

GAYA
ART CAFÉ

ENTREES

PRAWNS SAUTED IN OLIVE OIL **D425.00**

With creamy red bell pepper cashew pesto sauce, and roast vegetable tagliatelle pasta

FILET OF SOLE WITH A LEMON BUTTER SAUCE **D395.00**

Garnished, with smoked bacon, mushrooms, and parsley, served with wilted creamed spinach

SEAFOOD MELANGE OF PRAWNS, CALAMARES AND MONKFISH **D450.00**

On a bed of warm butterbeans, chorizo (pork), tomatoes and black olive salad

MONKFISH CHERMOULA **D395.00**

In a saffron and coriander tomato sauce, served with herby couscous

LEMONGRASS MARINATED FILET OF CAPTAIN FISH **D425.00**

Pan grilled, and served with rice noodle lettuce rolls & a cucumber, cabbage and sesame seed salad

**TIGER PRAWNS, LOBSTERS AND OTHER TYPES OF SEAFOOD DISHES
CAN BE PREPARED UPON REQUEST,
WITH A DAY OR TWO NOTICE,
DEPENDING UPON AVAILABILITY**

ALL PRICES ARE INCLUSIVE OF 15% GOVERNMENT SALES TAX

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SALADS

SEAFOOD PASTA SALAD WITH SALSA VERDE	D295.00
Fillets of butterfish, shrimps, lettuce and farfalle pasta topped with a herby, green olive sauce	
CHICKEN SESAME SALAD	D325.00
With thin slices of apples (with mangoes when in season) lettuce, ribbons of carrots, tangy mango chutney with sesame seed oil dressing	
PEAR AND BLUE CHEESE WITH WALNUTS – (V)	D325.00
Lettuce, pears, blue cheese sauce and walnuts	
GOAT CHEESE WITH RASPBERRY VINAIGRETTE	D350.00
Goat cheese coated with breadcrumbs and deep fried, served on a bed of lettuce finely chopped tomatoes, cucumbers and spring onions, bacon, pecan nuts, croutons, and raspberry vinaigrette	
CAN BE VEGETARIAN WITHOUT THE BACON – (V)	D325.00
OCTOPUS SALAD	D325.00
With a typical Greek oregano, lemon juice and virgin olive oil dressing	
MIXED BEAN SPINACH SALAD –(V)	D295.00
Haricot beans, red kidney beans, and black eye beans, with lettuce, spinach and ribbons of cucumbers, croutons and a basil dressing	
SAUTED PRAWNS AND HUMMUS SALAD	D325.00
Prawns sautéed in coriander and garlic, served with lettuce, a blend of whole and mashed chickpeas, parsley and cucumbers, with a good drizzle of extra virgin olive oil	
CAESAR SALAD – (V)	D295.00
Lettuce, creamy parmesan dressing, garlic croutons and shavings of parmesan cheese	
CHICKEN CAESAR SALAD	D325.00
Griddled marinated chicken breast pieces, lettuce, creamy parmesan dressing, garlic croutons and shavings of parmesan cheese	
TRADITIONAL GREEK VILLAGE SALAD – (V)	D375.00
Tomatoes, cucumbers, green bell peppers, black olives, onions and Greek Feta cheese, with a sprinkling of oregano and extra virgin olive oil	

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TAPAS & STARTERS

CRISPY SPICY CALAMARES With lemony garlic aioli	D250.00
HUMMUS CRUDITE - (V) Strips of crisp vegetables and toasted pitta bread served with this wonderful Middle-Eastern chickpea dip	D225.00
RED BELL PEPPER HUMMUS CRUDITE - (V) Same as hummus crudite, with red bell peppers added	D250.00
PRAWN, BASIL AND NOODLE SPRING ROLLS Served with sweet chilli sauce	D250.00
BLACK BEANS NACHO – (V) Corn chips with deliciously cooked black beans, melted cheese, sour cream, shredded lettuce and chopped jalapeno chillies	D250.00
COCONUT COATED PRAWNS Served with a sweet chilli soya sauce	D250.00
SPANISH TORTILLA – (V) Frittata of eggs, potatoes and onions with herbs and garlic cream cheese	D250.00
BLACK OLIVE TAPENADE – (V) With our own twist! Comes served with bruschetta	D200.00
THAI FISH CAKES With cucumber and coriander relish	D250.00
DEEP FRIED MOZARELLA CHEESE STICKS – (V) With tomato salsa and sour cream	D250.00
VIETNAMESE STYLE RICE PAPER ROLLS Filled with fragrant coconut and lemon grass chicken breast pieces, crunchy shredded cabbage, and mint, with a sweet chilli sauce	D250.00
PIRI PIRI Shrimps cooked with garlic and chilli, with lots of sauce to dip your bread in	D250.00
FRIED PLANTAINS – (V) Please specify if you would like it with pepper sauce – the West African way, or with cheese, for a more Latin American flavour	D225.00

