

STARTERS

CALAMARI AND CHORIZO - 95

Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.

CHEESEY GARLIC ROLL - 55

Freshly baked, smothered in melted Cheddar and parmesan cheese, garlic and herbs.

MUSSEL POT - 105

Mussels in a cream, green herbs, garlic and white wine sauce.

LARGE BLACK MUSHROOM - 85 v

Grilled and topped with spinach, feta cheese and caramelised onion.

CHICKEN LIVERS - 89

Sautéed in onions, peppers, garlic, napolitana sauce and cream or peri-peri. Served with parmesan croutes.

GRILLED HALLOUMI FINGERS - 80 v

Crispy fried halloumi, green beans and cherry tomatoes served with a sweet chilli sauce.

VEGETABLE SOUP (Subject to availability) - 75 ∨

Our house speciality served with parmesan croutes.

SALADS

Fresh, seasonal ingredients in generous portions, perfect as a main dish or a healthy side. Add avocado (seasonal) for extra 30.

GREEK - 92

Mixed green leaves topped with Calamata olives, feta cheese, cucumber, cherry tomatoes & carrots ribbons.

CAJUN CHICKEN, BACON & AVO SALAD - 115

Cajun spiced chicken, mixed greens, crispy bacon, feta cheese, avocado, cucumber, pickled red onion & carrots ribbons.

HALLOUMI & AVOCADO SALAD - 98

Grilled Halloumi, avocado, cucumber, mixed greens, cherry tomatoes & carrots ribbons.

PRAWN & CALAMARI SALAD - 115

4 Queen prawns, Calamari tubes and squid heads grilled with lemon butter & chilli with mixed greens.

CAPRESE - 105

Buffalo mozzarella, tomato, fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.

CAESAR - 98

Cos lettuce, croutons, bacon, anchovies, boiled egg, parmesan shavings and Caesar dressing. Add Chicken for extra - 30.

SANDWICHES

Served with a complimentary choice of side either chips, Roasted vegetables or Side salad.

STEAK MASTERPIECE - 145

Sliced rump, mustard mayo & spring onion with mixed greens, tomatoes, pickled onions on toasted Ciabatta.

GRILLED CHICKEN AVO-NAISE - 115

Shredded grilled chicken, avo-naise & spring onion with mixed greens, tomatoes, pickled onions & parmesan cheese on toasted Ciabatta.

SHAWARMAS

Marinated meat, served in soft pita with crisp veggies and a choice of either Humus OR Tzatziki. Served with chips or side salad.

BEEF - 115

White cabbage, red onion, cucumber, tomato, pepper.

LAMB - 120

White cabbage, red onion, cucumber, tomato, peppers.

CHICKEN & HALLOUMI - 115

White cabbage, red onion, cucumber, tomato, peppers and halloumi.

HAMBURGERS

BBQ basted beef patty OR Chicken served with a side.

ORIGINAL BBQ - 125

200g South African ground beef burger or grilled chicken breast burger. Served with a sauce of your choice: mushroom, pepper or cheese sauce.

CLASSIC CHEESE - 135

Cheddar cheese, caramelised onion, lettuce and tomato.

CHEESE & BACON - 145

Bacon, cheddar cheese, caramelised onion, lettuce and tomato.

BEEF PREGO ROLL - 160

Thinly sliced steak sautéed in prego sauce topped with grilled onions.

CHICKEN PREGO ROLL - 155

Thinly sliced Chicken fillet sautéed in prego sauce topped with grilled onions.

PASTA

Choice of spaghetti, penne and Fettuccine pasta. For a low-carb alternative, substitute our regular pasta with gluten-free pasta for an additional ~ 35.

NAPOLITANA - 110

Tomatoes, olive oil, garlic, fresh basil, parmasan cheese.

PENNE ARRABIATTA - 110

Red peppers, tomato, chilli, garlic, olive oil, fresh basil, parmasan cheese.

FETTUCCINE ALFREDO - 140

Bacon with brown and portabellini mushrooms in creamy white sauce

SPAGHETTI BOLOGNAISE (An Italian classic!) - 145

Pork and Beef bolognes, in a napolitana sauce, slow-cooked and reduced in quality red wine for 5 hours.

