VIXI SOCIAL HOUSE

**[VIX-I] LATIN**

1. I HAVE LIVED 2. TO BECOME LIVELY 3. TO BE ALIVE

# SOUL OF THE MED

# MEZZE

**MEZZE PLATTER**
Baba ghanoush, hummus, muhammara, beetroot & feta dip, chopped salad, marinated olives & laffa breads.
**R225**

**HUMMUS**
Levantine dip of chickpeas, olive oil, lemon, fresh herbs.
**R85**

**BABA GHANOUSH**
Fire-roasted aubergine, smoked garlic, herbs, tomato, cucumber & onion.
**R85**

**BEETROOT & FETA DIP**
Roasted beetroot with Greek yoghurt, feta, olive oil, lemon & za'atar.
**R85**

**MUHAMMARA**
Roasted peppers, toasted walnuts, pomegranate & labneh.
**R95**

**GRILLED HALLOUMI**
Lemon, Greek Oregano & Chimichurri.
**R145**

**DOLMADES**
Pickled vine leaves stuffed with minty rice, served warm with napoletana & crumbled feta.
**R125**

**GREEN FALAFEL**
Smashed chickpeas, whipped tahini, fresh herbs, hummus & labneh.
**R125**

**MARINATED OLIVES**
Olive oil, citrus, rosemary, garlic & labneh.
**R65**

**BRUSCHETTA**
Wood-fired sourdough, fresh tomato, gorgonzola & basil.
**R115**

**PATATAS BRAVAS**
Spanish fried potatoes, bravas (smoky, spiced tomato sauce) & house garlic aioli.
**R95**

**CAULIFLOWER TEMPURA**
Tossed in red dukkha, served with tzatziki.
**R135**

**MELANZANE ALLA PARMIGIANA**
Crumbed melanzane with parmesan, napoletana & fresh basil.
**R145**

**ARANCINI DI RISO**
Crumbed Sicilian risotto balls stuffed with gorgonzola & broccoli, served on spicy tomato with grated parmesan.
**R135**

**SPICED LAMB CROQUETAS**
Served with a minted, garlic yoghurt.
**R135**

**KOFTA SHISH**
Spiced lamb, onion, mint & parsley, charcoal grilled with shirazi salad & tzatziki.
**R165**

**BEEF CARPACCIO**
Thinly sliced cured sirloin, capers, pecorino, mushrooms, rocket & garlic aioli.
**R195**

**TUNA CARPACCIO**
Citrus-cured with capers, chimichurri & Asian mayo.
**R225**

**CALAMARI FRITTI**
Fennel dusted and fried with spicy herb aioli.
Piccoli **R145**
Grandi **R245**

**PRAWN TEMPURA**
Sweet & sour tomato relish & tangy garlic tartare.
**R135**

**PORTUGUESE SARDINES**
Pan fried and served with chopped red onion salsa, chimichurri & lemon.
**R145**

**GRILLED CHORIZO**
Flame grilled, butter basted with chimichurri verde.
**R145**

**PRAWNS PASTIS**
Pan-fried prawns in a delicate anise tomato cream sauce.
**R175**

**GARLIC & ZA'ATAR BREAD** R55

**LAFFA FLATBREAD** R20

**MEZZE PITA** R20

# SALADS

**Served with our signature house dressing**

### CAPRESE
Tomato, fior di latte, avo & fresh basil with balsamic vinaigrette.
**R145**

### AL GRECO
Tomato, cucumber, green pepper, onion, olives & feta.
**R165**

### MELANZANE SALAD
Crumbed aubergine, falafel, baba ghanoush, egg, greens, tomato, onion & labneh.
**R165**

### HOT SMOKED SALMON
House-cured salmon, greens, tomato, cucumber, onion, peas, potatoes, egg, olives & tzatziki.
**R215**

