



STRETТА

CAFE & GRILL

LC LOW CARB MEALS

V VEGETARIAN MEALS

CALL US WE DO TAKEAWAYS
031 765 8862 / 072 050 2252

KITCHEN HOURS
7AM - 9PM (MON - FRI)
8AM - 9PM (SAT, SUN & PUBLIC HOLIDAYS)

WWW.STRETТА.CO.ZA





STRETTA

Signature Blend

In proud association with
LINEAGE

coffee

AMERICANO	Single 30 Double 35
An Espresso topped with Hot Water, served in a 175ml cup.	
CORTADO	33
An Espresso with equal amount of Steamed Milk.	
ESPRESSO	Single 26 Double 32
Roughly 30ml of Coffee extracted under 9 bars of pressure.	
CAPPUCCINO	Single 35 Double 40
An Espresso topped up with Thick Bodied Steamed Milk.	
FLAT WHITE	42
A Double Espresso topped up with Medium Bodied Steamed Milk.	
CAFÉ LATTE	40
A Single Shot of Espresso served in a 280ml cup with Steamed Milk.	

* Milk Alternatives (Almond, Soy & Oat) @ R7 extra

HOT DRINKS

TEA	26
Rooibos, Five Roses, Green Tea, Earl Grey.	
CHAI LATTE	39
HOT CHOCOLATE	39
WHITE HOT CHOCOLATE	39
MILO	40
RED CAPPUCCINO	40
Delicious caffeine free alternative made from 100% Pure Rooibos Tea, topped with Honey.	
DIRTY CHAI	46
Chai with a shot of Espresso	

SMOOTHIES & MILKSHAKES

ICED COFFEE	45
A shot of Espresso, Cold Milk, Honey & Ice Cubes.	
STRAWBERRY VANILLA COFFEE	50
BAR ONE MILKSHAKE	59
CRUSHED OREO MILKSHAKE	59
LIME & MINT SMOOTHIE	59
PEANUT BUTTER & BANANA SMOOTHIE	60
CRAZY BERRY SMOOTHIE	60
A combination of Frozen Berries blended with a hint of Mint & Lime Zest.	
THE DAY STARTER SMOOTHIE	60
A variety of Seasonal Fruits combined with Green Tea Extract & Honey.	

KICK-START YOUR DAY WITH A

Breakfast

DELICIOUS



(7:00AM - 11:30AM)

BREAKFAST

COOKED OATS	45
MILLIES MUNCHIE	45
1 Slice of Toast topped with Fried Onions, Cheddar Cheese, Bacon & a Fried Egg.	
FRESHLY BAKED CROISSANT	
Cheese & Jam	45
Bacon & Scrambled Egg	75
Ham & Cheese	75
SUNRISE BREAKFAST	49
2 Eggs, Crispy Bacon, Tomatoes in a Napolitana Sauce served with White, Brown, Rye Toast or Sourdough Bread.	
STRETTA MUESLI	55
Muesli topped with Greek Yoghurt & Honey.	
BOLOGNESE BREAKFAST	
1 Egg on a Slice of Toast.	65
2 Eggs & 2 Slices of Toast.	95
SMASHED AVO ON SOURDOUGH (avo seasonal)	69
Topped with Danish Feta, Peppadews, Wild Rocket & Balsamic Glaze.	
ROSTI BREAKFAST	75
Crispy Potato Rosti's with Bacon, Salsa & 2 Poached Eggs. Add Avo (seasonal) for R20	
STRETTA LOW CARB (LC)	75
Scrambled Eggs, Avo (seasonal) & Bacon with Chopped Spring Onions.	
FRENCH TOAST WITH CRISPY BACON	75
BREAKFAST WRAP	95
Mushrooms, Bacon, Cheese & Scrambled Egg. Served with a Portion of Chips.	
CHORIZO PAN	95
Chorizo, Bacon, Tomatoes & Salsa, Topped with 2 Oven-Baked Eggs, served with Toasted Panini.	
STRETTA OMELETTE	95
A three Egg Omelette topped with Mozzarella & served with Toasted Panini & Salsa	
CHOOSE 3 INGREDIENTS FROM BELOW: Ham Mushroom Onion Caramelised Onion Green Pepper Bacon Brie Banana Bolognese Tomato Red Onion Fresh Chilli Cheddar	
ROSTI BENEDICT	105
Crispy Potato Rosti, Streaky Bacon, Poached Eggs & drizzled with Hollandaise Sauce	
STRETTA BREAKFAST	115
2 Eggs, Crispy Bacon, Pork Sausage, Mushrooms, Tomatoes in Napolitana Sauce, Potato Rosti & Toasted Panini. Add Chips for R15	

