

PRETORIA



monaco

EATERY

where food meets royal

À la Carte

DINNER AT MONACO

WE ARE A CASHLESS ESTABLISHMENT

Starters

GRILLED CALAMARI & CHORIZO 142

Calamari tubes and heads, grilled to perfection with chorizo. Served with our rich Romesco sauce and crème fraîche. Served with toasted Artisan bread.

GARLIC INFUSED SNAILS 130

Snails drenched in a garlic-infused butter, generously topped with melted mozzarella and baked until golden. Rich and savoury, served with a warm toasted Sourdough.

MARROW BONES 115

Canoe-cut beef marrow bones roasted until cooked buttery, finished with fresh parsley and a touch of lemon zest. Served with a refreshing herb salad and crisp toasted garlic sourdough.

SESAME HALLOUMI WITH ROCKET AND FIGS 125

Panko and sesame-crusting Halloumi fried until crisp, drizzled with warm honey and served on a bed of fresh rocket, honeyed walnuts and figs.

PUMPKIN, BACON & CAMEMBERT FRITTERS 118

Three golden pumpkin fritters layered with crispy maple glazed bacon and Camembert cheese. Served alongside a berry compote.

CARPACCIO 148

Paper-thin slices of tender mature beef fillet, dressed with extra virgin olive oil and finished with fresh rocket, Parmesan shavings, crisp fried capers and pine nuts. Drizzled with balsamic glaze and toasted crostini.

CRISPY PANKO MUSHROOMS 140

Exotic mushrooms coated in a delicate panko crumb and fried until golden and crisp. Served with a creamy gochujang mayo.

CLASSIC OYSTERS SQ WHEN AVAILABLE

Oysters served in their natural shells, finished with a squeeze of fresh lemon, cracked black pepper and a few drops of Tabasco.

MONACO'S ANTIPASTO PLATTER 320

A selection of Emmenthal and Camembert cheese, sesame-crusting Halloumi, Italian Coppa, biltong, ham, olives, hummus and marinated red peppers. Served with artisan bread and fresh seasonal fruit. Perfect for sharing.



FROM THE GARDEN

Salads

CHICKEN AND HALLOUMI SALAD — 157

Chicken strips, fried halloumi, peppadews, cashew nuts, fig preserve on a bed of our house salad. Finished with honey and mustard dressing.

BILTONG, AVO, STRAWBERRY AND FETA SALAD — 155

Biltong, chickpeas, strawberry, avocado, feta and peppadew on a bed of our house salad. Finished with sweet balsamic reduction.

AVO AND SMOKED SALMON SALAD — 158

Mixed green, cherry tomato, cucumber, avocado, crumbled feta and smoked salmon with Dijon honey vinaigrette.

PEARLY COUSCOUS SALAD — 145

Pearly couscous topped with cucumber, crumbled feta cheese, cherry tomatoes, olives, chickpeas. Drizzled with an oregano, parsley and virgin olive oil dressing.

Vegan

CREAMY MUSHROOM & PARMESAN POLENTA — 160

Parmesan polenta topped with sautéed mixed mushrooms and roasted seasonal vegetables, finished with a fragrant herb-infused butter sauce.

STUFFED BUTTERNUT — 158

Oven-roasted butternut filled with pearl couscous, wilted spinach, Romanita tomatoes and olives. Finished with toasted flaked almonds for a delicate Mediterranean flavour.

Add feta

Mains

Fish

SALMON WITH GRAPEFRUIT & CAMPARI SAUCE — 310

Salmon with a grapefruit and Campari sauce served over stir-fried seasonal vegetables and creamy mash, finished with fresh citrus segments for a bright, refreshing touch.

SOLE THERMIDOR — 290

Pan-fried sole in butter, generously topped with a creamy mushroom sauce and finished with a golden Parmesan crust. Served with seasonal vegetables and baby potatoes.

GRILLED KINGKLIP — 288

Fresh kingclip grilled to perfection, topped with rich garlic prawn sauce. Served with creamy mash.

CALAMARI — 240

Tender calamari tubes and heads grilled to perfection, served with a lemon butter sauce and basmati saffron rice.

PRAWNS — 245

Ten succulent queen prawns, grilled to perfection and served with seasonal vegetables and basmati saffron rice.

Choice of lemon butter sauce or peri-peri sauce

SEAFOOD PLATTER — 345

A selection of 220g kingclip, tender calamari tubes, three mussels and three grilled queen prawns, served with seasonal vegetables, basmati saffron rice and creamy lemon butter sauce.

Pasta

SPAGHETTI BOLOGNAISE — 147

Spaghetti topped with tender beef mince, rich Romesco sauce, herbs and spices. Finished with freshly grated Parmesan.

KAROO LAMB LASAGNE — 168

Layers of tender lamb mince infused with fresh herbs and roasted spices, nestled between pasta sheets and rich Romesco and a creamy bechamel sauce, topped with freshly grated Parmesan and baked to golden perfection.

