



MENU

12.5% service fee will
be added to tables of
7 or more guests

MENU

INTRODUCTION

Welcome to Villamar Restaurant, where we take you on a culinary adventure with dishes and flavour-influences from Italy and all around the world.

The dishes are created by the following principal:



Ingredient:

All of our ingredients are fresh and either locally sourced or come straight from our farm resulting in grass fed, free range and simply top-quality produce.

Create:

Combining textures and flavours of the very best ingredients by using modern techniques, our Chefs create unique and innovative dishes that awaken the imagination and taste buds.

Plate:

The plating of the dish is what brings it all together. With a divine combination of flavours and delicate tastes, you start your journey around the world from the very first bite.

BREAKFAST

BREAKFAST CROISSANT	102
Bacon, scrambled farm eggs, caramelised onion and mascarpone	
3 EGG OMELETTES	
☛ Bacon, cheddar, tomato and mushroom	108
☛ Spinach, feta and mushroom	85
BENEDICTS	
☛ Bread selection, trout, 2 poached farm eggs, tomato and hollandaise	130
☛ Bread selection, bacon, 2 poached farm eggs, tomato and hollandaise sauce	120
☛ Bread selection, Serrano ham, 2 poached farm eggs, tomato and hollandaise	115
BACON FRENCH TOAST	95
Ciabatta, bacon and maple syrup	
MILKBREAD FRENCH TOAST	75
Miso caramel, whipped cheesecake and crumbs	
BOLOGNAISE & CHORIZO POTJIE	105
Slow cooked bolognaise with chorizo, chilli, poached farm egg, chipotle aioli and your bread selection	
SMASH AVO & MUSROOM ON TOAST	100
Bread selection, smashed avo, sauteed mushrooms, 2 poached farm eggs and a side of harissa sriracha sauce	
FULL HOUSE	147
Bread selection, bacon, tomato, farm eggs of your choice, homemade Italian pork sausage and mushrooms	
DATE GRANOLA	90
full cream yoghurt, date granola, seasonal fruit, berry compote & honey	

SERVED BETWEEN 12:00 AND 15:00

**TOASTED
SANDWICHES**

CHEESE AND TOMATO	55
BACON, CHEESE AND FRIED EGG	75
CHICKEN MAYO	80
PROSCIUTTO AND CHEESE	75

**GOURMET
SANDWICHES**

CHICKEN	143
Bread selection, roast chicken, bacon, basil aioli, tomato, avo and pickles	
BACON & BRIE	100
Bread selection, caramelised onion, bacon, brie and avo	
ROAST BEEF BRISKET	150
Bread selection, caramelised onion, bbq sauce, mozzarella, tomato and pickles	
ASIAN STYLE PULLED PORK	120
Bread selection, mozzarella, Asian slaw mix and sesame	

PIZZAS

CHICKEN	158
Mozzarella, pomodoro sauce, chicken, marinated mushrooms, feta and basil	
ITALIAN	159
Mozzarella, pomodoro sauce, bacon, mushrooms, feta and avo	
MEATY	158
Mozzarella, pomodoro sauce, pork sausage, chorizo, pepper, peppadew, chilli and spring onion	
SALAMI	155
Mozzarella, pomodoro sauce, salami, olives, garlic, feta, peppadew and marinated mushrooms	
PORK	155
Mozzarella, pomodoro sauce, pork, sweet chilli ginger sauce, pineapple and spring onions	
BOLOGNAISE	210
Mozzarella, pomodoro sauce, bolognaise, peppers and jalapeno	
GLUTEN FREE OPTION	+8

BURGERS

BEEF	140
100% Beef patty, caramelised onion, garlic and mustard aioli, provolone, red onion, pickles and tomato served with parmesan fries	
CHICKEN	135
Chef's spiced grilled chicken breast, caramelised onion, garlic and mustard aioli, pickles, tomato, red onion and cheddar served with parmesan fries	

HOT DRINKS

DOUBLE ESPRESSO	23
Ground coffee brewed with hot water and steam	
CORTADO	29
Espresso shot with equal amount of steamed milk	
AMERICANO	24 29
Espresso shot diluted with hot water and served with hot, cold or no milk	
FLAT WHITE	35
Espresso shot with steamed milk and a dash of milk froth	
LATTE	40
Espresso shot with steamed milk topped with milk froth	
CAPPUCCINO	30 34
Equal parts espresso, steamed milk and milk froth	
CAFÉ MOCHA	39
Hot chocolate and cappuccino mix	
DECAF AMERICANO	34
DECAF LATTE	45
DECAF CAPPUCCINO	33 38
HOT CHOCOLATE	40
WHITE HOT CHOCOLATE	40
CHAI LATTE	40
RED CAPPUCCINO	40
RED CHAI LATTE	45
MATCHA LATTE	71
TURMERIC LATTE	38
BETROOT LATTE	47
SPECIALITY MILKS	9
Almond milk, Oat milk or Soy milk	

COLD DRINKS

COFFEE MILKSHAKE	32 47
VANILLA MILKSHAKE	32 47
CHOCOLATE MILKSHAKE	37 57
BERRY MILKSHAKE	32 47
SALTED CARAMEL MILKSHAKE	32 47
COLD BREW	35
COLD BREW MOCHA	38
FRESH APPLE, CUCUMBER & MINT JUICE	45
FRESH APPLE, CARROT & GINGER JUICE	45
FRESH APPLE JUICE	42
FRESH ORANGE JUICE	42
APPLETIZER	28
GRAPETIZER	28
ICED TEA (LEMON/PEACH)	25
COKE	24
COKE ZERO	24
LEMONADE	23
TONIC WATER	23
SODA WATER	23
WATER 500ML	20
WATER 1L	30

BRANDY

KWV 5 YEAR	18
RICHELIEU	16

COGNAC

HENNESEY VSOP	50
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RUM

CAPTAIN MORGAN	20
MALIBU	25

WHISKEY

BAINS	22
J & B	18
JACK DANIELS	22
DIMPLE	55

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GORDONS	16
TANQUERAY	22
MALFY	26

GRAPPA

MARC DU CAP	26
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BEERS & CIDERS

CASTLE LITE	28
JACK BLACK	28
WINDHOEK DRAUGHT	35
SAVANNAH LITE	35



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