

fiamma SUSHI BAR

CALIFORNIA ROLL (4PC)

An outer layer of rice lined with Nori seaweed, filled with your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	50	40

ROSE (4PC)

Salmon or tuna wrapped rice topped with Japanese mayo and caviar.

Salmon	Tuna
70	65

NIGIRI (4PC)

Rice topped with a thin layer of raw or cooked fish:

Salmon	Tuna	Prawn
65	60	50

WASABI PARCEL (4PC)

Layers of seaweed, rice, avo, wasabi, Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

BEAN CURD (2PC)

Pressed tofu pockets filled with rice and topped with Japanese mayo and fish.

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	45

BAMBOO ROLL (4PC)

Cucumber lined rice, topped with Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	60	55	50

RAINBOW ROLL (4PC)

An outer layer of avo and fish, lined with rice and filled with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

FASHION SANDWICH (4PC)

Layers of seaweed, rice, avo and Japanese mayo, with your choice of filling:

Salmon	Tuna	Prawn	Veg
60	55	50	40

MAKI (4PC)

Nori seaweed and rice wrapped around your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	45	40

CRUNCH ROLL (4PC)

A tempura dipped California roll filled with your choice of filling:

Salmon	Tuna	Tempura	Prawn
65	60	60	55

"I FOLLOWED MY HEART AND
IT LED ME TO SUSHI."

SASHIMI (4PC)

Fresh salmon or tuna platted delicately.

Salmon	Tuna
70	65

PRAWNCADO (4PC) 65

An outer layer of avo, line with rice and filled with tempura prawn.

TRIFECTA ROLL (4PC) 80

An outer layer of salmon and tuna, lined with rice and filled with prawn.

BAMBOO AVALANCHE (4PC) 80

Prawn bamboo roll topped with a tempura rolled prawn, finished off with a sweet and spicy mayo.

PRAWN AVALANCHE (4PC) 80

Prawn california roll topped with a tempura rolled prawn and finished off with a sweet and spicy mayo.

SEARED SASHIMI (4PC)

Fresh salmon or tuna seared and platted delicately.

Salmon	Tuna
75	70

FIAMMA FUSION ROLL (8PC) 150

An outer layer of Avo and salmon, lined with rice and a filling of salmon. Finished off with a sticky yakitori sauce, Japanese Mayo, tempura crumbs and fresh chilli.

CUCUMBER HANDROLL (1PC)

Hand-rolled cone of cucumber filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	55	50	50

FIAMMA HANDROLL (1PC)

Hand-rolled cone of seaweed filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	50

SUSHI SALAD (Bowl)

Cucumbers spirals, avo, Japanese mayo, sesame seeds, pickled ginger, and a topping of your choice:

Salmon	Tuna	Tempura	Prawn
120	110	110	100

"LIFE HAPPENS,
SUSHI HELPS!"

SUSHI PLATTERS

FIAMMA PLATTER 270

- 4 Prawn Avalanche
- 4 Tuna Crunch Rolls
- 4 Trifecta Rolls, 4 Prawncados

BRONCO PLATTER 320

- 4 Salmon Rainbow Rolls
- 4 Tempura Prawn Bean Curd
- 8 Bamboo Tempura Prawn Rolls
- 4 Salmon Roses

TUNA OR SALMON

12 PIECE 185 / 195

- 4 Sashimi
- 4 Rainbow Rolls
- 4 Roses

18 PIECE 285 / 305

- 4 California Rolls
- 4 Rainbow Rolls, 4 Sashimi
- 2 Bean Curd, 4 Roses

26 PIECE 400 / 430

- 4 California Rolls
- 4 Rainbow Rolls, 4 Sashimi
- 2 Bean Curd, 4 Roses
- 4 Bamboo Rolls, 4 Parcels

Benvenuto

WELCOME

BREAKFAST
7:00 - 10:00

LUNCH & DINNER
12:00 - 22:00

CONTACT US:

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www.fiammagrill.co.za

DISCLAIMER:

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.

It is asked if you bring in celebration cakes etc. to the venue, that you explain the contents to us prior, as well as to your guests. (Subject to additional charge)

Please ask for assistance if you require information regarding the dishes and the ingredients included in the menu.

 = Vegetarian (Vegan options available on request)

SURCHARGE:

Wine corkage: R50

Service charge of 10% added to tables of 8 and above

Special corkage: R100 for bubbles and stocked wines

fiamma

GRILL

Share your experience with us   

Buffet

BUFFET COMPLETO (FULL BUFFET STATION) 150

Full buffet use: Hot and cold buffet selection includes complimentary bottomless tea, coffee and fresh fruit juices

KIDS UNDER 5 EAT FOR FREE

(Excludes juices, hot beverages & cold drinks)

Buffet based on hotel occupancy (please call ahead)

Breakfast

TRADIZIONALE (TRADITIONAL BREAKFAST) 125

2 Eggs, creamy mushroom, chicken or pork sausages, rosa tomatoes, bacon, hash brown and avo

PICCOLO (SMALL BREAKFAST) 70

1 Egg, creamy mushroom, rosa tomatoes and bacon

CASA (HOUSE BREAKFAST) 90

Sweet corn scrambled eggs, avo, chorizo sausage, fresh rocket and reggiano shavings

