




# MIDDAGETE LUNCH

## LIGHT FARE

handmade from scratch

### BOBOTIE

**BEEF** Curried Beef • Carrot Bredie • Flaky Pie Crust  
Mango Chutney • 12

**VEGETABLE** Curried Lentils & Mushrooms • Carrot Bredie  
Flaky Pie Crust • Mango Chutney • 12 

### SODWANA BAY CRAB CAKES

**NEW** • Kingklip • Crab • Peppadew Rémoulade • 16


### SHORT RIB BANIA CHOW

**NEW** • Beer Braised Short Ribs • Cabbage • Herbed Crème Fraîche  
Toasted Bread Bowl • 18

### KINGKLIP STUFFED MUSHROOMS

Kingklip • Parmesan • Scampi • 14

### SAVORY FLATBREAD

Parmesan • Garlic Butter • Peli Herb Blend • 7 

### SOUTH AFRICAN SAMPLER

Lamb Samosa • Bobotie • Boerewors Sausage • Biltong • 20



### FLATBREAD MOZAMBIQUE

**NEW** • Biltong • Caramelized Onions • Peri Peri Goat Cheese  
Peppadews • Peppadew Coulis • Local Microgreens • 12

### LAMB SAMOSA


**NEW** • Curried Lamb • Green Mamba • Mango Chutney • 12

### PELI PELI WINGS

Peri Peri Orange Glaze • Spicy Biltong Seasoning  
Fresh Carrots & Celery with Bleu Cheese or Ranch • 14  

### CAPE TOWN CALAMARI

**CRISPY** Light Breading • Lemon Zest  
Fresh Cracked Pepper • Peppadew Rémoulade • 14



**SAUTÉED** Peri Peri Butter • Bell Peppers  
Red Onions • Cilantro • 14 

**HAPPY HOUR** • Monday through Friday • 2pm to 7pm

## LARGE FARE

hearty and homemade

### CHICKEN ESPETADA ALMOÇO

Curry-marinated Chicken • Bell Peppers • Tropical BBQ Glaze  
Garlic Butter • Carrot Bredie • Drakensberg Legumes • 16  

### PORTO SHRIMP SCAMPI

**NEW** • Sautéed in Peri Peri Sauce & Garlic Butter  
Scampi • South African Wild Rice • Peppadew Coleslaw • 17


### FISH & CHIPS

**NEW** • Kingklip • Beer Batter • Peppadew Rémoulade  
Peli Fries • 18

### PELI BURGER

**NEW** • Akaushi Beef • Pretzel Bun • Smoked Gouda • Crispy Onions  
Caramelized Onions • Peppadew Coulis • Cilantro • Peppadews  
Peli Fries • 15


### CHICKEN SCHNITZEL

Pan-fried Breaded Chicken Breast • Thyme-Butter Cream Sauce  
Peppadew Coleslaw • Peli Fries • 14 

### BOERIE ROLL

**NEW** • Boerewors Sausage • Hoagie Roll • Crispy Onions  
Tomato Jam • Housemade Mustard • Peppadew Coleslaw • 13



### BEEF ESPETADA ALMOÇO

Garlic Buttered Filet Medallions • Signature Sauce of Your Choice  
Bell Peppers • Carrot Bredie • Drakensberg Legumes • 21 

### FILET MEDALLIONS

Three Filet Medallions • Signature Sauce of Your Choice  
Peli Fries • 22 



### CURRY CHICKEN

Shredded Chicken • Fried Chicken Skin • Yellow Curry  
Fresh Tomatoes • Fresh Red Onions • Toasted Coconut  
Mango Chutney • South African Wild Rice • 21  



### CURRIED SPAGHETTI SQUASH

Portobello Mushrooms • Bell Peppers • Brussels Sprouts  
Toasted Coconut • South African Wild Rice • Mango Chutney • 16  
 

