



NEWPORT

RESTAURANT & DELI

DINNER

Dinner Served Tuesday to Sunday, 6-9Pm

STARTERS

SOUP OF THE DAY	118
CHEF'S CHOICE OF HOMEMADE SOUP	
CHICKEN LIVERS	138
PAN-SEARED CHICKEN LIVERS IN A CREAMY PERI-PERI SAUCE SERVED WITH WARM BAGUETTE	
PAN-FRIED CALAMARI	120
LEMON, GARLIC AND CHILI	
BEEF SIRLOIN CARPACCIO	118
SEARED, PEPPER AND MUSTARD CRUSTED SIRLOIN SERVED WITH ROCKET AND MUSTARD VINAIGRETTE	
LOADED HUMMUS PLATE	128
HOMEMADE HUMMUS TOPPED WITH TAHINI, CUCUMBER AND TOMATO SALAD SERVED WITH WARM FLATBREAD	
GARLIC BREAD	48
HOME-BAKED BREAD WITH GARLIC AND BUTTER	

SALADS

CAPRESE SALAD	128
FRESH FIOR DI LATTE MOZZARELLA, TOMATO, BASIL AND EXTRA VIRGIN OLIVE OIL	
GREEK SALAD	128
LETTUCE, TOMATO, CUCUMBER, FETA, OLIVES, RED ONION AND OREGANO	
AVOCADO & PARMESAN SALAD	158
FRESH GREENS WITH AVOCADO, PARMESAN AND PINE NUTS	
BUTTERNUT, BEETROOT & FETA SALAD	148
ROASTED BUTTERNUT AND BEETROOT WITH FETA, LETTUCE, CUCUMBER, AVOCADO, SUN-DRIED TOMATO, TOASTED SUNFLOWER AND PUMPKIN SEEDS	
CHICKEN CAESAR SALAD	158
GRILLED CHICKEN WITH COS LETTUCE, EGG, CROUTONS, PARMESAN AND HOMEMADE CAESAR DRESSING	
SMOKED SALMON SALAD	168
NORWEGIAN SMOKED SALMON, AVOCADO, RED ONION AND CAPERS WITH CITRUS VINAIGRETTE	

PASTAS

NAPOLITANA / ARRABBIATA (V)	138
CLASSIC ITALIAN TOMATO SAUCE WITH A HINT OF CHILI SERVED WITH IMPORTED GRANA PADANO	
BOLOGNESE	158
TRADITIONAL ITALIAN BEEF AND TOMATO RAGOUT SERVED WITH IMPORTED GRANA PADANO	
PESTO ALLA GENOVESE	168
CHICKEN BREAST TOSSED IN CREAMY PESTO WITH PARMESAN AND PINE NUTS	
CAJUN CHICKEN, SUN-DRIED TOMATO & OLIVE PASTA	178
CAJUN CHICKEN BREAST WITH SUN-DRIED TOMATO, OLIVES, CHILI, GARLIC, PARMESAN AND OLIVE OIL	
MAC & CHEESE	118
BAKED MACARONI IN CREAMY CHEESE SAUCE WITH A GOLDEN CRUST	
BAKED ZITI	168
PENNE PASTA BAKED WITH RICH BOLOGNESE AND CREAMY BÉCHAMEL TOPPED WITH MELTED CHEESE	

MAINS

GRILLED LINE FISH	350
FRESH FILLET SERVED WITH LEMON-BUTTER, SEASONAL VEGETABLES AND RICE OR POTATO WEDGES	
PAN-FRIED CALAMARI AND RICE	248
LEMON, GARLIC AND CHILI	
PAN-SEARED FILLET	375
CHOICE FILLET SERVED WITH PEPPER OR MUSHROOM SAUCE, SEASONAL VEGETABLES AND POTATO WEDGES	
PARMA SCHNITZEL PLATE	178
CHICKEN SCHNITZEL BREAST TOPPED WITH NAPOLITANA SAUCE, SPINACH, PARMA HAM AND MOZZARELLA, SEASONAL VEGETABLES OR POTATO WEDGES	
MEDITERRANEAN SCHNITZEL PLATE	168
CHICKEN SCHNITZEL TOPPED WITH NAPOLITANA SAUCE, MOZZARELLA, SPINACH, OLIVES AND FETA, SEASONAL VEGETABLES OR POTATO WEDGES	
CAJUN OR SCHNITZEL PLATE	168
SCHNITZEL OR CAJUN CHICKEN BREASTS WITH AVOCADO, CUCUMBER, TOMATO AND RED ONION	
CAJUN CHICKEN QUINOA BOWL	168
CAJUN CHICKEN BREAST WITH QUINOA, CUCUMBER, GREEN PEPPER, AVOCADO, FETA AND TOASTED ALMONDS	

