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**WHOLESOME FOOD.  
FAMILY TIME.**

64 ST ANDREW ST, BIRDHAVEN  
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*#familymeetingplace #wholesomefood #eatlocal #voodoolicious*

# BREAKFAST

BREAKFAST SERVED UNTIL 12PM DAILY

## Make Your Own Breakfast

or add to any of the other breakfasts

Please note that bread/toast is not included with your breakfast unless specified or ordered extra.

Free range eggs each - poached, fried or scrambled (*scrambled minimum 2*) **11**  
Plain omelette **33**

### ADD THE FOLLOWING: >>

» Bacon **24**  
» Macon **31**  
» Pork Banger **21**  
» Beef Banger **27**  
» Mushrooms, sautéed **18**  
» ½ Avo, sliced **24**  
» Roasted small tomatoes **12**  
» Norwegian salmon (80g) **72**  
» Danish Feta **25**  
» Cheddar, grated **18**  
» Hollandaise sauce **18**  
» Bolognese sauce **35**

## Toast

Ciabatta/Rye (*per slice*) **5**  
Banting (*per slice*) **10**

### ADD THE FOLLOWING: >>

» Butter & preserves **17**  
» Nutella **22**  
» Butter & Bovril/Marmite **12**  
» Honey **18**  
» Maple Syrup **20**  
» Anchovy, tomato & cucumber **25**  
» Avo **24**  
» Avo & Salmon **70**

## French Toast

Plain French toast **40**

### ADD THE FOLLOWING: >>

» Bacon & maple syrup **42**  
» Grilled banana & cinnamon sugar **30**  
» Cream cheese & berry compote **55**

## Savoury pancakes **75**

Two pancakes filled with creamy spinach, peppers and mushrooms. Finished off with a balsamic reduction.

## Sterns Shakshuka **89**

Free-range eggs poached in a spicy pepper & tomato salsa topped with danish feta & served with homemade pita bread

(*Vegan: Substitute egg & feta with hummas & avo*)

## Eggs Benedict **93**

2 Poached eggs on homemade English muffins with crispy bacon & hollandaise sauce (*replace bacon with Norwegian salmon 48 or Macon 7*)

## ⓑ Baxter's Breakfast **122**

2 Poached eggs on a bed of roasted cherry tomatoes and grilled mushrooms topped with Norwegian salmon and spinach

## ⓑ Sharky's Poached Eggs **98**

2 poached eggs served on sliced avo, topped with bacon, sprinkled with danish feta, rocket & served with a side of hollandaise sauce

## Babalas Breakfast **83**

Homemade ciabatta roll with bacon, fried egg & local cheddar

## ⓑ Jono's Breakfast **89**

2 poached eggs on top of brown mushrooms and bacon, served with guacamole

## ⓑ Creamy Scrambled Eggs **87**

Scrambled eggs served with spicy chicken livers

## Raw **67**

Fresh mango/paw paw with double thick Greek yoghurt, raw honey, cubed pineapple & raw cocoa nibs (*add Banting granola 25*)

## Organic Oats **55**

With banana and raw honey

## ⓑ Jonlyn's Banting Smoothie **59**

Omega 3 oil, double thick yoghurt, frozen mixed berries, Xylitol, full cream milk

