



Bem Vindo!

Beira Alta was established in 1999 and has been serving the community delicious, fresh and tasty Portuguese food since 2003. We take pride in using only the finest 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!”

*All products subject to availability
Prices inclusive of Vat
Service charge not included
Traces of Nuts may be found in certain of our products*



STARTERS

- Entradas -

KALE SOUP | 88

Caldo Verde

Traditional Portuguese soup made with chouriço, kale, blended potatoes, onion & drizzled with olive oil

CHICKEN LIVERS | 78

Figados de Galinha

Grilled fresh chicken livers served spicy or lemon & herb

Giblets | 85

Moelas Quisadas

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

TRINCHADO | 138

Pica Pau

Succulent pan-fried beef fillet cuts in chefs bay leaf, white wine and garlic sauce

CHOURIÇO 🔥 | 145

Whole grilled smoked Portuguese pork sausage

GRILLED SARDINES | 89

Sardinhas Assadas

Grilled coarse salt crusted sardines seasoned with lemon and olive oil

GRILLED CALAMARI | 115

Lulas Grelhadas

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

PAN-FRIED GARLIC PRAWNS 🔥 | 135

Camarão

5 BA Prawns in the shell pan fried in olive oil, whole garlic, sea salt and a touch of chilli

PRAWN RISsoles 🔥 | 95

Risgois De Camarão

3 Deep fried crumbed shrimp turnovers with a spicy prawn filling

OYSTERS | 45

Ostras

(on availability) each

Please ask your waiter for today's oyster selection

MIXED STARTER PLATTER | 220

Tapa Mista

Calamari, chicken livers and chourico served with a spicy or lemon herb sauce

PORTUGUESE BREAD ROLL | 12

Papo Seco

Complimentary bread rolls will be provided at initial seating only



SALADS

- Saladas -

All Served with our Portuguese dressing

PORTUGUESE SALAD | 135

Salada à Portuguesa

Mixed lettuce, cucumber, tomatoes, red onions, black olives, carrots and mixed peppers

ADD - Creamy Feta | 17

ADD - Avocado | 17

SMOKED SALMON SALAD | 245

Salada De Salmão Fumado

Smoked salmon on a Portuguese salad topped with cottage cheese

CALAMARI & PRAWN SALAD | 265

Salada De Lula e Camarões

Grilled calamari, 4 BA small prawns and avocado on a Portuguese salad

CHICKEN SALAD | 195

Salada De Galinha

Sliced, blackened chicken breasts on a Portuguese salad topped with creamy feta and avo

CHEF FERNANDO'S SALAD | 198

Salada Do Chef Fernando

Grilled chicken livers & chouriço topped with creamy feta & avo on a Portuguese salad

PASTA

- Massa -

CHICKEN & CHOURIÇO LINGUINI | 175

Massa Com Frango e Chouriço

Chicken breasts & chouriço in a creamy tomato white wine sauce

CALAMARI & PRAWN LINGUINI | 250

Massa Com Camarões e Lula

Grilled calamari & small prawns tossed with linguini in our chef's famous prawn sauce

VEG LINGUINE | 135

Massada De Vegetais

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

MUSHROOM LINGUINE | 145

Massa Com Cogumelos

Fresh sliced button mushrooms pan-fried with a touch of garlic shavings and tossed in a creamy white sauce

CURRY

- Caril -

Served with white rice

PANEER CURRY | 175

Paneer (*Cottage Cheese*) gently simmered in a coconut milk and Portuguese mild curry sauce

STIR FRIED VEGETABLE AND CHICKPEA CURRY | 185

Caril De Grão E Legumes Salteados
Fresh vegetables & chickpeas tossed together in a mild coconut milk curry sauce

CHICKEN & PRAWN CURRY MOZAMBICAN STYLE | 239

Caril De Camarão E Frango
Curried chicken and 4 BA small prawns gently simmered in a mild coconut milk curry sauce



TRADITIONAL PORTUGUESE

- Pratos Tradicionais Portugueses -

*All main dishes served with a choice of a
side order unless otherwise stated*

CHICKEN PREGO | 120

Prégo De Frango

Pan fried tender chicken breast fillet in our
BA House sauce served in a Portuguese
roll with chips

BEEF PREGO | 135

Prégo De Carne De Vaca

Pan fried matured steak in our white wine sauce
served in a Portuguese roll with chips

BITOQUE

200g Steak of your choice chargrilled with our Portuguese
basting, topped with a fried egg and smoked hickory ham

Fillet | 228

Sirloin | 180

GRILLED COD | SQ

Bacalhau Assado

Chargrilled cod fish served the traditional way
with chickpeas, boiled egg and baby potatoes
drizzled with olive oil

