

# 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.

Some of our food items contain Xylitol. Although these are proven health benefits for us humans, to our doggy family members, Xylitol is poisonous. Please therefore ask your waitron if you are not sure and they will confirm with the kitchen if the food you have ordered for yourself has this ingredient in it.



Organic chicken breast slice (100g)	42
Organic chicken livers (100g)	35
Doggy biscuits (3)	15

We do not issue any straws with your drink. Paper/BioStraws are available on request.

All our take away containers (and paper/ bio straws) are 100% compostable, biodegradable, and sustainable. Their base material is from plants and not oil (i.e. plastic). This does mean that the cost to us is more than the usual plastic, non-compostable, biodegradable equivalents. We would therefore ask you to respect this and make sure that you do throw the containers away in a responsible way or use in your own compost heap at home

Gratuity is discretionary.

We DO ACCEPT Amex and Diners club cards

Card transactions are confirmed by the Credit card machine and NOT your SMS to cell phone.

Voodoo Lily Café would love to host your function – please enquire via email or call the restaurant

Avo, mango & paw paw are seasonal.

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

Do you know that we also have a Grocers (retail) liquor licence and can sell you wine at bottle store prices for offsite consumption? Please ask your waitron for a price list. Please note that these wines purchased cannot be consumed at Voodoo Lily Café. These wines change on a regular basis and we have discounts for quantity purchases.

“Cakeage fee”: R150 per cake



## SMALL PLATES

<b>Creamy Livers</b> 69	<b>Creamy Black Mussels</b> 87
Our famous livers done in a creamy mushroom sauce, a hint of chilli with served warm bruschetta <sup>B</sup> Hot or Not?	Cooked in a creamy white wine sauce with parsley and garlic served with warm ciabatta toast <sup>B</sup> (Swap ciabatta for banting bread – add 10)
<b>Chilli Poppers</b> 58	<b>Caprese</b> 59
Stuffed with blue cheese, cheddar and cream cheese served with a sweet chilli and mustard creamy dip	Sliced tomato and buffalo mozzarella, basil leaves, olive oil, salt and pepper with a smattering of basil pesto and balsamic reduction <sup>B</sup>
<b>Bacon Wrapped Poppers</b> 69	<b>Goats Cheese Bruschetta</b> 57
Our famous chilli poppers wrapped with crispy bacon served with sweet chilli and mustard dip	Cherry tomato and basil salsa, on warm ciabatta lightly toasted, sprinkled with goats cheese and drizzled with olive oil
<b>Mac n Cheese Croquets</b> 51	<b>Grilled Halloumi</b> 55
Crispy deep fried mac n cheese balls served with sweet chilli mayo sauce	Served with sweet chilli <sup>B</sup>
<b>Chicken Strips</b> 69	<b>Spring Rolls</b>
Crumbed chicken strips marinated with yogurt and herbs. Served with cheese sauce	» Vegetable 49
<b>Calamari</b> 83	» Chicken & vegetable 52
Grilled calamari in a mushroom and garlic sauce, served in a phyllo pastry cup	

<sup>B</sup> Banting, low-carb, high-fat



Feel free to enjoy your own bottle, but there is a corkage fee  
A maximum of 1 bottle per 4 persons is allowed, thereafter you are welcome to choose from our small but excellent wine list

Wine 80

Champagne local 120, International 180



## SALADS

<b>Fillet</b> 112	<b>Chicken &amp; Grilled Halloumi</b> 104
With grilled fillet strips, avo, mixed greens, tomato, sesame seeds & honey mustard dressing <sup>B</sup>	Sliced & served with rocket, lettuce, tomato, cucumber, bean sprouts, carrots & tossed with yogurt and mustard dressing (add Avo 24) <sup>B</sup>
<b>Green</b> 91	<b>Spiced Up Calamari</b> 95
Peas, avo, snap peas, soft boiled egg, parmesan & croutons with a pesto dressing	Spiced up grilled calamari (red chilli, ginger) served in a salad of cucumber slices, rocket, coriander and basil. Served with lemon butter dressing
<b>Falafel</b> 95	
With rocket, micro greens, avo, tomato & greek yogurt Tzatziki	

64 ST ANDREW ST, BIRDAVEN

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#familymeetingplace #wholesomefood #eatlocal #voodoolicious

WHOLESOME FOOD. FAMILY TIME.