*Ask your waiter about our bread options with selected breakfasts

ANTIPASTA

FOCACCIA	55
Garlic, Fresh Rosemary & Flaked Sea Salt.	
Feta, Mozzarella & Caramelised Onion	85
CHICKEN LIVERS	75
Creamy Peri-Peri Chicken Livers with Toasted Ciabatta.	
STEAK STRIPS	110
Fillet Steak Strips served in either a Creamy Chilli, Garlic or Mushroom & Marsala Sauce with Toasted Ciabatta.	
CHICKEN & CHORIZO BOWL	110
Grilled Chicken & Chorizo in a Creamy Peri-Peri Sauce, served with Toasted Chiabatta.	
CALAMARI (PAN OR DEEP FRIED)	99
Garlic & Lemon Butter, Peri-Peri or Cajun Butter.	
BEEF CARPACCIO	120
With Wild Rocket, Shaved Parmesan & Extra Virgin Olive Oil.	

INSALATA

ZUCCA SALAD	99
Roasted Butternut, Bacon, Feta, Red Onion & Lettuce drizzled with Balsamic Glaze & topped with Grana Padano.	
CHICKEN & AVO	109
Lettuce, Tomato, Cucumber, Grilled Chicken Breast & Fresh Avo (seasonal) with Stretta's Secret Dressing.	
CARPACCIO INVOLTINI	135
Smashed Avo & Danish Feta, wrapped with Beef Carpaccio on a Mixed Salad, topped with Grated Parmesan & drizzled with Balsamic Glaze.	

LIGHT MEALS

SANDWICHES ARE AVAILABLE ON WHITE OR BROWN BREAD OR AS AN OPEN SANDWICH ON FRESH SOURDOUGH. INCLUDES A SIDE SALAD OR CHIPS. (UNFORTUNATELY NO SHARING ON LIGHT MEALS)	
HICKORY HAM, CHEESE & TOMATO	69
CHICKEN MAYONNAISE	69
CHICKEN, MAYO & BACON WRAP	89
Flour Wrap filled with Chicken, Mayo, Cheese & Grilled Bacon.	
STEAK STRIPS & CHEESE WRAP	129
Flour Wrap filled with succulent Grilled Steak Strips, Cheddar Cheese & Caramalised Onions.	

BURGERS

ALL BURGERS ARE FLAMED GRILLED WITH OUR SECRET STRETTA BASTING ACCOMPANIED WITH RUSTIC CUT CHIPS & CHILLI BEER-BATTERED ONION RINGS. LOW CARB BURGERS ARE ACCOMPANIED WITH A STRETTA SIDE SALAD.	
STRETTA CHICKEN BURGER	115
Grilled Chicken Breast - Lemon & Herb or Peri-Peri. Served on a Toasted Burger Bun.	
CHEESE BURGER	115
Hand Pressed Beef Patty, grilled and basted & served with lettuce Tomato and a Slice of Cheddar on a Toasted Burger Bun.	
LOW CARB CHICKEN BURGER	140
200g Grilled Chicken Breast topped with Bacon & Avo (seasonal) and a Creamy Feta Sauce.	
LOW CARB BEEF BURGER	140
200g Grilled Beef Burger Patty topped with Bacon, Avo (seasonal) & a Creamy Feta Sauce.	

PASTAS

AGLIO E OLIO (V)	90
Spaghetti with Olive Oil, Garlic, Chilli & Chopped Parsley. Add Prawns	155
BELLA	125
Linguine with Olive Oil, Roasted Butternut, Crispy Bacon, Feta & a hint of Chilli.	
ZUCCA (V)	130
Spaghetti with Roasted Butternut, Caramelised Onion, Feta, Bread Crumbs, Parmesan & Balsamic Glaze.	
SPAGHETTI BOLOGNESE	135
PICANTI	140
Penne with Bolognese, Ginger, Chilli, Garlic, Cream & Brandy.	
POLLO PEPPADEW	140
Tagliatelle in a Creamy Chicken & Peppadew Sauce.	
ALFREDO	145
Tagliatelle with Sliced Ham & Mushrooms in a Creamy Parmesan Sauce.	
FEGATINI DI POLLO	150
Penne with Creamy Peri-Peri Chicken Livers.	
PASTA PERI-PERI	150
Tagliatelle with Grilled Chicken & Chorizo in a Creamy Peri-Peri Sauce.	
POLLO PESTO	155
Penne with Crispy Bacon, Brown Mushrooms, Chicken Strips, Basil Pesto & Cream.	
MELANZANE ALLA PARMIGIANA (V)	160
Layers of Fried Aubergine, Napolitana Sauce, Bechamel & Grated Parmesan. Topped with Mozzarella & baked in our Pizza Oven.	
BEEF LASAGNE	160
Accompanied with a Stretta side salad.	
DUO OF GNOCCHI	160
A Duo of Bolognese & Gorgonzola Creamy Sauce.	
GORGONZOLA	175
Rigatoni in a Creamy Gorgonzola Sauce topped with Wild Rocket & Parma Ham	
PESCATORE	225
Tagliatelle with Grilled Prawns, Calamari & Mussels in a Creamy White Wine Sauce.	
GLUTEN FREE PASTA OR GNOCCHI ADD R30	

