

# Gaya Art Café

## Tapas

### **Octopus Salad**

With typical Greek oregano marinade

D275

### **Deep Fried Mozzarella Cheese Sticks**

With tomato salsa

D225

### **Hummus Crudite**

Strip of crisp vegetables & toasted  
Pitta bread served with this wonderful  
Nutty middle-eastern chickpea dip

D225

### **Black Bean Nachos**

With shredded lettuce, jalapeno chilli,  
Sour cream, melted cheddar cheese &  
Tortilla chips

D250

### **Coconut Coated Prawns**

Served with sweet chilli sauce

D250

### **Spanish Tortilla**

Served with herb & garlic sour cream

D250

### **Baked Brie**

With thyme & garlic

D250

### **Thai Fish Cakes**

Served with cucumber & coriander relish

D250

### **Black Olive Tapenade**

With our own twist! Served with bruschetta

D200

### **Tomato Mozzarella & Basil Stack**

Topped with black olive tapenade

D250

**Shrimp Piri Piri**

Shrimps cooked with garlic and chilli

D250

**Mexican cheese quesadillas**

D250

**Tzaziki**

Greek yoghurt with cucumber, garlic &  
Mint served with pitta bread

D200

**Goat Cheese topped with balsamic onions**

Baked, & served with cranberry  
Jam & bruschetta

D250

**Escargot**

Snails cooked garlic & parsley butter

(6 PCS) D250  
(12 PCS) D450

**Buffalo chicken wings**

Smothered in tomato & blue cheese sauce

D250

**Sandwiches & Wraps**

All served with French fries or mixed salad

**Grilled Focaccia**

With artichoke hearts,  
Mozzarella cheese, & ham

D225

**Aubergine**

Black olive tapenade, slices of  
Tomato & melted cheddar cheese served  
In green olive herb focaccia

D225

**Cubano**

Slices of roasted pork, mozzarella  
Cheese. Cucumber pickle & sun dried  
Tomato in toasted focaccia

D250

**Mexican Wrap**

Strips of tender marinated  
Fillet, shredded lettuce, tomato salsa &  
Cheddar cheese in a herb tortilla D250

**Coconut & Lemon Grass Chicken Wrap**

With mango chutney, spring onions,  
Lettuce, cucumber & basil in a  
Herb tortilla D250

**Chris Goins Steak Special**

With balsamic onions, topped with  
Blue cheese aioli & served on our green  
Olive herb focaccia D250

**Mediterranean Wrap**

Kafta, hummus, cucumber pickles,  
Olives, lettuce & tomato rolled in  
A herb tortilla D250

**Salads**

**Pear & Blue Cheese**

With walnuts D250

**Tandoori Chicken & Lentils**

Salad served with cucumber &  
Mint yoghurt dressing D250

**Louisiana Black Eye Bean Salad**

Served with a spicy southern style  
Cornbread muffin D225

**Lamb**

Roast vegetables, chickpeas  
& toasted pitta bread with  
Yoghurt dressing D295

### **Roast Vegetables**

Chickpeas & toasted pitta  
Bread with yoghurt dressing D225

### **Seafood Pasta Salad**

Topped with salsa verde D250

## **Seafood**

### **Rolled Sole Fillet**

With salsa verde D375

### **Calamari**

Cooked with capsicum in spicy saffron sauce D375

### **Seafood crepe**

D375

### **Salted Butter Fish**

In garlic and coriander sauce D375

### **Prawns**

Cooked in tomato sauce with thyme and black  
Olives, Mediterranean style D375

All served with a side dish of your choice

## **Meat**

### **Chicken & Leek Gratin**

Pieces of chicken breast cooked with leeks and  
Baked with béchamel sauce and cheese D375

### **Lamb Chops**

Cooked with rosemary and served with garlic  
Haricot bean mash D450

### **Ham & Asparagus Crepe**

Baked in cream sauce with cheese D325

### **Pepper Steak**

Beef tenderloin strips cooked with green peppercorns,  
Mustard and cream sauce D375

### **Moussaka**

Mince meat cooked in tomato cinnamon sauce, layers  
Of aubergine, and béchamel sauce and baked D375

All served with a side dish of your choice

## **Side Dishes**

Rustic Garlic Mash Potatoes with olive oil D90

Mixed Salad D100

French Fries D85

Garlic Haricot Bean Mash D90

Stir Fry Vegetables in Season D100

Fried Rice with Vegetable in Season D90

## **Drinks**

### **Soft Drinks**

Bottle D35

Diet Coke D55

Perrier D65

Mineral Water 500ml D35

Mineral Water 1.5l D75

<b>Juices</b>	
Fresh	D50
Regular	D40
<b>Beers</b>	
Julbrew	D50
Imported	D75
House Wine by the Glass	D95
<b>Aperitif &amp; Spirits</b>	D100
<b>Black Label</b>	D120
<b>Liqueurs</b>	D120
<b>Cognac</b>	D150
<b>Refreshing Drinks</b>	
Citron Presse	D55
Chapman	D95
<b>Cocktails</b>	
Long Island Iced Tea	
Rum, Tequila, Vodka, Cointreau, Lemon Juice & Coke	D195
Margarita	
Tequila, Lime Juice & Triple Sec	D175
Tequila Sunrise	
Orange Juice, Grenadine & Tequila	D160
Sangria	
Red Wine, Lemonade, Rum & Slices of Orange	D160
Pitcher	D750
Pimms	
Lemonade, Pimms & Cucumber Slices	
Per glass	D160
Pitcher	D750

Strawberry Daquiri  
Strawberry, Lemon Juice, Rum & Sugar Syrup D185

Piña Colada  
Rum, Pineapple Juice & Coconut Cream D185

Blue Lagoon  
Vodka, Blue Curacao & Lemonade D160

Tom Collins  
Gin, Lemon Juice, Angustura Bitters & Soda D175

### **Smoothies**

Yoghurt Delight  
Yoghurt, Vanilla & Gambian Honey D95

Gaya Special  
Pineapple, Banana, Coconut Milk &  
Orange Juice D100

Feel Good  
Dates, Muesli, Gambian Honey,  
Yoghurt & Banana D120

### **Coffee & Teas**

Teas  
Regular D40  
Herbal or Flavoured D65

Coffees  
Cappuccino D70  
Espresso D60  
Latte D60  
Regular house blend D50  
Irish Coffee D195

A selection of freshly ground-roasted coffee beans prepared and served in stove  
pot! (Makes 2 to 3 cups) D150

Kenya Blue Mountain  
Colombian  
Ethiopian Mocha  
Cuban  
Brazilian  
Old Brown Java  
Irish Cream  
Rich Hazelnut  
Maple Syrup and Pecan