# TOASTED SANDWICHES

ALL COME WITH A SIDE OF YOUR CHOICE

<b>Voodoo Club</b> With bacon, cheese, tomato on a ciabatta roll (add avo 24)	95	<b>Chicken and Halloumi</b> Whole prego chicken breast, halloumi strips on a bed of lettuce inside our fresh ciabatta roll (add avo 24)	95
<b>Chicken Mayo</b> With gherkins	78	<b>Smoked Salmon</b> With cream cheese, cucumber, tomato, red onion and rocket	115
<b>Mozzarella &amp; Tomato</b> With pesto	75		

## BURGERS

< Choose between >

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

< Choose your base >

Ciabatta roll **or** 🍷 Lettuce bed

< Choose your side >

**Cauliflower mash** 🍷  
**Broccoli mash** 🍷  
**Sweet potato chips** 🍷  
**Hand cut potato chips**

**Green vegetables** 🍷  
**Side salad**

Lettuce, cherry tomato, cucumber, red pepper & carrot

< Choose your style >

<b>Voodoo Signature</b> Roasted peppers, caramelised onions, rocket, local cheddar & mozzarella cheese	125	<b>Dreamy Cheese</b> ( <i>Beef Only</i> ) Beef patty, stuffed with mozzarella, topped shakshuka sauce, cheddar and rocket	125
<b>Banting</b> Avo, tomato & fresh greens 🍷	125	<b>Famous Chefs burger</b> Beef or chicken patty, topped with cheddar, basil pesto, slow cooked pork, house slaw ( <i>red and white cabbage, baby marrow &amp; carrots</i> ) and a homemade chutney	129
<b>Full English Eggsplasion</b> 1 Fried egg, streaky bacon, sliced tomato & drizzled with barbeque sauce	125	<b>Blue Moon</b> Melted blue & cream cheese with a slice of mozzarella cheese 🍷	125
<b>Veggie D-lite</b> ( <i>Veggie Only</i> ) Falafel patty topped with chilli, shakshuka sauce, raw carrot, tzatziki with a little coriander	125	<b>Voodoo Flavour</b> Bacon, cheddar, fresh chillies and avo	125
<b>Prego</b> ( <i>Chicken only</i> )	115		



# MAINS

<b>Chicken Quesadilla</b> Fried chicken, mushrooms and peppers wrapped in tortilla and tossed with Mozzarella cheese and served with hummus, chilli & Tzatziki	91	<b>Homemade Basil Pesto Pasta</b> Tossed with crisp greens and sprinkled with feta	102
<b>Veal Limone</b> Pan-fried served with lemon butter & caulimash or green veggies 🍷	105	<b>Chicken &amp; Mushroom Pasta</b> 116 Fettuccini with a delicious creamy chicken and mushroom sauce	
<b>Veal Gone Wild</b> (150g) Pepper crusted veal steak, served on a bed of hot potato salad ( <i>cocktail tomatoes, basil, Parmesan and potatoes</i> ) with a button mushroom red wine sauce	113	<b>Lily's Chicken Taco</b> Chicken breast, peppers, onions sautéed with our herbs and spices, a hint of sweet chilli sauce and fresh mint leaves. Topped with carrots and green apple Tzatziki and sriracha sauce. Served with a crispy tortilla	93
<b>Grilled Calamari</b> Served with chilli & tartar sauce & hand cut potato chips	171	<b>Banting Chicken Enchilada</b> Shredded chicken with a tomato-based sauce wrapped with two egg white omelette wraps, topped with fresh jalapenos, guacamole and a little enchilada sauce 🍷	87
<b>Grilled Hake</b> Served with mango or avo, rosa tomatoes and fresh green veggies 🍷	109	<b>Pork Taco</b> Soft tortilla wrap served with BBQ pulled pork and coleslaw ( <i>carrots, white and red cabbage and baby marrow</i> ) served with sour cream and Sriracha ( <i>hot sauce</i> )	93
<b>Beer Battered Hake &amp; Chips</b> Wrapped in newspaper, with lemon wedges & homemade tartare sauce	104	<b>Chicken Stir Fry</b> Chicken strips, snap peas, red cabbage, white cabbage, and mixed peppers sautéed in our homemade sweet and sour sauce	104
<b>Creamy Black Mussels</b> Cooked in a creamy white wine sauce with parsley and garlic served with warm ciabatta toast ( <i>Swap ciabatta for banting bread - add 10</i> )	149	<b>Paleo Chicken Breast</b> Cooked with butter & herbs & served with crisp green veggies ( <i>or side salad</i> ) & lemon wedges	108
<b>Fillet Pasta</b> (100g) With a creamy tomato sauce with mushrooms, celery, garlic & a hint of chilli	142		

< Choose your side if not included in above - 35 >

## DESSERTS

<b>Blintzers</b> Traditional pancake filled with a sweetened cream cheese, served warm with a berry coulis	65	<b>Cake of the Day</b> Please ask your waitron for the available flavours	S.Q.	<b>Ice Cream</b> We have a choice of normal, banting or vegan ice cream ( <i>Please ask your waitron for available flavours of the day</i> )	S.Q.
<b>Crêpe Suzette</b> » Two crêpes cooked in an orange caramel sauce, served with vanilla ice cream & slices of grilled orange » Two crêpes cooked in a Nutella sauce served with vanilla ice cream and toasted almond flakes	59	<b>Banting Cupcakes</b> Dark chocolate, almond flour and beetroot cupcakes with a creamy cheese, xylitol and butter icing	38	<b>Dom Pedro - Kahlua</b>	59
		<b>Deep fried oreos</b> Served with vanilla ice cream and chocolate sauce	59	<b>Kahlua Coffee</b>	59
				<b>Irish Coffee</b>	75

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