COFFEE
- Espresso
- Double espresso
- Americano
- Filter coffee
- Cold coffee
- Cappuccino
- Soy milk cappuccino
- Flat latte
- Caffe Latte
- Iced shaked espresso
- Coffee granita with whip cream
- Affogato al caffe
- Japanese Iced Coffee
- Vanilla or Cayenne peppers espresso
- Tea
  *caffe corretto - add a splash of grappa or sambuca for r 10

FRESH JUICES
- Orange juice (freshly squeezed)
- Ginger tonic
  - lemon, ginger, celery, apple, pinch of salt
- Kale tonic
  - kale, apple, ginger, cucumber, lemon
- Tomato tonic
  - tomato, apple, carrot, orange, pinch of black pepper
- Celery tonic
  - apple, lemon, celery, carrot, mint

MILKSHAKES
- Milkshake
  - vanilla or chocolate, add a shot of espresso for 15r

BREAKFAST  till 12.00
- Early bird
  - 2 eggs, 3 rashers of bacon, hash brown, tomato
- Mustacchio
  - 2 eggs, 3 rashers of bacon, pork sausage, mushrooms, tomatoes, hash brown
- Salmon
  - scrambled eggs, topped with smoked salmon, avocado and cream cheese
- Eggs benedict
  - white, brown or ciabatta bread topped with poached eggs, bacon
  - and hollandaise sauce. (Swp bacon for smoked salmon R15)
- The healthy choice
  - Greek yogurt, diced banana and berries topped with museli
  - drizzled in honey

The Waffle Stack
- bacon and cheddar cheese between a stack of waffles topped with fried
  - banana, berries and drizzled with honey

Japanese Pancakes
  *All breakfast comes with a choice of scrambled, fried or poached eggs.
  - Served with a choice of toast - white or brown and home made marmalade

Half as much caffeine as Robusta
- 70% of the world’s coffee is Arabica
- Sweeter and softer taste

Twice as much caffeine as Arabica
- 30% of the world’s coffee is Robusta
- Stronger, harsher taste, thick cream
- Italian’s favourite coffee

Mustacchio Caffe
@ mustacchiocaffe
mustacchiocaffe.co.za
info@mustacchiocaffe.co.za
021.422.30.04
BRUSCHETTE - STARTERS

Salsiccia
sausage and cream cheese on a crispy ciabatta bread

Pomodoro
tomatoes, onions, basil, garlic on a crispy ciabatta bread

Salmone
smoked salmon, chicory on a crispy ciabatta bread

Melanzane
home made marinated eggplants and black olives on a crispy ciabatta

Classica
garlic and olive oil on a crispy ciabatta bread

OTHER STARTERS

Supplì (speciality from Rome)
1 deep fried rice ball cooked in a bolognese sauce with a melted mozzarella heart

Skewers
2 skewers with melted smoked mozzarella cheese and bacon

SALADS

Caprese
mozzarella, sliced tomatoes, basil

Mustacchio
chicken, lettuce, apple, chicory, blue cheese, cashew nuts

Parmigiana
marinated eggplants, lettuce, tomatoes, mozzarella, parmesan

Patty
150g beef patty, avo, lettuce, grilled bacon, parmesan

Salmon
smoked salmon, rocket, tomatoes, onions, parmesan, almonds

Clarissa
chicken, lettuce, sun dried tomatoes, mozzarella, black olives, vegan

Wild chicken
chicken, bacon, lettuce, avo, black olives, honey mustard

**all salads come with a choice of white or brown toast bread
**add any ingredient from the extras section on the burger menu

BURGERS

Mustacchio
beef, white bun, lettuce, cheddar, olives, sun dried tomatoes, Jack Daniels bbq

Waffle
beef, waffle bread, lettuce, tomatoes, parmesan, grilled bacon, honey mustard

Toast
chicken, toast bread, lettuce, tomatoes, emmental, grilled onions, tomato sauce

Veggie 🌿
veggie patty, brown bun, lettuce, tomatoes, avo, mushrooms, vegan mayo

Norwegian
salmon patty, ciabatta bread, rocket, basil, black olives, avo, honey mustard

Salmon
salmon patty, white bun, lettuce, marinated eggplants, black olives, mayo

Carbonara
beef/pork patty, white bun, egg, parmesan, bacon, mayo

Parmigiana
beef, brown bun, tomatoes, marinated eggplants, mozzarella, parmesan, tomato sauce

