

STARTER TAPAS PLATES

BREADBOARD 
Fresh naan, roosterkoek, curried butter, Indian hummus 65

CHEESE BALLS 
Jalapeño melted cheese bites, chipotle aioli 78

YUZU BUCKWHEAT NOODLE SALAD 
Charred corn, cherry tomatoes, cucumber, avocado
baby marrow, mung bean sprouts 94

OYSTERS
Shucked Saldanha Bay medium oysters, yuzu dressing R30 each

LOCAL BABY SQUID
Deep fried local baby squid, caramelised pineapple, ponzu aioli 110

SAFFRON PAELLA
Saffron Spanish paella, prawn, mussels, baby squid
chorizo & peas 125 / 235

PRAWNS
Tempura prawns, ponzu aioli 130

CHEF’S SOUP
Freshly prepared soup of the day 78

CHICKEN SKEWERS
Thai chicken skewers, peanut satay sauce, lime toasted
sesame & nut sprinkle 98

BOBOTIE
Cape Malay bobotie, crème fraîche, avo, lime & corn taco 110

CARAMELISED PORK
Vietnamese pork & pineapple, fragrant jasmine rice pickled carrot 110

SALADS & SIDES

ILALI SALAD
Mixed leaves, rocket, cucumber, mung bean sprouts
tomato, pickled carrot & olives 70

ROAST SWEET POTATO SALAD
Rocket, goats cheese, gherkins
red onion, candied pecan nuts, balsamic glaze 96

RUSTIC CHIPS 45  (Optional)

SWEET POTATO CHIPS 45

SAUTÉED VEGETABLES
Kale, sugar snap, broccoli, baby marrow & corn 65

SUSHI POKE BOWLS

WITH YUZU DRESSING - HOSOMAKI SUSHI ROLLS

Japanese ginger, radish, pickled carrot, red cabbage, mung bean
sprouts, red onion, coriander, avocado, toasted sesame & wasabi

Miso shitake mushroom 135 

Togarashi tuna 155

Tempura prawn 155

MAIN COURSE PLATES

SOBA NOODLES 
Soba noodle stir fry, sticky ginger glaze, brown
mushrooms, red pepper, mung bean sprouts
sugar snap, carrot, cabbage, coriander & chilli 175

CHANA MASALA CURRY 
Sweet potato, chickpea, kale, peas & lentils, chaat roast potato
tamarind, fragrant jasmine rice, saffron flatbread & sambals 195

FISH & CHIPS
Beer battered hake & chips, tartare sauce 165

SURF & TURF
200g grilled sirloin, coal fired prawns, fried baby squid
rustic chips, paris butter 260

SEAFOOD PLATTER
Pan fried mussels, prawns & sole in caper butter
deep fried local baby squid, rustic chips & tartare sauce 375

GAME BURGER
Chargrilled homemade game patty, chipotle slaw
red wine onion marmalade & rustic chips 165

BEEF BURGER
Bourbon BBQ beef burger, bacon, melted mozzarella, chipotle slaw
rustic chips 175

CHICKEN CURRY
Red tandoori chicken curry, fried onion rings, jasmine rice
naan, raita & matah sambals 195

THAI CURRY
Green Thai curry linefish, fragrant jasmine rice
sugarsnap, basil, soft naan 210

RUMP STEAK
Inferno fired 300g rump, crème fraîche, chimichurri sauce
sautéed potatoes, glazed onions & sunblush tomatoes 220

VENISON FILET
200g venison of the day, Parmesan pomme puree
autumn vegetables & mole sauce 240

LAMB CHOPS
Grilled karoo lamb loin chops, roast sweet
potato salad, rocket, goats cheese, gherkins, red onion
candied pecan nuts, balsamic glaze 295

WOOD-FIRED PIZZA gluten free base 35

ROSEMARY 
Garlic, feta, olive oil, rosemary 75

MARGHERITA 
Classic tomato sauce, mozzarella cheese
fresh basil, parmesan 110

ANCHOVY
Anchovies, capers, mozzarella cheese, oregano, red onion 135

CAJUN CHICKEN
Pulled cajun chicken, mozzarella cheese, caramelised onion
smoked mayo, fresh coriander 140

