

BEVERAGES

| | | | |
|--|----|-------------------------------------|----|
| Freshly Squeezed Juices | 34 | Mineral Water 500ml | 22 |
| BOS Ice Tea | 26 | Mineral Water 1 Litre | 37 |
| Frankies Soft Drinks | 30 | Tizers | 28 |
| Ginger Beer Cream Soda Lemonade | 30 | Soft Drinks 330ml Can | 24 |
| Fitch & Leeds | 23 | Frostees | 37 |
| Ginger Ale Bitter Lemon Lemonade | 23 | Mixed Berry Passion Fruit | 37 |
| Club Soda Tonic Water | 23 | Apple & Mint Coco Pine | 37 |
| The Toni Glass Collection | | Vovochino | 38 |
| COLD | | Chocolate Salted Caramel Coffee | 38 |
| Ice Tea | 29 | Good Old Tea | 18 |
| Sugar Free Ice Tea | 30 | Five Roses | 18 |
| HOT | | Red Espresso | 21 |
| Leaf Teas | 26 | Red Cappuccino | 28 |
| Gourmet full leaf teas that are masterfully blended to create an ensemble of flavour | 26 | Spiced Chai | 29 |
| Silken Tea Bag | 23 | Babachino | 8 |
| Gorgeous silken tea bags with artisanal infusions | 23 | | |
| Cuppateano ☞ | 28 | | |



| | 1 SINGLE | 2 DOUBLE |
|------------|----------|----------|
| Espresso | 20 | 24 |
| Americano | 23 | 25 |
| Flat White | 25 | 28 |
| Latte | 26 | 29 |
| Mocha | 27 | 30 |
| Macchiato | 21 | 23 |



| | |
|---------------------------|----|
| White Hot Chocolate | 28 |
| Belgian Hot Chocolate | 36 |
| Chocolate on a Stick | |
| Chocotelo - Slab in a Cup | |
| Original | 27 |
| Orange & Nutmeg | 29 |

IF YOU CAN'T STAY TAKE ME AWAY

Ciabatta

Ciabatta (literally meaning slipper bread) is a versatile Italian white loaf with a firm texture, yet sweet and tangy taste. One of the most common uses for ciabatta dough is in the making of the well known panini bread, as well as for croutons - to add texture and flavour to your salads and soups

Sourdough

Sourdough originated in Ancient Egyptian times around 1500 BC and is well known for its hard crust, yet characteristic tangy taste, making it an excellent accompaniment for dips (like a great olive tapenade). Another traditional idea is to add it to stuffing, enhancing those delicious flavours. Or simply try it toasted with butter or a full flavoured soft cheese

Rye

Rye bread is made out of various percentages of rye flour. It is a dark and hearty bread, soft and moist on the inside, with a strong and aromatic crust on the outside. Rye has notable health benefits when compared with white bread as it contains only a little fat and is high in fibre. It makes a great sandwich with smoked salmon or various cold meats. (Our rye is a 70% rye)

Rustic

Our exclusive Rustic loaf is baked using a combination of stone ground white, wholewheat and rye flour. With a wonderfully crisp and chewy crust on the outside, it is tender and even slightly moist on the inside. It is a traditional European country style bread

Brioche

Brioche is a highly enriched bread of French origin, with egg and butter content to give it a rich and tender crumb. It has a fine texture and is light and slightly puffy with a dark and golden, yet flaky crust. Brioche is often cooked with fruit or chocolate chips and served as a pastry or, as the basis of a fine dessert. It also pairs well with savouries, like a good pâté

Coconut loaf

Pain de Coco is the perfect mixture for a bread with a full on flavour, with just enough moisture and crumbliness, and suited for both a sweet and savoury palate. Everybody LOVES it, so it WILL disappear in no time! It's delicious with creamy butter or Nutella, or... with some butter and honey just like Grandma made it



| | |
|-------------------------|---------------------|
| Pain au Raisin | Madeleines |
| Pain au Chocolat | Friands |
| Pasteis de Nata | Ham & Cheese Pastry |
| Choc Brownies | Variety of Muffins |
| Lemon Meringue Tartlets | Variety of Cupcakes |
| Strawberry Tartlets | |

please visit display for prices and more yummy choices



www.vovotelo.com
 www.facebook.com/vovoteloSA @vovotelo
 vovotelobakery

ALL OUR BREADS AND PASTRIES ARE BAKED DAILY USING TRADITIONAL ARTISANAL TECHNIQUES, NO PRESERVATIVES AND THE FINEST STONE GROUND FLOUR.



