

Cozinha



“Cozinha” inspired by the Portuguese word for “kitchen”, reminiscent of a family togetherness where your senses are indulged with the feeling of happiness, laughter and the memories of all the aromas of life incorporating the essence of a multi-cultural experience that inspires the vision of Cozinha, our kitchen.

“Cuisine” deriving from the pronunciation of Cozinha that elevates traditional cooking to an unique experience with a distinctive ambience of elements that are carefully selected by our acclaimed chefs and served by our pleasant and friendly staff compliment.



Breakfast Specials

MONDAY to THURSDAY 7:30 AM-11:30 AM

HEALTH **V**

Muesli, Seasonal Fruits, Plain Yoghurt,
Roasted Nuts & Honey

89

DAY BREAKER

1 Egg, Bacon, Grilled Tomato, Mushrooms,
Chips, Toast & a FREE COFFEE or TEA

89

WEEKEND BREAKFAST BUFFET 8 AM TO 11 AM @ R139. KIDS UNDER 12 @ R69

Lunch Specials

MONDAY to THURSDAY 11AM-4PM

HAWAIIAN OR REGINA PIZZA	119	HAKE & CHIPS OR SALAD	129
BURGER, CHIPS OR SALAD	119	PORTUGUESE 1/2 CHICKEN	129
PASTA ALFREDO	119	CHICKEN SCHNITZEL & CHIPS	129
CHICKEN BOWL (SALAD)	119	300G RUMP & CHIPS OR SALAD	149

Dinner Specials

4PM - LATE
SERVED WITH A SIDE OF CHOICE

MONDAY - SELECTED PIZZAS FROM OUR MENU	129
TUESDAYS - SUSHI TUESDAY - (FROM 11 AM)	As per Sushi menu
WEDNESDAY - FAMOUS ESPETADA (CHICKEN OR RUMP)	179
THURSDAY - 1/2 KG SWEET BBQ PORK RIBS	179
THURSDAY - SUSHI THURSDAY - (FROM 11 AM)	As per Sushi menu
SUNDAY - PORTUGUESE CHICKEN FOR 2	189

NO MENU SUBSTITUTIONS ALLOWED / NO SHARING

V - VEGETARIAN



Breakfast 7:30AM-11:30AM

DAY BREAKER 1 Egg, Bacon, Grilled Tomato, Mushrooms, Chips & Toast	89
HEALTH V Muesli, Seasonal Fruits, Plain Yoghurt, Roasted Nuts & Honey	95
BREAKFAST WRAP Scrambled Eggs, Crispy Bacon, Spring Onion & Cheddar Cheese	115
FRENCH TOAST 2 Slices of Egg Battered White or Brown Bread served with Grilled Bacon & Syrup	89
CLASSIC BENEDICT 2 Eggs, Country Ham, Hollandaise Sauce, Toasted English Muffin	125
EGGS ROYALE 2 Eggs, Smoked Salmon Trout, Hollandaise Sauce, Toasted English Muffin Healthy option: Change Muffin to grilled Halloumi: ADD R35	145
HASHBROWN STACK Hash Browns Stacked with Crispy Bacon, Eggs, Grated Cheddar Cheese & Pomodoro Sauce	145
COZINHA FEAST 2 Eggs, Bacon, Grilled Tomato, Mushrooms, Chicken Livers OR Savoury Mince, Chips & Toast	155
STEAK STACKER Hash Browns stacked with Steak, Crispy Bacon, Eggs, Grated Cheddar Cheese & Pomodoro Sauce	185
OMELETTE 3 Eggs, Cheddar Cheese & Toast	69
EXTRA TOPPINGS: 150g Steak / Smoked Salmon Trout / Emmental Cheese / Chorizo / Salami	58
Savoury Mince / Pulled Pork / Blue Cheese / Chicken Livers	45
Bacon / Country Ham / Cheddar / Feta / Avo / Mushrooms / Peppadew	35
Tomato / Onion / Garlic / Chilli / Peppers	18

Sandwiches 8AM-5PM

SERVED WITH A SIDE SALAD OR CHIPS

TOASTED OR PLAIN SANDWICHES:

White, Brown, Rye OR Panini.