## From the Bakery

All of the below comes with butter, cheddar and jam

Muffins (*Daily*) **38**

Scones (*Fri, Sat & Sun ONLY*) **38**

Croissants (*Fri, Sat & Sun ONLY*) **32**

# SMALL PLATES

<b>B Olives Bowl</b>	<b>53</b>	<b>Goats Cheese Bruschetta</b>	<b>53</b>
		Cherry tomato and basil salsa, on warm ciabatta lightly toasted, sprinkled with goats cheese and drizzled with olive oil	
<b>B Peri-Peri Chicken Livers</b>	<b>65</b>		
Served with warm bruschetta			
<b>B Creamy Livers</b>	<b>69</b>	<b>B Creamy Black Mussels</b>	<b>79</b>
Our famous livers done in a creamy mushroom sauce, a hint of chilli with warm bruschetta. <i>Hot or Not?</i>		Cooked in a creamy white wine sauce with parsley and garlic served with warm ciabatta toast	
		(Swap ciabatta for banting bread – <b>add 10</b> )	
<b>Chilli Poppers</b>	<b>53</b>	<b>Calamari</b>	<b>75</b>
Stuffed with blue cheese, cheddar and cream cheese served with a sweet chilli and mustard creamy dip		Grilled with mushroom and garlic sauce, served in phyllo pastry	
<b>B Caprese</b>	<b>56</b>	<b>B Grilled Halloumi</b>	<b>52</b>
Sliced tomato and buffalo mozzarella, basil leaves, olive oil, salt and pepper with a smattering of basil pesto and balsamic vinegar		Served with sweet chilli	
		<b>Spring Rolls</b>	
		» Vegetable	<b>45</b>
		» Chicken & vegetable	<b>48</b>
		» Prawn & cheese	<b>54</b>

# SANDWICHES

<b>Voodoo Club Sandwich</b>	<b>85</b>	<b>Chicken Mayo</b>	<b>71</b>
With bacon, cheese, tomato on a ciabatta roll with a side of hand cut potato chips (add avo 22)		With gherkins & served with a side salad	
<b>Smoked Salmon</b>	<b>99</b>	<b>Tuna Melt</b>	<b>78</b>
With cream cheese, cucumber, tomato, red onion, rocket & served with a side salad		Tuna mayo with gherkins, peas, peppers and coriander. Served on toasted ciabatta, topped with tomatoes, melted mozzarella and chopped lettuce with a side salad or hand cut potato chips	
<b>Beef Brisket</b>	<b>95</b>	<b>Mozzarella &amp; Tomato</b>	<b>67</b>
Caramalised onions, basil infused tomatoes, sautéed mushrooms, bacon and shaved parmesan cheese		With pesto & served with a side salad	

# SALADS

<b>B Fillet</b>	<b>105</b>	<b>B Blue Cheese &amp; Bacon</b>	<b>93</b>
With grilled fillet strips, avo, mixed greens, tomato, sesame seeds & honey mustard dressing		Baby spinach leaves on a bed of lettuce with crunchy bacon bits, mushrooms, crumbled blue cheese & honey mustard dressing	
<b>B Chicken &amp; Grilled Halloumi</b>	<b>98</b>	<b>Tuna</b>	<b>93</b>
Sliced & served with rocket, lettuce, tomato, cucumber, bean sprouts, carrots & tossed with honey mustard dressing (add Avo 24)		With boiled egg, sautéed potatoes, croutons, fresh greens, peas, shaved parmesan & yoghurt dressing	
<b>Green</b>	<b>85</b>	<b>Falafel</b>	<b>87</b>
Peas, avo, snap peas, soft boiled egg, parmesan & croutons with a pesto dressing		With rocket, micro greens, avo, tomato & greek yoghurt tzatziki	

# BURGERS

## Choose between

100% beef burger patty (*organic grassfed certified*), chicken breast **OR** vegetarian patty

## Choose your base

Ciabatta roll **OR** **B** Lettuce bed (*deduct 5*)

## Choose your side

**B** Cauliflower mash

**B** Sweet potato wedges

Hand cut potato chips

**Side salad**

Lettuce, cherry tomato, cucumber, red pepper & carrot

**B** Green vegetables

## Choose your style

**Voodoo Signature**

120

Roasted peppers, caramelised onions, rocket, local cheddar & mozzarella cheese

**B** Banting

115

Avo, tomato & fresh greens

**B** Blue Moon

120

Melted blue & cream cheese with a slice of mozzarella cheese

**Full English Eggsplasion**

120

1 Fried egg, streaky bacon, sliced tomato & drizzled with barbeque sauce

**B** El Feta

115

Creamy feta & jalapeno

**Amelia's Favourite**

115

Camembert & cranberry sauce

**Veggie D-lite** (*Veggie Only*)

120

Falafel patty topped with chilli, Shashuka sauce, raw carrot, tzatziki with a little coriander

**Dreamy Cheese** (*Beef Only*)

120

Beef patty, stuffed with mozzarella, topped Shashuka sauce, cheddar and rocket.