FLATBREADS & BURGERS

CARIBBEAN FLATBREAD	158
CHICKEN SCHNITZEL BREAST, AVOCADO, FETA, CUCUMBER, LETTUCE AND MAYONNAISE ON HOMEMADE FLATBREAD	
CHICKEN SHAWARMA	158
MEDITERRANEAN-SPICED CHICKEN BREAST, CHOPPED SALAD, HUMMUS AND TAHINI SERVED ON HOMEMADE FLATBREAD	
FALAFEL FLATBREAD	158
HOMEMADE FALAFEL, HUMMUS, TAHINI AND ISRAELI SALAD SERVED ON HOMEMADE FLATBREAD	
CAJUN OR SCHNITZEL CHICKEN BURGER	158
GOLDEN CRUMBED SCHNITZEL TOPPED WITH SLAW, GHERKINS AND HOMEMADE DRESSING SERVED WITH POTATO WEDGES	

SIDES

POTATO WEDGES	55
SEASONAL VEGETABLES / RICE	48
FLAT BREAD	22
HOMEBAKED BREAD	20
GREEK SIDE SALAD	75

DESSERTS

BAKED CHEESECAKE	98
CREAMY LEMON AND VANILLA CHEESECAKE WITH BERRY COULIS	
APPLE PUDDING	128
APPLE PUDDING, TOPPED WITH HOT APPLE, ENGLISH CUSTARD, BUTTERSCOTCH, CARMELISED WALNUT WITH KICKASS VANILLA ICE CREAM	
DARK CHOCOLATE BROWNIE	128
RICH, FUDGY BROWNIE, CHOCOLATE TRUFFLE, CHOCOLATE SOIL WITH KICKASS PISTACHIO ICE CREAM	
MALVA PUDDING	128
ENGLISH CUSTARD, CARMELISED MOUSSE, BRANDY INFUSED ALMOND STUFFED DATE	
HOMEMADE ITALIAN TIRAMISU	128
CLASSIC TIRAMISU WITH LAYERS OF MASCARPONE, ESPRESSO AND KAHLLUA	
KICKASS ICE CREAM	48
KICKASS ICE CREAM- PISTACHIO, VANILLA, SALTED CARAMEL PER SCOOP	



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RESTAURANT & DELI



DINNER, TUESDAY TO SUNDAY, 6-9PM

Bookings (t): 021 439 1538

THE NATURALLY NEWPORT STORY

Newport Restaurant & Deli was founded in 1997 by Allan & Briony Schapiro, inspired by the vibrant street cafés of California. What began as a humble corner deli quickly evolved into a Cape Town institution, renowned for its warm atmosphere, high-quality ingredients, and dedication to fresh, wholesome food.

From a small team of just four in 1997 to over 48 passionate staff members in 2025, Newport has grown into more than just a deli—it's a community hub where locals and visitors alike gather to enjoy honest, handcrafted food.

At the heart of our success is Naturally Newport, our exclusive range of handmade products, all crafted on-site using our own secret recipes. From our signature sourdough breads and artisanal pastries to our famous muesli biscuits, every bite reflects our unwavering commitment to freshness and quality.

Our philosophy is simple: keep it fresh, keep it flavourful, and keep it real. That's why our menu remains uncomplicated yet consistently delicious, ensuring every meal is as nourishing as it is satisfying.

At Newport, we serve fast, fresh, and fantastic food—prepared with passion and enjoyed by all.



@NEWPORT_MARKET_AND_DELI