



SOCIAL VIXI HOUSE

vixi [vix-i] Latin

1. I have lived 2. To become lively 3. To be alive

.....

Rooted in the Mediterranean but taking its inspiration from every walk of life, this menu has been prepared with passion and honesty by your hosts Cesco and team.

We hope you can say "I have lived" by the time we clear your plate.

Godere!

MEZZE

Small dishes to be enjoyed as appetizers or across multiple courses as part of a culinary journey.
Our handmade flatbreads & pita perfectly complete the experience:

MEZZE PLATTER 185 <i>Homemade pickles, marinated olives & laffa flatbread included</i> <i>Pick any 3 mezza items:</i> Baba ghanoush Tzatziki Hummus Muhammara Dolmades Green falafel Beetroot and Feta dip	GRILLED HALLOUMI 95 <i>Lemon, Greek oregano & chimichurri</i>
BABA GANOUSH 79 <i>Fire-roasted aubergine, smoked garlic, fresh herbs, tomato, cucumber & onion</i>	CALAMARI FRITTI 95 <i>Fried calamari with dill & fennel mayo</i>
HUMMUS 69 <i>Creamy hummus, whipped tahini, thyme, olive oil & spicy chickpeas</i>	CHICKEN LIVERS PERI-PERI 125 <i>Pan-fried in rich spicy sauce and served with a mezza pita</i>
DOLMADES 89 <i>Pickled vine leaves filled with green herb rice</i>	PATATAS BRAVAS 69 <i>Crispy potatoes, bravas sauce & garlic aioli</i>
MARINATED OLIVES 55 <i>Olive oil, citrus, rosemary & garlic</i>	TEMPURA TURMERIC CAULIFLOWER 95 <i>Tzatziki dip (tzatziki can be replaced for hummus for vegan option)</i>
GRILLED CHORIZO 120 <i>Flame-grilled chorizo with Argentinian chimichurri</i>	VIXI CROQUETAS 95 <i>Option 1: Roasted lamb with tzatziki dip</i> <i>Option 2: Three cheese napoletana dip</i>
PRAWNS PASTIS 145 <i>Pan fried Queen prawns (4) sealed in a delicate anise tomato concasse' and cream sauce</i>	PANKO TEMPURA PRAWNS 125 <i>Garlic aroli</i>
GREEN FALAFEL 79 <i>Smashed chickpeas, whipped tahini, fresh green herbs & tzatziki</i>	SARDINES 95 <i>Marinated and pan-fried sardines with chimichurri & lemon</i>
MUHAMMARA 85 <i>Roasted red bell peppers, walnuts and pomegranate molasses</i>	DECONSTRUCTED MELANZANE 95 <i>Aubergine topped with fior di latte, basil & slow roasted tomatoes (when available)</i>
KOFTA SKEWERS 110 <i>Spiced ground lamb & beef, charcoal grilled, chopped salad & tzatziki</i>	CARPACCIO 145 <i>Marinated beef, capers, pecorino shavings, mushrooms, wild rocket & horseradish mayo</i>
WHITE BAIT 89 <i>Crispy, fried white bait, salt & lemon</i>	ARANCINI DI RISO 95 <i>Crispy fried risotto balls filled with gorgonzola & served with a spicy tomato</i>
	GARLIC & ZA'ATAR BREAD 40
	LAFFA FLATBREAD 20
	MEZZE PITA 20

