



# VIXI SOCIAL HOUSE

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vixi [vix-i] Latin

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

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*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.*

# 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 215

Chopped salad, marinated olives & laffa flatbread included

Pick any 3 mezze items:

Baba ghanoush      Tzatziki  
Hummus              Muhammara  
Beetroot and Feta dip      Green falafel

## BABA GANOUSH 95

Fire-roasted aubergine, smoked garlic, fresh herbs, tomato, cucumber & onion

## HUMMUS 95

Creamy hummus, whipped tahini, thyme, olive oil & spicy chickpeas

## DOLMADES 115

Rice filled vine leaves served on napoletana

## MARINATED OLIVES 69

Olive oil, citrus, rosemary & garlic

## GRILLED CHORIZO 145

Flame-grilled chorizo with Argentinian chimichurri

## PRAWNS PASTIS 165

Pan fried prawns sealed in a delicate anise tomato concasse' and cream sauce

## GREEN FALAFEL 115

Smashed chickpeas, whipped tahini, fresh green herbs & tzatziki

## MUHAMMARA 95

Roasted red bell peppers, walnuts and pomegranate molasses

## KOFTA SKEWERS 155

Spiced ground lamb & beef, charcoal grilled, chopped salad & tzatziki

## TUNA CARPACCIO 215

Cured in citrus with capers, dill pesto & Asian mayo

## VIXI BRUSCHETTA 115

Wood-fired sourdough bread, toasted and topped with fresh tomato, gorgonzola & basil (when available)

## GRILLED HALLOUMI 125

Lemon, Greek oregano & chimichurri

## CALAMARI FRITTI 125

Fried calamari with herb & peri peri mayo

## CHICKEN LIVERS PERI-PERI 165

Pan-fried in rich spicy sauce and served with a mezze pita

## PATATAS BRAVAS 95

Crispy potatoes, bravas sauce & garlic aioli

## TEMPURA TURMERIC CAULIFLOWER 135

Tzatziki dip (tzatziki can be replaced for hummus for vegan option)

## VIXI CROQUETAS

Option 1: Spiced lamb with Lebanese Yoghurt Mint 135  
Option 2: Salmon & prawn with herb tartare. 145

## TEMPURA PRAWNS 135

Sweet & sour relish

## SARDINES 115

Marinated and pan-fried sardines with chimichurri & lemon

## DECONSTRUCTED MELANZANE 135

Crumbed melanzane filled with fior di latte, parmesan cheese, basil and napoletana

## CARPACCIO 165

Marinated beef, capers, pecorino shavings, mushrooms, wild rocket & garlic aioli

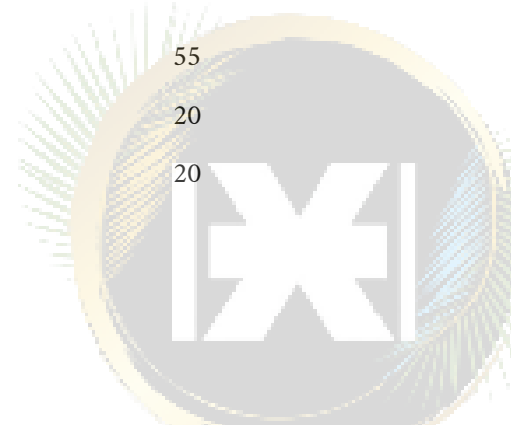
## ARANCINI DI RISO 125

Crispy friend risotto balls filled with gorgonzola & broccoli served with a spicy tomato

## GARLIC & ZA'ATAR BREAD 55

## LAFFA FLATBREAD 20

## MEZZE PITA 20



# SALADS

## FRESHLY CHOPPED & SERVED WITH HOUSE DRESSING

<b>INSALATA DI CASA (HOUSE SALAD)</b> - Greens, tomato, cucumber, red onion, carrot, radish and fennel.	125
<b>MELANZANE SALAD</b> 165 <i>Crumbed aubergine, falafel, caponata, boiled egg, greens, tomato, red onion &amp; labneh</i>	
<b>HOT SMOKED SALMON</b> 185 <i>House-cured Salmon, greens, tomato, cucumber, red onion, peas, baby potatoes, boiled egg, olives &amp; tzatziki</i>	
<b>CAPRESE SALAD</b> 155 <i>Fresh tomato, fior di latte, avo and fresh basil</i>	
<b>CHICKEN CAESAR</b> 215 <i>Grilled chicken, cos, boiled egg, anchovy, crispy laffa &amp; pecorino</i>	
<b>GRILLED CHICKEN</b> 185 <i>Greens, tomato, cucumber, red onion, carrots, peas, boiled egg, hummus &amp; tzatziki</i>	
<b>AUTHENTIC GREEK SALAD</b> 165 <i>Chunky tomato, cucumber, green pepper, red onion, olives and feta slab</i>	

# LAFFA WRAPS

(Only available during Lunch - Mon to Sat)