GOOD FRIENDS, GOOD FOOD,
GOOD TIMES

PIZZA

MARGHERITA (V) Napolitana Based Pizza topped with Mozzarella.	90
FORRESTA (V) Marinated Brown Mushrooms, Feta, Chilli & Onion.	135
SICILIANA Olives, Capers & Anchovies. (when available)	150
POLLO Grilled Chicken, Caramelised Onion, Feta & Peppadews.	150
RUSTICA Chorizo, Marinated Mushrooms, Mascarpone, Mazavaroo & Wild Rocket.	155
QUATTRO STAGIONI Artichokes, Ham, Olives & Mushroom.	155
PIZZA PARMA Mozzarella, Wild Rocket & Parma Ham.	160
ALLISIMO Feta, Avo (seasonal) & Bacon.	160
PIZZA BOLOGNESE Bolognese, Chilli, Onions & Feta.	160
VENEZIA Chorizo, Feta, Bacon & Fresh Tomato.	165
BRIE Brie, Bacon, Cranberry Sauce & Fresh Wild Rocket.	165
RAPHAEL Blue Cheese, Parma Ham, Fig Preserve & Fresh Rocket.	165
MANZO White Base Pizza with Gorgonzola, Beef Carpaccio, Wild Rocket, Shaved Parmesan & Fresh Lemon.	170
CARNE Chorizo, Bacon, Ham, Bolognese, Onion & Chilli.	180
PESCATORE Prawns, Mussels & Calamari.	225
ADD A GLUTEN FREE, VEGAN PIZZA BASE	40
TURN YOUR PIZZA INTO A CALZONE (FOLDED)	35

Build your own **PIZZA**

MARGHERITA BASE	90
CHOOSE YOUR TOPPINGS BELOW:	
Anchovy Chorizo Bacon Brie Blue Cheese Chicken Ham Mozzarella Artichokes (when available) Mushrooms Avo (seasonal)	30 ea
Cherry Tomatoes Jalapeño Danish Feta Caramalised Onions Black Olives Peppadews Capers Red Onions Rocket (seasonal) Pineapple Fig Preserve	25 ea

MAINS

ALL MAINS SERVED WITH EITHER CHIPS / MASH / VEG OR A SALAD.

POLLO LIMONE	130
Tender Chicken Fillet in a Lemon Butter Sauce served with Rustic Cut Chips and Buttered Green Beans.	
POLLO ZUCCA	150
Pan-Fried Chicken Strips in a Creamy Butternut & Spinach Sauce.	
POLLO PICCATA	150
Pan-Fried Chicken Strips in a Creamy Mushroom & Marsala Sauce.	
HAKE & CHIPS	155
Grilled or Beer Battered & Deep Fried, served with Chips & Homemade Tartar Sauce.	
KINGKLIP	195
Fresh Kingklip Beer-Battered or Grilled, served with Lemon Capers Butter Sauce.	
WOOD FIRED BABY CHICKEN (45min)	Half Full
Marinated in Lemon & Herb or Peri-Peri & Open Roasted in our Pizza Oven.	
	125 195
PAN OR DEEP FRIED CALAMARI	225
Garlic & Lemon Butter, Peri-Peri or Cajun Style. Served with either Chips, Roasted Vegetables or a Side Salad.	
LAMB SHANK	275
Slow Roasted in our Pizza Oven, served on a bed of Garlic & Parsley Mash.	

STRETТА GRILLS

CHAR GRILLED & BASTED TO PERFECTION, ALL OUR STEAKS ARE SERVED WITH BEER BATTERED ONION RINGS & STRETТА SIDE OF YOUR CHOICE.

	200g / 300g
SIRLOIN	165 / 215
Prime 'A' grade Sirloin Grilled & Basted to perfection. Served with Chips.	
FILLET	195 / 245
PEPPER CRUSTED FILLET	200 / 240
McNABB MEDALLIONS	250 / 280
Beef Fillet Medallions on Potato Rostis with a Madagascan Green Peppercorn Sauce.	
600g PORK LOIN RIBS	240
Succulent Pork Loin Ribs, Grilled on an Open Flame then Basted with our Secret Sauce and Stretta Seasoning.	
PORK BELLY	250
Wood Fire Roasted with Buttered Green Beans, Mash & a Balsamic Gravy.	
LAMB CHOPS	275
400g Loin Chops Grilled and Basted with Mashed Potato, Buttered Green Beans & Roasted Butternut.	

