano - **R105**
Bolognese spaghetti, Klein Rivier Grana Padano - **R95**
Beef lasagne, garlic bread, garden salad - **R105**
- Butternut, broccoli, feta and mushroom cannelloni, spinach cream, mozzarella cheese - **R90**
Boerewors, chakalaka, soft polenta with corn, camembert, crispy basil - **R105**



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In closing...

If you want to know more information about our hotel accommodation and conferencing facilities. Please visit our website or contact us.

For enquiries:

reservations@hotelverde.com | +27 (0) 21 380 5500 | www.hotelverde.com

Restaurant Disclaimer

Every effort is made to use only the freshest ingredients in the preparation of food and beverages served by the Hotel. Food and beverages served on the Hotel premises, including dairy products, frozen desserts, ice cream, juices, preserves, jams, meat, preserved meat and proprietary sauces may contain artificial colourants, flavourants and preservatives and, in addition, have been prepared and packaged on the premises and through a process which may contain nuts or traces of nuts.

The Hotel also prepares and serves non-Halaal and non-Kosher foods.

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