



EUROPA

www.europa.co.za

B'TAYA VOM
BUON
PROVECHO **APPETITO**
ENJOY YOUR MEAL



CORNETTI

CROISSANTS / MUFFINS

- R22** Plain croissant served with butter & preserves.
- R31** Plain croissant served with a chocolate hazelnut spread.
- R30** Croissant with cheese.
- R37** Croissant with ham & cheese.
- R49** Croissant with smooth cottage cheese, smoked salmon trout & gherkins.
- R59** Croissant with parma ham, mozzarella, rocket & tomato.
- R43** Croissant with scrambled egg, bacon & tomato.
- R22** Muffins – assorted, served with butter & preserves.

FRITTELLA

FLAPJACKS

- R33** A stack of four with seasonal berry butter, syrup & cinnamon sugar.
- R42** Bacon – a stack of four with crispy bacon, syrup & cinnamon sugar.

L'UOVO

EGG BREAKFAST

- R34 CARUSO**
Two fried eggs, bacon & grilled tomato. Served with toast.
- R49 BOCELLI**
Two fried eggs, bacon, beef sausage, grilled tomato & sautéed brown mushrooms with onions. Served with toast.
- R44 CALLAS**
Toasted Italian bread with savoury mince laced with Napoletana sauce, fried eggs, caramelised onions & parmesan cheese.
- R45 BENEDICT**
The classic done the Europa way, a toasted bagel topped with bacon & poached eggs, laced with a Hollandaise sauce.
- R55 ALTERNATIVE**
Replace the bacon with smoked salmon trout.
- R59 DALLA**
Scrambled eggs with tomato & smoked salmon trout, served on a toasted bagel with a side portion of smooth cream cheese.
- R58 DOMINGO**
Toasted focaccia with scrambled eggs, mozzarella, crispy bacon, pan fried brown mushrooms & sautéed onion served with Napoletana sauce.
- R72 TRE TENORI**
Two fried eggs, bacon, beef sausage, mini rump steak, grilled tomato, sautéed brown mushrooms & onions. Served with toast.

EUROPA
MUFFINS
SCRAMBLED
COLAZIONI
BREAKFAST



FRITTATA OMELETTES

ALL OMELETTES SERVED WITH TOAST

- R49 PLACIDO**
Chouriço sausage, cheddar cheese, chilli & caramelised onion, laced with a Napoletana sauce.
- R49 VIVALDI**
Mozzarella cheese, ham & grilled tomato.
- R52 BIZET**
An open frittata with creamy brie, crispy bacon & caramelised onions.
- R62 BELLINI**
Smoked salmon trout, mascarpone cheese, chives & caper berries.
- R52 PAGANINI**
Grilled mushrooms, onions, roasted peppers & mozzarella, laced with a Napoletana sauce.
- R57 MANTOVANI**
An open frittata with cherry tomato, basil pesto & grated halloumi cheese – topped with avocado (seasonal) & sun dried tomato.

SALUTE HEALTHY BREAKFAST

- R45 HEALTH BREAKFAST**
Toasted muesli, fresh fruit salad, low fat yoghurt & honey.
- OATS** – Slow cooked rolled oats.
- R27 OATS – TRADITIONAL**
Cinnamon, honey & flaked almonds.
- R35 OATS – BERRY**
Berry coulis, strawberries, flaked almonds & dried cranberries.
- R45 CORELLI**
Health toast topped with poached egg, crispy grilled halloumi, brown mushrooms, tzatziki and a tomato avocado salsa.



POACHED
SALUTE
BREAKFAST
FRITTATA
EUROPA

- R52 LANZA**
Eggs scrambled with bocconcini cherry mozzarella & avocado (seasonal), topped with roasted cherry tomatoes, drizzled with olive pesto, served with toasted health bread.
- R50 ROSSINI**
Eggs scrambled with Danish feta cheese, roasted mixed peppers & chives, topped with avocado (seasonal), served with toasted health bread.
- R42 CARRERAS**
A breakfast stack - toasted whole-wheat bagel, crowned with brown mushrooms, rocket and roasted cherry tomatoes, topped with a poached egg & a balsamic glaze.