CHICKEN ALFREDO — 138

Chicken strips cooked in a creamy garlic sauce with mushroom, ham, onion, sweet basil & organum on a bed of your choice of fettuccine or spaghetti. Served with grated parmesan cheese on the side.

LAMB RAGU FETTUCCINI — 157

Leg of lamb, slow-cooked in a tomato, white wine and herb sauce. Served on a home-made fettuccini pasta with freshly grated Parmesan.

Beef



450g TOMAHAWK — 375

450g tomahawk, grilled to perfection. Served with bourbon bacon jam and roasted bone marrow, seasonal vegetables and baby potatoes.

SIRLOIN — 305

300g tender sirloin topped with slices of biltong, fresh avocado and a honey mustard sauce. Served with roasted vegetables and baby potatoes.

RUMP — 310

300g tender rump fried in butter, garlic and rosemary, finished with rock salt and black pepper. Served with exotic mushrooms, seasonal vegetables and baby potatoes.

FILLET — 305

250g tender beef fillet with fried Halloumi served with creamy sweet chilli mash and seasonal vegetables.

T-BONE FLORENTINE — 310

500g T-Bone marinated in olive oil, lemon juice, garlic, rosemary and white wine, then grilled to perfection. Served with seasonal vegetables and baby potatoes.



400g PICANHA STEAK — 335

400g Picanha steak, marinated and skewered with red pepper and onion, then grilled to perfection. Served with potato wedges and chimichurri sauce.

OXTAIL — 310

400g beef oxtail slowly braised until tender and richly flavoured. Served with orzo rice.

BEEF SHORT RIB — 280

Slow-braised beef short rib, cooked until tender. Served with seasonal vegetables and creamy mash.

CHOOSE YOUR CUT

The Grill

CUTS

300g SIRLOIN	— 240
300g RUMP	— 245
250g FILLET	— 290
500g T-BONE	— 280

YOUR CHOICE OF SAUCE:

MUSHROOM
PARMESAN PEPPER
GARLIC
CHEESE
RED WINE JUS

Served with seasonal vegetables and your choice of starch: baby potato, hand cut potato chips or mash · Add a side salad 40

Poultry

CHICKEN KEBABS — 235

Marinated deboned chicken thighs, skewered with char-grilled red peppers and onions. Served with fried, crispy polenta cake and our Romesco sauce for a delicious balance of smoky, savoury and Mediterranean flavours.

PANKO CHICKEN — 238 PARMESAN

Tender chicken breast coated in a crispy panko crumb, smothered in a rich and savoury tomato sauce and blanketed with melted Mozzarella and Parmesan cheese. Served with orzo, creating a combination of crisp, creamy and savoury flavours.

DEBONED HALF — 248 CHICKEN

Succulent deboned half chicken, marinated in your choice of zesty lemon and herb or fiery peri-peri, then grilled to perfection. Served with seasonal vegetables and Mediterranean crushed potatoes.

Pork

PORK BELLY CONFIT — 295

Slow-cooked pork belly confit, tender and rich, served on creamy mash with sautéed mushrooms, topped with braised red cabbage and finished with a cranberry cider jus.

PORK BELLY RIBS

400g — 275

600g — 305

Tender, succulent pork belly ribs, served with seasonal vegetables, hand cut potato chips and onion rings.

Lamb

LAMB SHANK — 330

Tender lamb shank, slow-cooked until succulent, served with a rich, rustic lamb gravy, pearl couscous and seasonal vegetables.

RACK OF LAMB — 380

Two 200g racks of lamb, perfectly cooked and served with Parmesan polenta, minted pea purée and a rich red wine jus.

TO FINISH

Dessert

DECADENT LEMON MERINGUE 88

Classic lemon meringue with a buttery pastry base, zesty lemon filling and a light, toasted meringue topping. Bright citrus flavours with delicate sweetness.

MALVA PUDDING 88

Traditional South African malva pudding — a warm, soft and caramelized baked pudding soaked in a rich, buttery cream sauce and served with smooth vanilla custard and gelato.

BAKED CRUMBED APPLE TART 90

Baked apple crumble tart with tender cinnamon spiced apples beneath a golden, buttery crumble topping, served with your choice of smooth vanilla gelato or fresh cream.

BAKLAVA ROLLS 88

Baked phyllo cigars with a spiced nut filling. Drizzled with a sweet citrus sugar syrup. Served with vanilla gelato.

COFFEE ESPRESSO AND AMARULA BRÛLÉE 88

Amarula- and espresso-infused crème brûlée topped with a crisp caramelised sugar crust with an Amarula ganache chocolate truffle.

TRADITIONAL MILK TART 88

Traditional baked milk tart with a delicate pastry crust, filled with a smooth, creamy cinnamon-infused custard and finished with a light dusting of cinnamon.

PEPPERMINT CRISP TART 88

A beloved South African classic made with layers of crisp coconut biscuits and a rich, creamy caramelized condensed milk and peppermint filling.

SIGNATURE SMALL CAKES 95

Cheese, Carrot, Chocolate, Hummingbird.





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