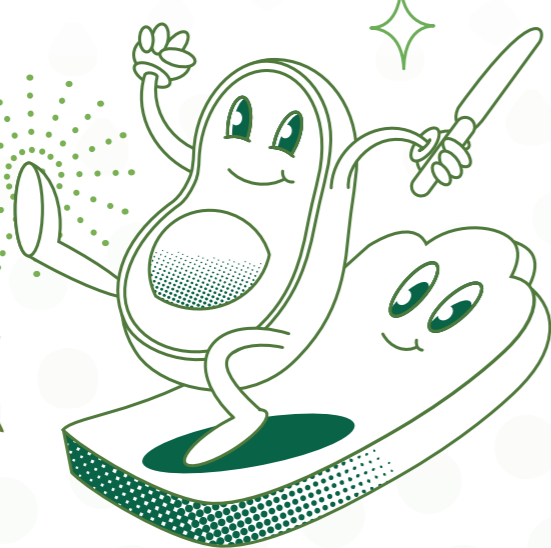


BRUNCH

9am - 3pm



BREKKIE GREENS * 27 * GF / V / VG Available

Hummus, Zucchini, Kale, Broccolini, Beans, Quinoa, Sesame, Poached Eggs, Parmesan, Crispy Shallots, Falafel

SPICED HALOUMI * 26 * V

Charcoal Toast, Smashed Avocado, Poached Eggs, Chilli Jam, Dukkah, Labna, Lime

OMELETTE * 24 * GF Available

Ham, Cheddar and Tomato Omelette, Toasted Sourdough

BUTTERMILK FRIED CHICKEN WAFFLE * 26

Served with Maple Syrup and Sriracha Mayo

CHILLI CRAB SCRAMBLE * 27

Tricolour capsicum, Pickled Radish, Herbs, Spiced Yoghurt and Toasted Rye

BAKED BEANS * 28 * GF

Chorizo, Poached Eggs, Sour Cream, Avocado, Mozzarella, Corn Chips

CHICKEN COTOLETTA * 26

Brioche Bun, Hot Honey, Cheese, House Made Secret Sauce, Pickles, Cos served with Fries & Chicken Salt

REUBEN SANDWICH * 26

Toasted Rye, Sauerkraut, Pastrami, Cheese & House made secret sauce served with Fries & Chicken Salt

BEEF BURGER * 25 * GF Available

Minced Beef Patty, Lettuce, Tomato, Onions, Special Sauce, Cheese served with Fries

CORN & ZUCCHINI FRITTERS * 24 * GF / V / VG Available

Mint Yoghurt, Tomato Salsa, Lime & Coriander

CATIVA CUCINA BIG BREKKIE * V / GF Available

* 29 w/ Bacon & Chorizo * 27 w/ Grilled Haloumi & Avo

Chargrilled Sourdough, Hash Brown, Tomatoes, Kale, Mushroom, Eggs, House made Tomato Jam

EGGS BENNY

* 21 w/ Spinach * V * 23 w/ Ham * 23 w/ Bacon
Poached Eggs and Hollandaise on Toasted Brioche Bun

HEIRLOOM TOMATO BRUSCHETTA * 25 * V

Whipped Fetta, Fresh Lemon, Haloumi, Charcoal Toast

ROASTED PORK BELLY * 27

Soy Chilli Caramel, Cos, Wombok, Pear, Edamame, Crispy Shallot, Sesame, Kewpie

CHARGRILLED CHICKEN BREAST * 27

Cos, Cabbage, Radish, Crispy Shallots, Soy, Sesame and Aioli

EGGS ON TOAST * 12

Eggs on your way on Toast (Poached, Fried or Scrambled)

SWEETS

HOT CAKES * 26 * V

Maple Syrup, Double Cream, Lemon Curd, Seasonal fruits, Meringue, Pashmak

BRIOCHE FRENCH TOAST * 25 * V

Whipped Biscoff, Hazelnut and White Chocolate Praline

KIDS

FRENCH TOAST * 11

Maple syrup and Pashmak

SMASHED AVOCADO * 11

Poached Egg and Toast

KIDS EGGS n BACON * 11

SIDES

EXTRA EGG * 4 HOLLANDAISE * 3 KALE * 4

HOUSEMADE TOMATO JAM or CHILLI JAM * 4

ROASTED TOMATO * 4 HASH BROWN (2) * 4

TOAST (2) * 5 GLUTEN FREE TOAST (2) * 5

AVOCADO * 5 SPINACH * 5 MUSHROOM * 5

BACON * 6.5 GRILLED HALOUMI (2) * 6.5

CHORIZO * 7 FRIES, KEWPIE, CHICKEN SALT * 10

POTATO SKINS, AIOLI * 12

AFTERNOON

12pm - 5.30pm

PIZZAS (12")