**Blues**

115

Blue cheese, bacon jam and onion rings

**Health Lily**

115

Cheddar, Shashuka sauce, veggies, basil pesto and rocket

**Voodoo Flavour**

120

Bacon, cheddar, fresh chillies and avo

**Prego**

105



# MAINS

- Fillet (200g)** 168  
Free-range tender fillet topped with crispy onion rings, hand cut chips & a creamy pepper sauce
- Sirloin (150G)** 115  
Served with hand cut potato chips and béarnaise sauce
- Lamb Shank** 198  
Slow cooked in red wine and veggies, served with red wine reduction and choice of veggies or caulimash
- ⓑ **Salmon** 178  
Grilled Salmon, done as you like, served with caulimash and green veggies
- Crispy Salmon** 178  
Pan fried salmon on a dome of crushed potatoes finished off with a butter parmesan sauce
- Deconstructed Chicken Wrap** 95  
Skewered free-range chicken strips marinated in yoghurt, cumin, lemon zest & fresh coriander served with hummus, tomato, parsley & feta salsa
- Chicken Quesadilla** 85  
Fried chicken, mushrooms and peppers wrapped in tortilla and tossed with mozerella cheese and served with humus, chilli and tzatziki
- ⓑ **Veal Limone** 98  
Pan-fried served with lemon butter & caulimash or green veggies
- Lamb Loin Chops** 165  
Basted with olive oil & rosemary with your choice of side
- Grilled Calamari** 165  
Served with chilli & tartar sauce & hand cut potato chips
- ⓑ **Grilled Hake** 104  
Served with mango or avo, rosa tomatoes and fresh green veggies
- Beer Battered Hake & Chips** 98  
Wrapped in newspaper, with lemon wedges & homemade tartare sauce
- ⓑ **Creamy Black Mussels** 142  
Cooked in a creamy white wine sauce with parsley and garlic served with warm ciabatta toast  
*(Swap ciabatta for banting bread – add 10)*
- ⓑ **Paleo Chicken Breast** 98  
Cooked with butter & herbs & served with crisp green veggies *(or side salad)* & lemon wedges
- Fillet Pasta (100g)** 135  
With a creamy tomato sauce with mushrooms, celery, garlic & a hint of chilli
- Homemade Basil Pesto Pasta** 94  
Tossed with crisp greens and sprinkled with feta
- Chicken & Mushroom Pasta** 110  
Fettuccini with a delicious creamy chicken and mushroom sauce

## « Extra sides »

- ⓑ **Cauliflower mash** 35
- ⓑ **Sweet potato wedges** 35
- Hand cut potato chips** 30
- Side salad** 35  
Lettuce, cherry tomato, cucumber, red pepper & carrot
- ⓑ **Green vegetables** 35

# SUSHI

ALL SUSHI SERVED MONDAY TO SATURDAY, 11:30 - CLOSING

<b>California Roll</b>			
» Vegetable	35		
» Prawn/Salmon/Tuna	41		
<b>Sashimi</b> (3 pieces)			
» Salmon/Tuna	65		
<b>Roses</b> (3 pieces)			
» Salmon/Tuna with rice	65		
» Salmon/Tuna no rice	72		
<b>Fashion Sandwiches</b> (4 pieces)			
» Vegetable	39		
» Prawn/Salmon/Tuna	51		
<b>Nigiri</b> (2 pieces)			
» Avo	44		
» Prawn/Salmon/Tuna	49		
<b>Maki</b> (6 pieces)			
» Cucumber/Avo	43		
» Prawn/Salmon/Tuna	49		
<b>Rainbow Roll</b> (4 pieces)			
» Avo	47		
» Prawn/Salmon/Tuna	55		
<b>Handroll</b>			
» Vegetable	47		
» Prawn/Salmon/Tuna	51		
<b>Salmon Wasabi Parcel</b>	53		
Fashion Sandwich with wasabi paste inside			
<b>Salmon Salad</b>			149
Salmon sliced, over a bed of rice with carrots, cucumber, avo and lettuce			
<b>Rock Shrimp Tempura</b> (4 pieces)			65
California Rolls topped with Tempura Fried Prawns			
<b>Tuna Carpaccio</b>			75
Sliced seared tuna steak with avo slices, served with fresh chillies and a honey soya sauce			
<b>Salmon Bomb</b>			75
3 Salmon Roses sprinkled with spiced chopped salmon and tempura flakes. Served with sweet chilli, mayo and teriyaki sauce			
<b>Dragon Roll</b>			75
4 deep fried tempura flour coated calamari, stuffed with salmon, rocket and cream cheese maki. Served with a teriyaki sauce			
<b>Tempura Prawn</b>			45
Avo and tempura prawn California Roll served with sweet chilli mayo			
<b>Reloaded Salmon Rainbow</b>			55
Salmon and avo Rainbow Roll drizzled with mayo and teriyaki sauce.			