GOOD FOOD TAKES TIME TO PREPARE. ANY ADDITIONS, SUBSTITUTIONS OR ALTERATIONS TO THE MENU WILL BE CHARGED ACCORDINGLY AND MAY CAUSE DELAYS. SERVICE CHARGE NOT INCLUDED.



PANINI ITALIAN ROLLS

SERVED ON CIABATTA STYLE BREAD

- R74 PARMA**
Served with a side mozzarella, tomato & basil pesto salad.
- R58 TOSCANA**
A pair of grilled chicken breasts, rocket, tomato, avocado (seasonal) & a lemon/mayo aioli.
- R46 LUCCA NUOVO**
Fresh mozzarella, tomato & basil pesto (served toasted).
- R49 AMALFI**
Chicken schnitzel, lettuce, tomato & mayonnaise on a ciabatta roll, served with chips.
- R53 SALERNO**
Basil pesto, halloumi cheese with grilled baby marrow, butternut, brinjals, mushrooms, roasted peppers & fresh rocket.

TRA-MEZZO

ALL TRA - MEZZO'S ARE MADE WITH MOZZARELLA CHEESE, ON FOCACCIA BREAD, FILLED AS MENTIONED BELOW & THEN TOASTED. SERVED WITH A EUROPA SIDE SALAD.

- R56 TRA - MONZA**
Shaved ham, brie, caramelised onions & honeyed mustard.
- R56 TRA - SICILIA**
Artichokes, calamata olives, sun dried tomatoes & roasted peppers.
- R56 TRA - GENOA**
Bacon, avocado (seasonal) & feta.
- R56 TRA - PORTO**
Fillet steak strips, grilled onions & tomato – in a prego sauce.
- R56 TRA - TORINO**
Chicken mayonnaise & mushroom.
- R56 TRA - ROMA**
Sweet chilli chicken mayonnaise, avocado (seasonal) & tomato.

INVOLTO WRAPPED @ EUROPA

LIGHT & HEALTHY WRAP, WITH A CHOICE OF THE FOLLOWING FILLINGS:
SERVED WITH CRISPY FRIES.

- R57 INVOLTO AL POLLO**
Cajun chicken strips, avocado (seasonal), feta & peppadew paste, lettuce & tomato.
- R57 INVOLTO CARNE**
Seared Thai styled beef, guacamole, cream cheese, lettuce & tomato – laced with a sweet chilli sauce.
- R57 INVOLTO AL FORMAGGIO**
Halloumi cheese, lettuce, rocket, cherry tomatoes, sun dried tomato & a pestonnaise dressing.
- R57 INVOLTO PORCHETTA**
Grilled chicken, bacon, avocado (seasonal), herbed feta & cream cheese paste, lettuce & cherry tomatoes.
- R57 INVOLTO AL GIRO**
Grilled chicken breast, hummous, tzaziki, cucumber, tomato & onion.

DRIZZLED EUROPA SANDWICH INSALATA



DELI SANDWICHES

- R57 PORTOFINO**
Tuna mayonnaise, lettuce, tomato, gherkin & avocado (seasonal) on rye bread.
- R52 NAPOLI**
Sweet chicken chillinnaise, sun dried tomatoes, lettuce, avocado (seasonal), crispy bacon bits & parmesan shavings, on health bread.
- R49 TARANTO NUOVO**
Low fat chunky cottage cheese, avocado (seasonal), carrots, baby marrow, artichokes, rocket, toasted sesame & sunflower seeds, drizzled with a balsamic glaze. Served on health bread.
- R52 EUROPA CLUB SANDWICH**
Sweet chicken chillinnaise, crispy bacon, lettuce & tomato in a three layered toasted sandwich, served with French fries. (Served closed).
- R52 EUROPA CROQUE MADAME**
Savoury French toast Europa style – shaved ham, mozzarella & parmesan cheese – dipped in egg and toasted; topped with a fried egg & served with chips.
- R59 PESCARA NUOVO**
Health bread with smoked salmon trout, rocket, avocado (seasonal), smooth cream cheese, gherkins & caper berries. Served with a side salad.
- R48 CAPRI NUOVO**
The classic BLT, the Europa way. Ciabatta topped with bacon, lettuce, tomato, avocado (seasonal) & smooth cream cheese, served with French fries.

