RESTAURANT



O Pescador Restaurant opened its doors in 1986 and has been a Knysna institution since. Bringing a unique and exciting take on South African Portuguese cuisine we endeavour to bring together the best locally sourced produce, combined with tried and tested technique and good old fashioned care.

STARTERS

MUSSELS 118

Served in a creamy

BABY CALAMARI 118

Grilled in a light garlic and lemon butter sauce

PORTUGUESE SARDINES 119

Grilled, topped with onion and green peppers

CHOURICO ASSADO 119

Sliced Chouriço prepared the traditional way

GARLIC FLAT BREAD 49

Traditional Portuguese Bolo do Caco

CHICKEN LIVERS 118

Peri-Peri optional

STARTER PRAWNS 138

Sautéed in a lemon garlic butter sauce peri-peri optional

STEAK **TRINCHADO** STARTER 149

Steak pieces sautéed in a Prego sauce - peri-peri optional

CHICKEN **TRINCHADO** STARTER 128

Chicken pieces sautéed in a home-made sauce - peri-peri optional

OYSTERS **30 PER OYSTER**

> Cultivated Medium

PETISCOS

Petiscos are served strictly until 6pm

CHOOSE ANY 3 SMALL MEALS BELOW FOR 298

MUSSELS

Served with creamy onion sauce

ΒΔΒΥ CΔΙ ΔΜΔΒΙ

Grilled in light garlic and lemon butter sauce

CHOURICO ASSADO

Sliced Chourico prepared the traditional way

STARTER PRAWNS

Sautéed in a lemon garlic butter sauce. Peri-peri optional

CHICKEN LIVERS

Peri-peri optional

STEAK TRINCHADO STARTER

Steak pieces sautéed in a Prego sauce Peri-peri optional

CHICKEN TRINCHADO STARTER

Chicken pieces sautéed in a home-made sauce. Peri-peri optional

3 X OYSTERS

Medium cultivated

ADD AN EXTRA FLAT GARLIC BREAD 49

PREGO ROLLS Our version of a burger

PREGO STEAK ROLL 149

150g Beef steak served with our traditional Prego sauce on a fresh Portuguese roll. Served with chips.

PREGO CHICKEN ROLL 149

Filleted chicken fillet strips served on a fresh Portuguese roll with lettuce, tomato & mayonnaise Served with chips.

THE ONLY **FAMILY-OWNED RESTAURANT ON** THE WATERFRONT

SALADS

PORTUGUESE SALAD 109

Seasonal greens, tomatoes, onion, cucumber and olives

GRFFK SALAD 128

Cucumber tomatoes onion feta cheese calamata olives and seasonal greens

ROOUEFORT SALAD 128

Seasonal greens, tomatoes, topped with our home-made blue cheese dressing

CHICKEN SALAD 165

Seasonal greens, avocado (when available) toasted sunflower seeds, chicken strips

SMOKED SALMON SALAD 198

Seasonal greens, avocado (when available), toasted sunflower seeds, smoked salmon strips

SOUPS

CANJA 79

A light chicken soup

CALDO VERDE 79

An authentic Portuguese soup with kale and enhanced with sliced chourico. A world favourite

FISH SOUP 89

Pescador's popular tomato and onion based, full-flavoured, consommé-styled fish soup

VEGETARIAN

VEGETARIAN PASTA 159

Penne served with vegetables

ARROZ DE VEGETAIS 159

Portuguese vegetarian rice

CARIL DE LEGUMES 159

Vegetable curry

SEAFOOD

OUR FISH IS DELIVERED DAILY BY LOCAL FISHMONGERS AND FILLETED ON SITE. WE TAKE CARE TO ENSURE THAT ALL THE BONES ARE REMOVED. HOWEVER IT IS POSSIBLE THAT YOU MAY OCCASIONALLY FIND A BONE

PATAGONIAN BABY CALAMARI 198

Lightly seasoned grilled and served with Lemon Beurre Blanc

CHOCO FRITO 194

Deep-fried calamari strips lightly seasoned, served with a home-made tartare sauce

CALAMARI STEAK 194

Grilled and served with a Lemon Beurre Blanc sauce

PORTUGUESE SARDINES 228

Whole sardines grilled with roasted peppers, tomatoes, onions, dressed with olive oil

HAKE 152

Grilled with our home-made Lemon Beurre Blanc sauce

PESCADA 188

Fresh hake baked with our home-made Tomato and Onion sauce

CATCH OF THE DAY ON THE SPECIALS BOARD

Locally caught by our fishmongers. Ask your waiter if any of these fish are available: Kingklip, Swordfish, Kabeljou, Octopus, Sole