## SUSHI PLATTERS

<b>Voodoo</b> (10 pieces)	149	<b>Vegetarian</b> (18 pieces)	199
» Veg California Roll (4)		» California Roll (4)	
» Salmon Sashimi (3)		» Maki Avo (6)	
» Prawn Nigiri (2)		» Sandwiches (4)	
» Salmon Nigiri (1)		» Hand Roll (2)	
		» Nigiri Avo (2)	
<b>Lily</b> (16 pieces)	159	<b>Salmon</b> (22 pieces)	279
» Avo Maki (6)		» Sashimi (3)	
» Salmon California Roll (4)		» Nigiri (2)	
» Salmon Sandwiches (4)		» Rainbow (4)	
» Salmon Nigiri (1)		» Sandwiches (4)	
» Prawn Nigiri (1)		» Salmon Rose (3)	
		» Maki (6)	

# DESSERTS

## **Blintzers**

59

Traditional crepe-like pancake filled with a sweetened cream cheese, served warm with a berry coulis

## **Spanish Churros**

58

With chocolate ganache

## **Malva Pudding**

53

With home made custard or vanilla ice cream

## **Espresso chocolate mousse**

48

White chocolate on top of dark chocolate mousse served with ice-cream and a cherry on top

## **Cake of the Day**

48

Please ask your waitron for the available flavours

## **Banting Cupcakes**

32

Dark Chocolate, almond flower and beetroot cupcakes with a creamy cheese, xylitol and butter icing

## **Ice Cream**

S.Q.

We have a choice of normal, banting or vegan ice cream (*Please as your waitron for available flavours of the day*)

## **Dom Pedro - Kahlua**

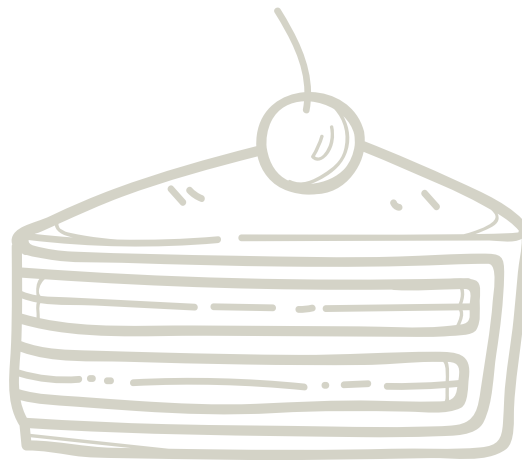
53

## **Kahlua Coffee**

53

## **Irish Coffee**

67



# HOT DRINKS

	S	I		
<b>Cappuccino</b>	25	30	<b>Turmeric Latte</b>	45
<b>Americano</b>	21	25	Traditional Latte, with 15ml turmeric shot added to milk	
<b>Espresso</b>	21	25	<b>Hot chocolate</b>	29
<b>Flat white</b>		25	<b>Sugar free hot chocolate</b>	29
<b>Latte</b>		30	<b>Baby chino</b>	9
<b>Chai latte</b>		32	<b>Toni Glass Collection teas</b>	23
<b>Red Cappuccino</b>	27	32	Please ask your waitron to show you our selection	
<b>Macchiato</b>	23	27	<b>MCT oil shots (15ml)</b>	9
<b>Cafe mocha</b>		32	To be whisked into your coffee.	
<b>Bullet Proof Coffee</b>		32		
15ml butter blitzed into a single Americano				

*Substitute milk for almond milk and make your drink vegan: +R10*  
*Xylitol sachets are available on request*

