

Starters

Chicken Liver Pate

48

Chicken liver pate with Green Peppercorns and Port wine

Grilled Calamari

62

Grilled Calamari with lemon butter, served spicy on request

Chicken GIBLETS

56

Stewed in a Traditional Tomato, onion, garlic and white wine sauce

Grilled Chouriço

84

Grilled Portuguese Smoked Pork Sausage

Trinchado

70

Cubed beef fillet served in Chef's garlic, bay leaf and white wine sauce

Chicken Livers

60

Grilled Chicken Livers served spicy or plain

Quail (Available as mains)

72

Pan fried baby Quail marinated in olive oil, garlic and white wine

Garlic Fried Prawns

92

Small prawns in the shell pan fried in olive oil, whole garlic, sea salt and a touch of chilli

Mixed Starter Platter

104

Calamari, Chicken Livers and Chouriço

Prawn Pies

66

3 prawn pies with a spicy prawn filling in a crumbed pastry

Mexilhoes de Cebolada

72

Mussels served in a saucy onion, white wine, garlic, bell pepper and tomato

Oysters

S.Q

Please ask your waiter for today's oyster selection

All items subject to availability

Great care is taken in preparing your meal, so chill while we get busy

Soups

Caldo Verde 58

Traditional Portuguese soup made from potato, chouriço, Kale and olive oil

BA's Prawn Bisque 80

A creamy prawn bisque served with pieces of prawns

Salads

Salada à Portuguesa 44

Mixed Greens, cucumber, onion, tomato and black olives with a Portuguese Dressing

Greek Salad 62

Mixed Greens, cucumber, onion, tomato and olives topped with Feta cheese and dressing

Gino's Chicken Salad 76

Sliced Blackened Chicken Breasts on a Portuguese Salad topped with Avo* and Feta served with dressing

Presunto, Blue Cheese and Avo Salad* 82

Salad topped with Presunto, blue cheese and Avo*, served with Chef's mayo dressing

Chef Fernando's Salad 86

Grilled chicken livers and Chouriço topped with feta and Avo* on a Portuguese Salad, served with dressing

Smoked Salmon Salad 84

Smoked Salmon on a Portuguese salad topped with Cottage cheese and served with a French dressing

Chef Paulo's Salad 124

Grilled calamari and prawns on a Portuguese Salad with Avo* served with dressing

(...* when in season)

Meats

All main dishes served with choice of starch or veg unless otherwise stated.

Fillet, Sirloin, Ribs and Rump grilled with House BBQ Basting.

Lamb Chops, T-bone and Pork fillet grilled in Portuguese Basting

Expect meat to be DRY if cooked beyond medium.

<i>Fillet:</i>	(+ 200g)	112	(+ 300g)	156
<i>Sirloin:</i>		108		144
<i>Rump:</i>		108		144
<i>T-Bone: (650g)</i>		128		
<i>Lamb Chops:</i>		134		
<i>Pork Ribs: (450g)</i>		122		
<i>Pork Fillet:</i>		98		
<i>Sauces:</i>	Madagascan Pepper, Mushroom and Olive, Herb Port Wine, Jalapeno Monkey gland, Presunto and Blue Cheese			20
<i>Fernando's Peri-Peri Chicken Full:</i>		114	<i>1/2:</i>	76
	Char Grilled baby chicken spicy or plain			
<i>Carne de Porco Alentejana</i>	(when clams in season)			122
	Pork belly, chouriço and Clams cooked in Olive oil, garlic, white wine, Pimentão and Coriander served with cubed potatoes			
<i>BA's Famous Combo (Deboned available)</i>				162
	Char Grilled ½ baby chicken with pan-fried Queen Prawns			
<i>Espetada da Casa</i>				136
	Skewered cubes of rump, char grilled with onions, bell peppers and Chouriço			
<i>Pork Fillet and Gambas</i>				155
	Grilled pork fillet with deshelled prawns done in olive oil, garlic, chilli, Sea salt and fresh lemon juice			
<i>Portuguese Steak</i>				146
	Char Grilled Ladies Fillet Steak topped with Presunto (Parma Ham) and a fried egg			
<i>Alfredo's Jalapeno & Chouriço Fillet</i>				152
	Grilled Ladies Fillet Steak stuffed with jalapenos, chouriço and feta (served rare to medium only)			
<i>Paulo's Mixed Grill</i>				148
	Chouriço, calamari and ½ Grilled baby chicken spicy or plain			
<i>Ricardo's Surf 'n Turf</i>				178
	Grilled Ladies Fillet Steak topped with Prawns in a Herb Port Wine Sauce			

