

Sweets

Torta Nougatina 59
Almond flour cake filled with home made custard and topped by fresh cream and flaked roasted almonds

Yoghurt Delight 52
Double thick yoghurt served with Turkish delight and rose syrup sprinkled with nuts

Little Doughnuts 55
Loukoumades Greek doughnuts covered in a chocolate sauce and nut sprinkle.

Eastern sweets 52
Baklava served with rose water double thick yoghurt.

Revani 59
Honey cake served with vanilla ice cream.

Iced Granita Drinks

Watermelon and mint 45.50

Apple, mint and ginger 52.50

Mango and mint 49.50

Mango and lemonade 45

Mixed Berries 45

Coffee 45

Chocolate 45

Toffee Crunch 45

Turkish delight 49

Elderflower and Mint 45

Lemonade pink or green 45

Passion fruit and Lemonade 46.50

Strawberry and rose water 46

Jasmine and melon 46

White peach and mint 45

Pomegranate 45

Iced Coffee Fredo Made with iced cubs Greek Style 39



Cold Drinks

Soft Drinks 27

Ice Tea 29

Still water 24

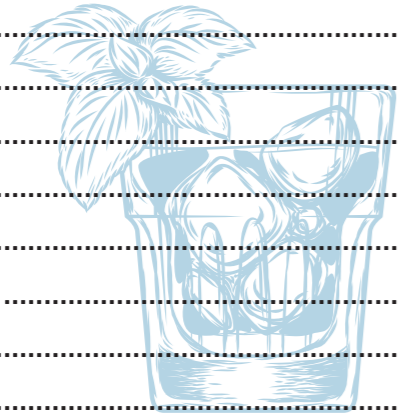
Sparkling water 24

Tisers 32

Italian sodas Orange or lemon 35

Cordials and soda 41

Rock Shandy 45



Designer Milkshakes

Turkish delight and strawberry meringue 43.50

Peanut Butter and Oreo 43.50

Salted Caramel Cookies and Cream 40.50

SPECIAL EVENTS AND FUNCTIONS

De La Crème caters for all functions and corporate events, product lunches, birthdays and table bookings with pre-made arrangement according to the customer's special arranged menu.

We do custom cakes made to order
For any bookings, complaints or compliments, please contact us on
011 726 7716, melville@delacreme.co.za or speak to a manager.

V Vegetarian **B** Banting

All items subject to availability. All good food takes time to prepare. Variations to the menu will be charged accordingly. Hot water, lemon and honey will be charged for. Kitchen closes half an hour before we close. Possibility that nuts and traces of nuts may be found.

All prices include VAT. Service Charges not included.
A survive change will be included for table 7 or more.

ALLERGEN AND OTHER WARNINGS

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar and any other industry related additives.

Our Kitchen does prepare pork products.

While we take all possible steps to minimize the risk of cross contamination we cannot 100% guarantee any of our products against allergies, dietary, medical or religious preferences or specifications.

Kindly level any compliments or complaints directly to management on duty, who will escalate to the owners. We recommend all meat to be cooked medium, we take no responsibility for dry meat when ordered well done.