# COLD DRINKS

<b>Bos iced tea</b>	26	<b>Water still/sparkling</b>	
Lemon, peach, lime & ginger, apple		250ml	20
		750ml	34
<b>Toni Glass sugar free iced tea</b>	27	<b>Elderflower &amp; soda</b>	30
Mulberry & Marula, Lemon Balm Jujube, Litchi & Lime		<b>Rock shandy</b>	42
<b>Red Bull (250ml)</b>	35	<b>Milkshakes</b>	
<b>Soft drinks (340ml)</b>	23	Chocolate, strawberry, vanilla, coffee	45
Coke/Coke Zero/Coke Lite, cream soda, fanta orange/grape, sprite/sprite zero		Choc brownie, fudge, peanut butter, oreo, salty caramel, nutella	48
<b>Soft drinks (200ml)</b>	20	<b>Freezochino</b>	48
Soda water, lemonade		Mango, wild berry, chocolate, coffee	
<b>Appletiser/Red Grapetiser</b>	27	<b>Cordial Shots</b>	10



# ADULT BEVERAGES

## BEERS

**Brewers & Union** (500ml) 58  
Steph Weiss 58  
Sunday IPA 58

**Darling Beers** (330ml)  
**Bone Crusher** » Wit Beer with a candy nose aroma with hints of coriander and orange peel 45  
**Slow** » A rich golden lager with light bitterness and great sessionability 42  
**Gypsy Mask** » Native ale, a rusty red ale, full of flavour and incredibly smooth 45  
**Rogue pony** » Pale ale, a not too edgy ale with a mid palate body and balanced to perfection 45  
**God Father** » Rye IPA, Spicy rye, combines resinous fruity hops & residual sweetness from darker caramel malts. Exhibits hints of dark chocolate 45

**Draft Beer** (500ml) 48  
Blackjack 48

**Beer** 28  
Amstel, Castle lite, Heineken, Windhoek, Windhoek light, Black Label, Hansa

## CIDERS

**Kopperberg Pear Cider** 42  
**Sxollie Golden Delicious, Sxollie Granny smith** 42  
**Savannah, Savannah Lite** 30

## SPIRITS

Klipdrift, Smirnoff, Gordans, Bacardi, Martini Dry, Captain Morgan Dark, Captain Morgan Spice Gold, Cane, Amarula, Strawberry lips, Kalula Coffee, Zappa Sambuca 22  
Bells, J&B Rare, KWV 10 year Brandy, Jack Daniels, Tequila Gold, Tequila Silver, Jagermeister, Caramel Vodka 28  
Johnny Walker Black, Jamisons, Grappa, Patron 37

## COCKTAILS

**Champagne Royal Fizz** 89  
Methode Cap Classique with added gin, lemon juice and sugar water

**Bloody Mary** 75  
Tomato juice, fresh lemon, celery, cucumber with a double shot of vodka & a dash of tabasco

**Cosmopolitan** 69  
Made the traditional way with vodka, triple sec, cranberry and lime juice.

**Turkish Delight** 75  
Cranberry juice, rose syrup & Turkish delight with a double shot of vodka

**Champagne Lily Fizz** 79  
Methode Cap Classique with an elegant addition of peach syrup

**Luscious Lemon** 75  
Fresh lemon juice, dry lemon, mint, a double shot of gin & cucumber garnish

**Queen Bee** 69  
Tequila, honey water, ½ lemon and served in a martini glass

**Gin & Tonic Sparkle** 75  
Tonic water, lemon, cucumber & a double shot of gin with a dash of bitters

**Elderflower** 75  
Elderflower cordial with soda & a double shot of vodka

**Long Island Ice Tea** 79  
5 White spirits with a shot of lemon & lime mix topped up with Coke

**Mojito** 75  
White rum, sugar water, lime juice, sparkling water & mint

**Strawberry Daiquiri** 75  
White rum, lime juice, fresh strawberries & strawberry juice

# HEALTH SHOTS

30ML SHOTS (MIX TWO OR MORE TO MIX THINGS UP A LITTLE)