<b>PREGO (DECONSTRUCTED)</b> 195 <i>Pan-seared rump in a spicy prego sauce with chips &amp; a laffa wrap</i>	
<b>MEDITERRANEAN CHICKEN</b> 165 <i>Charcoal-grilled chicken, greens, sun-dried tomato, artichoke &amp; creamy whipped hummus</i>	
<b>AUBERGINE &amp; FALAFEL</b> 155 <i>Crumbed aubergine, falafel, boiled egg, chopped salad, baba ganoush, pickle &amp; tzatziki</i>	
<b>PULLED LAMB</b> 185 <i>Pickles, chopped salad, greens, tzatziki &amp; chickpeas</i>	

# FLATBREADS

<b>PROSCIUTTO CRUDO</b> 235 <i>Parma ham, gorgonzola, marinated red pepper, wild rocket, drizzled with olive oil &amp; lemon</i>	
<b>HOT SMOKED SALMON</b> 235 <i>House-made hot smoked salmon, avocado, capers, spring onion, rocket &amp; tzatziki</i>	
<b>MOROCCAN LAMB</b> 245 <i>Slow cooked pulled lamb, tzatziki, chopped salad &amp; falafel</i>	
<b>MADE WITH 48-HOUR COLD-FERMENTED DOUGH</b>	



# CARNE

## PORTUGUESE STEAK (300G) 380

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 LOIN CHOPS Chalk board menu

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

## LAMB SHANK By Weight

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

## BEEF BURGER 175

Freshly baked mezza bread, crunchy lettuce, tomato, homemade pickles, mayonnaise & hand cut fries  
Add fried Haloumi + R35

## BBQ RIBS PORK LOIN By Weight

Dry rubbed & oven roasted with a Turkish BBQ basting & served with your choice of side

# PESCE

## PAN GRILLED CALAMARI 265

(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 345

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

or 395

Green - Thyme cream & spinach with pecorino crust

## FRITTO MISTO DI MARE 275

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

## WOOD-FIRED PRAWNS 355

Fire-grilled prawns, feta, lemon & your choice of side  
Peri - Peri Option + R40

## FRESH MUSSELS (When available) 295

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

## FRESH MUSSELS (When available) 295

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 265

Charcoal-grilled Lebanese style chicken kebabs with chopped salad, chips, tzatziki and hummus

## CHICKEN SALTIMBOCCA 265

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 225

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

or

Alla Crema 245

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

or

Pizzaiola 235

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)

### 28 DAYS AGED – CHARCOAL GRILLED

*(Meat cooked past medium is not advised)*

**SIRLOIN** *(Fat cap on)*

**FILLET**

**RIB EYE**

**RUMP**

**PRIME RIB** *(Rib eye on bone)*

*Accompanied with one of our five signature flavour accents:*

**GREEN** - Fresh basil, oregano, mint & rocket lightly tossed in lemon, olive oil, garlic and fresh red chilli 65

**MUSHROOMS** - Fresh brown mushrooms, thyme, spring onion with olive oil & lemon drizzle 75

**RED** - Sweet & sour fresh tomato salsa 55

**WHITE** - Fresh sauce of garlic, feta & spring onion, mint & yoghurt 55

**CHIMICHURRI** – Authentic Argentinian 55

## VIXI SPECIALITIES (By Weight)

### FRESH KINGKLIP SIDES

*Served grilled, finished with lemon, dill & caper butter & your choice of side*

### YELLOWFIN TUNA

*Seared on charcoal, red dukkha crusted on spinach, courgette & cauliflower*

### NORWEGIAN SALMON SIDES

*Served on bed of grilled vegetables of cauliflower, baby potato and courgette*

*Option 1 - Wood-fire oven baked with a lemon, dill and spring onion butter sauce*

*Option 2 - Charcoal grilled with a lemon, dill and spring onion butter sauce*

### TOMAHAWK (Grain-fed Chalmar beef)

*Charcoal grilled and finished in the pizza oven with Cafe di Paris butter, rosemary and garlic & side of your choice.*

### BABY KINGKLIP

*Grilled baby kingklip finished with a creamy marsala, mushroom, garlic and chilli sauce or garlic, lemon caper & dill butter*

### CALF'S LIVER

*Pan Seared in butter, brandy, lemon juice, sage & caramelised onions, served with mashed potato.* 285

## YOUR CHOICE OF SIDE

**RISO VERDE** *(Green herb rice)* 45

**GARLIC BUTTER POTATOES** 45

**SMOKED FRIED POTATOES** 45

**HAND-CUT CHIPS** 45

**SIDE SALAD** 45

**VEGETABLE CAPONATA** 55

**SPICED SWEET POTATO** 45

**SEASONAL VEGETABLES** 75  
**CREAMY VIXI MASH** 65  
**TUMERIC CAULIFLOWER** 85

### AS INCLUDED SIDE

+ 35  
+ 25  
+ 45



# PASTA

(Hand Made With Free Range Eggs & Semola)

**PAPPARDELLE WITH LAMB RAGU** 250  
*Rich & slow cooked lamb-infused sauce*

**PAPPARDELLE WITH PESTO** 205  
*Homemade basil pesto with semi-dried tomatoes*  
With chicken 225  
With prawns 245

**PAPPARDELLE WITH ITALIAN SAUSAGE** 265  
*Spicy or Not - Sweet Italian Sausage, onion, tomato, peppers, red wine, porcini & cream*