INSALATA SALADS

SERVED WITH EUROPA VINAIGRETTE DRESSING UNLESS SPECIFIED

- R69 MISS SAIGON**
Asian styled seared beef rump strips, avocado (seasonal), cherry tomatoes, mixed lettuce, rocket, corn, toasted pine nuts, crumbed cherry mozzarella balls & crispy onions; served with a light lime, sweet chilli & soy dressing.
- R63 OTELLO**
Strips of smoked chicken breast, herbed focaccia sticks, avocado (seasonal), Danish feta, fresh corn, mixed lettuce, rocket & sun dried tomatoes. Sprinkled with poppy seeds & served with a lightly curried mayogurt dressing.
- R68 MADAME BUTTERFLY**
Mixed lettuce, rocket, cucumber, avocado (seasonal) & baby marrow, roasted balsamic cherry tomato with grilled lemon & black pepper chicken skewers and halloumi cheese.
- R65 GISELLE**
Strips of Cajun grilled chicken breast, croutons, carrots, avocado (seasonal), parmesan shavings, green beans, mixed lettuce & cherry tomatoes – with a honey mustannaise dressing.
- R52 TRAVIATA**
Cherry mozzarella balls, cucumber, onion, peppers, avocado (seasonal), mixed lettuce & cherry tomatoes.
- R72 ADD:** Topped with parma ham.
- R65 FIGARO**
Lemon & balsamic vinegar grilled chicken, Danish feta cheese, chick peas, lentils, sun dried tomatoes, lettuce & cherry tomatoes.
- R68 LA TOSCA**
Tuna, borlotti & cannellini beans, cucumber, celery, asparagus, onions, fresh mushrooms, lettuce & cherry tomatoes.
- R76 AIDA**
Smoked salmon trout, avocado (seasonal), onion, chunky cottage cheese, mixed lettuce, rocket & cherry tomatoes.
- R64 NABUCCO**
Grilled mixed vegetables, halloumi cheese, couscous, mixed lettuce & cherry tomato – with a lemon & olive oil dressing.
- R49 EUROPA CAPRESE**
Sliced fresh mozzarella balls, fresh tomato & avocado (seasonal), drizzled with a basil & olive oil pesto.
- R63 TURANDOT**
Sweet chilli chicken, sesame seeds, roasted balsamic cherry tomatoes, roasted peppadews, baby marrow, marinated cherry mozzarella balls, mixed lettuce with a lemon & mayonnaise dressing.

LIGHT MEALS

- R58 TRINCHADO**
Traditional Portuguese recipe of cubed aged rump in a generous sauce of wine, chilli, garlic, onions, olives & bayleaf. Served with toasted ciabatta to mop up.
- R37 CHICKEN LIVERS PERI-PERI**
Pan fried livers with a touch of cream, chilli & brandy. Served with toasted panino fingers.
- R63 SEAFOOD BASKET**
A pub styled selection of batter fried fish, crumbed prawns, crab, scallops & calamari rings. Served with chips, lemon wedges & tartare sauce.
- R39 HALLOUMI BASKET**
Served with a sweet chilli dipping sauce.
- R48 CRUMBED CHICKEN STRIPS**
Served with a sweet chillinnaise sauce & fries.

EUROPA GOURMET BURGERS

A 200G PURE BEEF BURGER. SERVED WITH CHIPS.

- R58 CLASSICO**
Prime ground beef burger, fried onion, lettuce, tomato & barbeque basting.
- R68 BACON & BRIE**
Prime ground beef burger with bacon, brie cheese, caramelised onions, lettuce and tomato – crowned with crispy fried onion rings.
- R69 DAGWOOD**
The classic – prime ground beef burger, topped with bacon, cheddar cheese, fried onions, egg, lettuce & tomato.
- R69 ARABICA**
Authentic middle eastern lamb burger served on a toasted focaccia flat bread, topped with rocket, tomato, red onion and hummous – crowned with a generous dollop of tzatziki.
- R64 CHICKEN**
250g Cajun grilled chicken breast, topped with avocado (seasonal), melted mozzarella, bacon, lettuce, tomato & sun dried tomato mayonnaise.
- R62 MUSHROOM**
Prime ground beef burger smothered with a creamy mushroom sauce, lettuce & tomato.

