A stylized illustration of an olive branch with several leaves and olives, positioned above the main title.

O BEIRÃO

FEAST TODAY, FAST TOMORROW!

MAIN MENU



WELCOME TO O BEIRÃO

At our establishment, we take great pride in creating a perfect meal.

Please note that our commitment to using only the freshest ingredients means that some menu items may take a little more time to prepare. We firmly believe that the wait is worth the taste, and your patience is truly appreciated.

From the first bite to the last, we hope your dining experience with us is nothing short of memorable.

Thank you for choosing us to be part of your culinary journey, and may your meal be filled with delightful surprises. Enjoy!

Allergy Warning

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish, speak to your waitron for more information.



**All menu prices are subject to change without notice*



Speciality



Spicy



Vegaterian

SOUP



-  **Caldo Verde**
Traditional Portuguese Kale & Chouriço Soup

R65

STARTERS

-  **Garlic & Herb Focaccia**
Flat Italian bread, with garlic and herbs R45
-  **Garlic & Cheese Focaccia**
Flat Italian bread, with garlic and cheese R65
-  **Halloumi**
Grilled halloumi served with sweet chilli R75
- Creamy Garlic Snails**
Snails in a creamy garlic sauce R95
-  **Jalapeños**
Stuffed with cream cheese and bacon R75
- Oysters** *each** R28
Fresh chilled oysters
- Chouriço** R85
Grilled Portuguese sausage
- Chicken Livers** R75
Chicken livers in a red wine sauce
- Giblets** R85
Chicken giblets in a portuguese tomato sauce
- Creamy Garlic Mussels** R89
Mussels in a creamy garlic sauce
- Squid Heads** R75
Grilled squid heads served with garlic mayo
- Calamari** R95
Grilled calamari in lemon butter sauce
-  **Clams** *When available** R85
Clams in the shell cooked in a creamy garlic sauce
-  **Beef Trinchado** R89
Tender rump steak in a red wine sauce
-  **Chicken Trinchado** R79
Tender chicken in a creamy savoury sauce
-  **Dobradinha** R85
Tripe and bean sauce stew. starter
-  **Prawn Rissoles** *Each** R25
Portuguese prawn pastry
- Chicken Rissoles** *Each** R22
Portuguese chicken pastry
- Milho Frito** R45
Fried maize meal bites
- To Share:**
-  **Starter Combo** R350
Trinchado, chouriço, calamari, milho frito, giblets or chicken livers

LIGHT MEALS

- | | |
|--|-----|
|  Beef Prego
Rump steak in a portuguese roll served with chips | R85 |
|  Chicken Prego
Chicken breast in a portuguese roll served with chips | R80 |

SALADS

- | | Single | Table |
|--|--------|-------|
|  Portuguese Salad
Lettuce, tomato, cucumber and onion | R35 | R55 |
|  Greek Salad
Lettuce, tomato, cucumber, onion, olives and feta | R65 | R85 |
|  Chickpea Salad
Lettuce, tomato, cucumber, onion and chickpeas | R79 | |
| Chicken Salad
Lettuce, tomato, cucumber, onion olives and grilled chicken | R89 | |



ASK US ABOUT OUR
DAILY SPECIALS

MAIN MEALS

All meals are prepared with a side of your choice.

Chips, rice, portuguese salad, vegetables of the day, milho frito or baked baby potatoes.







MEATS

	200G	300G
Sirloin	R149	R169
Fillet	R219	R259
 Picanha		R199
Ribeye		R209
Rump		R169
<hr/>		
 600G BBQ Spare Ribs		R219
400G Beef Espetada		R179
500G T-Bone Steak		R189

ADD A SAUCE

Mushroom	R35	Pepper	R40
Creamy Garlic	R35	Trinchado	R28
Cheese	R35	 Lemon Butter	R28
Blue Cheese	R40	 Creamy O Beirão	R35





CHEF'S SPECIALS

 Dobrada		R155
Tripe and bean sauce stew.		
 Beef Trinchado		R179
Tender rump steak in a red wine sauce		
 Chicken Trinchado		R155
Tender chicken in a creamy savoury sauce		
 Chicken & Prawn Curry		R175
Mozambique style curry served with rice		
 Bife À Beirão		R198
300G Sirloin steak topped with creamy prawns		
Bitoque		R169
Steak in a red wine sauce topped with an egg, served with chips		
 O Beirão Prawn Special		R185
10 Prince prawns in a creamy sauce		
 Grilled Pork Chops	R150	
Pork chops perfectly prepared the O Beirão way		

CHICKEN

-  **Full Chicken** R165
Flame grilled chicken served with lemon & herb or peri peri sauce
-  **½ Chicken** R110
Flame grilled ½ chicken served with lemon & herb or peri peri sauce
-  **Chicken Curry** R145
Mozambique style curry
- Chicken Schnitzel & Cheese Sauce** R159
Fried crumbed chicken breast topped with a cheese sauce

