

PRETORIA



monaco

EATERY

where food meets royal

Breakfast & Lunch

SERVED DAILY

WE ARE A CASHLESS ESTABLISHMENT

Breakfast

SERVED UNTIL 11:30

LIVERS & TOAST — 92

Spicy chicken livers served with a poached egg and cocktail tomatoes with bruschetta on the side.

TRADITIONAL MELKKOS — 85

A heritage classic featuring a creamy, velvety milk porridge infused with tender, hand rubbed flour lumps. Served with cinnamon sugar.

MEDITERRANEAN BREAKFAST WRAP — 130

A Tortilla wrap filled with scrambled eggs, baby spinach, sundried tomato, red onion, chorizo and feta.

THE MORNING CRUISE — 125

A Hollowed-out croissant filled with bacon, sauteed onion, red pepper and melted cheddar cheese topped with an egg and baked in the oven until golden.

Allow 15 min

CROQUE MADAME — 110

Layers of thinly sliced ham melted cheese on brioche. Finished with Dijon mustard and topped with traditional bechamel sauce and a fried egg.

Allow 15 min

ROSE GREEK YOGURT PANNA COTTA AND CHIA SEED — 135

Greek yogurt panna cotta infused with Rose and Chia seeds, served with homemade granola, fresh fruit, and honey.

No panna cotta 125

OVERNIGHT ROLLED OATS WITH BERRIES AND CHIA SEEDS — 115

Overnight rolled oats soaked in almond milk. Mixed with Greek yogurt, chia seeds, vanilla extract. Topped with berries and honey and served in a bowl.

THE BUDGET BREAKFAST — 79

Scrambled eggs, rump frites & bacon served with your choice of toast. Includes a filter coffee/rooibos/Ceylon tea.

Brown or white bread · Scrambled eggs only · Swop your drink for a cappuccino 30

MONACO BENEDICT — 125

Spin on the traditional egg's benedict. Toasted roosterkoek topped with rocket, two poached eggs, basil pesto, sautéed mushrooms and feta. Served with a traditional hollandaise sauce.

Add: Bacon 20 · Sliced ham 20 · Salmon 60

PORK SCHNITZEL BENEDICT — 128

Crispy Pork cutlets served with a crunchy potato rösti and two poached eggs on a traditional roosterkoek. Topped with hollandaise sauce and fresh chives.



MONACO BREAKFAST — 138

Two eggs, bacon, boerewors, sauteed mushrooms and cocktail tomatoes, toast and a regular foam cappuccino.

Choice of: **Brown** / **White** / **Health** / **Rye**

SMASHED AVO DELIGHT — 85

Rye bread served with smashed avocado and fresh Egyptian Dukkha, drizzled with pomegranate Balsamic Reduction. Topped with pistachio nuts and wild rocket.

Add: **Poached egg 10** · **Bacon 20** · **Salmon 70**

SWEET AND SAVOURY SOURDOUGH FRENCH TOAST — 125

Thick-cut sourdough French toast stacked with streaky bacon and fresh berries, then finished with butter and a sweet maple syrup drizzle.

THE SALMON ROYALE WAFFLE — 145

A golden waffle stacked with smoked salmon, fresh avocado, and a fried egg, finished with red onion, chives, and Salmon Pearls.

SAVORY DUTCH BABY — 128

A fluffy oven-baked pancake layered with savory Coppa ham, melted Emmental, and rich Roquefort cheese with Kalamata olives, sweet figs, and a glossy drizzle of honey.

CROISSANT / SCONCE — 74

Served with jam, cheese & butter.

Add: **Cream 12**

MUFFIN: BRAN / CHOCOLATE CHIP / BLUE-BERRY / LEMON POPPY SEED — 74

Served with jam, cheese & butter.

Add: **Cream 12**

Omelettes

SERVED WITH BROWN / WHITE TOAST

MONACO OMELETTE — 120

A two-egg omelette filled with cocktail tomatoes, basil pesto and fried onions, topped with mozzarella.

MASALA SPICY STEAK OMELETTE — 128

Rump strips cooked in a spicy masala sauce. Served with chopped tomato, cucumber and coriander salad.

Add: **Health, Rye, Ciabatta, Sourdough 12**

THE SUMMER OMELETTE — 125

A two-egg omelette filled with chorizo, peppers, olives and feta. Topped with fresh avocado.



