

Hot Starters

GRILLED OCTOPUS (MEDITERRANEAN STYLE)

R125

Whole tentacles flame grilled with olive oil & lemon

SCALLOPS

R215

In the shell seared in garlic butter with roe

MUSSELS 220G (GREEK STYLE BROTH OR CREAMY)

R135

- Seafood broth, garlic, peppers, parsley, white wine

- Creamy, garlic, paprika, white wine, cream

FISH CAKES

R120

Catch of the day, freshly made & served with tartar sauce

TEMPURA PRAWN

R150

5 queen Prawns served with a Thai sweet chili & house tartar sauce

FIRECRACKER CALAMARI (FALKLANDS)

R135

Classic lightly battered calamari tubes tossed in chilli & house tartar

CALAMARI (FALKLANDS)

R135

Grilled with lemon butter sauce or chilli garlic served with fresh lemon

CHILI GARLIC SQUID HEADS

R125

Deep fried/ grilled squid heads, served with tartar sauce

GREEK STUFFED CALAMARI (FALKLANDS)

R150

Spinach & feta topped with roasted tomato sauce & parmesan cheese

CHOURICO

R125

Flambéed served with fresh bread and mustard

FILLET TRINCHADO

R170

Beef fillet cubes in a creamy paprika sauce served with crispy bread

CHICKEN TRINCHADO

R125

Strips of chicken pan-fried with garlic, onions, cream and Prego sauce, served with crispy bread

SARDINES (3) (PORTUGUESE STYLE)

R100

Grilled with peppers, onion, coarse salt served with lemon wedges

CHICKEN STRIPS

R85

6 x Panko crumbed chicken strips served with sweet chili sauce

CHICKEN LIVERS (MILD)

R95

Smoked paprika, garlic & a touch of cream

STICKY CHICKEN WINGS (6)

R125

Juicy chicken wings coated in a glossy, sticky glaze bursting with sweet, smokey, and slightly tangy flavors

CREAMY GARLIC PRAWNS (6)

R135

Deshelled prawns tossed in an emulsified wine sauce served with fresh bread

CHICKEN GIBLETS

R95

Prepared Portuguese style

EDAMAME BEANS

R85

Crispy with soya & sesame seeds

Cold Starters

SEAFOOD COCKTAIL	R160
Prawns, calamari, linefish, tomato, pink sauce, onion, chargrilled lettuce, avo & pineapple <i>Add Pickled Octopus R50</i>	
FRESH FISH CEVICHE (SALMON OR TUNA)	R170
7 spice, Asian dressing & spring onion	
SPRINGBOK CARPACCIO	R170
Rocket, parmesan cheese, red onion, shimeji mushrooms & truffle vinaigrette	
SMOKED SALMON CARPACCIO	R150
Red onion, rocket, cucumber spaghetti, caper berries & lemon mustard reduction	
TUNA CARPACCIO	R150
Red onion, rocket, cucumber spaghetti, caper berries & lemon mustard reduction	
OYSTERS (WHEN AVAILABLE)	R38
Medium oysters	
GOURMET OYSTERS (WHEN AVAILABLE)	R48
Medium oysters served with pineapple salsa & red wine vinegar	
PICKLED OCTOPUS	R135
Octopus tentacles marinated in fresh lemon & herb marinade	
OCTOPUS CARPACCIO	R135
An elegant seafood appetizer featuring tender, cooked octopus tentacles pressed into a solid cylinder, chilled, and sliced paper-thin, served cold with a bright citrus vinaigrette, olive oil, and fresh herbs	

Salads

CEASER SALAD	R120
Classic, creamy & rich with parmesan shavings <i>Add Chicken R45</i> <i>Add Smoked Salmon R65</i> <i>Add Avo R25</i> <i>Add Bacon R35</i>	
GREEK VILLAGE SALAD (TRADITIONAL)	R115
Tomato, cucumber, onion, Kalamata olives & a block of feta <i>(Add lettuce)</i>	
MEDITERRANEAN CHICKEN SALAD	R145
Grilled Cajun chicken, Italian rocket, cherry tomatoes, onion rings, pineapple, orange segments, grapefruit segments, avocado, pomegranate and shaved carrots	
CRISPY BUTTERNUT & FETA SALAD 	R120
Crispy roasted butternut, feta, avocado, cucumber, carrots and pumpkin seed brittle on a bed of mixed greens	
SEAFOOD SALAD	R155
Prawns, calamari, tomato, onion, lettuce, avo & pineapple with a mustard & honey glazed sauce <i>Add Pickled Octopus R50</i>	