SALADS

FRESHLY CHOPPED & SERVED WITH HOUSE DRESSING

GRILLED CHICKEN 145 <i>Greens, tomato, cucumber, red onion, carrots, peas, boiled egg, hummus & tzatziki</i>	MOROCCAN LAMB 165 <i>Greens, tomato, cucumber, red onion, chickpeas, baby potatoes & tzatziki</i>
MELANZANE SALAD 135 <i>Crumbed aubergine, falafel, caponata, boiled egg, greens, tomato, red onion & labneh</i>	CAESAR SALAD 145 <i>Grilled chicken, cos, boiled egg, anchovy, crispy laffa & pecorino</i>
HOT SMOKED SALMON 165 <i>House-cured Salmon, greens, tomato, cucumber, red onion, peas, baby potatoes, boiled egg, olives & tzatziki</i>	MEDITERRANEAN SALAD 105 <i>Greens, tomato, cucumber, red onion, fresh mint, feta, olives & spicy chickpeas</i>
CAPRESE SALAD 135 <i>Fresh tomato, fior di latte, avo and fresh basil</i>	AUTHENTIC GREEK SALAD 145 <i>Chunky tomato, cucumber, green pepper, red onion, olives and feta slab</i>

LAFFA WRAPS

(Only available during Lunch - Mon to Sat)

PREGO 145 <i>Prego Steak, chips, red onion, tomato & labneh</i>	PROSCIUTTO CRUDO 195 <i>Parma ham, gorgonzola, marinated red pepper, wild rocket, drizzled with olive oil & lemon</i>
MEDITERRANEAN CHICKEN 130 <i>Charcoal-grilled chicken, greens, sun-dried tomato, artichoke & creamy whipped hummus</i>	HOT SMOKED SALMON 175 <i>House-made hot smoked salmon, avocado, capers, spring onion, rocket & labneh</i>
AUBERGINE & FALAFEL 125 <i>Crumbed aubergine, falafel, boiled egg, chopped salad, baba ganoush, pickle & tzatziki</i>	VIXI BRUSCHETTA 85 <i>Wood-fired sourdough bread, toasted and topped with fresh tomato, gorgonzola & basil (when available)</i>
ROASTED LAMB 145 <i>Pickles, chopped salad, greens, tzatziki & chickpeas</i>	MADE WITH 48-HOUR COLD-FERMENTED DOUGH

BONE BROTH (When available)

VIXI's Bone Broths are slowly simmered over 36 hours to extract the maximum amount of minerals and nutrients from the ingredients used. These delicious broths are packed full of veggies and crunch and are perfect for a light lunch, afternoon brunch or an appetizer before dinner

CHICKEN BROTH / BEEF BROTH 125 + ADD NOODLES 30 RICE / PARMESAN EGG 30

CARNE

PORTUGUESE STEAK (300G) 255

Cast iron seared sirloin in a spicy Portuguese peri-peri with fried egg, tomato & chips (super saucy)

FILLET AU POIVRE (PEPPER FILLET) By Weight

Pan-fried fillet, shallots, mustard, peppercorns, brandy & cream with your choice of side

LAMB CHOPS MARCHES STYLE (4X100G) 275

Charcoal-grilled & then finished in white wine, garlic, rosemary, lemon & yolk & your choice of side

LAMB SHANK By Weight

Slow cooked in a rich tomato, lentil & red wine sauce served on mashed potato

BEEF BURGER 145

Freshly baked mezza bread, crunchy lettuce, tomato, homemade pickles, mayonnaise & hand cut fries
Add fried Haloumi + R30

PESCE

PAN SEARED CALAMARI 235

Tomato, spinach, peas, spring onion, avo, peppers & rocket, flavoured with a lemon and garlic dressing

PAN GRILLED CALAMARI 195

(Spicy or Not) - Secret seasoning, pan grilled, spiced butter, garlic and brava sauce, served with a mezza bread and your choice of a side.

WOOD-FIRED KINGKLIP 250

Red - Olives, tomato, white wine, capers, potatoes, cauliflower

or

Green - Thyme cream & spinach with pecorino crust

FRITTO MISTO DI MARE 225

Calamari, fresh mussels, white bait & zucchini, battered & fried with hand-made mayonnaise & a spicy tomato

WOOD-FIRED PRAWNS 315

Fire-grilled prawns, feta, lemon & your choice of side
Peri - Peri Option + R30

FRESH MUSSELS (When available) 225

Red - Chorizo, chilli, garlic, olives & capers finished in lemon, white wine & tomato with your choice of side

or 195

White - Garlic, fennel, fresh coriander, squeeze lime, white wine & cream with your choice of side

