

Ellie's

CAFE & BAKERY



Popular



Vegan



Gluten
free



Signature
dish



New



TRY
Taste
it



SA
South
African

Prices include 7% municipal fees and 5% Vat. Service fee of 10% is included in the final bill

COLD DRINKS

COCA-COLA	15
COCA-COLA ZERO	15
SPRITE ZERO	15
SPRITE	15
CLASSIC LEMON ICE TEA	23
SA ROOIBOS ICE TEA	25
STILL WATER	s: 8 l: 15
SPARKLING WATER	s: 15 l: 25
SA PURA	22
Cranberry, Lemon & Elderflower, Cucumber & Lime, Seville Orange	
SA SPARBERRY	18
Cream Soda or Raspberry	
SA APPLLETISER	25
Sparkling apple juice	
SA LEMON TWIST	18
SA STONEY GINGER BEER	18
FRESHLY SQUEEZED	
CARROT	22
APPLE	
ORANGE	
WATERMELON	
MANGO	25
LEMON MINT	25
Lemon juice, sugar syrup and mint	

REFRESHERS

APPLE GLOW	32
Apple, ginger and lemon	
BERRY BLAST	35
Strawberries, blueberries, banana and orange juice	
DETOXIFIER	35
Apple juice, lemon, mint and cucumber	
ENERGIZER	35
Avocado, banana, dates and honey	
GREEN GODDESS	35
Green apple, baby spinach, lemon ginger, orange juice and parsley	
PROTEIN SMOOTHIES	
TROPICAL PARADISE	40
Mango, pineapple, protein powder, coconut water and lime juice	
CHOCO-PEANUT BUTTER	40
Banana, peanut butter, peanut protein powder, cocoa, cinammon, maple syrup, chia seeds and almond milk	
SALTED CARAMEL	40
Banana, dates, protein powder, Himalayan salt and almond milk	
SUPER BERRIES	40
Original acai blend, strawberries, blueberries, banana, protein powder, and orange juice	
GREEN POWER	40
Spinach, kale, banana, protein powder, vanilla, coconut water and lemon juice	

HOT DRINKS

AMERICANO/LONG BLACK	18
BABYCCINO	15
CAPPUCCINO	22
CAFE MOCHA	27
CAFE LATTE	22
CORTADO	22
ESPRESSO	s:15 d:17
FLAT WHITE	20
GREEK COFFEE	18
HOT CHOCOLATE	24
MACCHIATO	s:18 d:20
PICCOLO	20

HOT LATTES

CHAI	26
PISTACHIO	26
MATCHA	26
SPANISH	26
TURMERIC & SAFFRON	28

ICE COFFEE LATTES

ICE LATTE	23
ICE SPANISH LATTE	25

ICED COFFEE

ICE AMERICANO	20
ICE CAPPUCCINO	23
ICE MOCHA	27

ICED DRINKS

ICE CHOCOLATE	24
ICE CHAI LATTE	26
ICE PISTACHIO	25
ICE MATCHA	25

ICED DRINKS

ICE CHOCOLATE	24
ICE CHAI LATTE	26
ICE PISTACHIO	25
ICE MATCHA	25

JING TEA COLLECTION

CAMOMILE	18
EARL GREY	18
GREEN TEA	18
JASMINE	18

TEA POTS

Mint, Rooibos, English Breakfast	18
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CHOOSE YOUR FAVOURITE MILK: FULL FAT, SKIM, ALMOND, COCONUT OR SOYA

HOT & COLD DRINKS

BREAKFAST PUDDINGS

- V** **BANOFFEE & CARAMEL OATS** 45
GF Oats and chia seeds soaked overnight in soy milk, flavoured with cocoa, dates and homemade almond butter
- V** **MATCHA & MANGO CHIA PUDDING** 48
GF Superfood combo with coconut milk, honey, chia seeds, coconut yoghurt and mango puree
- V** **CARROT CAKE OATS** 48
GF Oats soaked overnight with carrots, chia seed, cinnamon, nutmeg, maple syrup, soy milk, raisins and soy yoghurt.
- V** **TROPICAL ACAI BOWL** 49
GF Brazilian acai super berries blended with granola, berries and dragon fruit

