



EST. 2022

# ANDES CAFE

GUEST FARM



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# ALL DAY BREAKFAST

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## Seasonal Fruit



99

Served with crunchy granola & smooth homemade custard.

## Apple Muffin



89

Served with poached apples, vanilla yoghurt & a slice of fresh apple.

## Marmite & Corn Muffin



89

Served with bacon & honey.

## Corn & Cheese Fritters

135

Drizzled with honey. Served with bacon, poached egg, balsamic glazed plum tomatoes & tzatziki.

## Coconut Sourdough



129

## French Toast

Served with strawberries & vanilla yoghurt. Topped with maple syrup.  
- Add Parmaham

## Baguette French Toast



119

Served with caramelized apple, poached apple, bacon & mascarpone cheese.

## Chicken Livers

110

Served with ciabatta bread, balsamic glazed plum tomatoes & sriracha sauce on the side.

## Eggs Benedict Bagel



155

Served with poached egg(s), mushroom, baby spinach, bacon & balsamic glazed plum tomatoes. Topped with hollandaise sauce & fresh rocket.

## Eggs Benedict Rosti



99

Potato rosti served with poached eggs & smashed avocado. Topped with hollandaise sauce & fresh rocket.

## Three Egg Omelette



125

Open omelette topped with bacon, pan fried mushrooms, balsamic glazed plum tomatoes, smashed avocado & feta cheese. Choice of toasted brown, white or sourdough bread, butter & home made jam.

## Andes Breakfast

165

Two fried or scrambled eggs, tasty boerewors, bacon, mieliepap & tomato salsa. Choice of toasted brown, white or sourdough bread, butter & home made jam.

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# LUNCH TIME

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**Chicken Mayonnaise Jaffle** 95

Served with lettuce, infused baby beetroot & feta cheese. Choice of brown or white bread.

**Mince Jaffle** 95

Served with lettuce & potato salad. Choice of brown or white bread.

**Greek Pita Bread Jaffle with Chicken & Bacon Kebabs** 149

Jaffle filled with mozzarella cheese, tomatoes, olives & red onion. Kebabs marinated in honey, lemon & jalapenos.

**Naan Bread Jaffle with Apple & Pork Curry Meatballs** 149

Jaffle filled with mango atchar, onion & cheese. Served with poached apples.

**Traditional Jaffle with Plankie Rump Steak** 169

Steak topped with homemade tomato butter, oven roasted garlic & olives. Sourdough jaffle filled with cheese, onion & tomato.

**Quesadilla Stack** 125

Tortillas filled with cream cheese, tomato sauce, mozzarella cheese, pan fried mushrooms & baby spinach. Served with lettuce & balsamic glazed plum tomato.

**Korean Style Chicken Boa Buns** 139

Served with cucumber, pickled red onions, fresh coriander & kewpie mayonnaise.

**Creamy Tuscan Prawn Orzo Pasta** 210

Pan fried prawns with onions, sundried tomatoes, garlic & cream. Served with parmesan cheese, fresh baby spinach & a slice of lemon.

**Open Bagel with Beef Fillet & Fresh Salsa** 145

Finely sliced, served with mustard-mayonnaise, tomato & red onion salsa.

**Beef Fillet & Strawberry Salad Bowl** 135

Medium-rare & thinly sliced, served with lettuce, pickled peppers, cucumber & strawberries. Served with a basil pesto salad dressing.

**Roasted Beef Fillet with Café au Lait Sauce or Mushroom Sauce** 220

Served with potato rosti, roasted vegetables & a salted macaroon.

10% Service Fee to be added to a table larger than 8

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## SOMETHING SWEET

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**Jaffle Tart filled with Apple & White Chocolate** 85

Croissant filled with cinnamon apple & white chocolate. Served with milkybar sauce.

**Nutella & Marshmallow Jaffle** 85

Jaffle filled with Nutella & marshmallows.

**Milktart Jaffle** 75

Jaffle filled with milktart. Dusted with cinnamon sugar.

**Homemade Salted Caramel Ice Cream** 59

Ice cream served on a bed of Biscoff crumbs. Topped with homemade salted caramel sauce.

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## KIDDIES MENU

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Scramble Eggs, Bacon & Toast 55

Chicken Mayo Jaffle 69

Spaghetti Bolognese 79

Mince Jaffle 69

Cheese Jaffle 69

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## CHILLED DELIGHTS

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Iced Coffee Plain	<b>40</b>
Flavoured Iced Coffee	<b>48</b>
Vanilla   Cookies & Choc	
Salted Caramel   Hazelnut	
Affogato	<b>55</b>
Milkshake	<b>45</b>
Kids Milkshake	<b>35</b>
Chocolate   Strawberry   Lime	
Vanilla   Bubblegum	
Don Pedro	<b>55</b>

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## REFRESHINGLY

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Coke   Fanta   Cream Soda	<b>25</b>
Coke Lite	<b>28</b>
Grapetiser   Appletiser	<b>35</b>
Still Water	<b>15</b>
Sparkling Water	<b>18</b>
Juice	<b>35</b>
Watermelon & Kiwi	<b>35</b>
Tonic   Dry Lemon   Gingerale	<b>25</b>

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## WARMTH & COMFORT

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Espresso	<b>28</b>
Americano	<b>32</b>
Cortado	<b>36</b>
Cappuccino	<b>41</b>
Red Cappuccino	<b>41</b>
Latte	<b>48</b>
Flavoured Latte	<b>50</b>
Machaccino	<b>50</b>
Five Roses	<b>30</b>
Rooibos	<b>30</b>
Green Tea	<b>35</b>
Orange Tea	<b>35</b>
White Hot Chocolate	<b>49</b>
Hot Chocolate	<b>49</b>

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## LIQUEUR

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Jagermeister	<b>35</b>
Amarula	<b>35</b>
Frangelico	<b>35</b>
Tequila	<b>35</b>
Potency	<b>35</b>

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## BEER & CIDERS

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Windhoek Draught	35
Castle Light   Castle	35
Black Label	35
Flying Fish	42
Savanna dry   Alcohol Free	35
Brutal fruit	35

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## GIN | VODKA

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Gordons Gin	20
Gordons Sunset Orange	20
Gordons Pink Berry	20
Oxygin	30
Tanqueray Sevilla	30
Tanqueray Royale	30
Smirnoff Vodka	30

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## BRANDY | WHISKY | RUM

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Klipdrift Premium Brandy	22
Richelieu Brandy	20
J&B Whiskey	22
Bells Whiskey	25
Jameson Whiskey	35
Red Heart Rum	22
Captain Morgan Light Rum	20
Captain Morgan Dark Rum	20

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## WINES

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Vrede en Lust Jess Rose	180
Vrede en Lust White Mischief	210
Revenant Sauvignon Blanc	150
Groot Phesantekraal Chenin Blanc	160
Groot Phesantekraal Sauvignon Blanc	180
Vrede en Lust Red Ella Blend	260
Vrede en Lust Lady J Syrah	310
Vrede en Lust Boet Erasmus	450
Vrede en Lust Cab Franc	540
Elgin Vintners Merlot	350
Elgin Vintners Ironstone	550
Elgin Vintners Ponthuis	550
Groot Phesantekraal Syrah	270
Catherine Marshall Peter's Vision	700
Revenant Syrah	165
Charles Fox Gold Champagne	355
Wine by Glass	60
Vrede en Lust Jess Rose	
Revenant Sauvignon Blanc	
Revenant Syrah	