



MENU

ABOUT VILLAMAR

Right from the start, we have had a vision to provide a quality experience centred around food that is inspired by the Marra family's Italian-South African heritage. At its core lies three basic elements of good Italian fare: freshly roasted coffee, good quality cold-pressed extra virgin olive oil, and aged balsamic vinegar from Modena Italy.

Through hard work, intense passion and dedication, Villamar and our working facets have done exactly what we set out to do. From the lingering smell of roasting coffee beans to the delicious taste of fresh baked bread, we have created a place of culinary and coffee perfection.

The year 2018 was explosive for Villamar, so much so that the old Roastery building was converted into a production kitchen where the smell of freshly baked breads and patisserie greets you in the mornings. Properly leavened sourdoughs and ciabattas baked to a puffy golden brown, with crispy exteriors, line the baker's tables ready for service in the restaurant or to be distributed to customers on order. The croissants, which are both huge and perfectly flaky, are complimented with various sweet or savoury toppings. Burgers are served on a puffy, moist brioche bun while the sesame encrusted bagels have customers returning for more every week. A gelato machine, imported from Italy and one of only a handful currently in South Africa, has been churning non-stop since its arrival. Basic flavours that are always available at Villamar (1ltr, 500ml or 175ml containers) are Mixed Berry, Chocolate, Vanilla, Pistachio & Lime, Rum & Raisin and Salted Caramel and they are available in a variety of dietary specifications.

These ideas have led to Villamar creating its own cured meats, freshly made pastas and a variety of other products. On the menu we have prosciutto, salami, coffee cured bacon, free-range eggs from the hens on the farm and an array of delicious treats created in our fully functioning bakery.

Lastly, but certainly not least, one can find our coffees on the shelves in 1kg, 250g or as Nespresso compatible PODS. You can ask our informative staff to grind your coffee to the exact specification needed for your preferred brewing technique (plunger, AeroPress, that good old camping tin pot from your granddad) and you can choose from a wide variety of single origin beans (Brazil, Colombia, Guatemala, Costa Rica, Tanzania, Ethiopia, Kenya, Uganda and the occasional limited edition – keep your eye on our social media platforms!) or expert blends to create a symphony of flavours.

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.
ITEMS ARE SUBJECT TO AVAILABILITY

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	

STARTERS

ARANCINI	80
Saffron mozzarella risotto, garlic and mustard aioli	
CAPRESE	80
Mozzarella, basil, balsamic and tomato	
ART OF PARFAIT	65
Chicken liver parfait, mandarin, herb oil and sourdough bread	
SALAD CREATION	75
Mixed leaves and vegetables available in season, feta, cucumber, tomato and a basil-mint dressing	

MAINS

LAMB SHANK RISOTTO MILANESE	195
Saffron risotto, slow cooked lamb shank and gremolata	
BEEF FILLET	250
Coffee cured, bone marrow crust, herb fondant potato, baby vegetables, carrot puree and beef jus	

PIZZAS

CHICKEN	179
Mozzarella, pomodoro sauce, chicken, marinated mushrooms, feta and basil	
ITALIAN	177
Mozzarella, pomodoro sauce, bacon, mushrooms, feta and avo	
MEATY	180
Mozzarella, pomodoro sauce, pork sausage, chorizo, pepper, peppadew, chilli and spring onion	
SALAMI	168
Mozzarella, pomodoro sauce, salami, olives, garlic, feta, peppadew and marinated mushrooms	
GLUTEN FREE OPTION	+8

HOMEMADE PASTAS

SPINACH AND LEEK	103
Spinach pasta filled with leek and parmesan and served with mushroom puree	
MUSHROOM PAPPARDELLE	120
Exotic mushrooms, cream, thyme, parmesan and onion	

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	

DESSERTS

RUM BABA	88
Rum soaked Italian dessert cake, citrus custard and pistachio & lime gelato	
COFFEE CREAM BRULEE	85
With vanilla shortbread	

A SERVICE FEE OF 12.5% WILL BE ADDED TO TABLES LARGER THAN 7

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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