Healthy option: Gluten Free Bread OR Grilled Halloumi Base: R35

CHEESE	65
CHEESE & TOMATO	75
HAM, CHEESE & TOMATO	85
BACON & CHEESE	90
MINCE & CHEESE	95
SALAMI & CHEESE	95
CHICKEN MAYONNAISE	95
CHICKEN MAYONNAISE & CHEESE	105
BACON, EGG & CHEESE	105
MINCE, CHUTNEY & CHEESE	105

SIGNATURE SANDWICHES

White, Brown, Rye OR Panini.

Healthy option: Gluten Free Bread OR Grilled Halloumi Base: R35

CHICKEN MAYONNAISE, RED ONION & ROCKET	145
BLT - BACON, LETTUCE & TOMATO	155
SMOKED SALMON TROUT, CREAM CHEESE & AVO	165
ITALIAN SALAMI, RED ONION, MATURED CHEDDAR & AVO	165
GRILLED CHICKEN, BASIL, FETA & PEPPADEW	155
ROAST BEEF, LETTUCE, TOMATO, DILL PICKLES & CHEDDAR	165

Tapas / Pestiscos

ANTI-PASTI PLATTER FOR TWO	395
Salami, Chorizo, Ham, Parmesan Shavings, Crumbed Fried Feta, Cherry Tomato, Olives, Grapes, Hummus, Minted Tzatziki, Variety of Bread	
COSTELA DE CORDEIRO	145
Pepper Crusted Lamb Riblets, Served with Minted Tzatziki	
POPPERS DUO	95
Cream Cheese Stuffed Jalapeño, Wrapped in Smokey Bacon	
SOUP OF THE DAY	95
Please ask your waitron	
CAMARÕES	145
3 Grilled Prawns Basted in Fresh Lemon Juice and our Signature Prego Sauce	
SPRING ROLLS	95
Bacon, Peppadew®, Cream Cheese in a Crispy Casing Served With Sweet Chilli Sauce	
MIGALHA 	85
Crumbed Button Mushrooms, Served with Tartar Sauce	

MUSHROOM SKILLET 	125
Baked White Button Mushrooms in a Creamy Garlic sauce with a Parmesan Crust. Served with Toasted Panini Bread	
VEADO	165
Smoked Springbok Carpaccio, Cherry Tomato, Red Onion, Parmesan Shavings, Capers, Balsamic Reduction & Garlic Croutons	
FOCACCIA 	85
Garlic, Herb & Butter	
BARRIGA	95
Crispy Pork Belly Bites Served With Berry Compote	
FLAMING CHORIZO	155
Brandy Flambéed Portuguese Sausage served with Spicy Portuguese Sauce	
TACOS	95
BBQ Pulled Pork OR Chicken Topped with Melted Cheese, Served with Guacamole, Sour Cream & Cole Slaw	
QUESADILLA	135
Your choice: Chicken OR BBQ Pulled Pork with Cheese. Served with Sour Cream & Guacamole	

CHICKEN LIVERS	95
Creamy, Cape Malay Style, Medium Spiced, served with toasted Panini Bread	
HALLOUMI 	105
Crumbed & Deep Fried OR Grilled Halloumi fingers served with Sweet Chilli Sauce	
CALAMARI	125
Cajun Style Grilled Calamari Strips	
MUSSEL POT	145
Half Shell Mussels in a Durbanville Hills Sauv Blanc Creamy Garlic sauce served with your choice of Panini or Rye Bread	
CARAMUJOS	125
Marinated Snails. Served in your choice of: White Wine & Garlic Cream Sauce OR Garlic Butter Sauce. Served with your choice of Panini or Rye Bread	
ASINHAS DE FRANGO	105
Sweet BBQ OR Teriyaki OR Portuguese Basted Winglets. Served with a Sour Cream & Chives Dip	