- Wheatgrass** 25  
Cleanses liver and blood, source of protein and minerals. Immune and energy booster. Lowers blood pressure, alkalinier. concentrated amount of nutrients like vitamins C and E, and beta carotene plus other antioxidant and anti-inflammatory properties
- Fresh Ginger** 25  
*(Careful – VERY strong)*  
Immune booster, energizer, aphrodisiac, supports healthy digestion and immunity. contains anti-nausea, anti-inflammatory, and antioxidant compounds.
- Turmeric** 30  
*(Careful – VERY strong)*  
Potent natural anti-inflammatory, natural antiseptic and antibacterial agent
- Fresh Spinach** 25  
Rich in antioxidants, creation of red blood cells, relief from rheumatoid arthritis
- Flu Fighter** 30  
Fresh ginger, lemon juice, squirt of honey, shaken with head of cayenne pepper. Assists with indigestion, fights throat and sinus infections

# HEALTH DRINKS

- Turmeric hot toddy** 40  
Turmeric, ginger, ½ lemon, 3 teaspoons honey mixed into hot water
- Turmeric & Ginger Shake** 48  
Turmeric, fresh ginger, dash of honey, ice and all blended into milk (+/- 300ml)  
*(vegan Almond milk option) +R10*
- Freshly prepared juices** (+/- 300ml)  
*(depending on available fruit)*
- Orange 36
  - Apple 42
  - Pineapple 42
  - Carrot 42
- Add a dash (10ml) ginger or Turmeric to any of the above juices +R8*
- Try one of these healthy mixes** 50  
*(depending on available fruit) +/- 300ml*
- Vita boost**  
Orange, carrot, pineapple, 2 shots lemon and ½ shot ginger
- JJ's special**  
Orange, carrot, ½ shot wheatgrass and ½ shot ginger
- Energizer**  
Orange, carrot, 1 shot spinach and 1 shot beetroot
- Pick me up**  
Apple, carrot, 1 shot lemon and ½ shot ginger

# HEALTH SHAKES

+/- 300ML

## **Alkalising Green Super Shake** 54

1 scoop Green Superfoods Shake powder containing Baobab\*, Hemp Powder\*, Wheatgrass, Wild Harvested Moringa Leaf, Spirulina\*, Barleygrass blended with a frozen banana and a thumb sized chunk of pineapple

## **Super Chai Chocolate shake** 54

1 scoop Oats Chai Cacao powder (containing gluten free oats, Cacao (Nibs and powder), Chia Seeds, Wildcrafted Mesquite, Goji Berries and Hemp seeds) blended with a frozen banana

## **Super Chocolate Booster** 54

1 scoop Chocolate Superfoods shake (containing cacao powder, Mesquite, Lucuma, hemp seeds and maca) blended with a frozen banana, 1 shot almond milk and a teaspoon honey

## **Superfood additions** 18

Add a teaspoon of the following Superfoods powders to any of the above shakes, shots or fruit juices for a natural boost:

**Choose one** >>

### **Hemp protein**

30% protein content, it's the most complete plant protein available. For building and repairing tissue, immune system support and digestive and colon health. It has a great nutty flavour.

### **Black Maca**

Have this this for: increased energy, endurance and strength, enhanced male sperm count and mobility. Helps fight against fatigue and adrenal stress and is also a natural anti-depressant.

*(for the gents, but ladies can also have)*

### **Maca**

Have this for: increased energy, endurance and strength, enhanced libido and fertility, balancing hormones and immune boosting adaptogenic properties

*(For both ladies and gents)*



# PLEASE NOTE

At Voodoo Lily Café we are *proudly dog friendly*, please keep your pooches *on a lead and on the floor at the outside tables only*. Dogs are never allowed inside. *Please respect this rule*

Ask your friendly waitron for a water bowl and order your best friend a treat.

Organic chicken breast slice (100g) **R39**  
Organic chicken livers (100g) **R32**  
Doggy biscuits (3) **R15**



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Voodoo Lily Café does functions. Please enquire via email or call the restaurant

Avo, mango & paw paw are seasonal.

Our toast is buttered before serving.

Gratuity is not included.

Tables of 8 or more people will attract an automatic gratuity of 12%.

We do accept Amex and Diners club cards

Please note all sauces and dressings are put onto the meal unless specifically requested to be on the side.

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**B** Banting, low-carb, high-fat



Feel free to enjoy your own bottle, but there is a corkage fee

Maximum of 1 bottle per 4 persons is only allowed

**Wine 80**

**Champagne local 120, International 180**



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