



AANDETE DINNER

APPETIZERS



SOUTH AFRICAN SAMPLER

Boerewors Sausage • Biltong • Chicken Sosaties • Bobotie
Stuffed Peppadews • **24**

CAPE TOWN CALAMARI

FRIED Peli Peli Breading • Chimichurri Sauce
Peppadew Tartar Sauce • **14**

SAUTÉED Spicy Butter • Peppadews
Peppers • **14** 



BOBOTIE

BEEF Curried Beef • Carrot Bredie • Flaky Pie Crust
Mango Chutney • **14**

VEGETABLE Curried Lentils & Mushrooms • Carrot Bredie
Flaky Pie Crust • Mango Chutney • **10** 

PELI PELI BACON-WRAPPED CHICKEN

Guava-basted Chicken • Bacon • Sweet Chili Sauce • **12**

DINNER



ESPETADA

Basted Filet • Garlic Herb Butter • Onions • Sautéed Baby Spinach
Roasted Potatoes • Carrot Bredie • **41** 

8 OZ FILET

Center-cut Filet • Choice of Two Sides • **42**

RIBEYE

20 oz Bone-in • Signature Basting Sauce • Choice of Two Sides • **70**

BACON-WRAPPED SCALLOPS

Pan-seared Scallops • Bacon • Peli Peli Sauce • **16**

SOUTH AFRICAN SAMOSA

Curried Chicken • South African Wild Rice • Mango Chutney
Sweet Curry Sauce • **12**

PELI PELI SOUTH AFRICAN WINGS

Signature Wing Sauce • Spicy Kudu Seasoning
Bleu Cheese or Ranch • **14**

STUFFED MUSHROOMS

Kingklip • Peli Peli Sauce • Mixed Cheese • **14**



SOUTH AFRICAN SEAFOOD CAKES

Shrimp • Kingklip • Peppadew Tartar Sauce • **16**

SOUTH AFRICAN FLATBREAD

Parmesan • Garlic Butter • Peli Herb Blend • **7** 

house specialties

NY STRIP

10 oz • Signature Basting Sauce • Choice of Two Sides • **44**

GREAT KAROO LAMB CHOPS

Four Lamb Chops • Lemon Juice • Peli Herb Blend
Homemade Mint Sauce • Choice of Two Sides • **40** 

LAMB OSSO BUCO

Lamb Shank • Chakalaka Stew • Carrot Bredie
Roasted Potatoes • **32** 

ADD-INS

Great Karoo Lamb Chop • **10** Grilled Scallops • **12** South African Prawn • **12** Peli Peli Shrimp • **9** Seafood Cake • **9**



CHICKEN ESPETADA

Basted Chicken • Garlic Herb Butter • Onions • Sautéed Baby Spinach
Roasted Potatoes • Carrot Bredie • **28**  

DURBAN BUTTER CHICKEN

Indian Curried Chicken • Vegetables • South African Wild Rice • **22** 

PELI PELI CURRIED CHICKEN

Curried Chicken • Red Onions • Tomatoes • Cilantro • Toasted Coconut
South African Wild Rice • Toasted Coconut • Mango Chutney • **21**  

BACON-WRAPPED SEAFOOD ESPETADA

Bacon • Shrimp • Scallops • Kingklip • Peli Peli Sauce
Sautéed Baby Spinach • Roasted Potatoes • Carrot Bredie • **44**

SOUTH AFRICAN KINGKLIP & SCALLOPS

Bacon • Shrimp • Scallops • Kingklip • Peli Peli Sauce
Sautéed Baby Spinach • Roasted Potatoes • Carrot Bredie
Choice of Two Sides • **34**

PELI PELI SHRIMP

Sautéed in Peli Peli Sauce • South African Wild Rice
Choice of Two Sides • **34**

CHILEAN SEA BASS

8 oz Pan-seared Chilean Sea Bass • Sautéed Baby Spinach
Butter Cream Sauce • Peli Herb Blend • Choice of Two Sides • **46**