Salads

GREEK SALAD 	125	STEAK SALAD	255
Traditional Style		Fillet Steak, Onion, Carrot, Toasted Pumpkin Seeds, Tomato, Peppers, Mixed Lettuce, Roasted Pumpkin & Crumbed Feta Cheese	
CHICKEN SATAY	155	POKE BOWLS	225
Chicken Kebabs, Red Pepper, Red Cabbage, Carrot, Spring Onion, Mixed Lettuce, Roasted Nuts, & Teriyaki Dressing		Your choice of proteins: Teriyaki Marinated Tuna / Salmon OR Grilled Halloumi  / Grilled Chicken OR 3 Grilled Prawns	
TUNA SALAD	295	Sushi Rice OR Rice Noodles:	
Black & White Sesame Seed Crusted Seared Tuna, Mixed Lettuce, Onion, Tomato, Carrot, Avocado & Mixed Berry Compote		Served with Cucumber, Red Cabbage, Red Pepper, Carrot Sticks, Spring Onion, Pickled Ginger, Sesame Seeds, Avocado, Edamame Beans & Sriracha Mayo	
SMOKED SALMON TROUT	215		
Smoked Salmon Trout, Mixed Lettuce, Cucumber, Peppers, Fried Capers, Red Onion, Garlic Croutons, Cream Cheese & Lemon Dill Dressing			

Chef's Speciality

PREPARATION ON SPECIALTY DISHES

ESTIMATED 45 MINUTES

MOUSSAKA Oven Baked Layers of Egg Plant, Potato & Spiced Mince, Topped with Béchamel sauce and Cheese	215
CAPE MALAY CURRY Chicken & Prawn Cape Malay Curry. Served with Savoury Rice, Sambals & a Poppadom	265
PORK BELLY Tender, Slow roasted Pork Belly, Served with Parmesan Mash, Seasonal Vegetables, Drizzled with a Mixed Berry Jus	205
SEARED TUNA STEAK Sesame Crusted Tuna Loin Steak served over Fondant Potatoes, drizzled with Teriyaki Sauce, served with Pickle Ginger & Avocado	50
SEARED SALMON Medium Pan-seared Salmon, served on Fondant Potatoes. Drizzled with a Lemon butter sauce & a Summer fruit Salsa	50
LAMB SHANK 500g Lamb Shank, Slow Roasted in a Garlic, Cumin, Rosemary & Lime juice Marinade, served with Seasonal Vegetables & Parmesan Mashed Potatoes, Drizzled with a Savoury Jus	275
LAMB CURRY Traditional Red Lamb Curry. Served with Savoury Rice, Sambals & a Poppadom	265
BOBOTIE A Traditional South African Dish Made with Spiced Mince, Dried Fruit, Baked with a Soft Egg Topping, Served with Spiced Rice, Seasonal Vegetables, Fresh Banana Slices & Chutney	215

The Grill

Your side Choices:

Chips OR Side Salad OR Rosemary Fondant Potatoes OR Parmesan Mashed Potatoes OR Spicy Savoury Rice

Grill Options:

Pepper Crusted or BBQ Basted

RUMP - 300g	195
RUMP - 500g	295
SIRLOIN STEAK - 300g	195
T-BONE STEAK - 550g	275
BEEF FILLET - 250g	215
LAMB CHOPS - 450g	315
LAMB RUMP - 300g	295
SWEET BBQ PORK SPARERIBS - 500g	215
SWEET BBQ PORK SPARERIBS - 1kg	315
RUMP ESPETADA - 500g	325

SAUCES AVAILABLE FROM R45
Cheese | BBQ | Prego | Mushroom
Pepper | Creamy Garlic

The Grill



Chicken and Seafood

Your side Choices:

Chips OR Side Salad OR Rosemary Fondant Potatoes OR
Parmesan Chive Mashed Potatoes OR Spicy Savoury Rice