COD À BRÁS | SQ

Bacalhau à Brás

Shredded Cod fish, blended with garlic, onions, egg,
shoestring potato chips, black olives and fresh parsley

BEIRA ALTA'S SEAFOOD RICE | 320

Arroz De Marisco

Spicy tomato rice with mussels, calamari and prawns



SEAFOOD

- Peixe e Marisco -

All main dishes served with a choice of a side order unless otherwise stated

GRILLED HAKE | 165

Pescada Grelhada

Grilled Hake with lemon or garlic butter sauce
(Blackened on request)

GRILLED SOLE | SQ

Linguado

Grilled Sole served with lemon or garlic butter sauce
(Blackened on request) - subject to availability

LINE FISH | 199

Peixe Do Dia

Grilled line fish of the day served with lemon or garlic butter sauce (Blackened on request)

GRILLED KINGKLIP | 295

Maruca

Grilled Kingklip fillet served with lemon or garlic butter sauce (Blackened on request)

GRILLED SARDINES | 152

Sardinhas Assadas

Grilled coarse salt crusted Portuguese sardines seasoned with lemon and olive oil

GRILLED CALAMARI | 210

Lulas

Grilled Calamari tubes in our spicy or lemon and herb sauce

BA PRAWNS | 255

Camarões

10 pan fried BA Prawns piled on a platter served spicy or lemon and herb sauce

MOM'S PAN-FRIED PRAWNS | 299

Camarões Da Mãe

Our house speciality - 8 pan fried Queen prawns piled on a platter served spicy or lemon and herb sauce

CHAR GRILLED PRAWNS | 375

Camarões Grelhados

Butterflied 8 King prawns basted in Mom's secret sauce



FLAMED GRILLS

- Na Chama -

All main dishes served with a choice of a side order unless otherwise stated

PIRI-PIRI CHICKEN | Half 160 | Full 245

Frango Assado (Free Range)

Free-range Chargrilled baby chicken served spicy or lemon and herb sauce

CHICKEN BREASTS | 145

Peito De Galinha

Grilled chicken breasts served spicy or lemon and herb sauce

AGED MATURED STEAKS

Bife Maturado

Basted with our signature BBQ basting

Fillet 200g 220 | 300g 275

Sirloin 200g 175 | 300g 215

STEAK Á BEIRA ALTA

Bife Com Fígados De Galinha

200g steak of your choice chargrilled and topped with our spicy chicken livers

Fillet | 265

Sirloin | 199

RUBY PORT STEAK

Bife Com Molho De Vinho Do Port

200g Steak of your choice chargrilled, decked with slices of sautéed mushrooms, grilled sliced Chouriço and smothered with our creamy Ruby Port sauce

Fillet | 265

Sirloin | 199

LAMB CHOPS | 310

Costeletas De Borrego

3 X 120g Lamb loin chops grilled in our Portuguese basting

PORK LOIN CHOPS | 185

Costeletas De Porco

2 x 200g grilled Pork loin chops finished off in olive oil, garlic, chilli, sea salt and fresh lemon juice

PORK RIBS | 265

Entracosto

450g succulent pork ribs basted in our in-house barbeque sauce

PORTUGUESE BURGER | 155

Hamburger a Portuguesa

Home ground beef topped with chouriço slices

VEG BURGER | 149

Hamburger Vegetariano

Plant based burger pattie with tomato, lettuce, grilled onions, avocado and plant-based mayo

SAUCES | 38

Madagascan pepper | Mushroom | Ruby Port Wine



BA's FAMOUS COMBOS & PLATTERS - Travessas -

All main dishes served with a choice of a side order unless otherwise stated

BA's MIXED GRILL | 250

Grêlha Mista

Half grilled baby chicken, Calamari and Chourico

BA's FAMOUS CHICKEN & PRAWN COMBO | 289

Combinação Famosa

Half grilled baby chicken, with pan-fried prawns in Mom's secret sauce

CHEFS SEAFOOD PLATTER

Travessa De Marisco Misto

Calamari, Fish of the day, and 3 prawns

For One | 320

For Two | 560

BA'S SEAFOOD PLATTER

Travessa De Marisco Misto

Queens Prawns, Kings Prawns, Calamari, Fish of the day, Mussels, and Half Baby Lobster

For One | 695

For Two | 1 345

SURF & TURF

Terra e Mar

Chargrilled 200g steak in our Portuguese basting topped with 4 BA prawns in a herb port wine sauce

Fillet | 340

Sirloin | 270

CHICKEN FILLET & GAMBAS 🔥 | 225

Peito De Galinha Com Gambas

Pan-fried Chicken fillet topped with 4 BA small prawns pan fried in olive oil, garlic, chilli, sea salt and fresh lemon juice

