



## Delivery Menu

### Salads

- Large Greek Salad (Single R75 / Family R185)
- Sweet Oven Roasted Butternut, Danish Feta, Avo & Cous Cous with Honey & Mustard Dressing & Walnuts (Single / Family R225)
- Moroccan Cous Cous Salad
- Couscous Salad R145  
*with finely chopped celery, tomatoe, cucumber, red onion, carrots and dressed with extra virgin olive oil, lemon juice and pine nuts*
- Israeli Chopped Salad R155
- Greek Village Salad R145

### Bourekas

Israeli puff pastry pockets filled with an option of the below (minimum order of 6 per filling) R26/ea

- Mozzarella, feta & Olives
- Mashed potatoes & Caramelized onions
- Mashed potatoes, broccoli & mushrooms
- Spinach & Feta

### Pasta

- Home-made Moroccan style napolitana with beef mince & fresh peas atop penne paste R120
- Chicken, broccoli & button mushrooms in a garlicky creamy sauce served with penne pasta R115
- Garlic butter pasta served with wilted spinach & sundried tomatoes R115
- Pasta primavera served with a creamy rose sauce with grilled halloumi chunks R120
- Penne with baked feta, rosa tomatoes & pine nuts R95



## Fish

- Moroccan fish R130
- Norwegian salmon fillet, marinated in soy, honey & sesame seeds & baked in the oven, served with fluffy white rice R235
- Smoked Salmon, avo, cream cheese & Spanish onion on a fresh bagel R108

## Chicken, Meat & Lamb

- Tender chicken fillet softly crumbed with wholegrain mustard mayo, tomato, onion, avo & greens in a fresh pita bread served with a side salad R110
- Chicken breasts with spinach & sundried tomatoes, cooked in a creamy parmesan sauce served with basmati rice R120
- Sticky sesame coated chicken wings (6 per portion) R78
- Grilled chicken livers with onions served in a tomato base R68
- Crumbed chicken schnitzel served with Napolitana sauce R120
- Cumin & Coriander spiced chicken fillets with avocado & creamy Danish feta on fresh greens, balanced with a healthy serving of lemon zest in a toasted wrap served with a side salad R105
- Cheesy meatball & Napolitana sub R125
- Moroccan inspired meatballs served with peas & roasted baby potatoes R128
- Mince & rice stuffed peppers cooked in a tomato base R105
- Middle Eastern chicken & chickpea stew served atop cous cous R145
- Chicken & Almon Pastillas R32/ea (Minimum order 6)  
Moroccan spiced chicken thighs, cooked with onions and toasted almonds, wrapped in phyllo pastry and topped with icing sugar
- Lamb Stew with prunes, apricots & pinenuts R135
- Harissa Marinated Sirloin with Preserved Lemon Sauce R720 for 2kg
- Braised Chicken Thighs with green olives, chickpeas & mushrooms (2 per portion) R58
- Lamb Kleftiko (Shank) with oregano & Lemon R195
- Keftedes (meatballs) with herb butter R145 for 12
- One Pot Chicken & Rice R245

## Vegetarian

- Roasted vegetarian curry served with turmeric rice R145
- Camembert & caramelized onions wrapped in puff pastry & baked in the oven R96
- Large Caprese garlic loaf R85
- Melanzane R128
- Spinach & Feta Rogalach R28 for 2 (minimum order 6)
- Large Spanakopita R135
- Moussaka – Eggplant Lasagne R175
- **Amelia Platter 135**

*Mediterranean vegetarian platter consisting of homemade hummus & tahini, olive oil & Za'atar marinated Danish feta cheese, heirloom tomatoes, Moroccan cheese cigars, Mediterranean flavoured carrot salad & served with fried & spiced tortilla wrap wedges*

## Soups

- Chicken Noodle 1L + 1x Sourdough loaf R125
- Minestrone 1L + 1x Sourdough Loaf R125
- Chicken & Gnocchi 1L + Sourdough Load R125
- Vegan Creamy Broccoli & Red Lentil 1L + Sourdough Loaf R125
- Roasted tomato & Basil + 1x Sourdough Loaf R125
- Creamy butternut soup + 1x Sourdough Loaf R125