PRAWNS NACIONAL 358

Sauteéd in a traditional Mozambican style, a hint of garlic, mild chilli and a touch of cream. Order a bread basket too - for the sauce

GRILLED PRAWNS 358

Grilled in lemon butter and lightly brushed with garlic

PRAWN CURRY 358

Prawns, prepared in a mild coconut milk, curry sauce and garnished with coriander Pescador's unique home-made curry

MINI SEAFOOD COMBO FOR ONE 285

4x small Prawns, Calamari starter and fresh Hake

SHARED

SHARED BETWEEN TWO OR FOR

MAXI PESCADOR COMBO 599

6x prawns, calamari starter and fresh hake

CHFF'S PLATTER FOR TWO 998

12x prawns, main calamari, mussels and fresh hake Exchange the hake for kingklip - 120 extra cost

SEE OUR ON THE BOARD

POULTRY

OUR CHICKENS ARE FREE-RANGE &
SPECIALLY SOURCED FROM A LOCAL FARM

HALF A SMALL CHICKEN 198

Grilled in lemon & herb or spicy peri-peri

SACANA CHICKEN 178

Fillet pieces prepared in a saucy tomato and onion sauce, peppers, mozzarella - peri-peri optional Add Chouriço 48

CHICKEN CURRY 189

An authentic "O Pescador" mild curry garnished with coriander

ADDITIONAL SIDE DISHES

OUR DISHES ARE SERVED WITH ONE COMPLIMENTARY SIDE:

Seasonal vegetables or baby potatoes or chips or savoury rice or a side salad

ADDITIONAL SIDES @ R49 EACH

MEAT

WE ARE RENOWNED FOR OUR SUPERIOR QUALITY SOUTH AFRICAN BEEF AND EXCELLENCE IN FLAME-GRILLING OUR STEAKS

250g SIRLOIN 239 250g FILLET 329 250g RIR-FYF 329

SELECTION OF SIDE SAUCES 48

Creamy garlic | Black pepper | Blue cheese Creamy mushroom | Madagascan Green pepper

FSPFTADA 300g 285 | 500g 479

Beef seasoned with coarse salt, bay leaves and onions, served on a skewe

PORTUGUESE STEAK 250g SIRLOIN 269 | 250g FILLET 369 250g RIB-EYE 369

Beef served in our own home-made sauce and topped with an egg

STEAK TRINCHADO MAIN 250g SIRLOIN 225 | 250g FILLET 285

Strips of Beef grilled in our own home-made sauce - Peri-peri optional

MEAT DISHES ON THE SPECIALS BOARD

When available: Wagyu, Lamb Shanks, Oxtail. Ostrich, Venison, Changes daily. Ask your waiter.

CHILDREN'S MENU

FISH & CHIPS 98

CHICKEN STRIPS & CHIPS 88

STEAK STRIPS & CHIPS 138

PASTA PENNE 98

With Chicken pieces or Steak pieces

AFTERWARDS ORDER DESSERT 35

One scoop of vanilla ice cream & chocolate sauce

DESSERTS

CHOCOLATE MOUSSE 98

Decadently prepared with dark chocolate. A real treat

CHOCOLATE BROWNIES 98

Indulgent chocolate brownie served with vanilla ice cream

CRÈME BRULEE 98

Authentically made and infused with vanilla and topped with caramelised sugar

CRÈME CARAMEL 98

A traditional Portuguese dessert/flan, served in a caramel sauce

SURPRISE ORANGE PANCAKES 88

Home-made crêpes rolled and filled with vanilla crème patisserie, accompanied with a Seville orange reduction

ICE CREAM AND CHOCOLATE SAUCE 88

Vanilla ice cream served with a house-made

CHEESE CAKE 110

Biscuit-based cold set Cheesecake made with local cheese, topped with a tart passion fruit pulp

DOM PEDRO 88 Whiskey or Kahlúa

IRISH COFFEE 88 Made with Jameson Irish Whiskey

ASK ABOUT OUR CAKE OF THE DAY

ALL OUR FOOD IS FRESHLY PREPARED TO ORDER. REQUESTING CHANGES PUTS A HUGE BURDEN ON OUR PREPARATION AND FLOW IN THE KITCHEN. IN AN EFFORT TO PRODUCE THE BEST CUISINE. WE DO NOT DO CHANGES OR SUBSTITUTIONS

PLEASE NOTE: It is the responsibility of patrons to notify the waiter or management of any special dietary needs, allergens or foods to which they are allergic. If patrons do not consume certain foods due to religious belief the onus is on the patron to notify the manager on duty of these special dietary needs and must not order such intens. The restaurant will not be held liable for any damages whistoever arising consequently or otherwise. In accordance with the Consumer Protection Act No 68 of 2008 CPA#11-4723