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MEXICAN CHEESE QUESADILLAS – (V) **D295.00**
Our homemade herb tortillas filled with hot melted cheese, tomato salsa, jalapeno chilli and coriander

TZATZIKI – (V) **D200.00**
Greek yoghurt with garlic, finely chopped cucumbers, and mint, served with pitta bread

GOAT CHEESE WITH BALLSAMIC ONIONS – (V) **D275.00**
Baked and served with cranberry jam and bruschetta

CHICKEN WINGS **D250.00**
Smothered in a blue cheese, tomato sauce

GADO GADO – (V) **D225.00**
Indonesian salad/crudite – pieces of vegetables and hard-boiled eggs served with a satay sauce for dipping

BAKED CAMEMBERT – (V) **D350.00**
With pecan nuts and honey

BAKED BRIE – (V) **D300.00**
With thyme and garlic

SOUPS

CHICKEN AND CARROT **D200.00**
With coriander and cumin

CREAM OF PUMPKIN – (V) **D175.00**
With cream and grated nutmeg

BROCCOLI AND ROSEMARY – (V) **D200.00**
With creamy blue cheese sauce

PUCHERO **D250.00**
Wholesome Spanish soup with beef, vegetables and chickpeas

SANDWICHES AND WRAPS

Last order for sandwiches and wraps – 6pm

ROAST VEGETABLE FRITTATA – (V) **D295.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
Roast vegetable frittata with hummus, served in our foccacia bread

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IDA'S CHEDDAR CHESEBURGER **D350.00**
With roasted bell peppers, balsamic onions, cheddar cheese, onion rings, French fries, and garlic aioli

MEXICAN WRAP **D295.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
Strips of tender marinated beef tenderloin, shredded lettuce, tomato salsa and grated cheddar cheese, rolled in home made herb tortilla

SMOKED SALMON ON OPEN MULTI SEED BAGELS **D425.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
With spring onion cream cheese, capers, gherkins, and green olives

SOUVLAKI POCKETS WITH BEETROOT TZAZIKI **D295.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
Ground meat patties rolled, with herbs and spices, in pitta bread, with shredded lettuce, black olive tapenade, and beetroot tzaziki

MEAT BALLS **D325.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
Meatballs in rich marinara and basil sauce, with melted mozzarella cheese, served in our homemade foccacia bread

CHRIS GOINS STEAK SPECIAL **D295.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
Slices of tomatoes, lettuce and beef tenderloin in our home made foccacia bread, topped with caramelized balsamic onions and blue cheese aioli

"CACHAPA" VENEZUELAN SWEETCORN PANCAKES **D350.00**
Filled with tender pieces of chicken breasts, roasted red bell peppers, and melted mozzarella cheese. Served with cabbage, carrot and pineapple coleslaw

AS A VEGETARIAN WITHOUT THE CHICKEN – (V) **D325.00**

AUBERGINE AND BLACK OLIVE TAPENADE – (V) **D295.00**
(Served with French fries or a mixed salad with balsamic vinaigrette)
With slices of tomato and cheddar cheese in our lightly toasted foccacia bread

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GREEN CHILLI CHICKEN ENCHILADA **D375.00**
Served with sour cream, refried black beans and shredded lettuce

MOUSSAKA **D375.00**
Ground meat cooked in tomato sauce, with layers of aubergine, béchamel sauce, cheese, and baked. Served with you choice

CHICKEN, AND BROCCOLI CREPE PARCELS **D425.00**
With blue cheese parsley cream sauce, and an apple and walnut salad with balsamic vinaigrette

KLEFTICO **D575.00**
Greek lamb dish, slow baked, in a rich tomato cinnamon sauce. Comes served with layers of rustic mash drizzled with black olive tapenade and olive oil, and a green salad

A BLEND OF 3 CHEESE FILLED MEATBALLS **D450.00**
Cooked in an almond cream sauce, served with creamy soft polenta

STEAKS – depending upon availability
All steaks, apart from the green peppercorn steak, come with your choice of sauce or butter, and your choice of side dish from our menu

GAMBIAN T-BONE **D575.00**
GAMBIAN RIB-EYE 200 GRAMS **D375.00**
GAMBIAN SIRLOIN 200 GRAMS **D375.00**
GREEN PEPPERCORN STEAK MADE WITH 200 GRAMS OF
BRAZILIAN BEEF TENDERLOIN **D450.00**

SAUCES
'CHIMICHURRI' ARGENTINIAN SPICY STEAK SAUCE
WHISKEY AND MUSHROOM
SALSA VERDE
ROMESCO BUTTER
ROSEMARY BUTTER