PORK CHOP & GAMBAS 🔥 | 225

Costeletas De Carne De Porco e Gambas

Grilled 200g Pork Loin Chop topped with 4 BA small prawn's pan fried in olive oil, garlic, chilli, sea salt and fresh lemon juice

LAMB CHOPS & PRAWNS | 320

Costeletas De Borrego Com Gambas

2 x 120g Lamb loin chops and 4 BA small prawns with lemon and herb or BA's spicy sauce

HALF BABY CHICKEN & CALAMARI | 220

Galinha e Lula

Half grilled baby chicken and calamari with lemon and herb or BA's spicy sauce

CALAMARI & PRAWNS | 230

Lulas e Camarões

Grilled Calamari and 4 BA small prawns with lemon and herb or BA's spicy sauce

HAKE & CALAMARI | 215

Pescada e Lula

Grilled hake and calamari with lemon and herb or BA's spicy sauce

HAKE & PRAWNS | 220

Pescada e Camarões

Grilled hake and 4 BA small prawns with lemon and herb or BA's spicy sauce





ON THE SIDE

- *Acompanhamentos* -

BOILED BABY JACKET POTATOES | 30

Batatinhas Cozidas

POTATO FRIES ✓ | 35

Batatas Fritas

Fresh cut potatoes, deep fried, crispy and lightly salted

SWEET POTATO FRIES ✓ | 45

Batata Doce Frita

Sweet potatoes, deep fried and lightly salted

TOMATO RICE ✓ | 35

Arroz De Tomate

Rice cooked in a traditional homemade spiced tomato sauce with kidney beans

PORTUGUESE SIDE SALAD ✓ | 59

Salada Portuguesa

Mixed lettuce, cucumber, tomatoes, red onions and black olives with Portuguese dressing

STIR-FRIED MIXED VEG ✓ | 59

Legumes Salteados

THE LITTLE ONES

- *Para as Crianças* -

FISH FINGERS & CHIPS | 79

Douradinhos

Deep fried crumbed fish fingers

CHICKEN STRIPS & CHIPS | 79

Tiras De Frango

Deep fried crumbed chicken strips

TRINCHADO & CHIPS | 150

Bife e Batatas Fritas

Succulent pan-fried beef fillet cuts served lemon and herb

SWEET TREATS

- *Sobremesa* -

PORTUGUESE CUSTARD TARTLETS | 75

Pasteis De Nata

2 Puff pastry cups filled with custard filling, baked and caramelized

LEITE | 70

Crème à Portuguesa

A zesty Portuguese style Creme Brule

CHOCOLATE BROWNIES | 78

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

HAZELNUT PAVLOVA | 98

Pavlova De Avelã

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 | 89

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

ICE CREAM AND CHOCOLATE

FUDGE SAUCE | 69

Gelado Com Molho De Chocolate

Huberto's Ice Cream with our homemade hot chocolate fudge sauce

DOM PEDRO | 89

Double tot 50ml

Choice of
Irish Whiskey
Amaretto
Kahlua
Amarula
Frangelico

DONA AMALIA | 89

Espresso, 1920 Brandy and Ice Cream

**Alcohol not for sale to persons under the age of 18*



COLD BEVERAGES

ICED COFFEE | 55

ICE TEA 300ml | 34
Peach | Lemon

MILKSHAKES | 65
Chocolate | Strawberry | Vanilla

MILKSHAKES KIDDIES | 35

FRUIT JUICE | 38

FRUIT JUICE KIDDIES | 27

APPLETISER - GRAPETISER | 45

SODA'S 300ml | 32

SODA'S SUGAR FREE 300ml | 32

MIXERS 200ml | 27

TOMATO COCKTAIL 200ml | 45

ROSES CORDIAL 50ml | 17
Kola tonic | Passion fruit | Lime

RED BULL 250ml | 47

ROCK SHANDY | 65

STEELWORKS | 78

NATURAL WATER 250ml | 32
Sparkling | Still

NATURAL WATER 750ml | 58
Sparkling | Still

HOT BEVERAGES

Decaf

HOT CHOCOLATE 42

TEA'S 35

BICA ESPRESSO 26 30

AMERICANO 38 39

CAPPUCCINO 38 40

CAFÉ MOCHA 45

GALÃO 46

Portuguese Style coffee one part
espresso with 3 parts hot milk

Add Extra Shot of Espresso 26

SPECIAL COFFEES 85

Double tot 50ml choice of
Irish Whiskey | Amaretto | Kahlua | Amarula



*Try our
home-made
Peri Peri
Sauces*

Add on a bottle of our house sauce for that extra touch to your home meals.

Available for take away.

Rich, bold flavours in a bottle,
hot, mild or plain.

250ml bottle: R135

