

Food Menu



STARTERS

Corona Beer Battered Hake Goujons Corona Beer Battered Line Fish Goujons is served with a Dill Aioli, a lemon wedge, chives, Himalayan Rock Salt and wild peppercorns.	R90
Fiery Asian Wings Free Range Chicken Wings prepared in our homemade peri peri basting sauteed until golden brown, these wings are pan fried and sauteed in a orange Ponzu & brushed off with a sticky chili teriyaki glaze garnished with toasted Sesame seeds & Fresh French Chives. 3 Choices Available Fiery / Peri-Peri / BBQ	R95
Panko Crusted Salt & Pepper Patagonian Calamari Patagonian Calamari Tubes is Panko crumbed, Shallow Fried or chimichurri grilled dusted with Himalayan Salt and black Pepper Corns and is served with a lemon aioli and a Lemon Wedge.	R115
Asian Chili Hoisin Ribs Fall off the bone Smoked Pork belly Ribs is slow roasted in a light Chili Hoisin Jus, these sticky riblets will turn your world upside down leaving you wanting more, Luckily, we serve this as a main course specialty as well.	R90
Tempura Prawns By far one of our fastest movers, Deep sea caught Argentinian Queen Prawns is deshelled, prepared with Tempura styled batter, deep Fried until golden brown and crispy, they are served with our infamous peanut & plum Teriyaki Sauce as a dip with a lemon wedge on the side.	R90
Panko Crumbed Chicken Strips Free Range Chicken breast sliced into strips, panko crumbed and Cajun seasoned is deep fried until golden brown and crispy and is garnished with parmesan, sriracha Ayo and Micro Greens	R90
Altitude Slider Combo 2 x Toasted Potato Bun Sesame glazed, 1 with a Beef Patty and Emmental Cheese, Baby Butter Lettuce, Triple A-Grade Free Range Beef Patty, Pickled Gherkins and an Umami Ketchup and the other topped with our Korean Fried Chicken Breast and coleslaw	R70
Altitude Starter Platter for 4 Choose any four of the above starters and build your own Unique Altitude Starter Platter	R365

MAINS

Black Truffle Fillet

Triple A Grade, grass fed, free range 250g Angus Beef Fillet, is flame grilled to your desired temperature, topped with Black Truffle Butter and is served with Truffle Roasted Potatoes, Baby Stemmed Broccoli, Baby Carrots, and a Red Wine Jus.

Sliced T- Bone Chimichurri

*Enquire with the service ambassador.

Weighing in at 600g, our Angus T-Bone is Oven baked and Reverse seared to your desired temperature, well-seasoned with Rosemary, Thyme, Salt & Black pepper, then sliced and served with our Chimichurri sauce, a fresh garden salad on the side, Parmesan Roasted Potatoes, and a lemon Wedge.

Korean Fried Chicken Burger Korean Fried Chicken is on everyone's lips worldwide right now, with the traditional method we have a 200g Free Range Chicken Breast coated in our secret tempura recipe, Deep fried until golden brown and crispy is placed on a freshly baked sesame glazed potato bun with Iceberg Lettuce and is topped with Dijon Coleslaw and is served with Triple fried fries and a Umami Ketchup on the side.



R185

R350

R135

MATINS

MAINS	
Prawns a la Cape Town A Personal favorite among guests, 350g of Deep Sea Caught Argentinian Tiger Medium Prawns is Butterflied seasoned with Salt, Black Pepper, Cajun, and lemon Juice then pan-fried in a delicious garlic butter. This is served with a fresh garden salad, Triple fried Fries, Lemon Butter, Peri Peri Sauce with a lemon wedge and chimichurri sauce on the side.	R245
Seafood Paella This Spanish inspired seafood dish is nothing new on the menu due to the popular demand on its return, we prepare this dish with Spanish Saffron infused Arborio Rice and White wine, infused fragrantly with Bacon Chorizo Prawns, Mussels, Patagonian Calamari, and kingklip fillet and a Lemon Wedge on the side.	R285
	R135
Altitude Cheeseburger Premium 250g Angus Beef Patties is flame grilled to your desired temperature, set on a fresh Potato Bun. Based with horse radish and Dijon mustard mayo, Butter lettuce, we top our patty with traditional Emmental Cheese. Pickled Gherkins and a umami Ketchup. This is served with triple fried parmesan truffle fries.	
Duranga & Fish Couchs	R295
Prawns & Fish Combo Deep Sea caught Tiger med Prawns pan fried Cajun Style, place on a 150g Corona Beer Battered Hake Fillet. deep fried until golden brown and crispy, this is served with a fresh garden salad, triple fried fries, Lemon Butter, Peri Peri and a Chimichurri Sauce on the side.	
SPECIALITIES	
Peri Peri Mozambiquan Baby Chicken 800g Free Range Baby chicken is Marinated in a traditional Mozambiquan Peri Peri Portuguese Marinade for 48 Hours, Flame grilled brushed off with garlic and Chili basting and is Served with Triple fried parmesan fries, a fresh garden salad and our famous chimichurri sauce with a lemon wedge on the side.	R395

Flat Iron Steak with Mediterranean Prawns & Bearnaise

310g Triple A-Grade Free Range Angus Beef Sirloin, flame frilled, seasoned with Himalayan coarse salt and black Pepper corns, this is assisted with 6 deep sea caught Argentinian queen

this is assisted with 6 deep sea caught Argentinian queen prawns prepared in a Cajun lemon butter Thermador sauce and is served with oven roasted Root Vegetables and Potatoes Rostis

Mediterranean Lamb Loin Chops

Free Range Lamb Loin Chops is Flame Grilled to your desired temperature, infused with rosemary, fresh garlic, served with oven roasted potatoes, Roasted Root Veg and a Red Wine Jus with a lemon wedge on the side.