COMBO'S

ALL COMBO'S SERVED WITH EITHER CHIPS / MASH / VEG OR A SALAD, AND ARE AVAILABLE IN LEMON & HERB OR PERI-PERI. ALL CHICKEN DISHES TAKE APPROX 45MIN.

WOOD FIRED HALF CHICKEN & CALAMARI	230
8 LM PRAWNS	265
WOOD FIRED HALF BABY CHICKEN & 4 LM PRAWNS	270
GRILLED HAKE & 4 LM PRAWNS	270
KINGKLIP & 4 LM PRAWNS	275
CALAMARI & 4 LM PRAWNS	280
200G FILLET STEAK & 4 LM PRAWNS	300
THE STRETТА SHARE COMBO	730
1 Full Wood Fired Baby Chicken, 1 Portion of Calamari, 6 LM Prawns, Full Rack of Ribs. Plus 4 Sides.	

SAUCES & SIDES

STRETTA SAUCES 35
 Blue Cheese | Pepper | Mushroom | Garlic Butter |
 Picanti (Cream, Chilli, Ginger & Brandy) | Bacon & Feta

STRETTA SIDES 40
 - Homemade Garlic Mash
 - Rustic Cut Chips
 - Roasted Mediterranean Vegetables & Buttered Green Beans
 - Roasted Butternut & Feta Side Salad

DOLCE

HUBERTOS ICE CREAM (ask your waitron for options) 50

CRÈME BRÛLÉE 50

ITALIAN KISSES 55

BAKED CHEESECAKE (ask your waitron for cheese cake of the day) 60

CHOCOLATE FONDANT 65

MAMA MIA BROWNIE 69

With Hubertos Vanilla Ice Cream.

Kids



STRETTA

CAFÉ & GRILL

UP TO 12 YEARS OLD

BREAKFAST

SCRAMBLED EGG ON TOAST 45

FRIED EGG, BACON & TOAST 45

LUNCH & DINNER

PENNE NAPOLI 50

Homemade Napolitana Sauce

TOASTED HAM & CHEESE WITH CHIPS 55

CRUMBED CHICKEN STRIPS WITH CHIPS 55

TOASTED CHICKEN MAYO WITH CHIPS 60

SPAGHETTI BOLOGNESE 60

Stretta's Famous Bolognese Sauce

PENNE ALFREDO 60

Ham & Mushroom in a Creamy White Sauce

MARGHERITA PIZZA 70

Napoli Sauce & Mozzarella

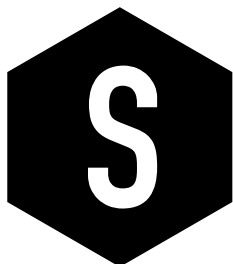
HAWAIIAN PIZZA 80

Ham & Pineapple

LUNCH & DINNER

ICE CREAM & CHOCOLATE SAUCE 40

CHOCOLATE BROWNIE & ICE CREAM 45



Chefs Specials

ARROTOLLO CAPRESE - R95

Rolled Margherita Pizza, baked in our wood fire, sliced and served with Basil Pesto

PIZZA HAIBONERO - R155

Steak Strips in Habanero Sauce with Onions and Danish Feta

POLLO LIMONE - R110

Tender Chicken Fillet in a Lemon Butter Sauce served with Rustic Cut Chips and Buttered Green Beans

FILETO E FEGATO

200G R195 | 300G R235

Pan Fried Beef Fillet, topped with homemade Chicken Liver Pate and a Creamy Peppercorn Sauce

ITALIAN KISSES - R55



Don't miss out!

WEEKLY EVENTS

Monday
MADNESS



20% Discount on your bill every Monday evening

Wednesday
LADIES NIGHT



Ladies dining with ladies receive 20% off all main meals

Friday
HAPPY 3 HOURS



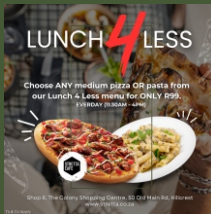
Half price cocktails & R30 Windhoek / Castel Lite (Every Friday 3-6pm)

Sunday
BOTTOMLESS MIMOSAS



Bottomless Mimosas every Sunday, 9am - 12pm @ R130pp

Everyday
LUNCH 4 LESS



Choose any medium pizza or pasta for only R99 (Everyday, 11:30am - 4pm)

EVERY 2ND THURSDAY
Bubbles & Brushes



Sip, stroke, and savour the moment! Share a fun painting experience with a glass of bubbles or coffee (6PM, R250pp, Full menu available)

Live Painting
BY BRITT



Ask your waiter when Brittany will be doing her next live painting session. (All painting will be for sale / auctioned when completed)



FOLLOW US ON FACEBOOK & INSTAGRAM TO STAY INFORMED ABOUT CURRENT AND FORTHCOMING EVENTS