EUROPA
BURGERS
GRILLED
GOURMET
PURE BEEF



EUROPA MEALS

R68 STEAK PANNINI

A ciabatta roll crammed with aged strips of rump, pan fried with onion, mushroom, cream, white wine, lettuce & tomato. Served with chips.

EUROPA PREGO STEAK ROLL

Pan fried in butter, wine, peri-peri sauce, topped with sautéed onions, served with chips.

R74 FILLET OPTION

R64 RUMP OPTION

R58 CHICKEN OPTION



TENDER SAUTÉED FILLET EUROPA FRESH FISH

R65 LAZIO NUOVO

Chicken breast grilled in a glaze of balsamic vinegar, lime juice & a touch of oregano. Served with a side salad & roasted vegetables.

R74 FISH & CHIPS

Crispy tempura battered fish & chips, served with fried zucchini & homemade tartare sauce.

R104 KINGKLIP EUROPA

Fillet of kingklip with a lemon butter & artichoke sauce, crowned with flaked almonds. Served with a Moroccan roast vegetable cous cous.

R84 GRIGLIA

Cubes of aged rump, grilled with olive oil, cracked black pepper, course salt, fresh rosemary & a touch of garlic. Served with balsamic roasted mushrooms, cherry tomatoes & peppadews – side chips & ciabatta to mop up.

R69 CHICKEN LIMONE

Tender chicken breasts pan fried in a lemon juice & white wine reduction; served with chips & roasted vegetables.

R68 CHICKEN SCHNITZEL

Served with chips, a side salad & a sweet chillinnaise sauce.

R69 CHICKEN MARSALA

Tender chicken breasts pan fried in an olive oil & sweet marsala wine reduction. Served with a portion of fettuccine napoli.

R109 LAMB CHOPS

Lamb loin chops marinated in garlic, rosemary & olive oil, grilled to your preference. Served with a rustic Greek salad & chips.

R109 STEAK BERNAISE

250g Medallions of beef fillet, grilled to perfection & served with a classic herbed hollandaise sauce. Served with chips.

STEAK

Medallions of beef fillet or aged rump, grilled to perfection & crowned with a sauce of your choice. Served with chips & roasted vegetables.

R114 FILLET OPTION (250g)

R99 RUMP OPTION (270g)

SAUCES:

PEPPER

– a sauce of fresh green peppercorns, cream & cognac.

AGLIO OLIO

– pan fried in butter, garlic & chilli infused olive oil; with white wine, black pepper & a touch of cream.

MUSHROOM

– a creamy sauce of white & brown mushrooms & red wine.

EUROPA PENNE SPAGHETTI PASTA FETTUCCINE

**R48 NAPOLETANA**

Plum tomato & sweet basil.

R48 ARRABBIATA

Napoletana with a touch of chilli.

R58 BOLOGNESE

Lean beef mince & plum tomatoes.

R60 POLPETTINE

Homemade meatballs in a plum tomato & sweet basil sauce.

R59 ALFREDO

Shaved ham, brown mushrooms, cream & parmesan cheese.

R69 RAVIOLI MAFIOSA

Beef filled pillows of pasta, in a bolognese sauce with a touch of cream & chilli.

R69 PANZEROTTI AURORA

Half moon-shaped pasta filled with roasted butternut in a creamy tomato sauce.

R52 BASIL PESTO

Fresh basil, garlic, pine nuts, olive oil & parmesan cheese.

SERVED FROM 11.30AM ONWARDS.
CHOICE OF SPAGHETTI, PENNE, OR FETTUCCINE.
GNOCCHI IS ALSO AVAILABLE WITH ANY OF THE
SAUCES BELOW AT AN ADDITIONAL
R10 PER PORTION.