SWEET MORNINGS

- CHOCOLATE FRENCH TOAST** 45
French toast made from Challah bread (traditional brioche) served with berries and syrup. Decadent and delicious
- BREAKFAST PANCAKES** 43
Our famous pancakes with berries
- FRUITFUL BAKES** 25
Orange or Lemon cake
- BLUEBERRY MUFFIN** 18
- DELUXE COOKIE** 10
- V** **PROTEIN ENERGY BALLS** 15
GF
 - Cocoa Protein Truffles
 - Matcha Protein Balls
 - Turmeric Energy Balls

SIGNATURE DISH

- N** **NEW - SAVOURY BEET PANCAKES** 65
A unique breakfast flavour explosion made with beetroot topped with salmon, cream cheese, radish and a homemade citrus syrup

FARM FRESH

- QUICHE OF THE DAY** 45
Indulge in our ever-changing recipe, where we bring you a new flavour combination each week
- CLASSIC OMELETTE** 48
Customise your omelette and add your favourite ingredients:
 - Cheese
 - Mushroom
 - Spinach
 - Tomato
 - Onion
 - Bell pepper
- N** **NEW - HERB OMELETTE WITH COTTAGE CHEESE PESTO** 48
Our herb omelette that features coriander, parsley, basil, courgette, and a refreshing arugula salad is served with a cottage cheese pesto
- EGGS BENEDICT** 48
A harmonious blend of rich, creamy hollandaise sauce and two perfectly poached eggs on English muffins
Add salmon - 20 | Add spinach - 10
- ★** **SMASHED AVOCADO & EGGS** 58
Creamy avocado meets perfectly poached eggs on a plate, creating a delightful combination with chives, dukkah, chilli flakes and cress on homemade sourdough with poached egg
- ★** **SHAKSHUKA** 58
Enjoy a delightful mix of eggs, simmered in a capsicum sauce, and served with cheese and a drizzle of homemade chilli oil
- N** **NEW - SUNNY SIDE FOCACCIA** 40
Focaccia toast topped with three perfectly cooked sunny-side-up eggs
Add vegan sausage - 10 | Add baked beans - 10

MORNING SUNRISE SALADS & DIPS

V MORNING CRUNCH 45

Start your day on a fresh note. Chopped tomatoes, cucumbers, radishes, capsicums and parsley, all tossed in a zesty lemon dressing. It's a vibrant and nutritious choice to fuel your morning

V GUACAMOLE SALAD 55

Indulge in the creaminess of guacamole combined with fresh tomatoes and onions and parmesan crackers. It's a refreshing and healthy way to start your day

V HUMMUS & PITA 35

Creamy and delicious served with a thick homebaked pita bread

TOASTED GOODNESS

SA ANCHOVY ON RYE 20

Savour the unique South African taste of anchovy paste, fresh tomato slices, all atop a hearty slice of rye bread

V MARMITE & CHEESE 20

TRY
SA A South African classic: Marmite veggie spread on health bread, topped with mozzarella cheese and fresh rocket

Try it our vegan way with no cheese

V BEETS ON SOURDOUGH 45

Beetroot hummus, tangy pickled onion, and creamy avocado all on a slice of toasted sourdough bread

AVOCADO & EGGS 20

Satisfy your avocado cravings with our smashed, creamy avo and perfectly cooked poached eggs on toast

SWAP YOUR BREAD FOR ANY ONE BELOW:
BROWN, WHITE, RYE, MULTIGRAIN

LOADED BAGELS

SCRAMBLED EGGS & SALMON 45

Creamy scrambled eggs enveloped in your choice of bread, creating a comforting and satisfying breakfast option

SALMON & AVOCADO 48

Indulge in the classic combination of smoked salmon and creamy avocado, creating a harmony of flavours that's hard to resist

TUNA MAYONNAISE 48

For the seafood lovers, our tuna-filled bagel is packed with savory goodness, perfect for a satisfying lunch

Swap your bagel for a warm croissant

MOZZARELLA & TOMATO 45

Enjoy the melty goodness of mozzarella cheese and the freshness of ripe tomatoes, all toasty and warm

EGG MAYONNAISE 35

A classic egg mayo filling elevated with the crunch of spring onions and the peppery bite of rocket

HOT SOUP

- V** **SOUP OF THE DAY** 55
GF We bring you a new flavour combination weekly to keep you warm and comforted