SEAFOOD

- Grilled Hake** R149
Served with lemon butter or creamy O Beirão sauce
- Grilled Calamari** R199
Served with lemon butter or creamy O Beirão sauce
- Grilled Sole** R229
Served with lemon butter or creamy O Beirão sauce
- Grilled Kingklip** R219
Served with lemon butter sauce
-  **Grilled Sardines** R149
Served with boiled potatoes and green pepper salad
-  **Grilled Bacalhau** R350
Grilled Cod fish served with boiled potatoes, grilled peppers and onion
-  **8 Grilled Queen Prawns** R259
Served with lemon butter or creamy O Beirão sauce
-  **12 Grilled Queen Prawns** R305
Served with lemon butter or creamy O Beirão sauce
-  **1KG Grilled Queen Prawns** R480
Served with lemon butter or creamy O Beirão sauce
-  **Prawn Curry** R215
Mozambique style curry
-  **Seafood Espatada** R189
Prawns, calamari and kingklip on a skewer
-  **Sea Food Platter For 1** R269
Hake, calamari, mussels, Queen prawns served with lemon butter or creamy O Beirão sauce
-  **Sea Food Platter For 2** R469
Hake, calamari, mussels, Queen prawns served with lemon butter or creamy O Beirão sauce

COMBO MEALS

Hake & Calamari

Grilled hake and calamari

R189

½ Chicken & Prawns

Flame grilled ½ chicken lemon & herb or peri peri sauce with 4 prawns

R179

½ Chicken & Ribs

Flame grilled ½ chicken lemon & herb or peri peri sauce with BBQ spare ribs

R189

Hake & Prawns

Grilled hake with 4 prawns

R179

Calamari & Prawns

Grilled calamari with 4 prawns

R189

— ADD EXTRA SIDES TO YOUR MEAL —

Rice

R40

Chips

R40

Boiled Baby Potatoes With Garlic Butter

R45

Vegetables Of The Day

R45

Milho Frito

R45

PASTA

Choice of Spaghetti, Penne, Linguine or Fettuccine

Alfredo

Pasta with ham and mushroom

R130

Spaghetti Bolognaise

Spaghetti served with a tomato based sauce, minced beef, garlic, wine and herbs

R145

Pasta À Beirão

Pasta with steak, chouriço, caramelised onions and jalapeño peppers

R179

Spicy Chicken Pasta

Pasta with tender chicken in a creamy spicy sauce

R169

Seafood Pasta

Pasta with prawns, calamari and mussels

R199

Mexicana

Pasta with spicy creamy mince

R155

3 Cheese Pasta

Pasta with feta, mozzarella, cheddar and cherry tomatoes

R169

WOOD FIRED PIZZA

Pizzas come in one size only as a 30cm homemade thin base

 Margherita Cheese and tomato	R95	Bacon Bacon, avo* and feta	R145
 Vegetarian Onion, pepper, mushrooms, tomato and olives	R140	Pepperoni Pepperoni, onion and mushrooms	R145
Hawaiian Ham and pineapple	R135	Chicken Mayo Chicken and mayo	R135
Regina Ham and mushroom	R130	Salami Salami, peppadews® and onions	R155
BBQ Chicken Tangy and sweet BBQ chicken and green peppers	R145	Three Cheeses Feta, Mozzarella and cheddar	R155
 O Beirão Steak, chouriço, onions and jalapeño peppers	R155	 Spicy Portuguese Spicy tomato base, chilli chouriço and peppadews®	R155
 Mexicana Spicy mince bolognaise	R145	Seafood Calamari, prawns and mussels	R175
Bolognaise Mince bolognaise	R140		

ADD EXTRA TOPPINGS

Olives	R20
Ham	R20
Pineapple	R20
Jalapeño peppers	R15
Mozzarella	R35

TAKE-AWAYS

All O Beirão's meals are available for take-away, call or whatsapp your pre-order from our menu and we will have your order ready for you to collect.

**Extra R10.00 charge added per Take-Away*



PLACE YOUR ORDER  +27 79 777 8541

 Speciality  Spicy  Vegetarian



KIDDIES MENU



KIDDIES



MEALS

"I DON'T KNOW!"

Beef burger served with chips

R89

"I DON'T WANT THAT!"

Chicken burger served with chips

R79

"I'M NOT HUNGRY!"

Spaghetti Bolognaise

R65

"I WANT TO GO HOME!"

BBQ spare ribs served with chips

R98

"I DON'T CARE!"