CHORIZO
Spicy Spanish chorizo, mozzarella cheese, cumin crème fraîche
spring onion, chilli 145

RUSTICO
Italian salami, mushrooms, mozzarella, sunblush tomatoes
oregano 150

PANCETTA
Portobello mushrooms, crispy pancetta, mozzarella cheese
fontina cheese, truffle oil 150

THE ILALI
Coppa ham, mozzarella cheese, rocket, smoked chilli flakes
goats cheese 170

BBQ
Bourbon BBQ charred sirloin, mozzarella cheese
caramelised onion, rocket, sour cream 170

THE GREEN FIG
Gorgonzola, mozzarella cheese, crispy pancetta
green fig preserve, balsamic glaze 175

VEGAN PIZZA OPTIONS

PORTOBELLO
Portobello mushrooms, vegan mozzarella, truffle oil
confit garlic, rosemary 138

HUMMUS
Hummus, pomodoro sauce, black olives, portobello
mushrooms, avocado, sunblush tomatoes, rocket 155

THE ARTICHOKE
Grilled artichoke, pomodoro sauce, capers, coriander
spring onion, jalapeno & vegan mozzarella 155

PIZZA SIDES

VEGETARIAN @ 22 PER ITEM
*Rocket, olives, caramelised onion, capers, portobello mushrooms
red onion, pineapple, red pepper*

BESPOKE @ 32 PER ITEM
Sunblush tomato, avocado, anchovies, fig preserve

CHEESE @ 35 PER ITEM
Fontina, mozzarella, goats, parmesan, gorgonzola, feta, vegan mozzarella

MEAT @ 38 PER ITEM
Pulled chicken, grilled bacon, salami, coppa ham, pancetta, Spanish chorizo



COCKTAILS

CHAI GIN TEA 85

Sugar, spice and everything nice - chai tea infused gin combined with a touch of sugar syrup and freshly squeezed lemon juice

SASSY SANGRIA 85

Summer fruit salad in a glass - white wine layered with pineapple and peach flavours, topped with red wine

JALAPEÑO PINEAPPLE COOLER 90

Absolut pineapple vodka flavoured with jalapeño and lime to leave a refreshing tingle

MANGO SHERBET 90

A refreshing blend of mango sorbet, vodka and Prosecco

BASIL SMASH 90

A creative combination of basil and citrus flavours paired with our refreshing Sugarbird Original Fynbos Gin

MAI TAI 95

A classic Tiki cocktail with aged rum, orange juice & hints of almond

CLASSIC MOJITO 95

A cock-tale as old as time - infused with mint, fresh lime and a dashing white rum

MIXED BERRY MOJITO 95

Rum with a berry twist - freshly muddled berries lime and fresh mint

MARGARITA 95

Shaken not stirred - Gold Tequila, sour mix & Triple Sec

PINEAPPLE MARGARITA 100

Shaken - sweet summer pineapple perfectly paired with Gold Tequila & citrus. Served with a chili salt glass rim

AMARETTO SOURS 105

Smooth textured almond liqueur paired with fresh lemon juice to make the perfect sweet and sour combination (contains egg white)

PALOMA 105

"The Dove" - a classic tequila based cocktail served with freshly squeezed lime and grapefruit juice

DESSERT COCKTAILS

Salted Caramel Dom Pedro 85

Cheesecake Dom Pedro 85

Apple Pie Dom Pedro 85

Hazelnut Irish Coffee 85

Winter Spice Irish Coffee 85

DESSERT

CARROT CAKE

Pecan nut, carrot & raisin cake, cream cheese frosting 56

FRANGIPANE

Gluten free almond tart, clotted cream & seasonal fruit 75

CHEESECAKE

Classic New York Style cheesecake, seasonal berry coulis 78

CHOCOLATE TART

Dark chocolate tart, oreo base, toasted sesame brittle orange cointreau sauce 85

PANNA COTTA

Wasabi panna cotta, soy & yuzu ice cream coconut streusel & ginger macaron 90

A selection of artisan ice creams & sorbets R35 per scoop

ilali
RESTAURANT
SOCIAL BAR

TAPAS PLATES

WOOD-FIRED PIZZA

COMFORT FOOD

DESSERT



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