Pesto
chicken, white bun, lettuce, parmesan, fresh basil, pesto sauce

Hawaiiano
chicken, white bun, grilled pineapple, bacon, tabasco

Ostrich
ostrich, lettuce, gouda cheese, avo, J&B bbq sauce

Molten Tasty 🍔
veggie patty, brown toast, lettuce, mozzarella, grilled onions, vegan mayo

Charlie’s
beef, white bun, cheddar, bacon, mayo

**all burgers include one side dish
**add any ingredient from the extras and sauce section on the burger menu

SIDE DISHES

Eggplants & peppers (home made)

Mixed salad

Pilaf rice (oven cooked, super crispy)

Fries
classic or sweet potatoes

Hand made chips
plain, paprika or parmesan flavors

DESSERTS - HOME MADE

Home made desserts

Tiramisu (different flavors)

Bruschetta with nutella and berries

Lemon sorbetto (alcoholic)

Ice Cream (3 scoops)
vanilla, chocolate & lemon flavors (ice cream from Unframed in Kloof)

Affogato al caffè
vanilla or chocolate flavor ice cream with espresso

OUR PATTTIES ARE MINCED IN-HOUSE FROM SELECTED CUTS OF MEAT
## WOODSTOCK B.

<table>
<thead>
<tr>
<th>Style</th>
<th>Type</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Californicator</td>
<td>American IPA</td>
<td>6.5%</td>
</tr>
<tr>
<td></td>
<td>tropical fruit and citrus on the nose and palate with a lingering fruity finish</td>
<td></td>
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<tr>
<td>Happy Pills</td>
<td>German Pilsner</td>
<td>5%</td>
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<tr>
<td></td>
<td>light pilsner malt, slightly spicy straw aroma and a crisp hoppy finish</td>
<td></td>
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<tr>
<td>Hazy Daze</td>
<td>Belgian Witbier</td>
<td>5%</td>
</tr>
<tr>
<td></td>
<td>spicy, zesty notes on the nose and palate, with a smooth citrus finish</td>
<td></td>
</tr>
<tr>
<td>Rhythm Stick</td>
<td>English Pale Ale</td>
<td>5%</td>
</tr>
<tr>
<td></td>
<td>medium bodied mouthfeel, biscuit and subtle passion fruit flavours</td>
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</tbody>
</table>

## WHITE WINES

<table>
<thead>
<tr>
<th>Variety</th>
<th>Variety Type</th>
<th>%</th>
<th>Region</th>
<th>Glass/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bosman, Bo-Vlei</td>
<td>Chenin Blanc</td>
<td>13.3%</td>
<td>Wellington</td>
<td></td>
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<tr>
<td></td>
<td>medium to full style with a long, clean, crisp after taste - citrus, peach and pears notes</td>
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</tr>
<tr>
<td>L'Avenir, Far &amp; Near</td>
<td>Sauvignon Blanc</td>
<td>13.5%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>a refreshing acidity and elegant tropical fruit - intense tropical aromas of guava and pineapple with just a hint of lemongrass</td>
<td></td>
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</tr>
<tr>
<td>Edgebaston</td>
<td>Chardonnay</td>
<td>14%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>an elegant minerality with lime-citrus, sourdough and cinnamon flavours - floral note of wild, white flowers such as frangipani and almond blossom</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muratie, Laurens Campher</td>
<td>Blend</td>
<td>14%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>elegant and complex with flavours of honeysuckle, lime marmalade and fresh almonds - fresh lemon and lime notes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leeuwenkuil</td>
<td>Grenache Blanc</td>
<td>13.6%</td>
<td>Voor Paardeberg</td>
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<tr>
<td></td>
<td>jasmine lead to poached pears and honeydew melon</td>
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</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Variety</th>
<th>Variety Type</th>
<th>%</th>
<th>Region</th>
<th>Glass/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leeuwenkuil</td>
<td>Shiraz</td>
<td>13.7%</td>
<td>Swartland</td>
<td></td>
</tr>
<tr>
<td></td>
<td>bright fruit. A beautifully elegant palate with round tannins, layered with clove spice, ripe cherries and violets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Overgaatwes, Shepherd’s Cottage</td>
<td>Cab/Merlot</td>
<td>14%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>rich black berry flavours while the Merlot adds ripe juicy black cherry truffle flavours with hints of violets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>L'Avenir</td>
<td>Merlot</td>
<td>14%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>soft tannin structure, well balanced with rich red fruit finish - ripe red raspberries and mulberries, gentle oaky caramel with intense fruit aroma</td>
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<tr>
<td>Glen Carlou</td>
<td>Cabernet Sauvignon</td>
<td>14%</td>
<td>Paarl</td>
<td></td>
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<tr>
<td></td>
<td>dark fruit with aromas of blackcurrants, ripe cherry and nuance of red plums - oak and vanillin spice</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Creation</td>
<td>Pinot Noir</td>
<td>14%</td>
<td>Hemel-en Aarde</td>
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<tr>
<td></td>
<td>red berry aromas, elegant vanilla and a whiff of wood spice</td>
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</tbody>
</table>

