



PORTUGUESE
Cardoso
KITCHEN & BAR

MENU
The Taste of Portugal

STARTERS

FRESH OYSTERS each	28
MUSSELS with creamy white wine and garlic sauce	85
RISSOIS 3 rissois - chicken or prawn or beef	84
PASTÉIS DE BACALHAU Codfish fritter - each	25
CALDE VERDE traditional Portuguese green soup	52
VEGGIE BASKET 2 breaded mozzarella sticks, 2 Camembert bites, 2 cream cheese jalapeño poppers and 2 falafel balls	99
CHICKEN LIVERS	58
CHICKEN GIBLETS	65
SNAILS with garlic butter OR creamy garlic sauce	79
PRAWN AU GRATIN deshelled prawn prepared in a creamy cheese sauce	115
MESA CHICKEN TRINCHADO chicken fillet cut-up served in our secret creamy trinchado sauce	75
SQUID HEADS grilled and dressed with lemon butter or fried served with tartar sauce	55
MESA TRINCHADO cubed fillet served in our secret red wine sauce	99
MESA CALAMARI calamari tubes grilled and dressed with lemon butter or fried served with tartar sauce	90
MESA SARDINES 2 sardines grilled the traditional way	55
PORTUGUESE GARLIC BREAD	55
EXTRA CHEESE	20
ATUM DE ESCABECHE / PICKLED TUNA	85

Chef's Special

CHOURIÇO 115
Portuguese sausage served on
a flaming pork ceramic plate

**PRAWN HALLOUMI
SKEWER** 86

**CARDOSO SIGNATURE
STARTER PLATTER** 445
calamari, squid heads, tempura prawns,
trinchado, breaded mozzarella sticks
and 2 falafel balls

TEMPURA PRAWNS 125
A perfect combination of crispy, airy, light Japanese-
style batter and succulent flavourful prawns

AVOCADO PRAWNS 115
Juicy prawns in a creamy mayonnaise sauce served
in a ripe avocado

PRAWN COCKTAIL 115
a layer of crispy lettuce topped with prawns and a
luscious smooth, silky, velvety Marie Rose Sauce and
a wedge of lemon

MOZZARELLA STICKS 75
breaded mozzarella cheese sticks coated
in seasoned breadcrumbs

CAMEMBERT BITES 69
delicious, breaded Camembert cheese bites

JALAPEÑO POPPERS 99
green jalapeño pepper halves, filled with
cream cheese and coated in a crispy breading

FALAFEL BALLS 45
A deep fried ball fritter, made from ground chickpeas
mixed with herbs and spices

AVOCADO SALMON 115
Fresh avocado paired with tender salmon creating a
light and flavourful dish

CHICKEN WINGS 115
Portuguese style hot or mild

CRUMBED MUSHROOMS 65
served with tartar sauce

LIGHT MEALS

served with chips
or a side salad

- 95 / 75 **PREGO**
BEEF / CHICKEN served on a Portuguese roll
- 110 **STEAK ROLL**
served with an egg, gherkins, lettuce, tomato and onion
on a Portuguese roll
- 85 **BIFANA**
pork fillet served on a Portuguese roll
- 85 **CHICKEN BURGER**
- 95 **GRILLED CHICKEN FILLET**
- 120 **THE BOSS BURGER**
beef patty and cheese served with onion rings
- 160 **BIG BOSS BURGER**
2 beef patties and cheese served with onion rings
- 30 **EXTRA BACON**
20 **EXTRA JALAPEÑO**



SALADS

- 75 **SALADA PORTUGUESA**
lettuce, tomato, onion, green pepper, cucumber and olives
- 95 **SALADA GREGA**
tomato, onion, green pepper, cucumber, olives and feta
- 95 **WINTER RAINBOW PANZANELLA SALAD**
butternut, beetroot, grapefruit, crunchy croutons & mini
mozzarella balls served with a grapefruit honey vinaigrette
- 35 **EXTRA CHICKEN**
45 **EXTRA CALAMARI**
50 **EXTRA CHOURIÇO & CHEDDAR**



