PRIMI

INSPIRED BY ITALY, MADE IN AFRICA.


Flame-grilled
Meat Platter
Seafood King
Platter
Flame-grilled
Chicken Platter



SHARED PLATES

ZUCCHINI FRIES WITH AIOLI **95**

PAN SEARED CALAMARI **138**

PRIMI POPPERS **108**

PERI-PERI CHICKEN LIVERS **115**

FILLET STEAK TARTARE **165**

MEDITERRANEAN CHICKEN **125**
LIVERS AND CALAMARI

STICKY SIRLOIN BRUSCHETTA **145**

FLATBREADS

TYPE 1 STONEGROUND FLOUR I HAND-STRETCHED

ROSEMARY & SALT FOCACCIA **65**
Hand-pulled and brushed with olive oil, rock salt, fresh rosemary and oregano.
RECCO/NAPOLETANA DIP +35

CHEESE & GARLIC FOCACCIA **125**
Hand-pulled, baked with creamy garlic and full-flavoured cheese, served with a tangy tomato preserve.
RECCO/NAPOLETANA DIP +35

THE BLT **105**
Seasoned salad mix of tomato, iceberg lettuce, Danish feta, red onion and macon, topped with ribbons of cucumber. Drizzled with a house dressing.
AVO +28

THE TUSCAN CHICKEN **100**
Mint verde chicken, red onion, roasted red peppers, spring onion and rocket.

THE DELI **138**
Salami, Danish feta, grilled zucchini, roasted red peppers, marinated tomatoes, pickled mushrooms, rocket and roasted olives.

CAPRESE **98**
Pesto spread on flatbread topped with fresh tomatoes and Fior Di Latte. Drizzled with extra virgin olive oil.

VEGETABLE FLATBREAD **95**
House-made, smoked aubergine spread on a stone-baked flatbread, topped with a medley of seasonal roast vegetables and a creamy yoghurt relish.

CHIMICHURRI STEAK **175**
A generous portion of succulent sliced sirloin steak with mozzarella and sun-dried tomato, topped with chimichurri.


Grilled Chicken Salad
Classic Nicoise Salad
Italian Salad



INSALATA GRANDE

ROASTED BUTTERNUT
& BEETROOT SALAD **98**
Mixed greens with roasted butternut and beetroot, cherry tomatoes, feta, red onion, oregano and mint. Finished with roasted pumpkin seeds and herb oil.

ITALIAN SALAD **95**
Classic Italian; mixed greens, cherry tomatoes, red onion, cucumber ribbons, carrots, spring onion and mint, topped with feta and drizzled with olive oil.
AVO +28

SALMON TROUT SALAD **225**
Smoked salmon trout with mixed greens, cherry tomatoes, cucumber and red onion. Finished with capers, lemon juice and olive oil. Served with creamy yoghurt, herb and olive relish.
AVO +28

GRILLED CHICKEN SALAD **160**
Grilled chicken, mixed greens with grilled zucchini, cucumber ribbons, red onion, red peppers, cherry tomatoes, carrots and mint topped with feta and spring onion.

CLASSIC NICOISE SALAD **165**
Tuna, mixed greens, cherry tomatoes, cucumber, red onion, green olives and corn with a boiled egg and a house vinaigrette.

BURGERS

OUR SIGNATURE WAGYU-INFUSED LOCALLY SOURCED PREMIUM BEEF

DOUBLE SMASHED BEEF BURGER **138**

GRILLED CHICKEN BURGER **130**
AVO +28

PREGO CHICKEN BURGER **150**
Flame-grilled chicken with our spicy house Prego sauce, caramelised onion, tomato and crunchy lettuce.

DAGWOOD
Fried egg, streaky macon and a slice of cheddar.
GRILLED CHICKEN 155 | DBL SMASHED BEEF 168

HOLY SMOKES **155**
Double smashed beef, smoked mozzarella and caramelised onions.

THE BULL **185**
Size matters! 300g smashed beef with crunchy lettuce, kimchi, tomato and XXX sauce, served on a Brioche roll.

VEGETARIAN BURGER **135**
Plant-based patty served on a vegan Brioche roll.

ALL BURGERS SERVED WITH **CRISPY POTATO FRIES**



PIZZA

MARGHERITA **138**
Tomato, premium Arla Mozzarella, basil and Fior di Latte; a premium cheese made from cow's milk, rich in protein, calcium, and vitamin B12.

THE HARVEST **148**
Tomato and mozzarella, green pepper, black mushroom, red onion and chilli.
AVO +28 CHICKEN +35

MEXICANA **185**
Slow cooked ground beef, a mix of piquanté and jalapeno slices and mozzarella cheese.

PREGO CHICKEN **169**
Prego marinated chicken, olives, green peppers, red onion, tomato, mozzarella and fresh coriander.

LA CARNE **195**
Spicy chorizo, peppers, macon, tomato, mozzarella and salami.

SMOKED SALMON **225**
Mozzarella cheese, tomato and smoked salmon trout with a creamy yoghurt relish, red onion, rocket and capers.
AVO +28

SPINACH ♡ SUN-DRIED TOMATO **175**
Spinach, sun-dried tomatoes, Danish feta, caramelised onions, mozzarella, rocket and pecorino.

HOT-HONEY PEPPERONI **168**
Pepperoni, mozzarella and a Scorpion Tabasco infused chilli honey-glaze.

THE GUCCI **245**
A luxurious hand-stretched Italian burrata ball filled with rich silky stracciatella served on a 'Naples-Style' base with pillowy crust and PRIMI pomodoro sauce. Topped with cherry tomatoes and fresh basil.

CALIFORNIA **175**
Chicken or macon, Danish feta, tomato, mozzarella and fresh avocado.

