



Beira Alta

Bem Vindo! Beira Alta was established in 1999 and has been serving the Ballito community delicious, fresh and tasty Portuguese food since 2003.

We take pride in using only the freshest ingredients, herbs and spices with recipes that have evolved over time into Portuguese cuisine with a distinct and flavourful African influence. We welcome you and hope that you enjoy. "Bom Apetito!"

Visit us: www.beiraalta.co.za

Find us: [f](#) [t](#) beiraballito

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Email us: ballito@beiraalta.co.za

Visit us: [Lifestyle Centre](#)
Ballitoville, Kwazulu-Natal, South Africa

BA's House Rules

1. Steaks cooked medium well to well done are not recommended.
2. We regret, no cheques accepted.
3. Service charge is not included.
4. For parties of 10 or more a 10% service charge will be included on the bill.
5. We reserve the right to charge a service fee for any foodstuffs brought into and consumed in the restaurant.
6. Allow time for your meal to be prepared, as all meals are cooked from fresh.
7. Variations to the menu will result in a delay in preparation time and may compromise the original dish.
8. All extras will be charged for accordingly.
9. We will not tolerate abusive Patrons, we reserve the right to service.
10. Children are most welcome, please look after them and be considerate of other patrons and staff.

Starters

Grilled Calamari | 82

Grilled Calamari in our lemon butter sauce, served spicy or plain

Grilled Sliced Chouriço | 78

Sliced grilled Portuguese Smoked Pork Sausage

Chicken Livers | 72

Grilled Chicken Livers served spicy or plain

Prawn Pies | 92

3 prawn pies with a spicy prawn filling in a crumbed pastry

Trinchado | 89

Cubed beef fillet served in Chef's garlic, bay leaf and white wine sauce

Oysters | SQ

Please ask your waiter for today's oyster selection

Giblets | 68

Stewed chicken giblets in a garlic, white wine, onion and bell pepper sauce

Garlic fried Prawns | 125

Small Prawns in the shell pan fried in olive oil, whole garlic, sea salts and a touch of chilli

Soups

Caldo Verde | 75

Traditional Portuguese soup made from potato, chouriço, kale and olive oil

Salads

Salada á Portuguesa | 63

Mixed Greens, cucumber, onion, tomato and black olives with a Portuguese Dressing

Add Danish Feta | 18

Gino's Chicken Salad | 98

Sliced Blackened Chicken Breasts on a Portuguese Salad topped with Avo and Feta served with dressing

Smoked Salmon Salad | 137

Smoked Salmon on a Portuguese salad topped with Cottage cheese and served with a French dressing

Presunto, Blue Cheese & Avo Salad | 126

Salad topped with Presunto, Blue cheese and Avo. Served with Chef's mayo dressing

Chef Paulo's Salad | 168

Grilled Calamari and Prawns on a Portuguese Salad with Avo served with dressing

Vegetarian

Pedro's Veg Linguine | 95

Stir-fry veg in olive oil, onion, tomato, garlic and chilli. Tossed with linguine and topped with feta cheese

Veg Curry Stir Fry | 95

Fresh vegetables tossed together in a mild coconut curry sauce served on a bed of rice

Meats

Fillet - BBQ Basting | +200g/145 | +300g/ 187

T-Bone - Portuguese Basting | +650g/ 215

Pork Ribs - BBQ Basting | +450g/ 172

Lamb Chops | +320g/ 178

Fernando's Peri-Peri Chicken 1/2 - 95 / Full - 168

Char Grilled baby chicken spicy or plain

BA's Famous Combo | 198

1/2 grilled baby chicken with pan-fried Prawns in Mom's secret sauce

Pork Fillet and Gambas | 188

Grilled Pork fillet with deshelled prawns done in olive oil, garlic, chilli, Sea salt and fresh lemon juice

Alfredo's Jalapeno & Chouriço Fillet | 187

Grilled 200g fillet steak stuffed with Jalapenos, Chouriço and feta (served medium)

Mixed Grill | 187

1/2 baby chicken, Calamari and Chourico

Bitoque | 155

Grilled 200g fillet in our Portuguese basting with an egg on top

Sauces | 27 - Madagascan pepper, mushroom & olive, herb port wine or jalepeno & Monkey gland

Your choice of a side order with Mains:

Hand cut chips, sweet potato fries, stir fried mix veg, tomato rice, baby boiled potatoes or side salad.

Seafood

Line Fish | SQ

(Blackened available on request)

Grilled line fish served with lemon or garlic butter (ask for our line fish selection)

Grilled Sole | 168

Grilled sole served with lemon or garlic butter sauce

Bacalhau Assado (Salted cod fish) | SQ

Char grilled cod fish served the traditional way

Grilled Calamari | 155 (Spicy or Plain)

Grilled Calamari tubes in our lemon butter sauce

Dina's Calamari and Prawn Combo | 198

Grilled Calamari and deshelled Prawns (served spicy or plain)

Prawn á Bras | 178

A spin on the traditional Bacalhau a Bras. Flaked codfish, onion garlic with thin cut chips bound with an egg and topped with pan fried Prawns.