SEAFOOD

HAKE grilled or fried	180
CALAMARI calamari grilled in lemon butter or fried in crumbs	159
SOLE east coast sole, dressed with lemon butter - subject to availability	240
KINGKLIP grilled fillet dressed with lemon butter	265
BABY KINGKLIP served on the bone - subject to availability	275
TUNA STEAK served Cardoso Style	170
SARDINES prepared with coarse salt, served with green pepper and onions	145
BACALHAU ASSADO oven baked codfish served with green peppers onions, chickpeas, gratin potato and a boiled egg	SQ
BACALHAU TRADITIONAL boiled codfish served with green pepper, onions, chickpeas, boiled potato and a boiled egg	SQ

Chef's Special

PRAWNS MEDIUM / QUEEN / KING 6 or 10 or 1kg	SQ
ARROZ DE MARISCO seafood rice - subject to availability	SQ
PRAWN CURRY 12 deshelled prawns prepared in a coconut cream based curry sauce	205
PRAWN PASTA ALFREDO deshelled prawns in a creamy sauce with linguine	189





SPECIALITIES

295 PRAWNS NACIONAL

8 queen prawns prepared with chilli, garlic, beer and a touch of cream

185 LAMB CURRY

mild curry

165 DOBRADA

traditional Portuguese tripe and bean stew prepared Cardoso style

270 SOLE THERMIDOR subject to availability

Sole fillet baked in a creamy mushroom sauce topped with cheese golden crust

240 CARDOSO EISBEIN

pickled and grilled knuckle - 20 mins preparation time

180 / 210 SWISS CORDON BLEU

CHICKEN / VEAL

150 CARDOSO SCHNITZEL

CHICKEN crumbed and garnished with lemon

150 CHEESE SCHNITZEL

CHICKEN crumbed and baked with emmental cheese

Chef's Combo's

HALF CHICKEN & CALAMARI	186
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HAKE & PRAWNS	285
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6 medium prawns

HALF CHICKEN & RIBS	255
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RUMP & PRAWNS	295
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300g rump, 6 medium prawns

RUMP & CALAMARI	260
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300g rump

HAKE & CALAMARI	260
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CALAMARI & PRAWNS	215
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6 medium prawns

HALF CHICKEN & PRAWNS	225
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Half chicken & 6 medium prawns



MEAT

SIRLOIN STEAK 300g	170
RUMP STEAK 300g	170
BLACKENED FILLET STEAK 300g Served "New Orleans" style with a crumbed piece of Mozzarella	250
BITOQUE 300g served with an egg and our trinchado sauce	180
T-BONE 600g	230
LAMB CHOPS 400g	230
PICANHA 400g served on a hot black skillet	195
FILLET COM JALAPEÑO 300g grilled with pickled jalapeño	260
BEEF TRINCHADO 300g cubes of rump and covered in our secret red wine sauce	220
BEEF ESPETADA 400g	185
CHOURIÇO PASTA Sliced chouriço in a tomato base sauce with penne	139
TOMAHAWK STEAK A bone-in tomahawk steak, expertly grilled to perfection	249
OXTAIL Slow-braised oxtail, tender and rich in flavour, simmered for hours to perfection	220

Chef's Sides 35

RICE
CHIPS
GRATIN POTATO
MASHED POTATO
BUTTERNUT
CREAMY SPINACH
MILHO FRITO
GRILLED VEGETABLES

All main meals are served with
your choice of a side order

PORK

PORK NECK ESPETADA covered in a black pepper sauce	155
PORK CHOPS 2 succulent chops prepared in a white wine sauce	155
SPARE RIB RACK 400g rack OR 2 racks	185 320



CHICKEN

99 HALF CHICKEN peri-peri or lemon and herb	
159 BABY CHICKEN peri-peri or lemon and herb	
140 CHICKEN ESPETADA 4 chicken thighs prepared in peri-peri or lemon and herb	
179 CARDOSO CHICKEN chicken prepared in peri-peri or lemon and herb sauce	
140 CHICKEN TRINCHADO chicken fillet cut up served in our secret creamy trinchado sauce	

Chef's Special Sauces

30

MUSHROOM
GARLIC
PEPPER
CHEESE
EXTRA SWEET CHILLI SAUCE

CARDOSO PLATTERS

PRATO CARDOSO 595
ribs, beef trinchado, chicken wings,
5 samosas, 5 spring rolls, 150g giblets & chips