Fishmongers Counter

when available

Queen Prawns
Tiger Mediums (p/kg)
Langoustines medium (p/kg)
West Coast Crayfish (p/kg)
Whole line fish of the day (p/kg)
Rockard (p/kg)
Kabeljou (p/kg)

King Prawns
Tiger Giants (p/kg)
Langoustines Extra Large (p/kg)
Mozambique Crayfish (p/kg)
Alaskan king crab (p/kg) (when available)

Fish Mains

add your side - not included

SEAFOOD BOIL (FOR 2 OR FOR 4) NEW

A mix of shellfish mixed with fresh vegetables steamed in our delicious seafood broth

(For 2) R650

1 Lobster tail, 6 prince prawns, 220g mussels, 250g crab legs, 4 boiled eggs, 1 sliced chourico, 4 corn cobs and 4x Baby potatoes

(For 4) R1300

2 Lobster tails, 12 prince prawns, 440g mussels, 500g crab legs, 8 boiled eggs, 2 sliced chouricos, 8 corn cobs and 8x Baby potatoes

CATAPLANA NEW

For 2 R485 | For 4 R650

A delectable mix of Hake, Kingklip, mussels, calamari, squid heads, clams & queen prawns served in a flavourful stew broth

BACALHAU COM PURÉ NEW

R255

A traditional Portuguese cod baked over a bed of mashed potatoes, sautéed onions and peppers drizzled with olive oil and finished with boiled eggs

FIRECRACKER FRIED CALAMARI (FALKLANDS)

R215

Classic lightly battered calamari tubes tossed in chilli, salt & pepper served with tartar sauce

CALAMARI GRILLED (FALKLANDS)

R215

Grilled with lemon butter sauce or chilli garlic served with fresh lemon

SOLE

R245

Grilled sole served with lemon butter sauce

NORWEGIAN SALMON

R295

Served with a ponzu (sweet Asian) sauce

TRADITIONAL GRILLED / DEEP-FRIED HAKE

R150

Beer battered deep-fried served with tartar sauce or grilled served with lemon butter sauce

KINGKLIP FILLETED

R265

Grilled with lemon butter sauce

MONK FISH

R265

Grilled with lemon butter sauce

PRAWNS

8 Queens

6 Kings

R245

R370

Add Nacional style R20

Create your own Platter

MEAT OPTIONS SLICED (SEE MEATY MAINS)

Marinated Pork Ribs 500g

R280

Baby Chicken (Cut Up)

R170

Chicken Wings

R125

Chourizo

R125

Calamari Grilled / Fried

R135

Hake Grilled / Fried

R150

Mussels 220g

R135

Scallops (4)

R215

Queen Prawn Each

R30

King Prawn Each

R65

Tiger Mediums P/KG

Langoustines Medium P/KG

Langoustines Extra Large P/KG

Mozambique Crayfish P/KG

Tiger Giants P/KG

Langoustines Large P/KG

West Coast Crayfish P/KG

Pasta

SQUID INK SEAFOOD PASTA

R325

Prawns, calamari, mussels, line fish topped with a whole langoustine & fresh basil finished off with parmigiano pangrattato

CHICKEN & BACON PASTA

R225

Sautéed chicken tossed in a buttery sauce with bacon bits & parmesan cheese served with penne or linguine pasta

PRAWN PASTA

R290

Deshelled grilled prawns infused with creamy garlic sauce, parmesan cheese served with penne or linguine pasta

BASIL PESTO PASTA

R165

Fresh basil pesto tossed with cocktail tomatoes, parmesan cheese, basil leaves served with penne or linguine pasta

Curry

SEAFOOD CURRY

R290

Deshelled prawns, calamari, mussels, line fish served with basmati rice, papadam & sambles

PRAWN CURRY

R310

Deshelled 8 queen prawns in a fragrant mild curry served with basmati rice, papadam & sambles