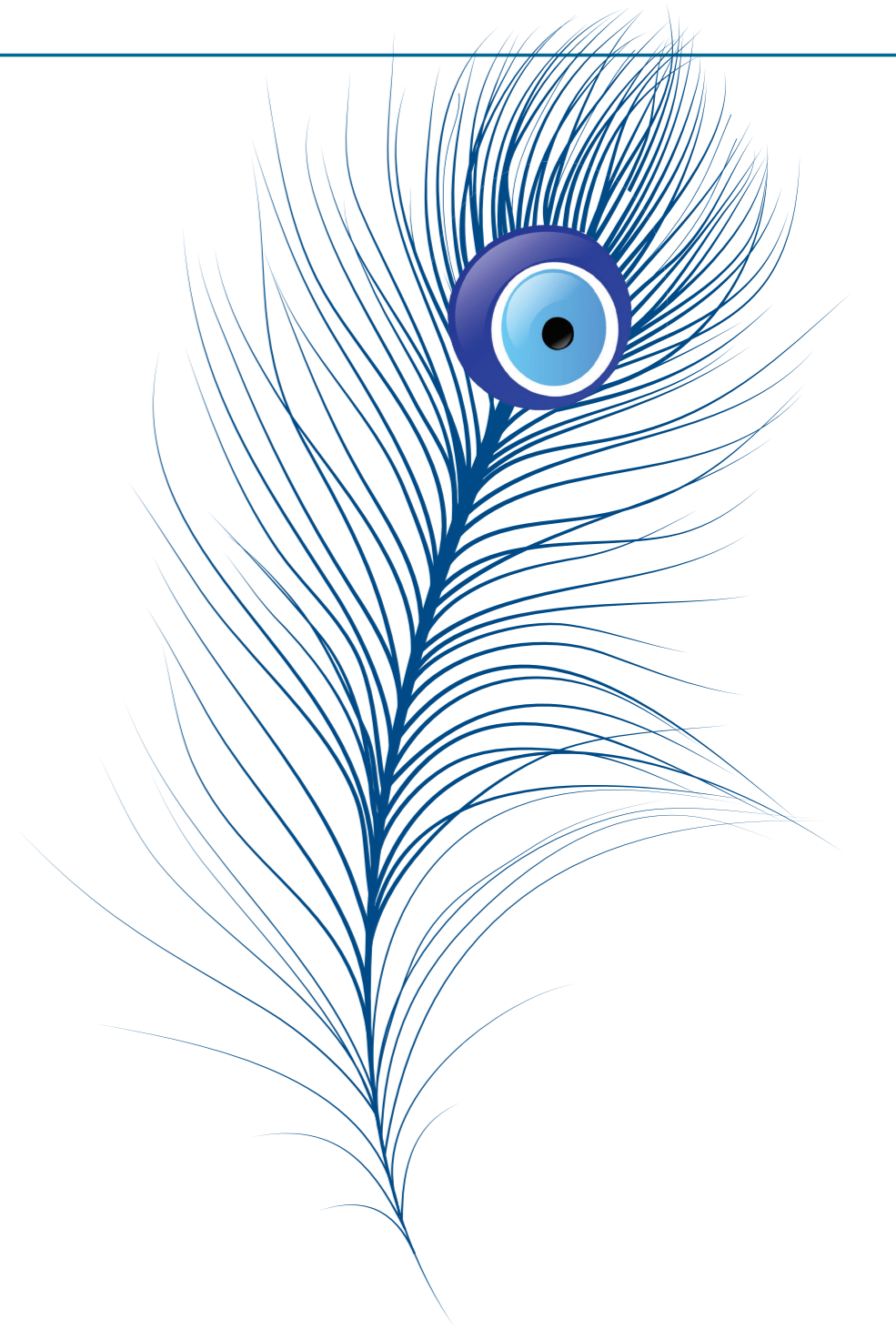
RIGHT OF ADMISSION RESERVED

De La Crème is a fully licensed restaurant. No alcohol will be served to persons under the age of 18. ID documentation may be requested.

This is a non-smoking establishment. Use of e-cigarettes or vapes is prohibited



— MAIN MENU —



Panini

Served up till 5pm. 75.50

Beef

Meat balls in Napolitano sauce, mozzarella and baby spinach.

Mediterranean

Ham, Emmental, artichokes, tomato and olive tapenade.

Sweet

Bacon, halloumi and sweet chilli.

Spice

Chicken Schnitzel and sumac slaw.

Vegetarian

Roasted veggies, mozzarella, lettuce, rocket, sun-dried tomatoes and basil pesto. **V**

Italy

Roasted chicken breast, rocket, basil pesto, pecorino and sun-dried tomato, lettuce and puttanesca sauce.

Middle East

Falafel balls with hummus and avocado. **V**

Served up till 5pm. Choice of white or brown toast and served with a side of crisps

Beef

Roasted Beef, mozzarella, tomato, onion, rocket and coriander sauce.

Cajun

Chicken with Cajun spice, coriander, Tomato and mozzarella.

Toasties

..... 48.50

Classic chicken mayo

Chicken prepared with lettuce, gherkin and mayonnaise.

Grilled Cheese

Mozzarella, cheddar and tomato. **V**

Ham and Cheese

Continental ham, Emmentaler and tomato.

Italian Trashmezzini

..... 89.90

Served up till 5pm. Served with a side of seasoned chips or a side salad

Served with a choice of 2 of the following fillings:

Ham, cheese, tomato, chicken Mayo, spinach and feta, mushrooms, olives.

Main Plates

Asian Veg Stir Fry 89.90

Sautéed carrots, mushrooms, mixed peppers, red cabbage, zucchini, and broccoli prepared with homemade wok sauce, peanuts, and sesame seeds.

Served with basmati rice. **V**

Add sesame chicken strips 30

Add beef strips 35

Mediterranean styled chicken

Breasts 79

Grilled with salt, pepper and lemon served with home fried style potato wedges drizzled with feta and oregano.

Traditional Chicken Schnitzel . 85.50

Chicken breast crumbed served with mushroom sauce and potato wedges.

Portuguese Steak..... 89.50

Classic steak, egg served with a choice of chips or salad.

Rump Steak 250g 152.90

Rump steak served with a side of green beans and grilled potato wedges.

Eastern Mediterranean Steak 136

Sirloin steak with spices served with mushrooms and bulgur wheat pilafi.

Vegan Grill 89.50

Artichokes, mushrooms, green beans and carrot, baby marrow, brinjals, flaked almonds grilled with Mediterranean spices and served with Cumin rice

ADD Napolitano sauce. **V**..... 25

Hake and Chips 99.50

Fried or grilled hake fillet served with tartar sauce & your choice of chips or salad.