CAPE TOWN SKILLET

Tiger Prawns • Scallops • Peli Peli Shrimp • Mussels
Sautéed Calamari • South African Wild Rice • Peli Peli Sauce • **44**

SIGNATURE SAUCES \$1

Huguenot • Garlic Herb Butter • Diane • Peli Peli Sauce • Madagascar Peppercorn



Signature



Vegetarian



Vegan



Gluten-Free



Halal

PELI • PELI
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

THE WOODLANDS • VINTAGE PARK •
CINCO RANCH • THE GALLERIA •
PELI PELI CATERING •



AANDETE DINNER

VEGETARIAN

vegan friendly

VEGGIE BOBOTIE

Curried Vegetable Protein • Carrot Bredie • Flaky Pie Crust • Mango Chutney • 10 

VEGETARIAN PLATE

Roasted Potatoes • Sautéed Baby Spinach • Brussels Sprouts • Carrot Bredie
Acorn Squash • 16  

CURRIED SPAGHETTI SQUASH

Portobello Mushrooms • Bell Peppers • Brussels Sprouts • Toasted Coconut
South African Wild Rice • Mango Chutney • 16  

SOUP

fresh housemade

CARROT GINGER

Carrot • Orange • Ginger Root • Crème • Peli Peli Seasoning • cup 6 | bowl 8  



PELI PELI GUMBO

Chicken • Boerewors Sausage • Cilantro • cup 6 | bowl 8

SALAD

local greens

CAESAR SALAD

Romaine Lettuce • Parmesan Crisp • Toast Point • Lemon • Caesar Dressing • 6 | 10

RAINBOW KALE SALAD

Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Peppadews
Spiced Pumpkin Seeds • Dried Cranberries • Lemon & Thyme Vinaigrette • 7 | 12 

GREEK SALAD

Fresh Spring Mix • Tomatoes • Cucumber • Red Onion • Bell Pepper • Capers
Kalamata Olives • Feta Crumbles • Peli Herb Blend • Feta Vinaigrette • 6 | 10 

PELI SALAD

Fresh Spring Mix • Red Onions • Carrots • Tomato • Berries
Caramelized Walnuts • Raspberry Vinaigrette • 6 | 10 

DESSERT

signature sweets



STICKY TOFFEE PUDDING

Moist Cake • Sticky Toffee Sauce • Vanilla Bean Ice Cream • 12



STICKY TOFFEE CHEESECAKE

Sticky Toffee Chunks • Sticky Toffee Sauce • Berries • 12

MELKTART BRÛLÉE

South African Signature Dessert • 12

CHOCOLATE MOUSSE CAKE

German Chocolate Layer Cake • Chocolate Mousse • 12

DESSERT TRIO

Chocolate Mousse Cake • Melktart Brûlée • Sticky Toffee Pudding • 18

SALAD PROTEIN

Guava-basted Chicken • 4

Chicken Breast • 6

Sautéed Shrimp • 6

Basted Filet Medallions • 8

DINNER SIDES

\$4

Mango Coleslaw

Carrot Bredie

Roasted Potatoes

Couscous

Sautéed Baby Spinach

South African Wild Rice

Flat Fries

Brussels Sprouts

Chicken Livers

Acorn Squash

SAUCES



HUGUENOT

Bleu Cheese • Bacon Crumbles • Raspberry Chipotle



GARLIC HERB BUTTER

Parsley • Green Onion

DIANE

Rustic Mushroom • Crème



PELI PELI

Red Chili Pepper • Garlic • Lemon • Olive Oil

MADAGASCAR PEPPERCORN

Green Peppercorn Sauce

We will gladly split checks evenly among all guests; however, in order to provide efficient service, we do not offer itemized checks.
18% gratuity added to parties of 6 or more.

PELI ♦ PELI
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please notify your server of any allergies.