Mom's Pan Fried Prawns | 272

Our house speciality - Pan fried Prawns piled on a platter served spicy or plain

Char Grilled Prawns | SQ

Butterflied Prawns basted in Mom's secret sauce

BA's Seafood Platter | SQ (allow at least 30 minutes)

Lobster, Calamari, Line fish and Prawns (suitable for 2)

Desserts

Leite-Crème á Portuguesa | 58

A zesty Portuguese style creme brulee

Tia Janet's Favourite Chocolate Brownies | 63

Decadent chocolate pecan nut brownies smothered in chocolate fudge sauce, served with your choice of cream or ice cream

Rosanna's Hazelnut Pavlova | 69

Layers of soft meringue filled with chocolate, smooth cottage cheese mixed with Kahlua and cream, topped with roasted hazelnuts and sprinkled with chocolate

Pyramid Chocolate Log Cheese Cake | 65

Cottage Cheese layered with tennis biscuits, crispy mint chocolate and coated with Nutella

Ice Cream and Chocolate Fudge Sauce | 48

Ice Cream and homemade hot chocolate fudge sauce

Drinks List

Champagne

Moët et Chandon NV Brut (750ml) | 1050

Moët et Chandon Nectar Imperial (750ml) | 1180

Veuve Cliquot NV Yellow Label (750ml) | 1135

Sparkling Wine

Pongracz (Brut or Rose 750ml) | 255

Brut style, honeyed complex, creamy long minerally finish. Very satisfying anytime bubbly

Pierre Jourdan Brut (750ml) | 268

Leading lime characteristics of the Chardonnay are well backed up by the Pinot Noir. Crisp, stimulating and rewarding on the palate

JC le Roux Le Domaine (750ml) | 140

JC Le Roux La Chanson (750ml) | 140

JC Le Roux Le Fleurette (750ml) | 140

Krone Vintage Rose | 315

Salmon Pink, refreshing and uplifting with hints of berry fruits

Wine Drinks

Wine by the glass | 42

Selection Wine by the glass | 63

- Ask your waiter

Spritzer | 47

Catamba (White or Red) | 47

Homemade Sangriai (500ml) | 68

Homemade Sangriai (1lt) | 136

Drinks List Selection Varies

Portuguese Selection Vinho Verde

Casal Garcia | 225

Medium dry light body - naturally sparkling

Gazela Vinho Verde | 188

Light fresh young wine with a floral finish

White Wine

Lancers White | 185

A floral fruity aroma. Delicate, well balanced and velvety

Rosé

Lancers Rosé | 185

A crisp rose wine with a refreshing finish

Mateus Rosé | 225

Slightly sweet, well balanced, fresh and fruity

Red Wine

Allesverloren Tinta Barroca | 225

The Allesverloren Tinta Barroca spent 18 months in oak, giving warmth and body to its inherent fruity character.

Allesverloren Touriga Nacional | 245

Aromas of ripe blackberries and red cherries. Subtle nuances of dark chocolate, with cedar oak in the background.

Dessert

Licor Beirao | 45

Licor De Anis | 37

Licor Ginja | 42

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Beverages

(All items subject to availability)



White Wine

House White 750ml | 124
Daily Selection Varies

Porcupine Ridge Sauvignon Blanc | 135
Tropical fruit flavours with gooseberries and a hint of nettles

La Motte Sauvignon Blanc | 188

Fig and green pepper flavours on the palate. Freshness and a long, crispy-fruit finish

Thelema Sauvignon Blanc | 215

Grapefruit, melon and full bodied tropical fruit

Spier Creative Block 2 | 235

White Bordeaux-style blend is created from ±80% Sauvignon Blanc and Semillon. Goes well with seafood and other spicy dishes

Buitenverwachting Buiten Blanc | 148

Concentrated fresh ripe lime flavours, a touch of sweetness on the palate for a gentle dry effect

Protea Chenin Blanc | 142

Good fruit structure, voluptuous mouth feel and a long indulgent finish

Tokara Chardonnay | 198

Hints of peach and grapefruit, butterscotch and vanilla

Meerlust Chardonnay | 443

Lemons and limes with hints of creaminess develop into buttery characters and roasted almonds

Boschendal Blanc de Noir- off dry | 138

Blend of Pinot and Merlot. Salmon pink tawny tints, red cherries

Pierre Jourdan Tranquille | 148

An elegant, light and fruity wine with a dry finish and a blush colour

Haute Cabriere (Chard/Pinot Noir) | 225

Chardonnay contributes elegance, Pinot Noir intensity and richness in flavours and aromas