CHICKEN POT PIE 195	CHICKEN ESPETADA 195
Tender Chicken, Sautéed Mushroom and Leeks in a Creamy White Wine Sauce, Topped with a Flaky Golden Pastry Crust	400g Chicken Fillet, Grilled with Pepper & Onion with your choice of Spicy Portuguese OR Lemon & Herb OR Sweet BBQ Basting
PANADO DE FRANGO 145	PORTUGUESE CHICKEN 145
Chicken Fillet, Coated in Seasoned Breadcrumbs Deep Fried, Served with your choice of Sauce	Grilled Half Chicken with your choice of Sweet BBQ OR Spicy Portuguese OR Lemon & Herb Basting
CALAMARI 205	CAMARÃO GRELHADO 350
Cajun Spiced Calamari Strips, Grilled or Fried, served with your choice of: Garlic Butter OR Creamy Lemon Sauce	Grilled Prawns basted in Fresh Lemon Juice & your Choice of Lemon Butter OR Garlic Butter OR Spicy Portuguese Sauce
SEAFOOD PLATTER 475	CATCH OF THE DAY 195
Grilled catch of the Day, 4 Parmesan Baked Mussels, 4 Grilled Prawns & Calamari Strips served with your Choice of Garlic Butter or Creamy Lemon Sauce	Grilled/Deep Fried Catch of the Day served with your choice of Lemon Butter OR Garlic Butter

SEAFOOD COMBO/ADD ON:

4 CAMARÃO (PRAWNS) 125	4 MUSSELS 95
CAJUN STYLE CALAMARI 95	HAKE FILLET 95
CATCH OF THE DAY 135	

Pizza

Gluten Free Option - R50

Served with Fresh Chopped Chilli, Parmesan & Crushed Garlic on the side

TRIO OF CHEESES  135	MEXICANA 165
Cheddar, Mozzarella & Danish Feta	Spiced Mince, Mixed Peppers, Red Onion, Avocado & Mixed Cheese
REGINA 135	QUATTRO STAGIONI 185
Country Ham, Mushroom & Mixed Cheese	Ham, Salami, Artichokes, Cherry Tomatoes, Olives & Mixed Cheeses
HAWAIIAN 145	BBQ CACOILA 155
Ham, Pineapple & Mixed Cheese	BBQ Sauce, Pulled pork, Caramelized Onions, Red Peppers & Mixed Cheese
CALIFORNIAN 185	TRUTA SALMONADA 185
Bacon, Pepperoni, Red Onion, Danish Feta, Avocado & Mixed Cheese	(NO CHEESE) Garlic Focaccia, Smoked Salmon Trout, Rocket, Cherry Tomato, Cream Cheese & Capers
PORTUGUESA 175	CRISPY TERIYAKI FRANGO 145
Tomato, Onions, Salami, Chorizo, Red Bell Peppers, Olives, Oregano & Mixed Cheese	Chicken, Red Onion, Mixed Peppers, Sesame Seeds, Red Cabbage, Teriyaki Drizzle & Mixed Cheese
DE CARNE 215	GORDO FRANGO 165
Salami, Chorizo, Pepperoni, Bacon, Ham & Mixed Cheese	Chicken, Salami, Mixed Peppers, Red Onion, Avo, Danish Feta & Mixed Cheese
BBQ FRANGO 165	
BBQ Chicken, Cherry Tomatoes, Red Onion & Mixed Peppers, Danish Feta & Mixed Cheese	
FRUTTI DI MARE 235	
Calamari, Prawn Meat, Mussels, Anchovies, Lemon Zest & Mixed Cheese	
CASA DE FAZENDA  145	
Butternut, Spinach, Mushrooms, Olives, Cocktail Tomato, Feta Cheese, Mixed Peppers & Mixed Cheese	
MARGHERITA  125	
Mixed Cheese & Pomodora Sauce	
CALABRESA 155	
Pepperoni, Peppadew, Oregano & Mixed Cheese	



Pasta

Pasta Options: Penne, Fettuccine & Spaghetti Gluten Free option (Penne & Spaghetti) - R35