BLUE CRAB CURRY **NEW**

R310

Mozambican blue crab curry cooked in roasted spicy curry served with basmati rice, papadam & sambles

CHICKEN CURRY

R165

Traditional simmered chicken mixed with herbs & and spices served with basmati rice, papadam & sambles

Sharing Plates & Platters

POT O MUSSELS (GREEK STYLE BROTH OR CREAMY)

R250

- Seafood broth, garlic, peppers, parsley, white wine
- Creamy, garlic, paprika, white wine

DEL MAR PLATTER FOR 1

R495

4 Queen prawns, 4 mussels, calamari, line fish of the day served with a side and 3 sauces

DEL MAR PLATTER FOR 2

R990

8 Queen prawns, 8 mussels, calamari, line fish of the day served with a side and 3 sauces

SHELLFISH PLATTER FOR 1

R540

4 Queen prawns, 4 mussels, 1 west coast crayfish, 2 scallops served with the choice of 1 side

SHELLFISH PLATTER FOR 2

R1050

8 Queen prawns, 8 mussels, 2 west coast crayfish, 4 scallops served with the choice of 2 sides

Signature Del Mar Platters

SIGNATURE PLATTER FOR 2 (Includes 2 sides) 500g Ribs, 6 chicken wing's, 1 chorizo sliced, 200g rump	R695
SIGNATURE FAMILY PLATTER (Includes 4 sides) 1kg Ribs, 12 chicken wings, 2 chorizo sliced, 300g rump	R1395
LANGO PLATTER 1 (Served with side of your choice) 2 M langoustines, 2 scallops, 1 Westcoast crayfish	R650
LANGO PLATTER 2 (Served with side of your choice) 4 M langoustines, 4 scallops, 2 Westcoast crayfish	R1300

Meaty Mains

add your side - not included

ALL OUR BEEF CUTS ARE 23 DAY WET AGED MEAT

RIBEYE ON THE BONE			550g	R310
FILLET	200g	R220	300g	R310
RUMP	200g	R140	300g	R170
FILLET TRINCHADO			300g	R310
PORK LOIN RIBS	500g	R280	1kg	R560

DEL MAR FILLET	R365
200g Fillet topped with prawns & del mar thermidor sauce	

LAMB CHOPS	R255
3 Mediterranean mint grilled lamb chops served with lemon Add Lamb Chop R70	

LAMB RUMP 300G	R245
A versatile cut of meat with a delicious flavor thanks to a lovely layer of fat	

BABY CHICKEN 800G	R170
Peri-peri / Mediterranean	

MEDITERRANEAN STUFFED CHICKEN	R220
Juicy, pan-seared chicken breasts packed with a vibrant, savory filling of crumbled feta cheese, chopped spinach, sun-dried tomatoes, roasted peppers, and garlic, all seasoned with fragrant olive oil and oregano. Includes a side of your choice	

Sides

Fresh Cut Chips	
Mash	
Basmati Rice	
Greek Spinach	
Stir-fry Vegetables	
Crispy Sweet Potato Fries	
Bok Choy with Sesame Seeds & Soya Sauce	
Side Greek Salad	
Pap & Chakalaka / Gravy	R50

Sauces

Lemon Butter	
Garlic Lemon Butter	
Chimichurri	
Mustard & Lime	
Portuguese Peri-peri	
Tartar	
Pepper	
Mushroom	
Cheese	
Delmar Thermidor	R60

Burgers

(Brioche Bun served with fresh cut chips / sweet potato fries / side Greek salad)

BEEF BURGER	R150
250g Homemade beef patty, gherkins, red onion, mayo lettuce	

CHEESE BURGER	R165
250g Homemade beef patty, slice of cheese, gherkins, red onion, mayo lettuce	

BACON & AVOCADO BURGER	R210
250g Homemade beef patty, gherkins, avocado, bacon, mayo lettuce garnished with crispy onion rings	

CHICKEN CRUNCH BURGER	R150
Panko crumbed chicken breast, cheese slice, pink sauce, gherkins, mayo lettuce & fresh tomato	

CHICKEN CHEESE & AVOCADO BURGER	R175
Panko crumbed chicken breast, cheese slice, avocado, gherkins, mayo lettuce & fresh tomato garnished with crispy onion rings	