Red Wine

House Red 750ml | 124
Daily Selection varies

Beyerskloof Pinotage | 185

Lightly wooded and full flavoured, black fruit bouquet

Ja Mocha Pinotage | 215

A fruity wine with expressing overtones of dark chocolate and toasted coffee beans

Spier Shiraz | 188

The wine enters the palate with power, bursting with bright red and black fruit notes

Saronsberg Provenance Shiraz | 248

Deep, dark colour with soft ripe plum and red berry flavours with undertones of wood spice

Porcupine Ridge Merlot | 148

Ripe berry and coffee chocolate flavours, full bodied with generous French Oak

Steenberg Merlot | 325

Smokey red berries, good persistence and some fairly robust tannins

Warwick First Lady Cab Sauv | 198

The smooth, ripe, round tannins make this wine easy to drink while still retaining a full body

Springfield Whole Berry Cab Sauv | 335

A velvety wine with softer tannins and classical varietal characteristic

Kanonkop Kadette Cape Bland | 215

Concentrated berry, banana, cherry fruit flavours with a spicy finish

Rupert & Rothchild Classique | 348

Blackcurrant, liquorice and dark chocolate. (Cab Sauvignon, Merlot, Cab Franc Blend)

Boekenhoutskloof Chocolate Block | 478

Shiraz-led compendium with grenache, cinsaut, cab and viognier

Meerlust Rubicon | 690

Iconic South African Bordeaux style blend that has been grown and produced on the historic Meerlust Estate

Cocktails

Caiperão | 60

Licor Beirão infused with lime and crushed ice

Pina Colada | 65

Pineapple Juice, Coconut Cream Captain Morgan Rum and Malibu

Mojito | 65

Bacardi, Mint, Lime and Soda

Singapore Sling | 55

Gin, Cherry Syrup, Lime, Cointreau, Pineapple Juice

Margarita | 65

Tequila, Triple Sec, Lemon Juice Lime on Crushed Ice and Jose Silver Tequila

Strawberry Daiquiri | 72

Strawberries, Bacardi, Captain Morgan Rum, Triple Sec, Lime Juice and Grenadine

Sex on the Beach | 65

Vodka, Schnapps, Orange Juice and a dash of Grenadine

Cherry Cooler | 69

Cherries, Absolute Kurant, Blackcurrant vodka, Triple Sec, Lime Juice and Grenadine

Classic Martini | 55

(Shaken or Stirred) Gin, Vodka and dry vermouth

Long Island Ice Tea | 98

Bacardi, Tequila, Gin, Vodka, Triple Sec, Lime and Coke

Cold Beverages

Sir Juice Fresh Fruit Juice | 28

Mineral Water (Small) | 22

Mineral Water (Large) | 38

Soda Drinks (Coke, Sprite, Fanta etc.) | 24

Iced Tea (Lemon/Peach) | 29

Tizers (Various) | 29

Milk Shakes by Hubertos | 45

Ice Cream Drinks

(All made with double tots)

Dona Amalia - Espresso & 1920 | 65

Dom Pedro - Traditional | 62

Dom Fernando - Amaretto | 65

Dom Paulo - Kahlua | 65

Dom Gino - Amarula | 65

Dom Ricardo - Frangelico | 65

Hot Beverages

Bica - Espresso Single | 19

Garoto (Small Cappuccino) | 22

Espresso with Cream & Honey | 25

Cappuccino | 27

Decaf Cappuccino | 29

Galão (Café au Lait) | 29

Filter Coffee | 20

Tea Selection | 19

Milo/Horlicks/Hot Chocolate | 29

Gin Selection

Tanqueray No. 10 | 39

Bombay Sapphire | 29

Inverroche Amber | 40

Musgrave pink gin | 43

Clemengold | 50

Triple 3 African Botanicals | 35

Gin Mare | 55

Beers / Ciders

Draught 330ml | 26

Draught 500ml | 36

Superbok / 2M | 36

Millers Draught | 27

Local Beers | 24

Heineken | 29

Peroni | 29

Corona | 32

Windhoek Lager /Light | 28

Windhoek Draught (440ml Bottle) | 35

Non-alcoholic (Selection varies) | 36

Savanna Light/Dry, Hunters Dry/Gold | 28

Aguardentes

(Doubles)

Aliança Bagaceira | 55

1920 (Portuguese Brandy) | 58

Constantino Fine Brandy | 53

Macieira | 58

Special Coffees

(All made with double tots)

Portuguese Coffee (1920 Brandy) | 67

Real Irish Coffee (Jameson) | 65

Spanish Coffee (Patron XO) | 62

Amarula Coffee | 59

Kahlua Coffee | 56

Tia Maria Coffee | 56

Port

(Doubles)

Allesverloren Port (South African) | 45

Royal Port 10 Year Old | 80

Royal Port 20 Year Old | 105

Messias Tawny or Ruby | 55

10 Year Old | 75

Cognac

(Doubles)

Courvoisier VSOP | 172

Hennessey VSOP | 166

Remy Martin VSOP | 163

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