BENESSERE (WELLNESS BREAKFAST) 80

Muesli, plain yoghurt, fresh fruit and honey

FRITTATA (OMELETTE) 85

3 Egg omelette, cheese, onion, mushroom and crispy bacon

TOAST FRANCESE (FRENCH TOAST) 90

French toast stack, crispy bacon, maple syrup, mascarpone and toasted almond flakes

OLANDESE (HOLLANDAISE BREAKFAST) 110

2 Eggs, crispy bacon, hash brown, hollandaise and fresh rocket

Bowls

FUEL AND FLARE BOWL 95

Butternut and beef mince, mixed with mushroom, spinach and a dash of coconut cream, topped with a fried egg

WARRIOR BOWL 110

Smoothie bowl with berries, coconut cream, coconut milk, muesli and vanilla protein topped with seasonal fruit

DETOX BOWL 105

Smoothie bowl with banana, pineapple, spinach, hemp protein, flax seeds, ginger, coconut milk, muesli and turmeric

KETO BOWL 95

Quinoa served with wilted spinach, mushrooms, rosa tomatoes, avo and a boiled egg

SPANISH BOWL 110

Scrambled egg mixed with chopped chorizo, jam tomato and onion served on a slice of rye toast

NINJA BOWL 120

Chocolate whey protein, almond & mac nut butter, cinnamon, almond milk, cocoa topped with our home made granola and banana

BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00 - 11:00
DUE TO STAFF CHANGE OVER PROCEDURE

Antipasti

OLIVE RIPIENI 75

Deep fried olives with a feta filling and a garlic aioli

ZUPPA DI LENTICCHIE 65

Lentil soup prepared the Italian way

FUNGHI AL FORNO 95

Oven baked button mushrooms with garlic butter, mozzarella and Gorgonzola

MELANZANE ALLA PARMIGIANA 95

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

FILETTO DI PEPERONCINO 120

Marinated beef fillet with chilli, garlic, white wine and Italian tomato

CARPACCIO DI MANZO 85

Thinly sliced raw beef fillet dressed with reggiano shavings, fresh rocket and extra virgin olive oil

FEGATINI DI POLLO 80

Chicken livers cooked with onion, white wine, Italian tomato, cream and chilli

CALAMARI DUE 79

Deep fried/grilled calamari tentacles and calamari tubes served with a lemon butter sauce

ZUPPA DI COZZE 105

Mussels done with white wine, lemon and garlic and with the choice of fresh cream or Italian tomato

CALAMARI E CHORIZO 105

Chorizo sausage and calamari tubes served in a creamy paprika sauce

GAMBERETTI AL FORNO 160

Oven baked prawns with garlic butter, chilli and mozzarella

LUMACHE AL FORNO 110

Oven baked snails with garlic butter, mozzarella and Gorgonzola

Insalate

INSALATA ITALIANA 80

Mixed greens, rosa tomatoes, cucumber, olives and reggiano shavings

INSALATA CAPRESE CON AVOCADO 120

Slices of fior di latte mozzarella balls, fresh tomato, basil pesto, avo and extra virgin olive oil

INSALATA CALAMARI E GAMBERI 170

Italian salad with prawns, calamari, feta and finished with a seafood dressing

INSALATA GORGONZOLA 135

Italian salad with Gorgonzola, bacon, avo and finished with a creamy Gorgonzola dressing

FIAMMA UCCELLO 105

Pulled chicken, jalapeño, avo and quinoa bowl served with sriracha sauce

Focaccia

ROSSA FOCACCIA 55

Fresh herb and rossa sauce

BIANCA FOCACCIA 80

Garlic and mozzarella

MITCHELL FOCACCIA 105

Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto and fresh rocket

One cannot think well, love well,
sleep well, if one has not dined well.

- Virginia Woolf

Carne

FILETTO DI MANZO 195

280g Beef fillet medallions grilled on the open flame

BISTECCA DI GIRELLO 160

300g Rump steak grilled on the open flame

"TOMAHAWK" 320

800g Rib-eye grilled on the open flame

COSTOLETTE DI AGNELLO 290

Grilled lamb cutlets marinated with fresh garlic and herbs

BRACIOLA DI MAIALE 180

Oven baked Pork cutlet naturally seasoned and crackled

COSTOLETTE DI MAIALE 260

Pork ribs glazed in our home made sticky teriyaki sauce

VITELLO IN PADELLA 170

Thinly sliced pan fried veal, paired with a sauce of your choice

SAUCES

SALSA DI FUNGHI 35

Mushroom and cream

SALSA DI PEPE 35

Madagascan green peppercorn and cream

PIZZAIOLA 35

Italian tomato, olives and white wine

LIMONE 35

Fresh sage and lemon butter sauce

SALSA AL FORMAGGIO 45

Gorgonzola and cream

SALSA DI JALAPEÑO 35

Jalapeño, mozzarella and cream

Pollo

POLLO ALLA LIMONE / DIAVOLA 155

Wood roasted baby chicken with lemon, garlic and fresh herbs

POLLO PARMIGIANO 150

Crumbed/grilled chicken breast topped with Italian tomato, mozzarella and reggiano shavings