MARGHERITA * 24

Tomato, Fior Di Latte and Basil

GARLIC PRAWN * 30

Garlic Prawns, Tomato, Fior Di Latte, Zucchini, Bacon, Chives

BEEF CHEEKS * 30

Beef Cheeks, Desiree Potato, Fior Di Latte, Parsley and Walnut Pesto

CATIVA * 26

Ham, Salami, Capsicum, Mushroom, Olives

VEGETARIAN * 25

Tomato, Red Onions, Baby Spinach, Roast Capsicum, Feta Cheese, Mushroom and Olives

HONEY BACON * 26

Cauliflower Cheese Puree, Mushrooms and Truffle Dressing

MEAT LOVERS * 27

Tomato, Mozzarella, Italian Sausage, Ham, Bacon, Salami, Rose Sauce and Crispy Parsley

MAINS

BEER BATTERED FLAT HEAD FILLET * 28

Served with Chips and Salad

CALAMARI * 28

Lightly floured Salt and Peppered Calamari served with Chips and Salad

KIDS

KIDS NUGGETS AND CHIPS * 12

KIDS FISH AND CHIPS * 12

KIDS HAM AND CHEESE PIZZA * 12

KIDS CALAMARI AND CHIPS * 14



CATIVA CUCINA

HALLETT COVE

(CAFFÈ & RISTORANTE)

Gluten Free • GF Vegetarian • V Vegan • VG

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

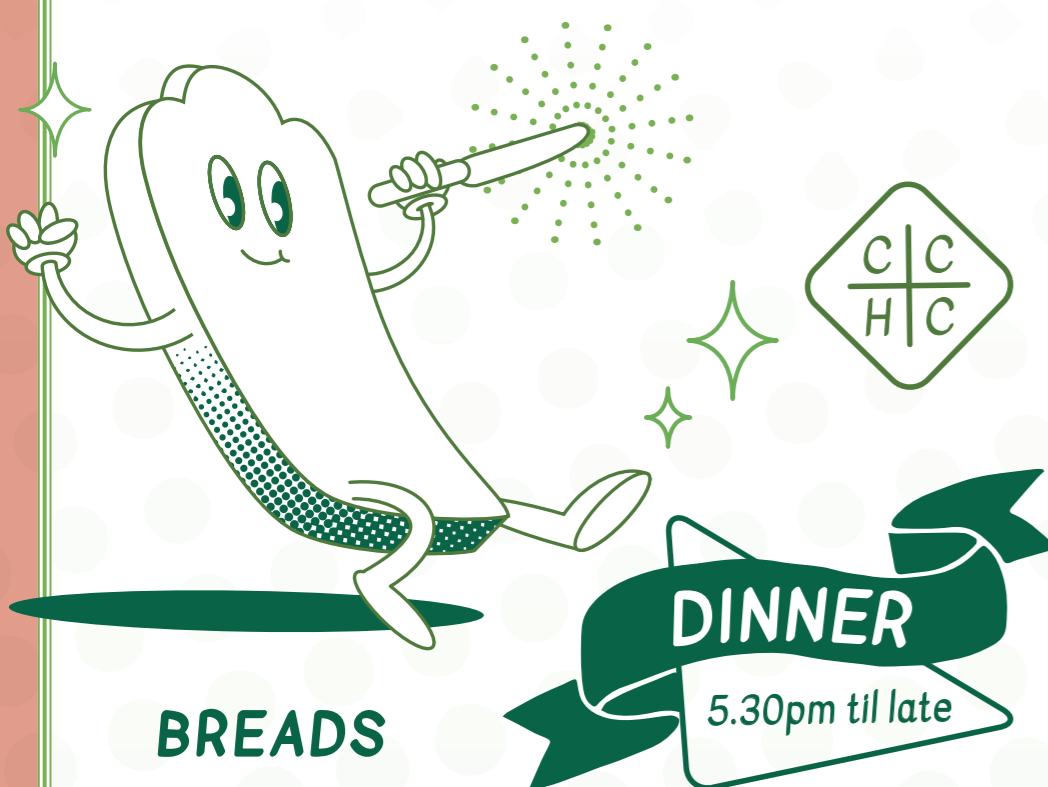
Surcharge applies on Sundays and public holidays.
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735 B Hallett Cove Shopping Centre, Hallett Cove 5158 South Australia
CATIVACUCINA.COM.AU Follow us on f @ cativa_cucina