APPETISERS

- ★** **PESTO ARANCINI** 55
Cheese filled and fried to crisp perfection, served with harissa aioli and mango salsa
- GF** **SEABASS TARTARE** 60
Delicate seabass slivers with chilli, cress, pineapple, pomegranate, cucumber and a drizzle of olive oil
- GF** **BETROOT CARPACCIO** 40
With a lemon vinaigrette and rocket leaves

SALADS

- GF** **ROAST BABY POTATO SALAD & CRISPY SALMON SKINS** 60
Perfectly roasted baby potatoes dressed in a delightful combination of dill, herbs, garlic, freshly chopped dill, lemon juice, and olive oil. Served with fresh cucumber
- V** **THREE BEAN SALAD** 60
GF White beans, red kidney beans, chickpeas, bell peppers, red onion, spring onion, tomatoes and a tangy sugar chilli vinaigrette
- V** **KALE & ROASTED CAULIFLOWER** 60
GF With quinoa and topped with pomegranate seeds and pickled carrot; together with a dill dressing that adds a burst of flavour
- ★** **SALMON TATAKI** 65
Pan-seared salmon with Asian vegetables including spring onions, bell peppers, red onions, lettuce and cucumber. Drizzled with a sesame oil, chili and sesame seeds
- VG** **WALDOLF SALAD** 60
Crisp granny smith apples, toasted walnuts and thin slices of celery sticks. All dressed with a creamy mayonnaise

VEGETARIAN LOVE

- ★** **BAKED MOUSSAKA** 89
Topped with creamy bechamel sauce. Served with fresh crunchy leaves
- V** **VEGAN FRITTATA** 65
TRY Bell peppers, corgettes, onions, pumpkin, sweetcorn, mushroom and black garam flour, with thyme and olive oil served with tomato concasse
- V** **ULTIMATE VEGAN BURGER** 55
Beetroot, red kidney beans, red onion, garlic and thyme with soya on a homemade bun with lettuce, tomato and pickled cucumber. Served with potato wedges, spicy ketchup and eggless mayonnaise

FRESH FROM THE SEA

- 🐟** **ROAST SEABASS WITH TOMATO GINGER SAUCE** 135
Accompanied by saffron, turmeric couscous, and a vibrant bell pepper, tomato, and white onion salsa. Served with a herb salad
- 🐟** **SEARED SALMON & BARLEY** 130
Pan-seared salmon served with buttered barley and a decadent herb lemon butter
- 🐟** **CRUSTED SEABASS** 135
Tender and flaky texture of baked seabass, coated with a zesty lemon and parsley bread crust. Served with a refreshing salad
- ★** **CLASSIC FISH & CHIPS** 89
Fresh local fish, battered and fried, served with handcut potato fries and tartare sauce
- ★** **ROAST SALMON & CREAMY SPINACH** 140
Topped with tangy sundried tomatoes
- GF** **MOROCCAN SEABREAM WHOLE OVEN-ROAST & GRILLED VEGETABLES** 175
Moroccan sauce infused with tomato, garlic, white onion, cumin, tomato paste and paprika. Topped with fresh coriander and red chilli

SIDE UP YOUR MAIN DISH

V	FRENCH FRIES	25
V	SIDE SALAD	25
V	POTATO WEDGES	25
V	SAUTEED MIXED MUSHROOMS	25
V	HUMMUS & PITA	25

PIZZA

★	CLASSIC MARGHERITA	88
	A firm favourite at Elli's: tomato base, topped with cheese, oregano and fresh basil leaves	
	PIZZA AL FUNGHI	99
	Creamy, cheesy and delicious: white sauce base, topped with mushrooms and cheese	
	PIZZA ORTOLANA	99
	A veggie feast: tomato base, topped with a trio of capsicum, zucchini, onion, mushrooms, olives and cheese	
V	CAULI-NAPOLITANA	99
GF	A tasty, healthy take on pizza and the perfect guilt-free treat: cauliflower and almond 'pizza' base, topped with capsicum, zucchini, onion, mushrooms, olives and vegan cheese	
	MAKE YOUR OWN PIZZA	99
	Choose your 3 toppings: Onions, spinach, mushroom, olives, capsicums or zucchini	

ADD EXTRA TOPPINGS

Onions, spinach, mushroom, olives, capsicums	8
Avocado	10
Salmon, anchovies	15

SWEET TOOTH

Indulge in a delightful fusion of traditional South African treats and tantalising desserts from around the world.