Slow Roasted Asian Hoisin Ribs

As our Signature dish these fall off the bone Pork Belly Ribs is slowly braised with Hoisin, Chili, Ginger, Garlic dressed in a sticky orange ponzu marinade, this is served with triple Fried Hand Cut Fries and a Umami Ketchup on the side

PLATTERS

Party for 2 Platter / 700g Asian Ribs, Umami Wings, Hake Goujons, Salt & Pepper

calamari, Two Sides of your choice, Two sauces of your choice

Villa Carnivore for 4 Platter / 1,2Kg.Asian Ribs, Umami Wings, Sliced Sirloin, Lamb Loin Chops,

Asian Ribs, Umami Wings, Sliced Sirloin, Lamb Loin Chops, Chicken Strips, Boerewors, Triple Fried Onion Rings, Beef Sliders, Korean Fried Chicken Sliders served with hand cut fries.

Altitude Seafood Platter for 4 / 2kg R1200

12 Tiger Med Prawns, Hake Goujons, Grilled Kingklip, Grilled Calamari Tubes, Fried Calamari Tubes, Mussels Tempura Teriyaki Prawns, Peri Peri Sauce, Lemon Butter Sauce, Lemon Aioli, Dill Aioli, 4 Sides Of Your Choice

VIP Platter for 8 / 6kg R2895

Mediterranean Lamb Loin Chops, Chimichurri T-Bone, Asian Chili Hoisin Ribs, Fiery Asian Wings, Sliced Sirloin, Chicken Strips, 4 Wagyu Beef Sliders, 4 Korean Fried Chicken Sliders, Whole Baby Mozambiquan Peri Peri Chicken250g, Sliced Black Truffle Fillet, Tempura Prawns Grilled Tiger Med prawns, Hake Goujons, Grilled Kingklip, Fried Calamari, grilled Calamari, 8 sides of your choice, Peri Peri Sauce, Tzatziki, Sriracha Mayo, Lemon Aioli, Lemon Butter, Umami Ketchup,



R295

R285

R335

DTZZC

PIZZA		
Hawaiian Authentic Napolitana base with Mozzarella, Hickory Ham & Pineapple		R125
Regina Authentic Napolitana base with Mozzarella, Button Mushrooms and Hickory Ham		R130
Quatro Stagioni Authentic Napolitana base, Mozzarella Cheese, Jerusalem Artichokes, black Olives, Button Mushrooms and Pancetta		R145
Herbivore Authentic Napolitana Base, Mozzarella, Jerusalem Artichokes, Cherry Tomato, Bell Pepper, Red Onion, Olives, Rocket and Baby Spinach		R165
Carnivore Authentic Napolitana base, Mozzarella, Hickory Ham, Deboned hoisin Ribs, Tikka Chicken, Peperoni and Bacon		R185
Apollo Authentic Napolitana base, Tikka Chicken, Crumbled Feta, Avocado, Peppadews, Sweet Onion		R160
Pablo Mexicana Authentic Napolitana base, Mozzarella, Rogan Josh ground beef, Red Onions, Green Pepper and Green Chili		R170
La Med Authentic Napolitana base, Mozzarella, Chorizo, Bacon, Artichokes and Roasted Pepper		R170
SALADS		
Salmon Niçoise Salad Watercress Lettuce, Baby tomatoes, Boiled egg Halves, Cucumber, Olives, Avocado, Capers, Cubed salmon Fillet, Olive Oil, Salt & Black pepper		R145
Calamari Caesar Butter Lettuce, Croutons, Parmesan Cheese, Deep Fried Calamari Tubes, Olive Oil, Salt & Black Pepper tossed in a Blue Cheese and Anchovy Caesar dressing		R135
Mediterranean Green Salad Baby Spinach, Rocket, Chickpeas, Red Onion, Cucumber, Bell Pepper, Feta Cheese, Salt, Black Pepper, Black Olives, Olive Oil Dressed in a Mediterranean Dressing		R115
Sides Sweet Potato Fries Roasted Vegetables Savory Rice Double Fried truffle Fries Fresh Garden Salad Roasted Parmesan Potatoes Traditional Pap	R55 R45 R35 R45 R35 R40 R30	
Extras on Pizza's	D75	
Meat Veg Cheese	R35 R25 R35	
Sauces Mushroom Sauce	R35	
Pepper Sauce Bearnaise Sauce Mexican Salsa Sauce Emmental Cheese Sauce Lemon Aioli	R35 R35 R35 R35 R35	
Dill Aioli Tzatziki	R25 R25	



Teriyaki

Peri Peri

Lemon Butter

Salad Dressing

Red Wine Jus

R25

R35

R35

R25

R25

R35

DESSERTS

Chocolate Brownie with Nutmeg Ice Cream & Roasted Cashew	R95
Caramel Crumpets with Dulce & Pastitsio Ice Cream	R95
Mango & Coconut Panna Cotta Pana cotta	R95
Lunch Bar Cheesecake with Asian Peanut Sauce	R95
Altitudo Sundao	DOE





Champagne. Sushi. Sunshine