

ALLORA



FROM:

South Africa Restaurants Menu

<http://www.South-Africa-Restaurants-Menu.com>

ALLORA

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ABOUT ALLORA

Africa Café is no doubt the **busiest African Cuisine restaurant** in **South Africa**. Booking is an absolute must as they are always fully booked. The restaurant is located in the **Cape Town City Centre (City Bowl)** at **108 Shortmarket Street** in **Heritage Square**.



Visit Allora website here:

<http://www.allora.co.za>



OUR CONTACT INFO

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Gwen Lane, Sandton**
Landmark : **near News Café & Rand Merchant Bank**
City : **Johannesburg, Sandton**
Website : www.allora.co.za



ANTIPASTI

Caprese ai Peperoni

A simple colourful salad of melanzane, mozzarella, roasted red peppers, capers and rocket seasoned with a mustard, mayonnaise, honey and lemon dressing.

Al Fresco

Feta cheese on a bed of fresh basil leaves and tomato, with homemade pesto sauce and sprinkled with roasted almonds.

Prosciutto Melone e Fichi

Paper thin slices of Italy's finest Parma ham served with figs and fresh melon.

Carpaccio

Thin slices of Venison eye-fillet topped with fresh basil, chives, sun-dried tomatoes and flaked parmesan cheese, drizzled with olive oil and lemon juice.

Melanzane Ricotta e Spinaci

Baked aubergines with ricotta, spinach and origanum, topped with fresh rocket and parmesan.

Cozze alla Marinara

Fresh mussels prepared with pesto and Napoletana, finished off with capers and Prosecco sparkling wine.

Calamari

Grilled calamari served on red pepper and potato bake.

Calamari Ripieni

Calamari tubes filled with pesto, walnuts and halloumi cheese served with a sweet chilli sauce.

Formaggio Halloumi

Fried halloumi with a pineapple, chilli and berry preserve.

Fiori di Pesce

Ribbons of assorted smoked fish with avocado olive oil, lemon and soya sauce.

Salmone alla Toscana

A tower of smoked salmon, avocado and homemade mayonnaise, dressed with a peppadew sauce.



FOCACCIE

Focaccia all'Aglio

With garlic and butter.

Focaccia alle Olive

With olives, olive oil and coarse salt

Focaccia alla Genovese

With fresh rosemary, basil, sage and coarse salt.

Focaccia al Pesto

With fresh mozzarella, fresh cherry tomato, fresh basil and pesto

CARNE

All main dishes are accompanied by grilled vegetables and a choice of: village style potatoes, polenta, vegetable rissoto, or mash potatoes.

Filetto alla Griglia

Fillet steak topped with rocket, mascarpone cheese and parmesan shavings.

Bistecca alla Griglia

Mature rump steak topped with a creamy mustard, paprika and spring onion sauce.

Scalloppe al Marsala

Veal sautéed in lemon butter and fresh herbs.

Cotoletta alla Milanese

Pan fried fillet of pork on the roast potatoes , in a cracked coriander and red wine sauce.

Scaloppine al Limone

Veal sautéed in lemon butter and fresh herbs.

Cotoletta di Maiale

Pan fried fillet of pork onroast

Agnello al Forno

Lamb shank slow cooked in our pizza oven with red wine, herbs, and vegetables.

Cotoletta di Maiale

Pan fried fillet of pork on roast potatoes, in a cracked coriander and red wine sauce.

Fiorentina

A 750gr T-bone steak grilled to your preference with a basting sauce.



Marinata alla Allora

A superb cut of venison of the day, marinated in Gin and papaya, topped with a bone-marrow and red wine sauce.

Costoletta di Vitello

Veal chops grilled with an olive oil, lemon and herb basting.

SALSE

Pepper, mushroom, cheese or garlic sauce.

PESCE

All main dishes are accompanied by grilled vegetables and a choice of: village style potatoes, polenta, vegetable rissoto, or mash potatoes.

Piatto misto Mare

A platter of selected fine seafood and shellfish of the day served on a bed of risotto, accompanied by peri-peri, lemon butter and garlic butter.

Tonno (when available)

Tuna char grilled to your preference with a green horseradish mayonnaise sauce.

Salmone

Fillet of fresh Salmon glazed with fresh mint and a ginger pineapple preserve..

Grigliata di Pesce

Fresh line fish, grilled with lemon saffron.

Baby Kingklip alla Griglia

Baby Kingklip golden grilled, served on the born..

Gamberi alla Griglia

Prawns of the day, grilled to perfection served with peri-peri, lemon butter and garlic butter.

ZUPPA

Minestrone

A traditional homemade thick and hearty vegetable soup with cannelloni beans.

Zuppa di Pesce

The finest seafood ingredients are slow cooked to create this perfect soup.

Zuppa di Pomodoro

A cold tomato and cucumber soup topped with an avocado parfait.



POLLO

All main dishes are accompanied by grilled vegetables and a choice of: village style potatoes, polenta, vegetable risotto, or mash potatoes.