And then an old man on an old bicycle answered our craving for great bread; with his bike stacked high with fresh baguettes the taste and experience was something to cherish and it was something we wanted everyone back home to enjoy. And so with that the name Vovo Telo was born, taken from a place and a moment in time where the inspiration first took hold of us.

RICHMOND HILL, PORT ELIZABETH, SOON BECAME OUR HOME...

Artisan baking masters came to share their skills and experiences with us. Fresh aromas would drift down Raleigh Street through the morning air, and people would come to investigate, watching us at work. Over time, our customers began to realise what artisan baking was all about and eventually, they would even begin to bring their own fillings for our freshly baked bread and sit and eat them on our stoep. So we thought it was only hospitable to put down some tables and chairs, and perhaps offer a perfect coffee to go with that morning croissant.

FROM THERE, OPTIONS EXPANDED INTO A RANGE OF SANDWICHES, PASTRIES, LIGHT BREAKFASTS AND LUNCHES THAT YOU CAN ENJOY AT ANY OF OUR BAKERIES TODAY...

* All prices are inclusive of VAT
 * All changes to the menu could result in an extra 20 min wait
 * Ingredients may vary subject to availability and seasonality

SERVED ALL DAY
BREAKFAST



Two Poached Eggs on Rye **36**
 Creamy Scrambled Eggs **42**
 Served on ciabatta
 With roasted rosa tomatoes **43** | With crispy gypsy ham **53** | With smoked salmon trout **83**

Poached Eggs with Coriander Aioli **58**
 Two poached eggs, crispy gypsy ham, coriander aioli on toasted ciabatta, served with roasted rosa tomatoes

Egg Whites & Roasted Rosas **65**
 Served scrambled with half an avo and a slice of toasted rye

The Banter **73**
 Your eggs of choice, bacon, roasted rosas, half an avo and Danish feta with fresh rocket - add a slice of banting bread **14**

Corn Hotcake **69**
 Served with 2 poached eggs, crispy coppa ham, roasted rosa tomatoes, basil pesto and fresh rocket

Breakfast Basket **73**
 Toasted croissant pastry basket filled with salmon, spinach and a poached egg

Griddle Stack Breakfast **80**
 Griddle cakes layered with bacon, sautéed rocket, poached eggs and cheese sauce

Buttermilk Hotcakes **62**
 Served with blueberries, mascarpone cream and lemon zest

Eggs Benetelo **56** | **84**
 A toasted split croissant, with your eggs of choice and lemon butter sauce
 With crispy gypsy ham | With smoked salmon trout

Pain Perdu **69**
 Brioche french toast with berry compote and honey mascarpone cream

The Mafiosa **82**
 An open omelette topped with rosa tomatoes, crumbled Danish feta and salami. Refreshingly topped with a rocket and parmesan salad and served with your choice of toast from this mornings freshly baked bread

The 44 Stanley **79**
 Your eggs of choice served with bacon, roasted rosa tomatoes, mushrooms and a corncake. Served with your choice of toast from this mornings freshly baked bread

The Surrey Hills **66**
 Sourdough toast with avo, Danish feta and a poached egg, served with rocket and lemon infused olive oil

Pulled Pork Eggs Benedict **68**
 Freshly baked homemade scone topped with BBQ pulled pork, poached eggs and hollandaise sauce

Artisan Breakfast **82**
 Homemade puff pastry topped with goats cheese, onions, mushrooms and poached eggs

Grilled Peach Breakfast Parfait **46**
 Yoghurt layered with muesli and caramelised grilled peaches

Homemade Muesli **63**
 Served with fresh fruit, yoghurt and honey

ME lights

Coppa Croissant **51**
 Croissant with coppa ham, tomato concasse, bocconcini mozzarella and fresh rocket