PASTA ONLY@EUROPA

granoro

R72 SCAMPI

Prawns flash fried in garlic, chilli & white wine; tossed with cherry tomatoes & rocket in a Napoletana & creamy mascarpone sauce.

R62 POLLO FRESCO

A fresh mix of grilled chicken strips, olives, white wine & roasted cherry tomatoes – tossed in a light basil pesto infused extra virgin olive oil.

R65 AVO-ROCK

A cream based sauce of fresh rocket, sun dried tomato, avocado (seasonal), goat's milk feta cheese, sweet basil, roasted almonds & a touch of Napoletana sauce.

R59 FEGATINI

Chicken livers in a Napoletana sauce with roasted peppers, brandy, chilli & a touch of cream.

R67 GNOCCHI BOLOGNESE

A traditional classic. Potato dumplings served with a thick mince sauce.

R64 CHOURIÇO

A tomato based sauce with sliced chouriço sausage flambéed in grappa, fresh cream & a touch of chilli.

R77 SALMONE

Smoked salmon trout & vodka in a creamy Napoletana sauce.

R64 FUMÉ

Bacon & white wine in a creamy Napoletana sauce with a touch of chilli.

R70 MONTANARA

A creamy Napoletana sauce with bacon, mushroom & chicken strips.

HALF A PORTION PASTA AVAILABLE AT 75%
OF FULL PRICE.

ON THE SIDE

R22 SIDE SALAD BOWL

Mixed lettuce, cherry tomatoes, cucumber, mixed peppers, grated carrots, roasted sesame & sunflower seed, with a balsamic olive oil dressing.

R18 PORTION OF CHIPS**R22 PORTION OF ROASTED VEGETABLES**

PASTA AL FORNO BAKED PASTA

ALLOW 20 MINUTES PREPARATION TIME

R64 BEEF LASAGNE

Traditional beef mince, Napoletana sauce, cream, mozzarella cheese & grated parmesan.

R64 VEGETARIAN LASAGNE

A vegetable mix of spinach, mushrooms, roasted vegetables, Napoletana sauce, cream, mozzarella cheese & grated parmesan.

R72 SMOKED SALMON LASAGNE

Smoked salmon trout, Napoletana sauce & cream – crowned with mozzarella cheese.



PECORINO
CALZONE
MOZZARELLA
PIZZA
EUROPA

PIZZA TRADITIONAL

LARGE

R24 FOCACCIA

Plain or garlic.

R39 FOCACCIA PESTO

Fresh tomato, basil pesto & pecorino shavings.

R44 MARGHERITA

Mozzarella, tomato & herbs.

R59 NAPOLETANA

Mozzarella, tomato, olives & anchovy fillets.

R58 REGINA

Mozzarella, tomato, ham & mushrooms.

R65 QUATTRO STAGIONI

Mozzarella, tomato, ham, mushroom, asparagus & olives.

CALZONE CLOSED FOLDED PIZZA

R67 VEGETARIAN

Mozzarella, tomato, grilled brinjals, baby marrows, artichokes, mushrooms, cherry tomatoes, olives & roasted peppers.

R69 MAESTRO

Salami, mushrooms & gorgonzola.

R58 REGINA

Mozzarella, tomato, ham & mushroom.

GOOD FOOD TAKES TIME TO PREPARE. ANY ADDITIONS, SUBSTITUTIONS OR ALTERATIONS TO THE MENU WILL BE CHARGED ACCORDINGLY AND MAY CAUSE DELAYS. SERVICE CHARGE NOT INCLUDED.