Savour the rich flavours and cultural diversity in every delectable bite at our unique dessert destination.

	LEMON MERINGUE TART	25
	The perfect harmony of sweet and citrus flavours	
	PROFITEROLE WITH CREAM	18
	Filled with creamy goodness and coated in rich, decadent chocolate	
	DREAMY PISTACHIO CAKE	35
	Our fluffy pistachio cake is layered with cream and strawberry compote	
GF	TUNISIAN ORANGE CAKE	30
	Rich and moist decadence infused with syrupy citrus goodness	
SA	SOUTH AFRICAN MELKTERT	25
	A taste of South Africa with our delightful, creamy custard tart with a hint of cinnamon, served in a buttery crust	
★	AFTERNOON LEMON TEA CAKE	25
	Treat yourself to our zesty afternoon lemon cake, a perfect companion to a soothing cup of tea	
	MACARON	10
	Choose your favourite flavours:	
	• Lemon	
	• Rose	
	• Vanilla	

BREAKFAST PUDDINGS

- V** **BANOFFEE & CARAMEL OATS** 45
GF Oats and chia seeds soaked overnight in soy milk, flavoured with cocoa, dates and homemade almond butter
- V** **MATCHA & MANGO CHIA PUDDING** 48
GF Superfood combo with coconut milk, honey, chia seeds, coconut yoghurt and mango puree
- V** **CARROT CAKE OATS** 48
GF Oats soaked overnight with carrots, chia seed, cinnamon, nutmeg, maple syrup, soy milk, raisins and soy yoghurt.
- V** **TROPICAL ACAI BOWL** 49
GF Brazilian acai super berries blended with granola, berries and dragon fruit

POWER FUELED BITES

- V** **PROTEIN ENERGY BALLS** 15
GF
 - Cocoa Protein Truffles
 - Matcha Protein Balls
 - Turmeric Energy Balls

TOASTED GOODNESS

- V** **MARMITE ON HEALTH BREAD** 20
SA A South African classic: Marmite veggie spread on wholesome health bread, topped with tomato slices and fresh rocket
- V** **BEETS ON SOURDOUGH** 45
Beetroot hummus, tangy pickled onion, and creamy avocado all on a slice of toasted sourdough bread
- ★** **SMASHED AVOCADO** 40
Creamy avocado with chives, dukkah, chilli flakes and cress on homemade sourdough

SUNRISE SALADS

- V** **MORNING CRUNCH** 45
Chopped tomato, cucumber, radish, bell peppers and parsley with a lemon dressing
- V** **GUACAMOLE SALAD** 55
With tomato, onion and parmesan crackers
- V** **HUMMUS & PITA** 35
Served with a thick homebaked pita bread

- V** **SOUP OF THE DAY** 55
Keep warm with a weekly flavour combination
- GF** **BEEETROOT CARPACCIO** 40
With a crumble of vegan feta and lemon vinaigrette and rocket leaves

SALADS

- GF** **ROAST BABY POTATO SALAD** 60
Baby potatoes and cucumber dressed in a delightful combination of dill, herbs, garlic, freshly chopped dill, lemon juice, and olive oil
- V** **THREE BEAN SALAD** 60
GF White beans, red kidney beans, chickpeas, bell peppers, red onion, spring onion, tomatoes and a tangy sugar chilli vinaigrette
- V** **KALE & ROASTED CAULIFLOWER** 60
GF With quinoa and topped with pomegranate seeds and pickled carrot; together with a dill dressing that adds a burst of flavour

VEGAN LOVE

- V** **VEGAN FRITTATA** 65
TRY Bell peppers, corgettes, onions, pumpkin, sweetcorn, mushroom and black garam flour, with thyme and olive oil served with tomato concasse
- V** **ULTIMATE VEGAN BURGER** 55
Beetroot, beans, red onion, garlic and thyme with soya on a homemade bun with lettuce, tomato, pickled cucumber and potato wedges with spicy ketchup and eggless mayonnaise
- V** **CREAMY SWEET POTATO GNOCCHI** 75
Lusciously creamy cashew sauce paired with the sweet and earthy flavours of the gnocchi
- V** **BEAN 'BUNNY CHOW'** 75
SA South African bunny chow is a dish that has made its mark on international culinary scene. Originating from the Indian community, this dish features a hollowed out loaf of bread filled with aromatic and flavourful bean curry
- V** **CAULI-NAPOLITANA** 109
GF Cauliflower and almond 'pizza' base, topped with capsicum, zucchini, onion, mushrooms, olives and vegan cheese