POLLO (Free Range)

PERI PERI CHICKEN By Weight

Charcoal-grilled chicken, basted with garlic, lemon & peri-peri & your choice of side

SHISH KEBABS 195

Charcoal-grilled Lebanese style chicken kebabs with chopped salad, chips, peri-peri, tzatziki & a warm laffa wrap

CHICKEN SALTIMBOCCA 195

Scallops of chicken pan-fried with sage, white wine & marsala topped with prosciutto, parmesan & napoletana served with your choice of side

CHICKEN PICCATA

Al Limone 165

Scallops of chicken, white wine, lemon, capers, zucchini & mushrooms & your choice of side

or

Alla Crema 175

Scallops of chicken, white wine, zucchini, mushrooms & cream & your choice of side

or

Pizzaiola 175

Scallops of chicken, white wine, tomato, capers, olives, chilli, garlic & your choice of side

ON DISPLAY

ALL ITEMS BELOW PRICED BY WEIGHT

STEAK CUTS (Visit the deli to select your cut)

GRAIN-FED CHALMAR BEEF 28 DAYS AGED – CHARCOAL GRILLED <i>(Meat cooked past medium is not advised)</i>	<i>Accompany with one of our five signature flavour accents:</i>
SIRLOIN <i>(Fat cap on)</i>	GREEN - Fresh herbs in an olive oil, lemon dressing with a hint of garlic & chill 45
FILLET	MUSHROOMS - Fresh brown mushrooms, thyme, spring onion with olive oil & lemon drizzle 55
RIB EYE	RED - Sweet & sour fresh tomato salsa 45
TOMAHAWK <i>(Rib eye on the bone)</i>	WHITE - Garlic, butter, feta & spring onion 45
	CHIMICHURRI – Authentic Argentinian 39

VIXI SPECIALITIES (By Weight)

FRESH KINGKLIP SIDES <i>Served grilled, finished with lemon, dill & caper butter & your choice of side</i>	SALSICCIA <i>(When available)</i> <i>Sweet Italian sausages & caramelized onion – pan fried with a marsala wine reduction & creamy mashed potato</i>
YELLOWFIN TUNA <i>Seared on charcoal, red dukkha crusted on spinach, courgette & cauliflower</i>	BABY KINGKLIP <i>Grilled baby kingklip finished with a creamy marsala, mushroom, garlic and chilli sauce</i>
NORWEGIAN SALMON SIDES <i>Served on bed of grilled vegetables of cauliflower, baby potato and courgette</i> <i>Option 1 - Wood-fire oven baked with a lemon, dill and spring onion butter sauce</i> <i>Option 2 - Charcoal grilled with a lemon, dill and spring onion butter sauce</i>	BBQ RIBS PORK LOIN <i>Dry rubbed & oven roasted with a Turkish BBQ basting & served with your choice of side</i>

YOUR CHOICE OF SIDE

BRAISED GREENS	59	SIDE SALAD	39
RISO VERDE <i>(Green herb rice)</i>	39	VEGETABLE CAPONATA	45
GARLIC BUTTER POTATOES	39	CREAMY VIXI MASH	49
SMOKED FRIED POTATOES	39	TURMERIC CAULIFLOWER	55
HAND-CUT CHIPS	35		

SIDES ARE INCLUDED WHERE INDICATED - ADDITIONAL SIDES ARE PRICED INDIVIDUALLY

PASTA (Hand Made With Free Range Eggs & Semola)

PAPPARDELLE WITH LAMB RAGU 185
Rich & slow cooked lamb-infused sauce

PAPPARDELLE WITH PESTO 155
Homemade basil pesto with semi-dried tomatoes

PAPPARDELLE WITH ITALIAN SAUSAGE 175
Spicy or Not - Sweet Italian Sausage, onion, tomato, peppers, red wine, porcini & cream

