



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 HOMEBAKED BREAD
- 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 SEEDS
- CHICKEN CAESAR SALAD** 158
GRILLED CHICKEN WITH COS LETTUCE, EGG, CROUTONS, PARMESAN
AND HOMEMADE CAESAR DRESSING
- ITALIAN SALAD** 188
PARMA HAM (80GR), ROCKET, ARTICHOKES, FIOR DE LATTE MOZZARELLA
& CHERRY TOMATOES WITH A BALSAMIC DRIZZLE
- 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

- PAN-FRIED CALAMARI AND RICE** 248
LEMON, GARLIC AND CHILI
- PARMA SCHNITZEL PLATE** 178
CHICKEN SCHNITZEL BREAST TOPPED WITH NAPOLITANA SAUCE,
SPINACH, PARMA HAM AND MOZZARELLA
SERVED WITH POTATO WEDGES
- MEDITERRANEAN SCHNITZEL PLATE** 168
CHICKEN SCHNITZEL TOPPED WITH NAPOLITANA SAUCE, MOZZARELLA,
SPINACH, OLIVES AND FETA SERVED WITH POTATO WEDGES
- CAJUN OR SCHNITZEL PLATE** 168
SCHNITZEL OR CAJUN CHICKEN BREAST 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
- RICE** 48
- FLATBREAD** 22
- 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, CARAMELISED WALNUT WITH KICKASS VANILLA ICE CREAM
- DARK CHOCOLATE BROWNIE** 128
RICH, FUDGY BROWNIE, CHOCOLATE TRUFFLE, CHOCOLATE SOIL
WITH KICKASS PISTACHIO ICE CREAM
- KICKASS ICE CREAM** 48
KICKASS ICE CREAM - PISTACHIO, VANILLA, SALTED CARAMEL PER SCOOP



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Reservations (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