Croissant Sandwich **47**
 Croissant with gypsy ham and Boerenkaas

Croissant with Jam & Cheese **43**

Freshly Baked Scone **30** | **29**
 With jam & cheese | With jam & mascarpone cream

BANT AWAY! Add a slice of banting bread to any meal: **14**

HAM CAN BE SUBSTITUTED FOR BACON ON ANY OF THE ABOVE

ARTISAN BREAD

SARMIES



Classic Panini Sarmies **40** | **45**
 Cheese and tomato, lettuce | Gypsy ham, cheese, tomato, lettuce

45 | **47**
 Salami, cheese, tomato, lettuce | Pastrami, cheese, tomato, lettuce

Brie Baguette **49**
 Brie cheese, fresh basil, tomato and lettuce on half a baguette

Strawberry Chutney BLT & Brie Baguette **51**
 Classic BLT with homemade strawberry chutney and brie

Honey Mustard Chicken **58**
 With avo, rocket and tomato on panini

Pulled Pork Piadini **66**
 Traditional Italian flatbread filled with our Vovoslaw, slow roasted BBQ pork, accompanied with a side of coriander aioli and our oven baked potato crisps

Chicken Pecorino **57**
 Chicken, basil pesto, pecorino cheese and fresh rocket on panini

Reuben **48**
 Pastrami, caramelised onions, gherkins and Boerenkaas on rye

Portobello Mushroom Panini **58**
 Caramelised onions, roasted peppers, mature Boerenkaas and rocket

Smoked Salmon Trout & Cream Cheese **72**
 On freshly baked rye

The Cuban Sandwich **72**
 Toasted panini bread with BBQ pulled pork, grilled ham, cheese, pickles and mustard served with oven baked potato crisps

Fillet Steak Sarmie **99**
 150 grams of fillet, with caramelised onions, tomatoes and rocket on panini

Chicken Schnitzel Sarmie **89**
 With Boerenkaas, shredded cabbage, rocket and a generous spread of coriander aioli. Served with a side of our oven baked potato crisps

SALAD

Beetroot, Orange & Goats Cheese **69**
 Mixed lettuce, pecan nuts, orange segments, beetroot, goats cheese and drizzled with a house vinaigrette and served with your choice of bread

Sriracha Chicken **82**
 A palate pleasing combination of spicy chicken breast, fresh orange segments, rocket, baby spinach, red onion and rosa tomatoes. Finished with a poppy seed dressing and sourdough melba toast

Green Salad **45**
 Mixed greens, toasted seeds, cherry tomatoes, red onion and mature Boerenkaas served with our homemade French vinaigrette and your choice of bread
 With fillet steak **92** | With smoked salmon trout **93**

Honey Mustard Chicken **84**
 Honey mustard chicken, Danish feta, roast mushrooms and avocado on fresh greens, toasted seeds and rosa tomatoes. Served with our homemade vinaigrette and your choice of bread

Roast Vegetable **78**
 Mixed greens, butternut, aubergine, mixed peppers, red onion, toasted seeds, cashew nuts, Danish feta and a balsamic reduction. Served with your choice of bread

PISSALADIERE

THIN CRUST PIZZA BASES MADE FROM CIABATTA DOUGH OR LOW CARB CAULIFLOWER BASE **EXTRA R18**

Marinated Tomatoes **76**
 With basil pesto and bocconcini mozzarella with fresh basil

Bacon & Chilli Honey **79**
 Crispy bacon strips with bocconcini mozzarella and chilli infused honey, drizzled with balsamic vinegar

The Twiggy **85**
 Cherry tomatoes, parmesan cheese, garlic and fresh basil on a cauliflower base

Mary Had A Little Lamb **98**
 Slow cooked lamb ragout with bocconcini mozzarella, complemented with calamata olives and fresh basil leaves

Three Little Pigs **89**
 Slow roasted BBQ pulled pork, marinated tomato, Boerenkaas, coriander cream cheese and a sprinkling of sesame seeds

Four Cheese with Crispy Gypsy Ham **89**
 Mascarpone, bocconcini mozzarella, gorgonzola, parmesan, caramelised onion and rocket