CHILLI
GOURMET
GARLIC
PIZZA
ONLY@EUROPA



PIZZA ONLY @ EUROPA

- R74 PRAWN PARADISO**
Mozzarella, tomato & prawns tossed in chilli & garlic with fresh herbs & roasted cherry tomatoes.
- R62 DANTE**
Mozzarella, tomato, creamy brie cheese, caramelised onions & pine nuts.
- R67 VEGETARIAN**
Mozzarella, tomato, grilled brinjals, baby marrow, artichokes, mushrooms, cherry tomatoes, olives & roasted peppers.
- R79 PARMA**
Mozzarella, tomato & parma ham.
- R65 OTTIMO**
Salami, chilli, calamata olives & green peppers.
- R59 FRESCO**
Freshly sliced mozzarella balls, tomato & rocket.
- R59 BIANCA**
Mozzarella, rocket, olives, peppadews, caramelised onions, garlic & feta. (No tomato base)
- R69 PICCANTE**
Mozzarella, tomato, Cajun chicken strips, jalapeño chilli & peppadew.
- R68 MAFIOSA**
Mozzarella, tomato, chilli, green peppers, onion & bolognese sauce.
- R69 EUROPA**
Mozzarella, tomato, pancetta, avocado (seasonal) & feta cheese.
- R79 MARE**
Mozzarella, tomato, smoked salmon trout & creamy marscapone cheese – topped with caper berries & avocado (seasonal).
- R69 NUNZIO**
Sun dried tomato, chouriço, gorgonzola & olives.
- R79 COSMO**
Sweet chilli crusted chicken, mushrooms, sun dried tomatoes, bacon & avocado (seasonal).

DOLCe DESSERTS

CAKES Choice from cake display

- R25 VANILLA ICE CREAM & HOT CHOCOLATE SAUCE**
- R34 FRESH FRUIT SALAD & ICE CREAM**
- R33 EUROPA WAFFLE & ICE CREAM**
- R35 CRÈME BRÛLÉE**
Topped with a berry coulis.
- R35 CHOCOLATE BROWNIES**
Decadent rich brownies, served with chocolate sauce & ice cream.
- R28 AFFOGATO** – Vanilla ice cream topped with espresso.

COLD BEVERAGES

- R28 FEGOCINO** – The original low fat freezo.
- R12 EXTRA SHOT FEGOCINO**
- R28 FEGOCINO CIOCCOLATO** – Decadent chocolate freezo.
- R28 SMOOTHIES** – Creamy, dairy based fresh fruit blend.
Mixed Berry (strawberry, raspberry & blackberries),
Mango or Tropical (banana & orange).
- R26 EUROPA FRUIT CRUSHES**
Dairy free, blended with fruit & crushed ice.
Mixed Berry (strawberry, raspberry & blackberries), Mango
or Tropical (banana & orange).
- R21 EUROPA FRAPPÉ**
Perfectly extracted espresso, infused with vanilla syrup, shaken
cold with milk & ice.
- R21 MACADAMIA FRAPPÉ**
Perfectly extracted espresso, infused with macadamia
syrup, shaken cold with milk & ice.
- R23 ICED COFFEE** – Ice cream.
- R18 ICED TEA** – (imported) peach or lemon.
- R19 EUROPA HOMEMADE LEMONADE**
- R23 FLAVOURED LEMONADE**
Our original lemonade with a watermelon or berry twist.
- R21 MILK SHAKES** – Chocolate, strawberry, lime, vanilla, honey.
- R26 FRULLATO**
Fresh fruit, blended with fruit juice & vanilla ice cream.
- R17 FRESH FRUIT JUICE**
- R14 MINERAL WATER** – 500ml Antimo still or sparkling.
- R15 SODAS** – 330ml can.
- R17 TIZERS** – 330ml can.
- R16 CORDIAL & MIXER**
- R20 ROCK SHANDY**
- R18 BEER (IMPORTED)** – Heineken, Miller Genuine Draft.
- R17 BEER (PREMIUM)** – Peroni, Amstel, Castle Lite, Windhoek Light.
- R16 BEER** – Castle, Hansa, Carling Black Label.



HOT BEVERAGES

FEGO BLEND COFFEE

Specially roasted & blended in Italy for FEGO Caffé.

FEGO COFFEE BEANS – 500g packet.

All coffees available 'TO GO'.

EXTRA

R4 DOUBLE SHOT COFFEE

R2 DECAF COFFEE

R12 AMERICANO – Filter coffee

R4 FLAVOURED COFFEE

Add a sweet, rich flavour to your coffee, available in vanilla, macadamia or dark chocolate.

ESPRESSO

R11 SINGLE

R14 DOUBLE

R12 MACCHIATO

R15 CAPPUCINO

R17 CAPPUCINO – Topped with chocolate cream.