Served with Fresh Chopped Chilli, Parmesan, Crushed Garlic & Focaccia

FRANGO E CHOURIÇO	195
Grilled Chicken & Chorizo, Cherry Tomatoes, Basil Pesto	
BOLOGNESE	155
Saucy Mince Ragu, Tomatoes, Garlic & Herbs	
VEGETARIANO 	125
Mushrooms, Spinach, Onion, Garlic, Chilli, Olives & a Pomodoro Sauce	
MASSA DO PORCO	215
Salami, Pepperoni, Chorizo, Olives, Cherry Tomato, Feta & Pomodoro Sauce	
ALFREDO	155
Choice of Ham OR Chicken with Mushroom in a Creamy White Wine Sauce	
LASAGNE	195
Pasta Layered with Bolognese, Creamy Béchamel & Mixed Cheese, Baked until Golden Brown	
SEAFOOD	235
Calamari, Prawn Meat, Mussels & Anchovies in a Creamy Garlic White Wine Sauce	
CHICKEN PARMESANO	195
Baked Parmesan crumbed Chicken Fillet topped with Pomodoro Sauce & Mixed Cheese	

Burgers and Rolls

Your Choices:


200g Beef OR Chicken, Sweet BBQ Basted.
Served with Chips or Salad

Naked Burger add R35 (Replace Bun with Grilled Halloumi Cheese)

SIMPLES	135	COZINHA	185
Mixed Lettuce, Red Onion, Tomato, Pickles, Honey Mustard Mayo on a Sesame Brioche Bun		Mixed Lettuce, Red Onion, Tomato, Pickles, Honey Mustard Mayo, Chorizo, Country Ham, Mixed Cheese, Emmental Cheese, Topped with Red Cabbage Slaw on a Sesame Brioche Bun	
SUCULENTO	145	FILÉ MIGNON	215
Mixed Lettuce, Red Onion, Tomato, Pickles, Honey Mustard Mayo on a Sesame Brioche Bun and Your choice of a Sauce: Red Wine Pepper OR Trio Cheese OR Sweet BBQ OR Mushroom OR Prego OR Creamy Garlic		Mixed Lettuce, Red Onion, Tomato, Pickles, Honey Mustard Mayo, 250g cut Beef Fillet, Pepper Crusted OR BBQ Basted, Grilled & Topped with Mushrooms & Emmental Cheese on a Sesame Brioche Bun (NO PATTY)	
CARNE DE PORCO	135	BACON E QUEIJO	145
A Sesame Brioche Bun Loaded with Pulled Pork, Pickled Red Cabbage Slaw, Mixed Lettuce, Red Onion, Tomato, Pickles & Honey Mustard Mayo (NO PATTY)		Mixed Lettuce, Red Onion, Tomato, Pickles, Honey Mustard Mayo, Cheddar Cheese & Crispy Smoked Bacon on a Sesame Brioche Bun	
PREGO ROLL	135	ROAST BEEF FRENCH DIP	185
Chicken OR Beef, Caramelised Onions & Spicy Portuguese Basting on a Portuguese Roll		Roast Beef Slices, Grilled Peppers & Onions, Melted Cheddar Cheese, on a lightly Toasted Panini served with a Rich Brown Onion Dipping Sauce	
PHILLY CHEESE STEAK	185		
Thinly sliced Steak, Tomato, Red Onion, Mixed Cheese, Rich Cheese Sauce on lightly toasted Panini			

Wraps

Gluten Free Option Available - R35. Served with Chips or Salad

GRILLED CHICKEN, PEPPADEW, MIXED LETTUCE & HALLOUMI CHEESE	145
SEASONAL GRILLED VEGETABLES, HUMMUS, FETA,  ROASTED SESAME SEEDS & HONEY MUSTARD SAUCE	135
BBQ PULLED PORK, COLESLAW, CAMELISED ONION & MOZZARELLA	145