SIDES Side salad, Potato wedges, Sauteed mixed mushrooms or Hummus & pita **25 PER SIDE**

BREAKFAST FOR YOUR CHAMPIONS & UNICORNS

ALL THINGS SWEET

PANCAKES WITH FRUIT & CREAM	25
WAFFLE WITH FRUIT & CREAM	25
FRENCH TOAST WITH SYRUP & STRAWBERRIES	20
COOKED OATS WITH BANANA & BLUEBERRIES	15

TOASTED DELIGHTS

BOILED EGG & TOAST	15
SCRAMBLED EGGS & TOAST	20
PEANUT BUTTER TOAST	10

LUNCH TO KEEP THEM HAPPY AND LAUGHING

CARB CRAZE

MINI MARGHERITA PIZZA	20
PASTA WITH SAUCE	25
<small>White, Rose or Pink</small>	

JUST KEEP FISH'N

FISH & CHIPS	30
FISH POPS & CHIPS	25

IF THE KIDS BEHAVE... THEN DESSERT

DELICIOUS TREATS

BROWNIE	20
FRUIT ON A STICK	18
MACARON	10

Choose your favourite flavours:

- Lemon
- Rose
- Vanilla

COLD DRINKS

ORANGE JUICE	15
SA SPARBERRY CREAM SODA	18
SA SPARBERRY RASPBERRY	18
SPRITE	15
COCA-COLA	15
SA LEMON TWIST	18

BAKING THE WORLD A BETTER PLACE

ARTISANAL BREADS

Introducing our exclusive selection of artisanal breads that are meticulously crafted to ensure the perfect balance of flavour and texture. Place your order in advance and experience the true pleasure of freshly baked bread.

SOURDOUGH 20

Savour the tangy and complex flavours of our Sourdough Boule. Made with our carefully nurtured sourdough starter, this crusty round loaf is perfect for sandwiches, toast, or enjoying on its own.

MULTIGRAIN LOAF 25

Indulge in the wholesome goodness of our Multigrain Loaf. Packed with a mix of nutrient-rich grains and seeds, each slice is bursting with flavour and provides a hearty, satisfying bite.

FRENCH BAGUETTE 10

Transport yourself to the streets of Paris with our classic French Baguette. Delightfully crusty on the outside and soft on the inside, it pairs perfectly with soups, charcuterie, or your favourite spreads.

BRIOCHE 25

Experience the decadence of our buttery and slightly sweet Brioche. Whether you're making French toast, sandwiches or enjoying it on its own, this rich and tender bread will surely impress.

FOCACCIA 20

Indulge in the aromatic flavours of our Focaccia bread. Topped with fragrant herbs and drizzled with olive oil, this Italian favourite is perfect for tearing and dipping, or as a flavourful base for sandwiches and bruschetta.

RYE BREAD 30

Enjoy the earthy flavours and crunchy texture of our rye bread, it's a nutritious choice that doesn't compromise on taste.

PLACE YOUR ORDER WITH 24-48 HOURS ADVANCED NOTICE

SOUTH AFRICAN SPECIALITY ITEMS

MELKTERT 55

Custard pie sprinkled with cinnamon

MINI-MELKTERTS 60

12 Pieces

CHOCOLATE CHILI MELKTERT 80

A twist on the traditional melktert

KOEKSUSTERS 40

12 Pieces

PEPPERMINT CRISP TART 80

8 Portions

PEPPERMINT CRISP TART 90

6 x 250ml Cups

MALVA PUDDING 80

8 Portions

GREEK SPECIALITY ITEMS

SPANAKOPITA 100

Spinach, dill and feta

12 Pieces

TSOUREKI BREAD 30

KOULOURLAKIA 40

12 Pieces

KOUREPIEDES 60

Greek shortbread sprinkled with icing sugar

12 Pieces

PORTOKALOPITA 180

Moist orange cake using crushed phyllo pastry to give it texture

8 Portions

GALATBOUREKO 180

Custard tart using phyllo pastry base and top and dripping in syrup

8 Portions

CYPRIT SPECIALITY ITEMS

TRADITIONAL OLIVE BREAD 30

Onion, mint and thymbes olives

FLAOUNES 180

12 Pieces