MONACO EATERY · LUNCH

Lunch

SERVED FROM 11:30

Wraps

BALSAMIC CHICKEN AND VEGETABLE WRAP — 125

Grilled chicken strips and seasonal vegetables drizzled with a balsamic glaze. Served with hand cut potato chips or side salad.

GREEK SIRLOIN AND FETA WRAP — 130

Marinated sirloin strips, lettuce, cucumber, avocado, chopped cherry tomatoes and red onion. Drizzled with a creamy feta sauce.

THE HEART-BEET WRAP — 128

Beetroot tortilla filled with baby spinach, avocado, crisp raw beetroot, grilled zucchini strips, hummus and crumbled feta.

Burgers

SERVED WITH HAND CUT POTATO CHIPS OR
SIDE SALAD · ADD: SWEET POTATO FRIES 20

MONACO STANDARD BEEF BURGER — 128

150g Beef patty stacked on a fresh toasted bun, with fresh greens, tomato, melted cheese.

BURBON BACON JAM BURGER — 150

GOURMET

A 200g flamed-grilled beef patty on a toasted bun with Emmenthal cheese, fresh greens and tomato. Served with a rich savory-sweet house-made bacon jam.

GRILLED CHICKEN BURGER — 148

GOURMET

Crumped chicken burger, lettuce, tomato, mayo, crispy bacon, cheese and fresh pineapple salsa.

MEDITERRANEAN LAMB AND HALLOUMI GOURMET BURGER — 165

GOURMET

200g homemade lamb patty topped with grilled halloumi, marinated red peppers, fresh greens and red onion. Topped with a bold, creamy harissa yoghurt.



Toasted Sandwiches

BROWN / WHITE BREAD · SERVED WITH
HAND CUT POTATO CHIPS OR SIDE-SALAD

HALLOUMI WITH
HARISSA AND HONEY — 85

TUNA AND CHEESE — 80

CHICKEN MAYO, BACON
AND MOZZARELLA — 82

CHEESE AND TOMATO — 65

BACON, EGG, CHEESE — 82

BILTONG, AVOCADO AND
CHEESE — 93

Add: Sourdough / Ciabatta / Rye 9.00 · Add: Tramezzini 12.50

Salads

CHICKEN AND
HALLOUMI SALAD — 157

Tender chicken strips and golden fried halloumi with sweet peppadews, crunchy cashew nuts and fig preserve, served on a bed of fresh house salad and finished with a creamy honey mustard dressing.

BILTONG, AVO,
STRAWBERRY AND
FETA SALAD — 155

Tender biltong, creamy avocado, sweet strawberries, chickpeas, feta and peppadews served on a bed of fresh house salad, finished with a sweet balsamic reduction.

AVO AND SMOKED
SALMON SALAD — 158

A vibrant mix of fresh greens, cherry tomatoes and crisp cucumber, layered with fresh avocado, smoked salmon and crumbled feta. Drizzled with a luscious Dijon honey vinaigrette.

PEARL COUSCOUS
SALAD — 145

Toasted pearl couscous tossed with crisp cucumber, cherry tomatoes, olives, creamy crumbled feta, toasted pine nuts and finished with lemon and garlic olive oil dressing.

Monaco Around the World

SPAGHETTI BOLOGNAISE

ITALY · PASTA

Al dente spaghetti tossed with tender beef mince, rich Romesco sauce, aromatic herbs and spices. Finished with freshly grated Parmesan.

147

KAROO LAMB LASAGNE

ITALY · PASTA

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.

168

NACHOS

MEXICO

Fried home-made tortillas served with cheese, guacamole, salsa & sour cream.

Add 20 min

CHICKEN

Half / Full

100 / 145

BEEF

Half / Full

105 / 155

RUMP SOSATIE

SOUTH AFRICA

Tender rump skewers marinated and grilled with sweet, dried apricots, red onions and vibrant peppers, served with crispy hand cut potato chips.

138

200G RUMP / SIRLOIN

SOUTH AFRICA

Flamed grilled rump/sirloin. Served with your choice of sauce: Parmesan Pepper, Mushroom, Garlic or Cheese. Served with hand cut potato chips or salad.

