

The VILLAGE IDIOT

LIQUOR · FOOD · BAR · 32 LOOP STREET · CAPE TOWN

STARTERS

BUCHU MARINATED OLIVES & AUBERGINE PATE R45
Served with roosterkoek

SEASONAL GREENS SALAD R60
(Ask your favourite Idiot for description)

HOT OR NOT TAXI WINGS R65
Marinated in Jack Daniel's braai sauce

WEST COAST MUSSEL POTJIE R75
Coconut milk, lemon grass & ginger

SMOKED SIRLOIN SALAD R80
Served on tossed greens with boiled egg, feta & pears, tossed with a lemon olive oil vinaigrette

TATA MA CHANCE RIBS R80
Pork & sticky basting, with a side of your choice

LOCAL ARTISANAL CHEESE BOARD R85
With chargrilled seasonal citrus, marmalade & roosterkoek

HALLOUMI SALAD R90
With baby leaves, cauliflower, toasted nuts & seeds and pan-fried Halloumi

BILTONG & LOCAL CHARCUTERIE BOARD R95
Served with roosterkoek

TATA MA SIDES

Ordered individually, all R25

COLESLAW WITH SMOKED APPLE
GRILLED MIELIES AND CHAKALAKA
PAP with charcuterie gravy
CHIPS with biltong spices
SEASONAL SIDE SALAD

DESSERTS

All desserts are R55

CHOCOLATE BROWNIE with Rooibos & Honey Ice cream

ORANGE MARMALADE MALVA PUDDING with Amarula Sauce

OLD SCHOOL LEMON TART with Meringue topping

**PLEASE ASK YOUR SERVER FOR
OUR DAILY SPECIALS**

021 418 1548 | info@thevillageidiot.co.za

BRAAI BOARDS

With Pap / Chips / Side Salad and Coleslaw

SEASONAL SOUPS
(Ask your favourite Idiot)

PAP & WORS R70
With smoor and tomato & cucumber salad (no extra side)

MRS BALL'S BOEREWORS BURGER R80
With caramelised onion marmalade

BRAAIED VEGGIE BURGER R80
Brinjal, peppadew and goats cheese

VEGAN BOARD R85
Veg skewers, mielies, brinjal stuffed flatbread, chakalaka

BRAAI BOARD R130
A selection of local braai meats served with chakalaka

SEAFOOD POT R135
Mussels and Prawns steamed in coconut milk, lemon grass and ginger with a fried baby squid salad on the side

TATA MA CHANCE RIBS R140
Pork & sticky basting

'MONKEY GLAND' STEAK
250 grams of magic on the grill
RUMP R135
RIBEYE R150

SOSATIES

VEG R65
Braaiied brinjal, rosa tomatoes, Buffalo Ridge mozzarella & house pesto

SEAFOOD R90
Grilled prawns, calamari, vine tomatoes & lemon butter

CURRIES MADE WITH LOVE

With Mrs Raju's spices, *Traditional Durban curry* with Basmati Rice or as a bunny chow

VEG R75

CHICKEN (ON THE BONE) R85

PRAWN R95

Choose your hotness - Cape Town mild or Durban Hothothot