POLLO PICANTE **175**
Spicy harissa-marinated chicken, roasted peppers, red onion, mozzarella, feta and fresh coriander, finished with a drizzle of yoghurt dressing.

BRESAOLA ROYALE **225**
Imported Italian premium cured beef, mozzarella and wild rocket, topped with pecorino shavings.

FOOD ALLERGY NOTICE
Unless specifically specified, menu items may contain traces of milk, eggs, wheat (gluten), soybean, tree nuts, fish & shellfish.







PASTA

Barilla

SPAGHETTI CARBONARA **125**
Crispy macon and pecorino, folded with egg, cream, spring onion, fresh parsley and basil.

POLLO E PESTO **155**
Chicken sautéed with mushroom, garlic and black pepper, tossed through a light creamy pesto sauce.

RAGU ALLA BOLOGNESE **148**
Slow-cooked meat sauce stewed with tomato, garlic, parsley and rosemary.

LINGUINE SALMONE **175**
Slivers of smoked salmon trout in a mild curry, garlic, cream and tomato sauce.

LINGUINE CAMPAGNOLA **155**
Chicken sautéed in garlic mustard, mushrooms, rosemary, parsley and cream.

SPAGHETTI AGLIO E OLIO **95**
An Italian Classic; olive oil, garlic, and a squeeze of lemon.
CHICKEN+35 BROCCOLI +25
CALAMARI +55

TRICOLORE GNOCCHI **135**
300g Medley of Napoletana, pesto and Gorgonzola pasta dumplings.

RECCO CLASSICO **115**
A PRIMI signature favourite; curry-infused Napoletana with garlic and fresh chilli, rounded off with cream and garnished with fresh coriander.
CHICKEN +35 DE-SHELLED PRAWNS +75

PRIMO **155**
A fresh cream sauce with a choice of macon or chicken, mushroom, black pepper and grated pecorino.

LINGUINE NOLI **165**
Return of the Jedi; Tuna and green peas, infused with a salsa rosso sauce. Topped with fresh rosemary.

SEAFOOD SCOGLIO **225**
Bursting with robust Italian flavour, a seafood mix in a tomato broth with added calamari and grilled king prawns.



CHICKEN

CHICKEN CAMPAGNOLA **168**
Chicken scallops sautéed in garlic, mustard, mushrooms, rosemary, parsley and cream. Served with linguine and roasted vegetables.

SCHNITZEL A LA DIJON **165**
Crispy tenderised chicken breast served with a velvety dijon cream sauce.

CHICKEN ESPETADA 500G **265**
Chunky cubes of marinated chicken skewered with peppers and red onion, flame-grilled and served on flatbread with herb salad and a creamy yoghurt, herb and olive relish.

PREGO CHICKEN **245**
Flame-grilled half chicken marinated in garlic, bay leaves, paprika, a hint of chilli, lemon and garlic. Served with a choice of side.

FLAME-GRILLED WHOLE WINGS 500G **245**
Served with a choice of side and BBQ or Jerk Basting.

FLAME-GRILLED CHICKEN PLATTER **750**
Succulent prego chicken, deep-fried wings, grilled crispy chicken livers, crumbed mushrooms and chicken espetada. Served with a chilli Napoletana dip.

A generous portion for 3.

SIDES

CRISPY POTATO FRIES **40**
GARDEN SALAD **40**
MEDITERRANEAN RICE **45**
ROASTED VEGETABLES **45**
SPINACH ALLA PARMIGIANA **65**
MARINATED STEAMED BROCCOLI **55**
MASHED POTATO **40**
GRILLED CORN ON THE COB **55**



FISH

GRILLED HAKE **185**
Lightly seasoned, grilled to perfection hake plated in a flavourful sauté of creamy mushroom sauce. Served with mashed potato and sautéed spinach.

CALAMARI & FRESH ROCKET **245**
Dry-grilled calamari, flavoured with herb compound butter, accompanied with sautéed potatoes and a creamy yoghurt relish.

GRILLED KINGKLIP **265**
Grilled kingklip with mint, basil, coriander, garlic, chilli, lemon juice and olive oil on a bed of fresh rocket, cherry tomatoes and red onion.

SEARED SALMON TROUT **325**
Served on a bed of sautéed spinach and green beans. Finished with hollandaise sauce and herb oil.

SEAFOOD KING PLATTER **895**
9 King prawns, 2 grilled hake fillets, cajun calamari and mussel vino bianco. Served on a bed of Mediterranean rice with a garlic chilli butter dip.

A generous portion for 3.

MEAT

LOIN RIBS 500G **275**
Lean, juicy beef ribs, baked in a simple marinade, finished on our chargrill and served with a southern style BBQ basting. Served with a choice of side.

BISTECCA **298**
Aged T-bone steak (500g), grilled to perfection, topped with paprika butter and fresh rocket. Served with a choice of side.

SEARED FILLET **345**
A 250g perfectly flame-grilled fillet with our glazing. Served with a choice of side.
ADD A SAUCE? Pepper, Mushroom, Gorgonzola or Chimichurri +35

LAMB CHOPS **298**
Four succulent loin chops (400g), flame-grilled to perfection. Served with a choice of side.

SIRLOIN STEAK **250**
Perfectly aged 300g sirloin steak, grilled to perfection. Served with a choice of side.
ADD A SAUCE? Pepper, Mushroom, Gorgonzola or Chimichurri +35

FILLETO TOURNEDOS **345**
Flame-grilled fillet tournedos served sliced on creamed potato with a mushroom, green peppercorn, mustard and brandy sauce.

FLAME-GRILLED MEAT PLATTER **895**
Grilled lamb chops, sticky ribs, sliced sirloin steak and chorizo, served with a Napoletana dip and potato fries.

A generous portion for 3.

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