Pollo alla Diavola

Develled baby chicken baked in our pizza oven, marinated with peppercorns, chillies, fresh rosemary, coarse salt, olive oil and plum tomatoes.

Saltimbocca alla Romana

Chicken breasts covered with Parma ham and sage, cooked in lemon and wine.

Petto di Pollo

Grilled chicken breast with a balsamic vinegar, mustard seed and honey sauce

Anatra all' Arancia

Duck breast cooked with Cointreau, and orange juice served an onion marmalade.

Pollo alla Veronique

Grilled chicken breasts with a Grappa, white wine and grape sauce.

INSALATE

Messina

Sliced cucumbers, tomatoes, olives, capers and ricotta cheese splashed with red wine vinegar and olive oil, on a bed of field greens.

Rustica

Mixed salad of grilled vegetables, oven dried tomatoes and goat's milk cheese.

Romana

Bacon bits, boiled egg, served with mixed lettuce with a creamy dressing and homemade Parmesan croutons.

Gorgonzola

Creamy gorgonzola dressing topped with crumbed gorgonzola cheese served on a crisp green salad.

Pollo

House greens tossed with grilled chicken, red peppers, carrots, toasted walnuts and a black raspberry vinaigrette.



Salmone

A salad of garden greens with smoked salmon, avo, cream cheese, capers and onions with a lemon vinaigrette.

Pomodoro e Rucola

Tomato, fresh rocket, fresh oreganum, and parmesan shavings drizzled with olive oil and balsamic vinegar.

Calamari

Marinated charred squid with cannelloni beans, rocket and chilli.

Vulcano

A fresh herb salad set in the middle of a focaccia.

PASTA

Homemade: Fettucine, Linguine, Spaghetti.

Also available: Penne, Fusilli

Tradizionale

Napoletana or Arabbiata.

Bolognese or Alfredo.

Vegetariana

Sauteed strips of brinjals, baby zucchini, peppers and olives in Napoletana.

Salmone

Fresh salmon with walnuts, spring onions and dry white wine with cream.

Moscovita

Chicken strips flambéed in vodka, with cream, a touch of Napoletana and peas.

Vongole

Clams, in their shells, prepared in wine, parsley, chilli and cherry tomatoes.

Frutti di Mare

An outstanding seafood pasta prepared the traditional way in Napoletana sauce.

Cozze

Fresh mussels in a tomato, pesto, white wine, bell pepper and garlic.

Gamberi (shelled or de-shelled)

Prawns in a creamy tomato sauce with a touch of garlic and chilli.



Gamberoni

Baby langoustines sautéed with olive oil, garlic, a touch of chilli and ginger with white wine and lemon.

Porcini

Selected porcini mushrooms in white wine and pesto with rocket.

SPECIALATA' DELLA CASA

Tortelli di Vitello

Veal folded into homemade pasta dumplings, in a artichokes cheese and Napoli sauce with a dash of cream.

Panzerotti Spinaci e Ricotta

Homemade panzerotti filled with spinach and ricotta, then coated with butter and sage.

Gnocchi ai Quattro formaggi

Potato gnocchi with four cheeses and leeks.

PIZZA

Homemade: xxxxx

Also available:

Authentic Neapolitan thin based pizza, baked in our wood burning ovens.

Margherita

Tomato, mozzarella and oregano.

Regina

Ham and mushroom.

Quattro Stagioni

Ham, mushrooms, artichokes and olives.

Vegetariana

Olives, peppers, zucchini, melanzane and onions.

Messicana

Bolognese mince, onions, green peppers, garlic and chilli.



Siciliana

Capers and anchovies.

Quattro Formaggi

Mozzarella, gorgonzola, provolone and parmesan cheese.

Frutti di Mare

A fine selection of seafood on a Neapolitan base without cheese.

Mediterranea

Basil pesto, sun-dried tomato, olives, and feta topped with rocket.

Allora

Parma ham, fresh rocket and parmesan shavings.

Al Pollo

Grilled spicy chicken, roast peppers, onions and avocado.

Basilico

Farm fresh mozzarella, fresh tomato and fresh basil, drizzled with olive oil.

DOLCI DELLA CASA

All our desserts are homemade and are prepared daily.

Semifreddo

Caramel and toasted pine nut ice cream.

Tiramisu

Coffee, Kahlua and mascarpone dessert, layered with finger biscuits.

Zabaglione

Sweet marsala wine and egg custard mousse, served cold with black cherries and Savoiardi biscuits.

Panna Cotta

Vanilla scented cream jelly with a wild berry compote.

Mousse al Cioccolato

Silky smooth chocolate mousse topped with whipped cream.

Crème Brûlée

Vanilla baked custard with a caramel crust.



Torta al Cognac

Cognac, walnut and date pudding served with mascarpone cheese.

Torre di Pisa

Phyllo pastry tower, filled with Nutella and topped with flaked almonds.

Sorbetti

Lemon, mixed berries or mango sorbet.

END