### CHICKEN CAESAR
Grilled chicken, cos lettuce, egg, anchovy, crispy laffa & pecorino.
**R215**

### GRILLED CHICKEN
Greens, tomato, cucumber, onion, carrot, peas, egg, hummus & tzatziki.
**R185**

# WOOD-FIRED PIZZA

**Traditional biga preferment for a light crust with complex flavour**

### MARGHERITA
Fior di latte, tomato, extra virgin olive oil & fresh basil.
**R125**

### MOROCCAN LAMB FOCCACIA
Pulled lamb, shirazi salad, tzatziki, smashed falafel & fresh coriander.
**R245**

### DI LIGURIA
Our own basil pesto, cherry tomato, fior di latte with extra virgin olive oil & parmesan shavings.
**R195**

### ORTOLANA
A margherita topped with Melanzane, baby spinach, red onion, chilli flakes & roasted red peppers with parmesan cheese.
**R215**

### PEPPERONI
Loads of pepperoni for a fiery kick.
**R195**

### SALAMI BLU
Fior di latte, salami, gorgonzola, roasted red peppers & olives.
**R245**

### DI PARMA
Classic margherita topped with Parma ham, dressed rocket & parmesan shavings.
**R275**

### RELOADED
Chorizo, BBQ chicken, pepperoni with caramelized onions & mushrooms.
**R225**

### CAPRICCIOSA
Ham, Mushrooms, olives, artichoke, fior di latte, tomato & chilli flakes.
**R225**
***Try it as a calzone!***

## BUILD YOUR OWN
**Add a choice of one topping from A, one from B & one from C to your Margherita.**
**R195**

**A:** Melanzane / Pancetta / Salami / Chorizo / Anchovies / Chicken / Ham

**B:** Artichokes / Mushrooms / Baby Spinach / Feta / Roasted Peppers / Slow Roasted Tomatoes / Olives / Gorgonzola / Avocado

**C:** Fresh Tomato / Feta / Rocket / Pecorino Shavings / Capers / Olives / Red Onion

# PASTA

**Our pasta is handmade using free range eggs & semola**

### HOUSE-MADE PESTO ALLA GENOVESE
A sauce of fresh basil, pine nuts, garlic, olive oil & parmigiano cheese, tossed with pappardelle & slow roasted tomatoes for a twist.
**R210**

-

Add Free Range Chicken **+R40**
Add Prawns **+R60**

### ARRABIATA
An “angry” sauce of tomatoes 3 ways, garlic, pepperoncino, parsley & extra virgin olive oil. Garnished with crumbled feta.

-

With Spaghetti **R210**
With handmade spinach and ricotta Ravioli **R265**

### FETTUCCINE DI BOSCO
Portobello mushrooms sauteed with butter, red onion & rosemary, finished with white wine, Dijon mustard, pecorino & cream.
**R215**

-

Add Free Range Chicken **+R40**
Add Pancetta (Italian Bacon) **+R50**

### HALLOUMI, MUSHROOM AND ZUCCHINI
A zesty sauce of mushrooms & baby marrow, pan-fried in butter, sage, mild curry, garlic & chilli, finished with halloumi, tomato & cream.
**R250**

### RAVIOLI GORGONZOLA AL FORNO
Handmade spinach & ricotta cheese pasta pockets served in a creamy gorgonzola sauce with red onion & fresh thyme.
**R285**

### LINGUINE WITH GARLIC BUTTER PRAWNS
Succulent prawns sautéed in a garlic, butter & white wine sauce, finished with fresh parsley & a squeeze of lemon.
**R250**

### HOT SMOKED SALMON
House oak smoked salmon in a tomato, cream & white wine sauce with warm spice, mint & green peas.
**R265**

### FRUTTI DI MARE
Our signature seafood spaghetti dish with prawns, calamari, fresh mussels & clams sautéed in garlic olive oil, fennel & chilli. Finished in a zesty tomato & white wine sauce.
**R335**