Desserts

CHOCOLATE BROWNIE	95	SOFT SERVE VANILLA ICE CREAM & BELGIUM CHOC SAUCE	75
CHEF'S CAKE OF THE DAY	85		
MALVA PUDDING	95	NEW YORK STYLE CHEESE CAKE	95
TRADITIONAL TIRAMISU	95		

Special Coffees

AMERICANO	32	CHAI LATTE	65
CAPPUCCINO	35	DIRTY CHAI LATTE	68
JUMBO CAPPUCCINO	40	HOT CHOCOLATE	58
FLAT WHITE	35	MILO	58
ESPRESSO	28	VARIETY OF TEA	35
DOUBLE ESPRESSO	35	TRADITIONAL IRISH COFFEE (SINGLE)	68
CAFFÈ MOCHA	65	TRADITIONAL IRISH COFFEE (DOUBLE)	88
LATTE	48		

All Coffees Available in Decaf - NO EXTRA CHARGE

Milk Options

NO CHARGE - Full Cream & Fat Free | R10 - Soy, Almond & Oat | R10 - Side of Honey
R13 - Cream / Whipped Cream

Cold Beverages

BOTTLED WATER	25	MIXER 200ML	30
SOFT DRINKS 300ML	32	100 % JUICES	30
ICE TEAS	38	ICE COFFEES/FREEZOS	65
TIZERS	48	MILKSHAKES	65
SLUSH	48	SPECIAL SHAKES	75
ROCK SHANDY	68	CORDIALS	8
STEELWORKS	68		

WINE CELLAR:

We stock a solid selection of Top South African Wines for your enjoyment. Please visit our walk in Wine Cellar to select your bottle of Iconic wine for any occasion.







Sushi Menu

Tuesdays & Thursdays


CALIFORNIA ROLL (8PC)

VEGETARIAN 	75
CRAB	85
SMOKED SALMON	90
SALMON	95
TUNA	95
PRAWN	90


FASHION SANDWICH (8PC)

VEGETARIAN 	75
CRAB	85
SMOKED SALMON	90
SALMON	95
TUNA	95
PRAWN	90

HAND ROLL (2PC)

VEGETARIAN 	80
CRAB	85
SMOKED SALMON	90
SALMON	95
TUNA	95
PRAWN	90

MAKI (16PC)

CUCUMBER 	85
AVO 	85
CRAB	95
SMOKED SALMON	100
SALMON	105
TUNA	105
PRAWN	100

NIGIRI (4PC)

CRAB	85
SALMON	95
TUNA	95
PRAWN	90

OTHER SUSHI

SALMON ROSE (4PC)	90
RAINBOW ROLL (8PC)	95
TUNA SASHIMI (3PC)	90
SALMON SASHIMI (3PC)	90


Sushi Platters

COMBO ROLL R225
 AVO MAKI  (8PC),
 RAINBOW ROLL (8PC),
 CRAB CALIFORNIA ROLL (8PC)

SALMON R265
 SALMON NIGIRI (4PC),
 RAINBOW ROLL (4PC),
 SALMON CALIFORNIA ROLL (8PC)
 & SALMON SASHIMI (3PC)

TUNA PLATTER R285
 TUNA NIGIRI (4PC), TUNA MAKI (8PC),
 TUNA CALIFORNIA ROLL (8PC)
 & TUNA SASHIMI (3PC)

MIXED PLATTER R295
 SMOKED SALMON CALIFORNIA ROLLS (8PC),
 TUNA MAKI (8PC),
 PRAWN FASHION SANDWICHES (8PC)
 & CRAB NIGIRI (4PC)

ROYAL PLATTER R345
 SMOKED SALMON CALIFORNIA ROLLS (8PC),
 TUNA CALIFORNIA ROLLS (8PC),
 PRAWN FASHION SANDWICHES (8PC),
 CRAB NIGIRI (4PC)
 & AVO MAKI  (8PC)



EMAIL: INFO@COZINHA.CO.ZA | TEL: (010) 746 0472