R16 CAFFÈ LATTE

R18 CIOCCOCINO

R17 CHAI CAFFÈ LATTE

R17 CHAI TEA

R12 TEA – Ceylon & rooibos.

R14 TEA – English breakfast, camomile & Earl Grey.

R18 HOT CHOCOLATE, MILO, HORLICKS

GOURMET COFFEE

R20 EUROPA LATTE

Perfectly extracted espresso infused with vanilla,
poured into steamed milk & capped with a
dollop of froth.

R20 EUROPA MOCHA

Perfectly extracted espresso infused with vanilla &
thick melted dark chocolate poured into steamed
milk & capped with a dollop of froth.

R20 NUTTY MOCHA

Perfectly extracted espresso infused with macadamia
& thick melted dark chocolate poured into steamed milk &
capped with a dollop of froth.

LIQUEUR CAFFÉ

R27 LIQUEUR COFFEES

Served with coffee, alcohol & topped with whipped cream,
Irish Whiskey, Frangelico, Kahlua.

R28 PEDROS

Blended with ice cream, Irish Whiskey, Frangelico, Kahlua.

PERONI





ALL OCCASIONS COCKTAILS CITRUS WINE INFUSION

COCKTAILS

- R33 STRAWBERRY DAIQUIRI**
A frozen classic blended with light rum, fresh strawberry, lime juice & sultry strawberries.
- R35 PINA COLADA**
An island classic shaken cold with light rum, pina colada & fresh pineapple juice.
- R37 FROZEN WATERMELON MARGARITA**
Premium silver tequila blended frozen with natural watermelon extracts & freshly squeezed lime juice.
- R32 MACADAMIA COSMOPOLITAN**
Premium vodka infused with macadamia syrup, shaken cold with a squeeze of fresh lime & a splash of cranberry juice. Garnished with a citrus twist.
- R33 MIXED BERRY & MINT MUDDLE**
Premium vodka muddled with mixed berries, torn mint leaves, Tahiti lime wedges & pure cane sugar.
- R37 MOJITO**
Cuban light rum muddled with fresh lime quarters, pure cane sugar & torn mint leaves, churned unstrained with crushed ice & charged with soda.
- R30 ESPRESSO MARTINI**
A classic tweaked for Europa. Premium vodka infused with vanilla, shaken cold with a perfectly extracted espresso.

HOUSE WINES

BOTTLE GLASS

- | | | |
|------------|------------|--|
| R85 | R22 | ASARA BOUQUET BLANC
A fruity, well balanced semi-sweet white wine blend that offers creamy vanilla & soft citrus aromas. These combine to give you a full mouth feel with a lingering after taste. |
| R85 | R22 | ASARA IVORY
An unwooded wine for all occasions blended from 70% Sauvignon Blanc & 30% Chardonnay. The Sauvignon Blanc portion contributes aromas of green-fruit and asparagus, whilst the Chardonnay contributes more soft citrus fruit flavours to smooth the palate. |
| R85 | R22 | ASARA EBONY
A perfectly balanced blend of Cabernet Sauvignon & Merlot. On the nose there is a combination of red berries & bell pepper. The taste is juicy & reminds of ripe plums with a soft nuance of mocha in the background. |



MONIN
— ULTIMATE TASTE —
— ULTIMATE CREATIVITY —

EUROPA
SEMI SWEET
BALANCED
RED WINE
LINGERING



ROSÉ & SEMI SWEET WINES

R89 BOSCHENDAL BLANC DE NOIR

An old favourite. A fruity, light bodied enjoy-any-time kind of wine.

R69 ROBERTSON'S NATURAL SWEET ROSÉ

This satin, salmon coloured wine made with the ruby cabernet varietal is packed with natural sweet flavours, low in alcohol & very quaffable.

RED WINES

R205 RUPERT & ROTHSCHILD CLASSIQUE

An elegant melange of coriander & black pepper enhanced with layers of black berry fruit. Well rounded with soft tannin structure, supported by earthy undertones.

R94 NEDERBURG BARONNE

An old classic. Full of fruit with a soft silky palate.

