



# ALEGRIA

... RESTAURANT ON THE BEACH ...

ST. HELENA BAY



*menu*



We welcome you to share the beautiful surroundings and enjoy the simplicity of all our meals which are cooked fresh and with great love, care and pride.

*Please note that some dishes can take up to 45 - 60 minutes.*

Corkage fee is R30 per bottle. Limited to 2 bottles per table.



We do cater for private functions, events and more. For enquiries and bookings please contact us;

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[alegriabay@gmail.com](mailto:alegriabay@gmail.com)

[www.alegriashb.co.za](http://www.alegriashb.co.za)

Alegria Restaurant St. Helena Bay

## BUSINESS HOURS

**Monday:** Long weekends only

**Tuesday - Saturday:** 11h00 - 21h00

**Sunday:** 11h00 - 16h00



**Go.See.Do.**  
SOUTH AFRICA



# light meals & fish

## STARTERS

- Peri Peri Chicken Livers R55  
*Chicken livers panfried in our delicious creamy homemade peri-peri, red wine & fresh garlic sauce.*
- Escargot R65  
*Snails in fresh garlic butter.*  
Snails as above done with Roquefort cheese R75
- West Coast Mussels R75  
*Fresh mussels steamed in a creamy garlic & white wine sauce.*
- Alegria Calamari & Tentacles R75  
*Pan-fried with fresh garlic, parsley butter & lemon wedges*
- Sardinhas Assadas R75  
*Two Portuguese sardines grilled, served with fried peppers, onions & milho frito (deep fried maize meal).*
- Paulo Fish R55  
*(deep-fried & served with chips, chilli/tartare sauce, wedge of lemon)*



## SALADA / SALADS

- Greek** R85  
*Feta, olives, tomato, peppers & onion*
- Alegria Salad** R95  
*Salad medley with hard boiled egg, feta, olives, anchovies smoked salmon & croutons - A FEAST!*
- Grilled Cajun/BBQ Chicken Salad** R85  
*Grilled Cajun / BBQ Chicken strips on a bed of garden salad & Feta cheese*

## PEIXE / FISH

All of these dishes are served with your choice of starch, salad or veggies (Except for Refogado do Peixe).

- West Coast Fish & Chips** R105  
*Deep-fried or pan-fried fillet of hake served with choice of starch & tartare sauce.*
- Hake & Calamari** R155  
*deep-fried or pan-fried fillet of hake and calamari strips with tartare sauce*
- Seafood Platter for Two** R380  
*Fresh Hake fillet, calamari strips, mussels, 4 prawns  
2 homemade fish cakes served with chips/rice and your choice of sauce.*
- Calamari Strips** R130  
*Calamari strips deep-fried or pan-fried with your choice of starch & tartare sauce.*
- Refogado do Peixe** R135  
*pan-fried hake on a bed of baby potatoes with homemade Portuguese tomato based olives and chick peas sauce*
- Peixe no Forno** R135  
*pan-fried fillet of hake, covered with mushroom sauce & grated cheese then oven baked.*
- Prawns** SQ  
*pan fried, served with rice/chips/salad with your choice of sauce.*
- Seafood Espetada** SQ  
*Prawns, mussels, calamari & fish on a skewer served with rice & chips.*

# meat & chicken

All of these dishes are served with your choice of savoury rice, chips, salad or veggies. (Excl. Eisbein & Pasta)

## CARNE / MEAT

### Rump

Grilled to perfection & served with your choice of starch.

300g R140

500g R180

### Espetada

Marinated rump grilled and served on a skewer with dripping garlic butter

300g R155

500g R195

### Eisbein

Pickled pork shank deep-fried, served with sauerkraut & mash

R150

### Alegria Portuguese Steak

Rump grilled, served on a hot skillet with our special homemade Portuguese sauce, fried egg, tomato & chorizo.

300g R165

500g R195

## SIDES

Rice R15

Chips R20

Salad R20

Fresh Garden Vegetables R25

## GALINHA / CHICKEN

**Alegria Portuguese Peri-Peri Chicken** R135

Half a chicken grilled with a difference (hot/med/mild) served with your choice of starch.

**Chicken Espetada** R135

Cubes of flame grilled chicken fillet on a skewer with mixed peppers & onions, rice or chips.

**Pasta of the Day** SQ

Freshly prepared pasta served with toasted garlic bread.

**Crumbed Chicken Breast** R120

Fried crumbed chicken breast, served with your choice of starch and mushroom/cheese sauce

## SAUCES

**Fresh Garlic** R25

**Mushroom** R30

**Creamy Garlic** R25

**Homemade Chilli** R30

**Madagascar Pepper** R35



# after thoughts

## COFFEE

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<b>Freshly Ground Filter Coffee</b>	R25
<b>Cappuccino</b>	R38
<b>Espresso</b>	
Single	R25
Double	R40
<b>Irish Coffee</b>	
Single	R45
Double	R65
<b>Dom Pedro</b>	
Single	R45
Double	R65
<b>Tea</b>	R20

## DESSERT

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<b>Dessert of the Day</b>	R55
<i>(Please ask your waitron)</i>	
<i>Served with cream or ice-cream</i>	
<b>Ice-Cream &amp; Chocolate Sauce</b>	R40



## BEVERAGES

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<b>Soda Mixers</b>	
200ml	R18
330ml	R18
<b>Fruit Juice</b>	R25
<b>Ice Tea</b>	R25
<b>Appetizer</b>	R28
<b>Grapetizer</b>	R28
<b>Milkshake</b>	
Large	R40
Small	R25



# wine menu

## WHITE WINE

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Graca White	R 105
Alegria Vinho de Mesa - Sauvignon Blanc	R 120
Imbuko Chenin Blanc	R 120
Beach House Sauvignon Blanc	R 125
Brampton Sauvignon Blanc	R 150
Kleine Zalze Sauvignon Blanc	R 155
Kleine Zalze Chardonnay	R 165
Du Plevaux Sauvignon Blanc	R 175

## ROSÉ

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Shortwood Entry Rose	R 95
Graca Rose	R 105
Meerhof Grenache Rose	R 115
Boschendal Blanc de Noir	R 155
Mateus Rose	R 195

## BUBBLES

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Pomula - Pomegranate & Marula Spritzer	R 140
JC Le Roux Le Domaine	R 160
JC Le Roux La Chanson	R 160
Pongracz	R 240



## REDWINES

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Alegria - Vinho de Mesa - Shiraz	R 120
Van Zijls Coffee Pinotage	R 155
Bramton OVR Shiraz/Cabernet Blend	R 150
Kleine Zalze Merlot	R 170
Kleine Zalze Pinotage	R 170
Du Plevaux Shiraz	R 195
Arbeidsgenot	R 295
Van Zijls Red Ink Shiraz	R 295

## WINE BY THE GLASS

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White / Red / Rosé	R 35
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## CRAFT BEER

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Silver Back - Dry Irish Stout 500ml	R 49
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## CRAFT BEER ON TAP

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Charlie's Brewery - Lager	R 45
Charlie's Brewery - Weiss	R 45
Saggy Stone - Desert Lager	R 45
Saggy Stone - Dark Horse Lager	R 45