Add: Sweet potato fries 20 · Add: Egg 8

160

CURRY MINCE AND THREE CHEESE JAFFEL

SOUTH AFRICA

A toasted Jaffle filled with savory seasoned mince and a rich, creamy three-cheese sauce, grilled until crisp. Served with hand cut potato chips or a fresh side salad.

Add: Sweet potato fries 12

90

CAPE MALAY BOBOTIE

SOUTH AFRICA

Tender beef bobotie gently spiced and baked until golden, served with fragrant basmati rice, sweet fruit chutney, a fresh side salad and a slice of wholesome health bread.

142



Light Meals

CHICKEN STRIPS AND CHIPS — 105

Crispy chicken strips served with a rich, creamy cheese sauce and hand cut potato chips or side salad.

Add: Sweet potato fries 12

TEN SPICE CHICKEN CURRY — 138

Tender chicken marinated in fragrant roasted spices and slow braised in a creamy yoghurt sauce, served on a crisp papadum with sweet fruit chutney. Choose your preferred level of heat: spicy or hot.

CHEESY CHICKEN SCHNITZEL — 138

Golden crispy chicken schnitzel topped with a creamy cheese sauce, fried halloumi and fresh avocado, served with hand cut potato chips or side salad.

Add: Sweet potato fries 12

PORK SCHNITZEL WITH LEMON CAPER BUTTER — 160

Panko crumbed Pork Schnitzel served with a punchy lemon, garlic and capers flavored butter. Served with a parmesan mash.

CALAMARI STRIPS — 155

Crispy Panko-crumbed calamari strips lightly fried to perfection with creamy lemon butter sauce. Served with hand cut potato chips or a fresh side salad.

Add: Sweet potato fries 12

HAKE AND FRIES — 140

Beer-battered hake, deep-fried until golden and crisp, served with hand cut potato chips or a fresh side salad.

Add: Calamari strips 70 · Add: Sweet potato fries 12

SLOW-BRAISED LAMB ON FLATBREAD — 175

Deboned lamb neck served on a freshly baked flatbread with cherry tomatoes, crisp cucumber and fragrant mint and creamy feta.

BACON JAM, SPINACH AND RICOTTA PANCAKE — 125

A traditional South African-style pancake filled with bacon jam, sautéed spinach and creamy ricotta cheese.

CHICKEN LEMON & HERB PANCAKE — 92

A pancake served with lemon and herb chicken topped with parmesan white sauce.

CINNAMON PANCAKES — 70

A trio of pancakes served with a choice of vanilla ice-cream or cream.

QUICHE OF THE DAY — 105

Please ask your waitron for the selection of the day: chicken & mushroom / spinach & feta / bacon, sundried tomato & feta.



Bowls

THE LUNCH POKE BOWL — 160

Seared salmon cubes paired with crisp red cabbage, fried halloumi, cucumber, broccoli, edamame beans and chickpeas, topped with crunchy roasted cashew nuts and finished with a teriyaki sauce.

GRILLED CHICKEN MEDITARANEAN BOWL — 157

Grilled chicken with tzatziki sauce, sweet marinated peppers, creamy hummus, olives, sauteed mushrooms, cherry tomatoes, red onions, crumbled feta served with brown rice.

GRILLED PRAWNS WITH TROPICAL COCONUT LIME HUMMUS AND PEARL COUSCOUS — 165

Grilled prawns served over a base of pearl couscous. Paired with smooth coconut lime hummus and avo, cucumber, carrots and Romanita tomatoes.

Waffles

BELGIAN DELIGHT — 120

Belgian-style waffle served warm with smooth vanilla gelato, rich Belgian chocolate sauce and decadent chocolate brownie pieces, creating an indulgent combination of crisp, creamy and fudgy textures.

SALTED CARAMEL EXPLOSION — 128

Two scoops of creamy gelato drizzled with salted caramel, finished with crunchy caramel crumble and caramel popcorn for the perfect balance of smooth, sweet and crunchy textures.



TO FINISH

Dessert

DECADENT LEMON MERINGUE — 88

Classic lemon meringue with a buttery pastry base, zesty lemon curd filling and a light, toasted meringue topping, balancing bright citrus flavors 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

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

BAKLAVA ROLLS — 88

Thin sheets of crispy phyllo dough wrapped tightly around 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, finished with a refreshing peppermint chocolate flavor.

SIGNATURE SMALL CAKES — 95

Cheese, Carrot, Chocolate, Hummingbird.





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