Choose a kiddies pizza

MARGHERITA

R65

REGINA

R85

BBQ CHICKEN

R85





DRINKS MENU



COLD BEVERGES

SPRING WATER

Still Water	R22
Sparkling Water	R22
Água das Pedras	R30

SODAS

Coke / Coke Zero	R28
Fanta Orange	R28
Sprite / Sprite Zero	R28
Creme Soda	R28
Sparberry	R28
Appletiser / Grapetiser Red	R35
Sumol	R38
Mango / Orange / Granadilla / Pineapple	
Tonic Water	R24
Pink Tonic	R24
Soda Water	R24
Lemonade	R24
Dry Lemon	R24
Gingerale	R24

MOKTAILS

Rock Shandy	R39
Steelworks	R40
Tomato Cocktail	R30

ICE TEA

Lipton Peach / Lemon	R28
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ENERGY DRINKS

Redbull	R42
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MILKY

Ucal Chocolate Milk	R42
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CORDIALS

Passion Fruit	R12
Lime	R12
Cola Tonic	R12

MILK SHAKES

Assorted Milkshakes

Salted caramel, chocolate, lime, banana, strawberry, bubblegum, espresso

R59

DOM PEDRO'S

Virgin Dom Pedro

R25

Dom Pedro + Tot of Your Choice

Choose a shot from our Bar List

R25 + Tot Price



*Alcohol is not for sale to Persons under the age of 18. Enjoy responsibly



Sabor Autêntico



#NO18

NO ALCOHOL MAY BE SOLD TO PERSONS UNDER THE AGE OF 18.

BEERS & DRAUGHTS

BEERS

Castle Lite	R38
Corona	R44
Black Label	R38
Amstel	R44
Heineken	R48
Hansa	R38
Windhoek Draught (Bottle)	R48
Flying Fish Lemon Flavoured Beer	R38
Heineken Zero	R44
Superbok Zero	R42

DRAUGHT

Superbock	 300ml R45	 500ml R60	 1,5L R180
Brannas		R60	

CIDERS & COOLERS

CIDERS

Hunters Dry	R40
Hunters Gold	R40
Savanna Dry	R44
Savanna Lite	R44

COOLERS

Smirnoff Storm	R42
Red Square Energiser	R49
R&R	R43

IMPORTED WINE

WHITE WINE

Casal Garcia

A young, fruity wine with an elegant and smooth body, unique characteristic freshness

Periquita

Yellow lemon colour. Aromas of apricot, peach, melon, sweet lime and banana

Mariana

Tropical and herbal notes complemented by a lovely citrus freshness on the zesty finish

RED WINE

Periquita

Aroma of wood, vanilla, strawberries, blackberries, pine, pleasant soft tannins in the palate

Grão Vasco

Intense aroma of strawberries, blackberries and cherries, additional balsamic nuances and floral tones

Muxagata Douro

Ruby color, fresh and elegant primary aromas, red fruit notes, medium body and well-balanced

ROSÉ

Mateus

An incredibly versatile wine, bursting with juicy strawberry and peach flavours

LOCAL WINE

WHITE WINE

Graça

A vibrant dry white wine, fresh and crisp with a beautiful green tinge and a nice fruitiness

Spier Chenin Blanc

Both crisp and fruity with green guava, pear, apple, and hints of litchi

Boschendal Chenin Blanc

A full-bodied wine is perfectly poised with persistent tropical, peach and citrus fruit

Durbanville Hills Sauvignon Blanc

A delightful combination of passion fruit, mango, lime, ripe figs and gooseberries

Fat Bastard Sauvignon Blanc

A crisp wine, with vibrant, tropical flavours

La Motte Sauvignon Blanc

Citrus, grapefruit and a little tropical fruit with a moderately full body

Zonnebloem Blanc De Blanc

Medium-bodied wine, refreshing, crisp acidity, tropical fruit flavours, guava, sweet melon

Boschendal Blanc de Noir

Red fruit, strawberry and red berries. Good freshness, balance and drinkability

Boschendal Blanc de Blanc

a beautiful citrus core of lemon and orange zest finishing with length and freshness



R240

R200

R270

R220

R260

R250

R240



R140

R179

R179

R189

R249

R239

R159

R179

R169



Haute Cabrière Chardonnay Pinot Noir

Enjoy fresh citrus flavours underpinned by white peach and red fruit, with balanced acidity

R189

RED WINE

Durbanville Hills Cabernet Sauvignon

Medium-full-bodied wine, silky tannins, lingering dark fruit and hints of dark chocolate

R199

Nederburg Cabernet Sauvignon

A layered, textured mouthful of hedgerow fruits, cassis, light leather and cigar box

R189

Fat Bastard Cabernet Sauvignon

Aromas of blackcurrant and brambly wild fruit, ripe cassis and chocolate a hint of earthiness

R299

Durbanville Hills Pre Merlot

Medium-full-bodied wine, flavours of freshly picked, juicy dark cherries and ripe red-fleshed plums