FETTUCINE WITH CHICKEN LIVERS 175
Free range chicken livers, peppers & onion in a rich, spicy sauce

LINGUINE WITH HALOUMI, MUSHROOM & BABY MARROW 155
Haloumi, mushroom, marrow, curry, cream, tomato & coriander

FETTUCINE WITH BRAISED FILLET & ZUCCHINI 225
Warm spices, garlic, chilli, brandy, tomato, fresh basil & a dash of cream

TAGLIERINI WITH SEAFOOD 225
Fresh mussels, calamari, prawns, tomato, white wine, chilli & zest

FETTUCINE WITH HOT SMOKED SALMON 175
House-cured salmon, tomato, cream, white wine, warm spices & peas

FETTUCINE DI BOSCO
Brown mushroom, white wine, garlic, rosemary, cream and blue cheese
With Bacon 165
With Chicken 175

RAVIOLI ARRABIATA 155
Handmade pasta pockets filled with spinach & ricotta cheese with a spicy tomato sauce & fresh basil

RAVIOLI GORGONZOLA 185
Handmade pasta pockets filled with spinach & ricotta cheese with a creamy gorgonzola and parmesan cheese sauce with a touch of nutmeg

PIZZA (Hand formed – Neopolitan style • 48-hour cold-fermented dough)

MARGHERITA 95
Fior di latte, tomato & fresh basil

SLICE IT YOUR WAY 145
Add one choice from A, B & C to your Margherita

A *Melanzane / Bacon / Salami / Chorizo / Anchovies / Chicken / Ham*

+

B *Artichokes / Mushrooms / Spinach / Feta / Peppers / Sun-dried Tomatoes / Olives*

+

C *Fresh Tomato / Garlic / Rocket / Pecorino / Capers / Olives*

PEPPERONI 145

VEGETARIAN 155
Aubergine, zucchini, peppers, mushrooms, olives & artichokes

RELOADED 155
BBQ chicken, chorizo, bacon, pepperoni & mushrooms

CALZONE CAPRICCIOSA (FOLDED PIZZA) 155
Mushrooms, ham, olives, artichoke & chilli

SPICY LAMB CALZONE (FOLDED PIZZA) 165
Spicy lamb, spinach, feta & tomato

DESSERTS

(Subject to availability) - Enquire about our daily specials

WARM APPLE MALVA PUDDING 89 <i>Served with homemade crème anglaise</i>	CHOCOLATE LAVA CAKE 89 <i>Served with a scoop of vanilla gelato and toasted marshmallows</i>
NEW YORK BAKED CHEESECAKE 89 <i>Served with chefs' fruit coulis</i>	SORBET 69 <i>Dairy free frozen seasonal fruit sorbet</i>
CRÈME BRULEE 75 <i>Classic baked vanilla custard with a delectable burnt sugar layer. Get cracking!</i>	TIRAMISU 89 <i>Like no other</i>

COFFEE

<i>Espresso</i> 25	<i>Café Latte</i> 35
<i>Doppio</i> 30	<i>Café Mocha</i> 38
<i>Cappuccino</i> 30	<i>Chai Latte</i> 45
<i>Americano</i> 30	

TEA

(Loose Leaf)

Two Cup Serving 25 <i>Ceylon / Rooibos / Green</i>	Add an Infusion 10 <i>Mint / Lemon / Ginger / Honey / Chai</i>
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DIGESTIVES

<i>Grappa Beltion Chardonnay</i> 39	<i>Limoncello</i> 39
<i>Fernet Branca</i> 39	<i>Jagermeister</i> 35
<i>Fernet Branca Menthe</i> 45	

LIQUEURS

(Served neat or on crushed ice)

<i>Frangelico</i> 32	<i>Amaretto Disaronno</i> 42
<i>Amarula Cream</i> 30	<i>Cointreau</i> 40
<i>Kahlua</i> 35	

SERVED AS A LIQUEUR COFFEE + 35
POURED OVER HOMEMADE GELATO + 32



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