CHICKEN - 145

Chicken strips, brown and Portabellini mushrooms, red peppers and parmesan cheese in a creamy white sauce.

PRAWN - 155

Succulent prawns sauteed in garlic butter, tossed with fresh pasta, and finished with a rich cream sauce, infused with parsley and parmesan cheese.

SEAFOOD - 205

Prawns, Calamari tubes, Mussels cooked with white wine and garlic in a creamy napolitana sauce.

SALMON - 175

Grilled salmon, tomato, cream, garlic, herbs.

AGLIO OLIO - 95

Garlic, olive oil, red pepper, parsley, fresh basil.

LASAGNE BOLOGNESE - 179

Layers of tender lasagne sheets, rich slow -cooked beef bolognese, in a creamy white sauce, topped with mozzarella.

CURRIES

Experience the flavours of Barizsta, with a blend of spices, herbs and fresh ingredients, accompanied by poppadum and steaming rice.

LAMB - 185

Onions, curry powder, chutney, carrots, potatoes, lamb, coconut powder.

CHICKEN - 179

Onions, curry powder, chutney, carrots, potatoes, chicken, coconut milk.

VEGETARIAN - 145

Onios, coconut milk, curry powder, cream, mixed veggies.

BEEF CURRY - 185

Onions, curry powder, chutney, carrots, potatoes, beef, coconut milk.

PIZZA

Wood-fired, hand-stretched 30cm pizzas baked to perfection.

MARGHERITA - 105

Tomato and mozzarella.

REGINA - 115

Ham, brown and Portabellini mushrooms.

HAWAIIAN - 110

Pineapple and ham.

FOCACCIA - 65

Olive tapenade.

HERBS & CHEESE FOCACCIA - 80

Garlic, herbs and Mozzarella cheese.

MEXICANA - 145

Mince, red onions, red peppers, tomato, garlic and chilli.

VEGETARIAN - 125

Aubergines, olives, onions, capers, peppers, avocado, artichokes and mushrooms.

SWEET & SOUR CHICKEN - 145

Chicken strips, pepperdews, pineapple and mushrooms.

CAJUN CHICKEN - 145

Chicken strips, cajun spice, onions and mushrooms.

QUATTRO - 135

Bacon, artichokes, mushrooms, olives, anchovies, olives, olive tapenade and capers.

SICILIAN - 135

Anchovies, olives, olive tapenade and capers.

LAMB - 179

Roast lamb, fresh rosemary, Danish feta, and tzatziki.

PISA - 147

Bacon, Danish feta and avocado.

CARNE - 179

Salami, pepperoni, bacon and caramelised onions.

CREATE YOUR OWN PIZZA

Personalise your favourite pizza with additional toppings.

CHEESE - 39 each

Cheddar, Danish Feta, Mozzarella, Gorgonzola.

DELI - 42 each

Slow-cooked bolognese (beef), bacon, pepperoni, chorizo, salami, chicken strips.

SEAFOOD - 55 each

Calamari tubes and heads, anchovies, prawns.

FRESCA - 25 each

Avocado, olives, brown and Portabellini mushrooms, gherkins, pineapple, wild rocket, fresh basil, peppers, red onions, cherry tomatoes, jalapeños, peppadew peppers, tomato slices.

GOURMET - 55 each

Roast lamb, Buffalo mozzarella, Prosciutto Crudo.

STEAKS & GRILLS

Served with a choice of side unless otherwise specified.

Artisanal Grilling Options

CLASSIC STYLE: Rubbed with maldon salt & pepper, grilled in it's own juices for a tender, pure flavor.

ITALIAN FLAIR: Rubbed with extra virgin olive oil, Maldon salt and cracked pepper, then seared in a sizzling cast iron pan with garlic butter, white wine, and fresh rosemary.

RUMP

200g - 155 300g - 195

SIRLOIN

200g - 155 300g - 195

T-BONE - 295 600g

LAMB CHOPS - 265 400g

PORK BELLY - 198

300g slow cooked pork belly.