Seafood

Grilled Calamari (Spicy or Plain)	114
Calamari done in a sauce of your choice	
Line Fish (Blackened available on request)	S.Q
Grilled line fish served with lemon butter (ask waiter for our line fish selection)	
Grilled Sole (Subject to availability)	S.Q
Grilled sole served with a lemon butter sauce	
Sardines	124
Char grilled Portuguese Sardines drizzled with Olive oil; served with Boiled baby potatoes, diced onion, tomato and char grilled pepper side salad	
Bacalhau Assado (Salted Cod Fish)	S.Q
Char grilled Cod Fish served the traditional way	
Bacalhau á Bras	136
Flaked codfish pan-fried with olive oil, garlic and onion tossed with thinly cut chips and bound with egg, served with a Portuguese side salad	
Bacalhau com Natas	134
Flaked codfish and peeled prawns baked with potato, onion and garlic in a cream, nutmeg and mustard sauce topped with parmesan cheese	
Dina's Calamari and Prawn Combo	152
Grilled calamari and deshelled prawns (served spicy on request)	
Mom's Pan Fried Prawns	1 kg 345 1/2kg 188
House Speciality - Queen Prawns served piled high on a Platter	
Mozambican Style Prawn Curry	152
Curried Queen Prawns gently simmered in a mild curry and coconut milk sauce	
Char Grilled Prawns (Pan-fried available on request)	208
Char grilled King Prawns	
Calamari & Prawn Linguine	144
Grilled Calamari and Prawns tossed with Linguine In a Creamy Herb & Port Wine Sauce	
Beira Mar's Seafood Rice	164
A selection of seafood cooked with rice in a tomato, onion, coriander and garlic sauce	
BA's Seafood Platter (allow at least 30 minutes)	S.Q
Lobster, Calamari, Line fish, Prawns and Mussels (suitable for 2)	

Vegetarian

Lisbon Veg Pasta 86

Fresh vegetables, sun dried tomatoes, basil, garlic, olive oil, balsamic vinegar and peri-peri tossed together fusili with pasta and topped with feta and olives

Pedro's Veg Linguine 82

Stir-fry veg in olive oil, onion, tomato, garlic and chilli
Tossed with linguine and topped with feta cheese

Tony's Veg Salad 84

Mixes greens, cucumber, onion, tomato. Topped with stir-fry veg, French fries, Feta and Avo

Curry Veg Stir Fry 88

Fresh vegetables tossed together with a mild coconut curry served on a bed of rice

Deserts

Ice Cream and Chocolate Fudge Sauce 36

Ice Cream and homemade hot chocolate fudge sauce

Molotoff 48

Baked egg white and caramel dessert topped with homemade egg custard, roast almonds and cherries.

Portuguese Style Orange Roll 48

A moist orange roll dessert served with cream or ice cream dressed with Chocolate Fudge Sauce

Tia Janet's Favourite Chocolate Brownies 50

Decadent chocolate pecan nut brownies smothered in chocolate fudge sauce, served with your choice of cream or ice cream

Chocolate Mousse 44

A rich, creamy chocolate mousse with Kahlua

Leite-Crème à Portuguesa 48

Portuguese style crème brûlée

Pyramid Chocolate Log Cheese Cake 54

Cottage Cheese layered with tennis biscuits, crispy mint chocolate and coated with Nutella

Rosanna's Hazelnut Pavlova 58

Layers of meringue filled with chocolate, smooth cottage cheese mixed with Kahlua and cream, topped with roasted hazelnuts and sprinkled with chocolate

Beira



Alta

Beira Alta, a region where royalty once ruled and tradition emerged, the heart and Soul of Portugal. We are a family owned and run restaurant who are firm believers in a "hands on" approach when it comes to business. We welcome you to Beira Alta and hope that you have a memorable experience.

We prepare our food using only the freshest ingredients, herbs and spices. Our family tradition is to cook from the heart with recipes passed down from generation to generation, which have over time evolved into Portuguese Cuisine with a distinct African Influence. We have earned a reputation for our flame grilled chickens and kilos of pan-fried prawns piled high, smothered with a secret blend of spices, olive oil, lemon juice and garlic.

The South African desire for red meat remains unabated so Beira Alta serves unashamedly large portions, basted in Chef's unique sauces, guaranteed to keep any meat eater happy. Seafood however, remains the top seller. Traditional recipes to tickle your taste buds served spicy or plain.

A constant commitment to quality and a fierce refusal to compromise will keep Beira Alta flourishing for many years. On behalf of Paul, Janet, Paulo and Ricardo we thank you for your patronage! "Bom Apetite"

BA's House Rules:

1. The first round of bread and sauce is on us, extra will be charged for
2. Steaks cooked medium well to well are not recommended.
3. We regret, no cheques accepted.
4. Service charge is not included.
5. For parties of 10 or more a 10% service charge will be included on the bill.
6. R35 corkage per bottle of wine.
7. We reserve the right to charge a service fee for any foodstuffs brought into and consumed in the restaurant
8. Allow time for your meal to be prepared, as all meals are cooked from fresh.
9. Variations to the menu will result in a delay in preparation time and may compromise the original dish.
10. All extras will be charged for accordingly.
11. We will not tolerate abusive Patrons, we reserve the right to service.
12. Children are most welcome, please look after them and be considerate of other patrons and staff.

Visit us on www.beiraalta.co.za or find us on Facebook or Twitter @beiraballito
Also at Shop No. 63 Montecasino, Montecasino Boulevard, FOURWAYS, Johannesburg