PRATO PARA 2 410
ribs, 8 spring rolls, 8 samosas,
chouriço & chips

PRATO CARLITOS 730
grilled Portuguese chicken, ribs,
chicken wings, rump espetada/trinchado,
chips, 6 spring rolls & garlic focaccia

PRATO VEGETARIANA 220
4 spring rolls, 4 cheese & corn samosas,
grilled or fried halloumi, crumbed mushrooms,
milho frito, chips and sweet chilli sauce

PRATO CARNIVORO 480
ribs, chicken wings, 4 samosas,
4 spring rolls, chicken strips, chouriço & chips

PRATO GIGANTE 760
ribs, chicken wings, 10 samosas,
halloumi, chouriço & double portion chips

PRATO DE CARNE 710
grilled Portuguese chicken, sliced Eisbein,
sliced picanha, 4 beef rissoles, chips, milho frito
& pepper sauce

FRUTOS DO MAR 430
5 medium prawns, calamari,
1 piece of fish, 2 mussels, rice and chips

**PRATO DO
FRUTOS DO MAR** 1050
4 king prawns, 8 queen prawns,
10 medium prawns, calamari, mussels,
2 pieces of line fish, rice and chips





PIZZA

GARLIC FOCACCIA garlic or chilli, olive oil, garlic or chilli & oreganum	53	MEXICANA bolognaise mince, green pepper, chilli & mozzarella	145
CHEESE FOCACCIA garlic & herb with mozzarella	80	SPARE RIB spare rib, bacon & feta	145
MARGHERITA cheese and tomato	97	PORTUGUESE CHICKEN large peri-peri chicken, green pepper, feta, peppadew, mozzarella & rocket	145
CHICKEN MAYO chicken with mayonnaise	128	CARNE SECA AND BACON biltong, bacon, avo, oregano & mozzarella	175
TROPICANA ham, pineapple & bacon	128	CARNE TRINCHADO beef, secret trinchado sauce, mushrooms, green pepper, peppadews, mozzarella & rocket	160
VEGETARIAN onion, green peppers, olives, mushrooms & feta	145	MEDITERRANEAN prawn meat, calamari, mussels & lemon butter	195
BBQ CHICKEN BBQ chicken, bacon & mozzarella	140	CHICKEN PERI-PERI FIESTA mild peri-peri chicken strips with peppadews and a drizzle of mayonnaise	155
CARLITOS chicken, avo, peppadew & mozzarella	155	DA VINCI mushroom, mince, bacon, ham and carne trinchado	175
REGINA ham & mushroom	128	LA PAPPÀ bacon and feta	155
FOUR SEASONS ham, olives, mushrooms & green pepper	140	LA MAMA chicken and mushroom	128
CHOURIÇO chouriço (Portuguese sausage), bacon, ham, green peppers, mozzarella & avo	145		
SALAMI salami, chilli & mozzarella	128		
PEPPERONI pepperoni & mozzarella	140		

DESSERTS

- 75 CARDOSO SIGNATURE DESSERT**
a rich Nutella dessert with layers of chocolate biscuit and topped off with cream, toasted almonds and a Ferrero Rocher chocolate
- 75 RAFFAELLO**
caramel cream layered with Tennis biscuits, coconut, Milo and almond nuts topped with almond nuts
- 65 CHOCOLATE MOUSSE**
- 75 FRIDGE CHEESECAKE**
- 65 CRÈME BRÛLÉE**
a rich custard base topped with a layer of hardened caramelized sugar
- 65 AFFOGATO**
2 scoops of ice cream served with an espresso shot and roasted almonds
- 78 AUSTRIAN APPLE STRUDEL**
pastry filled with spiced apples, raisins and cinnamon baked to perfection
- 75 PEPPERMINT CRISP**
caramel cream with chopped mint chocolate layered with Romany Cream biscuits garnished with mint leaves
- 25 PASTEL DE NATA**
Portuguese egg custard tart pastry, optionally dusted with cinnamon
- 48 ICE CREAM WITH CHOCOLATE SAUCE**
Baglio's vanilla gelato
- 54 DON PEDRO / IRISH COFFEE**



BOOKINGS:

Centurion
021 006 5883

Krugersdorp
010 016 9411

Muldersdrift
067 960 8009