BARIZSTA COMBOS

Enjoy a complimentary side of your choice with every combo, unless stated otherwise. Upgrade to a 300g steak for an additional - 40

RUMP/SIRLOIN & CALAMARI - 235

Choice of 200g Rump or Sirloin and calamari tubes either grilled or fried with lemon butter.

RUMP/SIRLOIN & PRAWNS - 235

Choice of 200g Rump or Sirloin and 4 queen prawns in lemon butter or garlic butter, or peri-peri.

200g RUMP OR SIRLOIN & LAMB CHOPS - 265

Choice of either 200g Rump or Sirloin steak and 2x100g lamb chops.

THE ULTIMATE GRILL - 205

200g Rump or Sirloin and quarter chicken.

CAFE BARIZSTA COMBO - 290

Quarter chicken, 4 grilled prawns, 200g sirloin.



POULTRY

Served with a choice of side of either chips, mash, roasted vegetables or side salad.

HALF CHICKEN - 155

Grilled in your choice of lemon & herb, peri-peri or BBQ basting.

CHICKEN LIMONE - 165

Grilled chicken breasts sauteed to perfection and topped with a delicious creamy lemon butter sauce, infused with garlic and white wine.

CHICKEN SCHNITZEL - 160

Chicken breasts coated in breadcrumbs, mixed herbs and parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside served with cheese sauce.

SEAFOOD

Served with a choice of side either; chips or mash or roasted vegetables or green beans or rice or side salad.

CALAMARI - 230

Tubes and squid heads fried or grilled with chilli, garlic and parsley.

1KG QUEEN PRAWNS - 289

Grilled Queen prawns with either lemon butter, garlic butter or peri-peri.

SOLE - 175

Grilled and topped with lemon or garlic butter.

HAKE - 145

Fried served with our tangy tartare sauce OR grilled with either lemon butter or garlic butter.

KINGKLIP - 254

Fillet of kingklip grilled and topped with lemon or garlic butter.

SALMON - 275 (Subject to availability)

Grilled with either lemon butter OR garlic butter OR garlic chilli and parsley butter.

SIDES

FRIES - 40
CREAMY SPINACH & BUTTERNUT - 40
MASHED POTATOES - 40
ROASTED VEGES - 45
GREEN BEANS - 45
SIDE GREEK SALAD - 45
RICE - 40
PANFRIED MUSHROOMS - 50
ONION RINGS - 45

SAUCES

MUSHROOM - 42 PEPPER - 42 GARLIC - 42 CHEESE - 42 PERI PERI - 42



DESSERTS

ICE CREAM & CHOCOLATE SAUCE - 70

Chocolate sauce drizzled over scoops of vanilla ice-cream.

CREME BRULEE - 75

Smooth custard encased underneath a caramelised sugar topping.

PEPPERMINT TART - 55

Peppermint filling in a rich chocolate cookie crust, topped with whipped cream and crushed candy canes.

TIRAMISU - 55

Layers of ladyfingers soaked in espresso and liqueur, blended with creamy mascarpone cheese.

WAFFLES OR PANCAKES - 40

Add chocolate & Nuts - 20 Add caramel & Banana - 22 Add sugar & cinnamon - 10

CAKES

CARROT CAKE - 75

CHOCOLATE CAKE - 75

BAKED CHEESECAKE - 85

MALVA PUDDING - 75



HOT BEVERAGES

(Jumbo +8, Cream +4, Decaf +4

Americano - 34
Caffe Latte - 40
Hot Chocolate - 40
Espresso - 28 | Double - 34
Caffe Mocha - 45
Dirty Chai Latte - 45
Cappuccino - 34
Cortado - 32
Milo - 45

TEA - 32 Ceylon, Rooibos, Green tea

SPECIALITY COFFEES & DOM PEDROS

"Indulge in our expertly crafted special coffees or Dom Pedros featuring: Kahlua, Amarula, Frangelico and Jameson Irish Whiskey"

Single - 65 Double - 80

FROZEN

Coffee Freezo - 48

Milkshakes - 49

Strawberry, Chocolate, Vanilla, Lime, Coffee Peanut butter