## ROSE’ WINE

<table>
<thead>
<tr>
<th>Variety</th>
<th>Type</th>
<th>%</th>
<th>Region</th>
<th>Glass/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>DeMorgenzon Garden Vineyards</td>
<td>Rosé</td>
<td>13%</td>
<td>Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>delicate floral and spice nuances - cherries and strawberry</td>
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</tbody>
</table>

## SPARKLING WINES

<table>
<thead>
<tr>
<th>Variety</th>
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<th>%</th>
<th>Region</th>
<th>Glass/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rietvalley, John B.</td>
<td>Semi Sweet/Rosé</td>
<td>11.6%</td>
<td>Robertson</td>
<td></td>
</tr>
<tr>
<td></td>
<td>floral bouquet expressing a mixture of berry fruit flavours</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Morgenhof Brut Reserve</td>
<td>MCC</td>
<td>12%</td>
<td>Simonseberg/Stellenbosch</td>
<td></td>
</tr>
<tr>
<td></td>
<td>biscuity nose with peach and grapefruit flavours</td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>
RUM

Zacapa 23  
notes of wood, fruitiness, vanilla, almond, caramel - fudge and chocolate

Pyrat XO  
very citrusy, orange peel,  icing sugar, fruit - molasses, marmalade, spices

Mount Gay Black B.  
toasty, deeply spicy, cinnamon - a hint of liquorice and more vanilla

Mount Gay XO  
rich, oaky and sharp - rounded with a smooth finish

WHISKEY

Jack Daniels Single Barrel  
oak, and well-defined aromas of honeyed fruit and golden syrup

Laphroaig 10  
huge smoke, seaweedy, 'medicinal', with a hint of sweetness

Caol Ila 12  
peppermint leaves, stonewy, damp grass, smoky

Red Breast 12  
nutty and rich, notes of dried peels and spice, an oily note and cut fruits

Oban 14  
ornages, lemons and pears, with sea-salt and peaty smokiness

Nikka From The Barrel  
spicy oak, orange fruitiness, and soft vanilla notes from the bourbon cask

Lagavulin 16  
malt and sherry with good fruity sweetness, powerful peat and oak

GRAPPA

Dalla Cia  
Pinot Noir/Chardonnay

Dalla Cia Premium  
Cabernet Sauvignon/Merlot

COKTAILS

Wooden Aged Negroni  
gin, sweet vermouth and campari aged in a barrel for 2 weeks

Beluga Old Fashioned  
beluga vodka, angostura, soda, vanilla syrup, sugar

Wooden Aged Manhattan  
sweet vermouth, rye whiskey and Angostura bitters aged in a barrel for 2 weeks

Pineapple Rum  
dark rum infused with fresh pineapple for 2 weeks served with dry lemon

Cherry & Coke  
Grand Marnier Cherry & Coca Cola

Mediterrano  
fresh tomatoes, sugar, basil, vodka and a splash of soda

Beluga Passion Pepper  
beluga vodka, passion fruit, ginger, cayenne peppers, sparkling wine

Elderflowers Spritzer  
elderflower spirit, sparkling wine, soda

Rose Tonic  
Musgraves rose infused gin & tonic water

Mare Nostrum  
Hope on Hopkins Mediterranean gin, sweet & sour, sparkling wine

Shilling Gin Tonic  
gin berries infused gin with tonic water

VODKA

Grey Goose  
France

Belvedere  
Poland

Beluga  
Russia

TEQUILA

Patron XO Cafe  
Blend

cracked pepper, liquorice and butter with a lingering aniseed flavour

Herradura Reposado  
100% blue agave

Patron Añejo  
100% blue agave

Centinela Añejo  
100% blue agave

OTHERS

Sambuca Lupini  
(with real golden scales)

Fernet Branca  
Limoncello

Averna