Beef Fillet & Caramelised Onion **95**
 Strips of grilled beef fillet, caramelised onion, bocconcini mozzarella and fresh rocket

Avo, Gorgonzola & Salami **93**
 With bocconcini mozzarella and fresh rocket

Caramelised Pear, Coppa Ham & Brie **88**
 With bocconcini mozzarella and fresh rocket with balsamic reduction

Smoked Salmon & Cream Cheese **96**
 With roasted rosa tomatoes, fresh rocket and a drizzle of balsamic reduction

Classic **89**
 Gypsy ham, feta, avo, rocket and drizzled with balsamic reduction

Butter Chicken Pasanda **91**
 Lightly curried butter chicken drizzled with yoghurt and topped with fresh coriander

pasta

HANDCRAFTED TAGLIATELLE FRESHLY PREPARED THIS MORNING

Chicken with Pan Roasted Rosa Tomatoes, Basil Pesto & Pine Nuts **96**

Lasagne a la Ragout **98**
 Gourmet lasagne layered with delectable slow cooked beef stew and traditional béchamel sauce, finished off with a generous topping of Boerenkaas cheese. Served with a refreshing side salad **FRESHLY BAKED ON ORDER Please allow for some extra waiting time**

Mediterranean **90**
 Lemon zest, garlic, chilli, parsley, feta, olives, rosa tomatoes and olive oil

Lamb Abruzzi Style **102**
 Lamb braised in a rich tomato sauce, flavoured with basil, rosemary, garlic and balsamic

Creamy Chicken Liver **96**
 Livened up with caramelised onions and a mild peri-peri sauce

Deli Steak **112**
 Fillet steak, feta, black olives, roasted cherry tomatoes and fresh rocket

Smoked Salmon Trout **102**
 With baby spinach in a creamy fresh lemon and horseradish sauce

HEARTY MEALS
ME-V-TIES

Chickpea Fritters **63**
 With a village salad, coriander aioli and a serving of tomato chutney on the side

Fabulous Baker Boys **95**
 Bunny Chow
 Butter chicken curry in a brioche bun served with fresh rosa tomatoes and yoghurt

Veggie Quiche **75**
 Crammed with asparagus, spinach, butternut and Boerenkaas

Freshly Baked Homemade Pies **75**
 Served with Mash & Gravy or a Side Salad
 Chicken & mushroom **75** | Lamb & mint **85** **FRESHLY BAKED ON ORDER Please allow for some extra waiting time**

Lemon Yoghurt **89**
 Chicken Breasts
 Served on a bed of mediterranean veggie & pumpkin seed couscous and topped with a cucumber and mint raita

Steak Medallions **115**
 225 grams of fillet steak medallions, served with a side of our caulimash, green beans and mustard butter sauce

Chicken Liver Panini **65**
 Creamy and mildly spiced, served with parmesan shavings and fresh rocket



Mediterranean Lamb Burger **95**
 On a bed of rocket, marinated tomatoes and olives. Topped with creamy feta cheese and basil pesto

Bistro Beef Burger **97**
 Topped with crispy gypsy ham, melted Boerenkaas and caramelised onions

Chicken Burger **89**
 Caramelised onions, melted mozzarella cheese topped with lettuce and tomato

Three's Company **110**
 3 mini burgers: lamb, beef, chicken



Harvest Board **75**
 Lemon, chilli and oregano baked Danish feta, aubergine, roasted rosa tomatoes, mushrooms, red onions, green beans and olives with toasted baguette

Bruschetta Board **85**
 3 slices of garlic toasted baguette, each with a delicious topping
 Fillet with gorgonzola & caramelised onion | Roasted veg & olive | Pesto chicken & parmesan

Pâté Board **64**
 Our homemade chicken liver pâté served with warmed crusty baguette and caramelised pears

Antipasta Board **96**
 Selection of deli meats, roasted rosa tomatoes, Boerenkaas, bocconcini mozzarella and olives, served with fresh ciabatta

Salmon Board **102**
 Smoked salmon, rocket and red onion salad, cucumber carpaccio, beetroot, horseradish cream, sliced radish, avo, caper berries, olive oil and balsamic dressing - served with 100% rye melba