Rosemary Lamb Chops..... 171

Three lamb chops grilled on an open flame with olive oil, oregano, coarse salt, black pepper, rosemary, lemon and garlic served with Mediterranean vegetables and tzatziki on the side.

Grilled chicken pieces..... 99

Three chicken pieces grilled on an open flame with olive oil, oregano, coarse salt, black pepper, lemon and garlic served with potato wedges, tomato, cucumber and red onion.

Chilli Con Carne Bowl..... 92.90

Savoury mince prepared with red kidney beans, sweet corn and chilli. Served with Basmati rice topped with coriander, cream cheese and nachos.

People who love to eat are always the best people

Little Plates

Halloumi 55

Grilled halloumi sprinkled with flaked almonds and served with a sweet chilli sauce. **V**

Dolmades 45

Rolled vine leaves with rice served cold with tzatziki. **V**

Falafels Balls 45

Falafel balls Served with Harissa sauce and pita bread. **V**

Squid Heads..... 67

Salt and pepper squid heads fried served with a tomato & mayo sauce.

Arancini 49

Arborio rice balls filled with cheese and served with a tomato Napolitano sauce. **V**

Prawns..... 70

Prawns cooked in a Napolitano sauce with crumbled feta.

Koupes 60

Meat filled bulgur shells served with hummus.

Keftedes..... 45

Greek meat balls served with a tomato sauce and pita bread.

Grilled veggies..... 55

Baby marrow, brinjals and red peppers seasoned with salt, pepper, oregano, crumbled feta, fresh cocktail tomato and fresh lemon. **V**

Dip and pita..... 58

3 dips spicy feta, red pepper hummus and tzatziki served with pita bread. **V**

Artichoke and mushrooms 52

Artichoke and mushrooms roasted in coriander and wine sprinkled with feta cheese and served with tzatziki. **V**

Calamari 65

Grilled calamari tubes with seasoning and cooked in lemon juice. **V**

Fritters 45

Baby marrow and feta fritters served with Tzatziki.

Sheftalia 55

Cypriot meat sausage served with tzatziki.

Wings..... 65

Marinated chicken wings served with our in house dipping sauce.

Ribs..... 70

Marinated ribs served with our in house dipping sauce.

Crumbed Chicken strips..... 55

Chicken pieces crumbed and served with our in house dipping sauce.

Halloumi fries 60

Crispy fried halloumi fingers dusted with zaatar spice served with sweet chili sauce. **V**

Meat on a stick..... 76

Two skewers of beef spiced served with tzatziki.

Loaded fries..... 67

Fries loaded with cheese sauce topped with cajun spice and spring onions. **V**

Spicy chicken livers bowl 65

Livers pan fried in a tomato and cream sauce.

The best times are always found when Friends and Family gather round

Wraps

Served with a side of salad or chips Served up till 5pm

Chicken wrap 89.50

Grilled Chicken breast dipped in sweet chill and coated in sesame seeds wrapped with avocado, carrot strips, cucumber, coriander and lettuce.

Halloumi wrap..... 89.50

Halloumi strips with avocado, carrot strips, cucumber, coriander and lettuce and hummus .

Greener side of life

Raw Vegetable Salad..... 85

Julienne veggies – carrots, baby marrow, apples, coriander, parsley, beetroot, pumpkin seeds, sunflower seeds and sesame seeds. **V**

Quinoa Salad..... 85.50

Baby spinach, red onions, avocado, butter nut, cranberries, cucumber ribbons, beetroot, broccoli, pumpkin seeds, fresh herbs served with hummus. **V**

Chicken Salad 89.50

Chicken, avocado, corn, red cabbage, carrots, peas, spring onions, and cucumber ribbons, red peppers, nuts, sesame seeds and mixed lettuce.

Loaded Greek..... 95

Chickpeas, artichokes, cucumber ribbons, feta, olives, sun-dried tomatoes, roasted red peppers, pumpkins seeds and mixed lettuce. **V**

Homely Pastas

Prepared with a choice of Penne, Tagliateli or spaghetti.

Pesto pasta 79.50

Marinated chicken strips, baby marrow, cherry tomatoes in a basil pesto.

ADD Chicken 25

Parma Alfredo..... 89.50

Mushrooms, crispy Parma in a creamy sauce with parmesan.

La Salsa 85.50

Tomato based napolitana sauce prepared with garlic and herbs with cocktail tomatoes and kalamata olives.

ADD Meat balls..... 27

Harrisa..... 87.50

Roasted tomatoes, olives, brinjals with Harrissa sauce and topped by parmesan shavings. **V**

ADD Chicken 25

Home made Burgers

Signature De La Crème Burger.. 89

Homemade beef patty or chicken breast served with lettuce, tomato, grilled onions served with our in house sauce on the side.

Add cheese 22

Add Tzatziki 25

Vegetarian Burger..... 89

Homemade vegetarian patty made with brinjals, mushrooms, baby marrow and served with lettuce, tomato, grilled onions with our in house sauce on the side.

Let food be thy medicine and medicine thy food