**FETTUCCINE WITH CHICKEN LIVERS** 265  
*Free range chicken livers, peppers & onion in a rich, spicy sauce*

**LINGUINE WITH HALOUMI, MUSHROOM & BABY MARROW** 235  
*Haloumi, mushroom, marrow, curry, cream, tomato & coriander*

**FETTUCCINE WITH BRAISED FILLET & ZUCCHINI** 295  
*Warm spices, garlic, chilli, brandy, tomato, fresh basil & a dash of cream*

**PAPPARDELLE WITH MUSHROOM RAGU** 235  
*Rich & slow cooked brown mushroom infused sauce*

**TAGLIERINI WITH SEAFOOD** 295  
*Fresh mussels, calamari, prawns, tomato, white wine, chilli & zest*

**HOT SMOKED SALMON** 250  
*House-cured salmon, tomato, cream, white wine, warm spices & peas*

**FETTUCCINE DI BOSCO**  
*Brown mushroom, white wine, garlic, rosemary, cream and gorgonzola*  
With Bacon & Chorizo 235  
With Chicken 255

**RAVIOLI ARRABIATA** 225  
*Handmade pasta pockets filled with spinach & ricotta cheese with a spicy tomato sauce & fresh basil*

**RAVIOLI GORGONZOLA** 275  
*Handmade pasta pockets filled with spinach & ricotta cheese with a creamy gorgonzola and parmesan cheese sauce*

**FETTUCCINE WITH PRAWN AND ARTICHOKE** 275  
*In a tangy rosa tomato cream and parmesan sauce.*

# PIZZA

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

**MARGHERITA** 125  
*Fior di latte, tomato & fresh basil*

**SLICE IT YOUR WAY** 185  
*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 / Red Onion

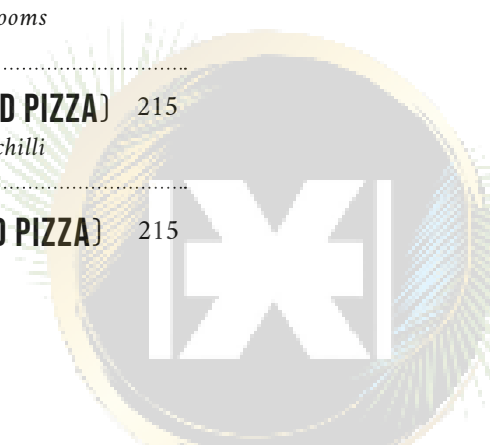
**PEPPERONI** 195

**VEGETARIAN** 225  
*Aubergine, zucchini, peppers, mushrooms, red onion, olives, artichokes and baby spinach*

**RELOADED** 225  
*BBQ chicken, chorizo, bacon, caramelized onion pepperoni & mushrooms*

**CALZONE CAPRICCIOSA (FOLDED PIZZA)** 215  
*Mushrooms, ham, olives, artichoke & chilli*

**SPICY LAMB CALZONE (FOLDED PIZZA)** 215



# DESSERTS

(Subject to availability) - Enquire about our daily specials

<b>WARM APPLE MALVA PUDDING</b> 115 <i>Served with homemade crème anglaise</i>	<b>CHOCOLATE LAVA CAKE</b> 120 <i>Served with a scoop of vanilla gelato and toasted marshmallows</i>
<b>NEW YORK BAKED CHEESECAKE</b> 105 <i>Served with chefs' fruit coulis</i>	<b>SORBET</b> 75 <i>Dairy free frozen seasonal fruit sorbet</i>
<b>CRÈME BRULEE</b> 85 <i>Classic baked vanilla custard with a delectable burnt sugar layer. Get cracking!</i>	<b>TIRAMISU</b> 135 <i>Like no other</i>
	<b>GELATO DI CASA</b> 115 <i>Ask your waiter for the flavor of the week</i>

# COFFEE

<i>Espresso</i> 25	<i>Café Latte</i> 45
<i>Doppio</i> 35	<i>Café Mocha</i> 55
<i>Cappuccino</i> 38	<i>Chai Latte</i> 55
<i>Americano</i> 35	<i>Spiced Hot Chocolate</i> 55

# TEA

(Loose Leaf)

<b>Two Cup Serving</b>	<b>Add an Infusion</b> 10
<i>Ceylon / Rooibos</i> 25	<i>Mint / Lemon / Homemade Chai</i>
<i>Green</i> 35	

# DIGESTIVES

<i>Grappa Brotto Ruta</i> 39	<i>Limoncello</i> 39
<i>Fernet Branca</i> 39	<i>Jagermeister</i> 38
<i>Fernet Branca Menthe</i> 45	

# LIQUEURS

(Served neat or on crushed ice)

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

**SERVED AS A LIQUEUR COFFEE + 40**

**SERVED AS A DOM PEDRO + 45**



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**VIXI.CO.ZA**