CURRY DI POLLO AL BURRO 129

Butter chicken curry served with savoury rice and sambals

Vegetariano

BUTTERNUT RAVIOLI 135

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

POTATO GNOCCHI 130

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

MELANZANE ALLA PARMIGIANA 175

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

Frutti Di Mare

CALAMARI ALLA GRIGLIA 160

Deep fried/grilled calamari tentacles and calamari tubes with fresh lemon and garlic

PESCE ALLA GRIGLIA 225

Fish of the day based on season, availability and quality

GAMBERI ALLA GRIGLIA 230

Grilled prawns with fresh garlic and parsley

GAMBERI ALLA FIAMMA 250

Prawns pan seared with a peri-peri, lemon and garlic butter sauce

RISOTTO DI MARE 220

Risotto rice, fresh prawns, mussels, calamari, Italian tomato and white wine

Combinazione

GAMBERI E CALAMARI 220

Grilled calamari and queen prawns

GAMBERI E POLLO 220

Oven roasted chicken and queen prawns

GAMBERI E PESCE 250

Grilled fish and queen prawns

CALAMARI E PESCE 220

Grilled fish and calamari

CALAMARI E POLLO 210

Oven roasted chicken and calamari

Side Orders

Select any 4 vegetable side orders to create your own vegetable platter 

Riso di casa nostra (Savoury rice) 35

Patatine Fritte (French fries) 35

Insalata (Side salad) 35

Vegetali Arrostiti (Mediterranean roast veg) 35

Spinaci (Cream spinach or garlic and lemon) 35

Puree di patate (Basil pesto mash) 35


Lenticche (Lentils) 35

Spaghetti (Fresh parsley and olive oil) 35


fiamma

GRILL

Pizza

MARGHERITA 90 
Italian tomato and mozzarella

SALUTE 115 
Caramelized onion, grilled brinjal, spinach and feta

MEDITERRANEAN 120 
Mushroom, peppers, onion, olives, rosa tomatoes, basil pesto and garlic

REGINA 115
Ham and mushroom

HAWAIIAN 115
Ham and pineapple

CAPONE 130
Chicken, mushroom, onion and avo

QUATTRO STAGIONI 140
Mushroom, ham, olives and artichokes

FIAMMA 145
Mince, peppers, onion, chilli, garlic, feta and peppadew

RAPHAEL 125
Bacon, feta and avo

COCO DE MER 200
Prawns, calamari, mussels, garlic, chilli, rocket and avo

DIESEL 140
Bacon, Gorgonzola, avo and peppadew


GAMBINO 175
Beef fillet, chorizo, salami and ham

JUVENTUS 150
Chorizo, feta, peppadew, avo, rocket and balsamic spiral

Pasta

PENNE PESTO 80 
Penne pasta, basil pesto and olive oil

FETTUCINE CON CARCIOFI 110 
Artichokes, rosa tomatoes, olive oil, white wine, mint and garlic

CAMPAGNOLA 90 
Italian tomato, peppers, olives, baby marrow and brinjal

SPAGHETTI BOLOGNESE 110
Italian tomato and ground beef "the original"

PASTA SCAMPI 225
Prawns, white wine, cream, chilli, coriander, lime and ginger

POLLO ALLA GIA 120
Italian tomato, chicken, peppers, onion and cream

SPAGHETTI PEPERONCINO 155
Cubed beef fillet grilled with chilli, garlic, white wine and Italian tomato

LASAGNE DI CARNE 130
Oven baked ground beef, pasta sheets, cream, Italian tomato and mozzarella

PASTA ELI 145
Chorizo, chicken, mushrooms, peppers, onions, chilli and olive oil

PASTA LOCO 185
Butternut, bacon, chicken, Gorgonzola and cream

FRUTTI DI MARE 195
Prawns, calamari, mussels, garlic, Italian tomato, cream and white wine

Dolce

CHEESE CAKE 70

Baked cheese cake dressed with berry coulis

TIRAMISU 80

Mascarpone, espresso and coffee liquor between layers of Italian finger biscuits

CRÈME BRÛLÉE 70

A rich custard dessert, topped with a layer of caramelized sugar

LINDT & AMARULA PHYLLO PASTRY 105

Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream and Amarula

Bambino

ONLY FOR CHILDREN BELOW 12

BAMBINO MAC & CHEESE 65

Penne pasta with cheese sauce

BAMBINO POLLO 70

Crumbed chicken strips served with french fries

BAMBINO BOLOGNESE 60

Spaghetti bolognese topped with a sprinkling of cheese

BAMBINO CALAMARI 95

Grilled calamari tubes served with savoury rice

BAMBINO MARGHERITA 60

Italian tomato and mozzarella pizza

(Other varieties available, please ask your waitron)