## RAGÙ
**slow simmered sauces with a rich & hearty flavour**

### MUSHROOM RAGÚ
Portobello mushrooms pan-fried with butter, soffritto, rosemary & white wine, finished in a tomato sauce with fresh basil.
Served with pappardelle.
**R235**

### LAMB RAGÚ
Slow cooked leg of lamb, braised in a rich & aromatic red wine & tomato sauce.
**R275**

### ITALIAN SAUSAGE RAGÚ
Crumbled sweet Italian sausage braised with fennel, soffritto, red wine, tomato & fresh basil.
Served with pappardelle.
**R250**

### RUSTIC CHICKEN LIVER RAGÚ
Free range chicken livers pan-fried with peppers, onions & mushrooms, finished in a spicy cream, tomato & sherry sauce.
Served with fettuccine.
**R265**

# SEAFOOD

### WHITE MUSSELS
Fresh mussels sauteed with leeks, celery, spring onion, fennel & garlic. Finished is a creamy white wine sauce.
**R295**

### RED MUSSELS
Fresh mussels sauteed with chorizo, olives, capers, garlic & chilli. Finished in a white wine & tomato sauce.
**R325**

### SKILLET CALAMARI
***Spicy or Not***
Seared with butter, lemon, garlic & brava sauce served with mezze bread.
**R245**

### WOOD-FIRED KINGKLIP
with olives, capers, cauliflower, baby potatoes, white wine & tomato.
Cooked in the pizza oven.
**R355**

### KINGKLIP MARSALA
in a creamy sauce of rosemary, sage, mushrooms, garlic & marsala wine.
**R365**

### POLENTA CRUSTED KINGKLIP
***By weight***
Grilled and topped with crispy mushrooms, extra virgin olive oil & lemon.

### WOOD-FIRED PRAWNS
Finished with a garlic, white wine compound butter
**R295**
-
Peri-Peri **+R45**

### TUNA PIZZAIOLA
***By weight***
Seared and finished in a sauce of butter, rosemary, olives, capers, white wine and tomato with chilli & garlic.

### DUKKHA CRUSTED TUNA
***By weight***
Charcoal-seared and served on crunchy greens with chimichurri.

### WOOD-FIRED NORWEGIAN SALMON
***By weight***
on roasted greens served with sandefjordsmør (creamy sauce traditionally served with Norwegian Salmon).

# FREE RANGE CHICKEN

### PERI-PERI CHICKEN
***By weight***
Charcoal-grilled, basted with VIXI Peri-Peri.

### SHISH TAOUK
Charcoal grilled chicken skewers with tzatziki, hummus, chopped salad & fries
**R250**

### CHICKEN SALTIMBOCCA
Pan-fried with butter, sage, marsala wine then topped with prosciutto, parmesan & napoletana.
**R250**

### CHICKEN PICCATA AL LIMONE
Chicken scallops, zucchini & mushrooms pan-fried with butter, rosemary, white wine & lemon.
**R195**

### CHICKEN PICCATA ALLA CREMA
Chicken scallops, zucchini & mushrooms finished in a creamy garlic sauce.
**R205**

### CHICKEN PICCATA PIZZAIOLA
Chicken scallops pan-fried in butter, rosemary, olives, capers, white wine & tomato with chilli & garlic.
**R215**

# RED MEAT

## STEAK CUTS
### ON DISPLAY
### PRICED BY WEIGHT

All our steaks are a minimum of 28 days aged, charcoal grilled, rested & served tagliata then finished with a compound butter.