R199

KWV Merlot

Aromas of plum, Mulberry and fruit cake with nuances and eucalyptus and celery oak

R209

Nederburg Merlot

A well-rounded red wine, upfront red fruit flavours, elegant tannins and integrated oak nuances

R259

Alto Rouge Blend

Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins

R269

Zonnebloem Pinotage

Full-bodied wine, bursting with cherry flavours and spice

R259

Chocolate Block

A palate full of flavors of plum, graphite and cocoa, hints of currant and milk chocolate

R530

Rupert & Rothschild Classique

Rich aromas of dark fruit like blackcurrant and cherries, with a hint of tobacco and chocolate

R409

HOUSE WINE

White, Red or Rosé



Glass



500ml



1L

R45

R85

R130

OTHERS

Penálti

White wine and Sprite



500ml



1L

R75

R130

Catemba

Red wine and Coke

R75

R130

Sangria

Red wine punch made with fresh fruit

R75

R130

R&R

Tipo Tinto Mozambican rum with sparberry

R80

R140



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FROM OUR BAR

BRANDY

Klipdrift
Klipdrift Premium
Richelieu
CRF
KWV 10 Yr
1920
Aguardente Branca

GIN

Gordon's
Hendrick's
Tanqueray

LIQUEUR

Amarula
Sambuca Black
Sambuca White
Frangelico
Drambuie
Nachtmusik
Liquor Beirão
Cointreau

RUM

Malibu
Bacardi
Captain Morgan Spice Gold
Captain Morgan Dark Rum
Tipo Tinto
Red Heart Rum

Per Tot

R26
R30
R26
R38
R40
R42
R40

Per Tot

R25
R42
R36

Per Tot

R30
R30
R30
R38
R45
R32
R32
R45

Per Tot

R26
R30
R26
R30
R26
R40

TEQUILA

Cactus Jack
Jose Cuervo Gold
Jose Cuervo Silver
Pancho Coffee

WHISKEY

J&B
Bells
Famous Grouse
Chivas Regal 12 Yr
Johnnie Walker Red
Jack Daniels
Jameson
Johnnie Walker Black
Glenfiddich 12 Yr
Southern Comfort

VODKA

Skyy
Smirnoff 1818

CANE SPIRIT

Cape To Rio

PORTS

Ferreira
Ruby, Lagrima or Tawny
Borges
Ruby

Per Tot

R28
R38
R38
R28

Per Tot

R29
R29
R28
R38
R35
R39
R40
R43
R68
R28

Per Tot

R36
R28

Per Tot

R23

Per Tot

R34

R29

COCKTAILS



Caipirinha

Cane and lime

Margarita

Tequila and lime

Tequila Sunrise

Genadine, orange juice and tequila

Vodka Cranberry

Vodka, cranberry juice and lime

Mojito

Rum, lime, soda water and mint leaves

Gin & Tonic

Gin and tonic water

Strawberry Daiquiri

Rum, strawberries and lime

Pina Colada

Malibu rum, lime and pineapple

Xpresso Martini

Vodka, Kalua, espresso, hazelnut syrup

Mango Mimosa

Mango and sparkling wine

R65

Elderflower Gin & Tonic

Gin, elderflower, cucumber and tonic

R70

Strawberry Martini

Vodka, strawberries and vermouth

R75

Berry Crush

Vodka, tequila and mixed berries

R70

Long Island Ice Tea

Vodka, tequila, light rum, triple sec, gin, and a splash of cola

R70

R70

R75

R75

R75

R70

R80

R70

R75

R95

SHAKE
THINGS
UP!

SHOOTERS



Oyster

Tequila, Tabasco sauce and pepper

Springbok

Peppermint liqueur and Amarula

Blow Job

Khalua, Amarula and cream

Sowetan Toilet

Banana liqueur, Amarula and Nachtmusi

Po10c

The legendary purple party booste

R30

R28

R28

R28

R28

Sambuca

Black or white

Fireball

Aftershock, Cape Velvet, cream and cinnamon

Jägermeister

Herbal liqueur

Jägerbomb

Jägermeister and Red Bull

R30

R28

R35

R69



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DESSERTS & COFFEE



SOMETHING SWEET

Ice Cream & Chocolate Sauce

R45

Dessert Of The Day

R65

Ask your waitron about our daily selection

COFFEE BAR

COFFEE

Americano

R25

Cappuccino Froth

R40

Cappuccino Cream

R45

Café Latte

R45

Single Espresso

R26

Double Espresso

R35

Irish Coffee

R55

O Beirão Coffee

R50

Condensed milk, espresso and hot milk

Café Mocha

R40

Decaf Option

+R5

TEA

Five Roses

R18

Rooibos

R18

CHOCOLATE

Hot Chocolate

R45

Milo

R45

RATE US