### CHARRED CABBAGE WEDGE

**NEW** • Green & Red Cabbage • Herbed Crème Fraîche  
Dried Cranberries • Caramelized Onions • Spiced Pumpkin Seeds  
Smoked Gouda • 16  

### GRILLED CAULIFLOWER STEAK

**NEW** • Tropical BBQ Glaze • Peppadew Coulis • Sautéed Mushrooms  
Crispy Onions • Local Microgreens • 15  

 Signature  Gluten-Free  
 Vegetarian  Halal  
 Vegan

**PELI • PELI**  
SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

THE WOODLANDS • VINTAGE PARK •  
CINCO RANCH • THE GALLERIA •  
PELI PELI CATERING •



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## SOUP

### CARROT GINGER

Ginger Root • Orange • Crème • Spiced Pumpkin Seeds • 6

### CHICKEN AND BOEREWORS SAUSAGE GUMBO

**NEW** • Chicken • Boerewors Sausage • Okra • Bell Peppers • Cilantro • 8

## SALAD

### CAESAR SALAD

Romaine Lettuce • Parmesan Crisp • Toast Point • Lemon • Caesar Dressing • 8

### RAINBOW KALE SALAD

Rainbow Kale • Caramelized Onions • Heirloom Tomatoes • Goat Cheese • Peppadews  
Spiced Pumpkin Seeds • Dried Cranberries • Lemon & Thyme Vinaigrette • 8

### GREEK SALAD

Spring Mix • Tomatoes • Cucumber • Red Onion • Bell Pepper • Capers  
Kalamata Olives • Feta Crumbles • Peli Herb Blend • Feta Vinaigrette • 8

## DESSERT

### STICKY TOFFEE PUDDING

Warm Spice Cake • Vanilla Bean Ice Cream • Sticky Toffee • 10

### BOLO CHOCOLAT

**NEW** • Devil's Food Cake • Chocolate Ganache • Coffee  
Raspberry Gelée • Toasted Pumpkin Seed Brittle • 10

### STICKY TOFFEE CHEESECAKE

Sticky Toffee Morsels • Housemade Graham Cracker Crust • 10

### SUN CITY MERINGUE

**NEW** • Lime-infused Meringue • Toasted Coconut • Lime Zest  
Vanilla Bean Ice Cream • Sticky Toffee • Honeycomb • 10

### MELKTERT

Housemade Graham Cracker Crust • Nutmeg Vanilla Custard  
Sticky Toffee • Honeycomb • 10

## PRIVATE DINING @ PELI PELI

parties@pelipeli.com  
281 • 257 • 9500

*We will gladly split checks evenly among all guests; however, in order to provide efficient service, we do not offer itemized checks.  
18% gratuity added to parties of 6 or more.*

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SOUTH AFRICAN FLAVORS • SOUTHERN HOSPITALITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
**Please notify your server of any allergies.***

## ADD-ONS

Chicken Thigh • 7  
Chicken Breast • 8  
Sautéed Shrimp • 9

## SIDES

\$5  
Carrot Bredie  
South African Wild Rice  
Roasties  
Peli Fries  
Peppadew Coleslaw  
Drakensberg Legumes

\$7  
Braised Kale  
Brussels Sprouts  
Cauliflower Au Gratin

## SIGNATURE SAUCES

HUGUENOT  
Bleu Cheese • Bacon Crumbles • Raspberry Chipotle

GARLIC BUTTER  
Parsley • Green Onion

PORTOBELLO RED WINE REDUCTION  
Mushrooms • Burgundy • Leeks • Butter

PELICHURRI  
Lemon • Herbs • Jalapeños • Oil • Peppadews

TRINCHADO  
Chardonnay • Crème • Garlic

PERI PERI  
Red Chili Pepper • Garlic • Lemon • Olive Oil

GREEN MAMBA  
Green Chili Pepper • Cilantro • Mint • Garlic • Lemon • Olive Oil