R152 ASARA SHIRAZ

A deeply ruby red with black and purple colour hints towards an intense flavour profile in this Shiraz. Cherry and blackberry fruit aromas complement the spicy wood flavours extracted from gentle maturation in French and American oak.

R129 GUARDIAN PEAK MERLOT

Dark ruby red black berries dominate the nose with a lingering ripe fruit taste on the palate.

R96 GRAHAM BECK RAILROAD RED

Layers of cherries, fynbos & smoky spice combine in a medium-weight, attractively accessible wine.

R96 LEOPARDS LEAP SHIRAZ

Attractive black pepper aromas are complimented with hints of black berries on the nose & palate.

R105 BOLAND PINOTAGE

A proudly South African style wine, with smooth berry flavours, in perfect harmony with the soft oak tannins.

R152 ASARA CABERNET SAUVIGNON

This well balanced Stellenbosch Cabernet Sauvignon offers black berry and cedar aromas that follows well onto the palate. Maturation in French barrique for 18 months has resulted in a wine that offers a wide variety of flavours which elegantly combine to provide you with a smooth and lingering finish.





WHITE WINE EUROPA CHAMPAGNE SPARKLING CRISP

SPARKLING WINES & CHAMPAGNE

R94 JC LE ROUX LE DOMAINE

A semi-sweet carbonated bubbly that is soft, fruity & simply fun.

R189 PONGRACZ

A dry non-vintage method cap classique with a good mousse & persistent head. It has a full fruit & acid balance on the palate & a lingering after taste.

R139 LAMBRUSCO SECCO (Imported Italian)

An extremely palatable sparkling wine made from white grapes with a crisp dry taste.

R895 VEUVE CLICQUOT - 750ml

Harmony between delicacy & power. Dominated by pinot noir, this champagne has a firm structure. Nearly one third chardonnay gives it the elegance & finesse needed for a perfect balance.

WHITE WINES

R130 ASARA CHARDONNAY

This unwooded Chardonnay from Asara is a rich & rewarding wine of pure grape pleasure. Aromas of ripe peaches and fresh lemons combine to offer you a delicious wine with a zesty, crisp taste.

R117 FAT BASTARD CHARDONNAY

Full & intense fruit flavours dominate the nose, with a long lingering after taste.

R89 PIERRE JOURDAN TRANQUILLE

Delicate blush hues, lush texture, with mineral thread, will handle full-flavoured foods.

R67 BOLAND CHENIN BLANC

Lively entry to the palate, well balanced with good mid-palate weight & generous length. A good lunchtime sauvignon.

R137 ASARA SAUVIGNON BLANC

This wine perfectly displays the terrain specific qualities of Asara's Sauvignon vineyards. Aromas of zesty bell pepper, asparagus and green apple, follow through to the palate, where you will find young gooseberry and kiwi-fruit flavours in the aftertaste. It finishes with crisp, rounded freshness.

R152 FRASCATTI (imported Italian)

The bouquet is laced with berry fruits and violets. On the palate it is moderate with a slight sweet touch. The finish is clean & crisp.



ENQUIRIES ANTIMO FOODS

www.europa.co.za
www.antimo.co.za

Good food takes time to prepare!
All products subject to availability.
There is a possibility that nuts or traces of nuts
may be found in any of our products.
All prices inclusive of V.A.T.
Variations to the menu will be charged accordingly.

Service charge not included.



BRANCHES

- AIRPORT (OR TAMBO) • BEDFORD SQUARE • CANTERBURY CROSSING (RANDBURG) • DIMENSION DATA EXPRESS • FOURWAYS MALL • FLORIDA ROAD (DURBAN)
- INNOVATION HUB-PRETORIA • KILLARNEY • LA LUCIA (DURBAN) • LINDEN • MELROSE ARCH • MELROSE ARCH EXPRESS • NELSPRUIT • NORWOOD • NORTHCLIFF TERAZZO
- PLETTENBURG BAY • ROSEBANK • SANDTON CITY • SOFTLINE EXPRESS • SOUTH ROAD (MORNINGSIDE) • UMHLANGA • VILLAGE WALK