## Side Dishes

- Hummus, Lamb Cubes & Pine Nuts 48  
Homemade Hummus topped with spiced lamb cubes & pine nuts
- Cous Cous R120
- Roasted Eggplant Halves with Tahina & Pomegranate seeds R35
- Za'atar Olive Tapenade R45
- Pesto Hummus R45
- Broccolini with almonds & chilli flakes R28
- Za'atar spiced baby potatoes R22
- Hummus Dip R85/Litre
- Brinjal Dip R85/Litre
- Garlic Roasted Baby Carrots R29
- Greek Salad with Hummus Dip & Pine Nuts R85

## Kids

- Kids chicken strips & penne pasta R45
- Kids Mac & Cheese R45
- Kids Hake Goujons & rice R45

## Sweets

- Fruit skewers R16 ea
- Family sized oreo & finger biscuit layers topped with Nutella mousse & crushed Oreos R485
- Chocolate sprinkles & dipped marshmallows R32 for 4
- Almond & Honey Cigars R20/ea (minimum order 6)
- Citrus fruit salad with pomegranate & mint R55
- S'finge – Moroccan Donut R25 for 2
- Sugar Cookie Crembo R22
- Chocolate & pistachio stuffed Sufganiot R32 for 2
- Biscuit & Cream Cake covered in chocolate sauce R185
- Individual Baklava R38
- Loukoumades – Donuts dipped in honey syrup R34 for 2
- Kourabiedes – Almond biscuits in icing sugar R26 each (minimum order 6)

## *Bakery*

## Bread

- Sourdough Loaf R42
- Sourdough Rolls (Each) R12
- Bagels (Each) R12  
Bagels Rye R12
- Bagels Wholewheat R12  
Pita Bread (Each) R10
- Ciabatta Loaf R42  
Challah (2 loaves) R60
- Whole wheat Challah (2 loaves) R80  
Baguettes (3 loaves) R60
- Rye Bread R45
- Rye Challah (2 loaves) R80

## Babkas / Bulkas *(Large/ Small in 6's)*

- Camembert & Caramelized Onions Babka R150/ R78  
Sticky Caramel & Pecan Babka R150/ R78
- Mature Cheddar, Spring Onion & Dijon Mustard Babka R150/ R78
- Feta, Olive & Za'atar Babka R130/ R69
- Raspberry, Coconut & Almond Babka R150/ R78
- Chocolate Babka R130/ R69
- Cinnamon Babka R105/ R54
- Salted Caramel & Apple Babka R130/ R69
- S'mores Babka R150/ R78
- Nutella & Halva Babka R150/ R54

## High Tea @ Home R380 for 2

- Salmon & Cream Cheese Finger Sandwiches
- Cucumber & Cream Cheese Finger Sandwiches
- Scones
- Carrot Cake Squares
- Opera Cake
- Cheese Cake
- Macarons
- Homemade Jam

## DIY Dinner Box

Create your own version of our delicious meals! We will send you all the ingredients and instructions and it will be up to you to make it your own..

### Chestnut Rose 235

*Garlic & fresh rosemary rubbed fillet on a bed of rustic mash & pan-fried spinach, topped with a creamy mix of exotic mushrooms*

### Sassy 124

*Two sumptuous chicken breasts glazed with a sticky balsamic reduction & served with oven-roasted root vegetables*

### Flamingo 225

*200g of pink Norwegian salmon paired with Za'atar – roasted baby potatoes, cumin yoghurt, and a wild rocket and ricotta salad*

### Parade 138

*200g of gently spiced beef patty, beneath a bounty of caramelised onions, mozzarella, grilled bacon (macon option +18), avo & roasted rosa tomatoes*

### Santa Rosa 118 (V)

*A spaghetti dish of rosa tomatoes, Fior-di-Latte mozzarella, fresh basil, roasted walnuts & extra-virgin olive oil*

**Careless Love 65**

*Toberone chocolate wrapped in phyllo pastry & flash-fried, served on berry mint coulis with strawberry ice cream*

**Pecan Nut Square 69**

*Homemade pecan nut square contrasted with ice-cold roasted banana & Nutella ice cream*

**Amelia Platter 135**

*Mediterranean vegetarian platter consisting of homemade hummus & tahini, olive oil & Za'atar marinated Danish feta cheese, heirloom tomatoes, Moroccan cheese cigars, Mediterranean flavoured carrot salad & served with fried & spiced tortilla wrap wedges*

*All of our function menus are also available for Take Away, please enquire via email or whatsapp*

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