### BEEF PRIMALS CUT TO ORDER:
***250g minimum***

RUMP
SIRLOIN
RIB EYE
FILLET

### BONE IN STEAKS:

PRIME RIB
PORTERHOUSE T-BONE

## ADD ONE OF OUR SIGNATURE FLAVOUR ACCENTS:

**Sour Cream Accent** crème fraiche, horseradish, spring onion & cracked black pepper.
**R45**

-

**Green Accent** basil, coriander, mint, rocket, lemon, extra virgin olive oil & chilli.
**R65**

-

**Mushroom Accent** portobello mushrooms, thyme, rosemary, garlic, spring onion, extra virgin olive oil & lemon.
**R65**

-

**Chimichurri Verde** chopped herbs, red onion, garlic, extra virgin olive oil & red wine vinegar.
**R45**

-

**Vino Bianco** white wine, rosemary, sage, garlic & Madagascan peppercorns.
**R65**

## HOUSE SPECIALITIES

### BEEF BURGER
Chargrilled 200g pure ground beef on a freshly baked biga bun with crunchy lettuce, tomato, pickles & a homemade tangy mayo.
Served with fries & giant onion rings.
**R185**
Add Mature Cheddar **+R35**

### PERI-PERI CHICKEN LIVERS SKILLET
***Limited over busy periods***
Free range livers pan seared & braised in a fiery peri-peri cream sauce with sherry & lemon.
Finished with a cool garlic yoghurt, fresh coriander & served with a warm biga pita.
**R225**
Add Chorizo **+R30**

### BBQ PORK LOIN RIBS
***By weight***
Dry-rubbed, slow roasted & finished on the charcoal grill with Turkish BBQ basting.

### PORTUGUESE STEAK
300g Sirloin charcoal grilled in a Portuguese peri-peri with a fried egg, grilled tomato & fries (super saucy)
**R385**

### RIBEYE AU POIVRE (PEPPER CRUSTED RIBEYE)
***By weight***
Charcoal grilled & finished in a sauce of shallots, rosemary, peppercorns three ways, mustard, brandy & cream. Pan-seared with butter, sage, garlic, brandy, caramelised onions & lemon.
Served on mashed potato & wilted baby spinach.

### CALFS LIVER
Pan seared with butter, sage, garlic, brandy, caramelised
onion & lemon.
Served on mashed potato & wilted baby spinach.
**R295**

### LAMB CHOPS
Four loin chops charcoal-grilled and finished with wine, sage, rosemary, garlic & Madagascan peppercorns.
**R360**

### LAMB SHANK
***By weight***
Braised with root vegetables, green beans & cabbage in a red wine & tomato sauce.
Served with mashed potatoes & wilted baby spinach.

# SIDES

**SMOKED FRIED POTATOES**
**FRIES**
**R40**

**RISO VERDE**
**GARDEN SALAD**
**SPICED SWEET POTATO**
**R50**

**GARLIC BUTTER POTATOES**
**SEASONAL VEGETABLES**
**CREAMY VIXI MASH**
**R65**

**TURMERIC CAULIFLOWER**
**BRAISED SPINACH**
**GREEK SALAD**
**R80**

# DESSERT

**GELATO DI CASA**
Two scoops of stracciatella with a biscuit crumble.
**R115**

**PANNA COTTA**
A silky, Italian 'cooked cream' dessert.
Seasonal flavour variations.
**R105**

**WARM APPLE MALVA PUDDING**
with homemade crème anglaise.
**R115**

**NEW YORK BAKED CHEESECAKE**
with chefs' fruit coulis.
**R115**

**CREME BRULEE**
Classic baked vanilla custard with caramelised sugar crust.
**R105**

**CHOCOLATE LAVA CAKE**
served with vanilla gelato.
**R135**

**SORBET**
Dairy-free seasonal fruit sorbet.
**R85**

**TIRAMISU**
Like no other.
**R145**

VIXI

VIXI SOCIAL HOUSE

# LET'S GET SOCIAL

## FOLLOW US ON SOCIAL MEDIA

@VIXI_SOCIAL_HOUSE

@VIXI_SOCIAL_HOUSE

@VIXISOCIALHOUSE

---

VIXI.CO.ZA

# HEART OF THE LEVANT