FIRECRACKER CALAMARI BURGER	R185
Deep fried calamari tubes, tomato, gherkins, mayo lettuce & pink sauce	

sushi menu



PLATTERS / MEAT / SIDES / SAUCES / BURGERS / SUSHI

Sushi Salads

CRAB SALAD

R95

Crab, caviar, ginger, cucumber, Japanese mayo & sesame oil garnished with pea shoots

PRAWN SALAD

R150

Prawn, caviar, ginger, cucumber, Japanese mayo & sesame oil garnished with pea shoots

SALMON SALAD

R150

Salmon, caviar, ginger, cucumber, Japanese mayo & sesame oil garnished with pea shoots

TUNA SALAD

R150

Tuna, caviar, ginger, cucumber, Japanese mayo & sesame oil garnished with pea shoots

Sushi

RAINBOW ROLLS

California rolls with delicate slivers of tuna/salmon or prawn and avo

vegetarian

(4)

R95

(8)

R190

tuna | salmon | prawn

MAKI

6 Pieces of maki

Nori seaweed and rice wrapped around your favourite filling

avo | cucumber

R80

crab

R50

tuna | salmon | prawn

R90

BEAN CURD

2 Pockets made from inari (fried soya beans) filled with rice, avo, kewpie mayo, seven spice and your favourite filling

avo | cucumber

R55

tuna | salmon | prawn

R70

AVALANCHE

(4)

R105

(8)

R210

Cucumber rolls with a prawn/salmon filling, topped with half a tempura-rolled prawn and condensed mayo

SALMON TRIO

R85

1x Salmon rose, 1x California salmon roll & 1x salmon nigiri

NIGIRI

R135

4 Pieces of nigiri, rice and with your favourite filling

tuna | salmon | prawn

PRAWN TEMPURA

Prawns dipped in tempura butter, rolled in crispy tempura flakes and delicately deep-fried served with sweet chilli sauce

(4) R75 (8) R150

CALIFORNIA ROLL

California rolls, an outer layer of rice lined with nori seaweed, filled with avo, and your favourite filling

vegetarian crab	(4)	R60	(8)	R120
tuna salmon prawn	(4)	R70	(8)	R140

FASHION SANDWICHES

Nori seaweed with outer layers of rice, plus inner layer of avo and your favourite filling

vegetarian	(4)	R80	(8)	R150
crab	(4)	R65	(8)	R120
tuna salmon prawn	(4)	R90	(8)	R170

CUCUMBER ROLL

Thinly sliced cucumber rolls, wrapped around rice and your choice of filling, topped with kewpie mayo and caviar

crab	(4)	R75	(8)	R150
prawn tempura prawn tuna salmon	(4)	R90	(8)	R175

HAND ROLLS

A hand-rolled cone of seaweed filled with rice, cucumber, avo and sesame seeds and a choice of your favourite filling

avo cucumber radish	R75
crab	R85
tuna salmon prawn	R95

SALMON ROSE

Delicate slivers of salmon each wrapped around rice and topped with avo, kewpie mayo and caviar

(4) R95 (8) R190

SASHIMI

tuna	(4)	R125	(8)	R250
Slices of premium fresh raw tuna				
norwegian salmon	(4)	R135	(8)	R270
Slices of premium fresh raw Norwegian salmon				

An artistic illustration of an underwater scene. A large sea turtle is swimming upwards towards the left, its head and front flippers visible. In the foreground, a large octopus is positioned on the right, its tentacles curled and its large eyes prominent. The background is a deep blue ocean with light rays filtering down from the surface, creating a serene and mysterious atmosphere. The word 'Dessert' is written in a cursive font across the middle of the image.

Dessert

FRENCH LEMON MERINGUE

R95

OREO CHEESE CAKE

R95

STICKY MALVA PUDDING

R95

Choice of custard or butterscotch sauce

CHOCOLATE MUD CAKE

R95

Decadent rich caramel filled chocolate mud cake

CHOCOLATE BROWNIES 🍫

R95

Pecan Nut & Oreo Fudgy Brownie - a Classic Treat Baked to Perfection



☎ 063 920 6738

✉ Delmarhazelwood@gmail.com

📍 14 Hazelwood Road | Hazelwood | Pretoria