BOOKINGS
(08) 7184 3138

SCAN QR TO
BOOK ONLINE





BREADS

GARLIC BREAD * 10

BRUSCHETTA * 14

Pizza Base, Fresh Tomato, Basil, Garlic, Olive Oil

*With Gluten Free Breads * 5 extra*

ENTREES

ARANCINI * 15

Filled with Mushroom, Mozzarella and Parmesan served with Napolitana Sauce

CHARGRILLED PRAWN SKEWERS * 16 * GF

Served with Tomato Salsa, mint and Mango Sauce

PAN FRIED CHORIZO * 15 * GF Available

With Olives, Onions, Fresh Cherry Tomato and Chilli served with toasted Bread

LIGHTLY FRIED CALAMARI * 16

Salt and peppered Calamari lightly fried served with Lemon and Aioli

POTATO SKINS * 12

Crispy fried Potato Skins served with Aioli

FRIES * 10

Served with Aioli

POLENTA SPINACHI * 15 * GF / V

Crispy fried Polenta served with Cream, Gorgonzola, Spinach and Onion

PASTAS

PENNE E POLLLO * 27 * GF Available

Chicken, Bacon, Onion, Mushroom in Rose sauce served with Parmesan Cheese

LINGUINI SEAFOOD * 32 * GF Available

Prawns, Calamari, Mussels in light Nap sauce

PAPPARDELLE MUSHROOM * 28 * GF / V Available

Creamy Mushroom Ragu finished with Ricotta Cheese

GNOCCHI GORGONZOLA * 30 * GF / VG Available

Homemade Gnocchi with spinach, Onion, Cream, Gorgonzola served with Parmesan Cheese

GNOCCHI BEEF CHEEK RAGU * 32 * GF Available

Homemade Gnocchi with slow cooked Beef Cheek Ragu served with Parmesan

MAINS

CHARGRILLED CHICKEN * 27 * GF

Chargrilled Chicken Breast, Cos, Cabbage, Radish, Crispy Shallots, Soy, Sesame and Aioli

ROASTED PORK * 27 * GF

Roasted Pork Belly, Soy Chilli Caramel, Cos, Wombok, Pear, Edamame, Crispy Shallot, Sesame and Aioli

BEER BATTERED FLAT HEAD FILLET * 28

Served with Chips and Salad

BARRAMUNDI FILLET * 34 * GF

Crispy Skin Barramundi served with Cannellini Beans, Onion, Spring Onions, Chilli, Finished with Rocket and Fresh Cherry Tomatoes and Fresh Salsa Verde

CALAMARI * 28

Lightly floured Salt and Peppered Calamari served with Chips and Salad

CHICKEN COTOLETTA PARMIGIANA * 26

Parmesan Bread Crumbed Chicken Breast topped with Nap Sauce and Mozzarella Cheese served with Chips and Salad

STEAK * 39 * GF

300 Gm Porterhouse, Crispy Potatoes, Charred Broccolini with Parmesan and Crispy Shallot served with Truffle oil Jus and Cauliflower Cheese Puree

BURGERS

CHICKEN * 26 * GF Available

Chicken Cotoletta, Brioche Bun, Hot Honey, Cheese, House Made Secret Sauce, Pickles, Cos served with Fries & Chicken Salt

BEEF BURGER * 25 * GF Available

Minced Beef Patty, Lettuce, Tomato, Onions, Special Sauce, Cheese served with Fries

PIZZAS (12")

MARGHERITA * 24

Tomato, Fior Di Latte and Basil

GARLIC PRAWN * 30

Garlic Prawns, Tomato, Fior Di Latte, Zucchini, Bacon, Chives

BEEF CHEEKS * 30

Beef Cheeks, Desiree Potato, Fior Di Latte, Parsley and Walnut Pesto

CATTIVA * 26

Ham, Salami, Capsicum, Mushroom, Olives

VEGETARIAN * 25

Tomato, Red Onions, Baby Spinach, Roast Capsicum, Feta Cheese, Mushroom and Olives

HONEY BACON * 26

Cauliflower Cheese Puree, Mushrooms and Truffle Dressing

MEAT LOVERS * 27

Tomato, Mozzarella, Italian Sausage, Ham, Bacon, Salami, Rose Sauce and Crispy Parsley

DEVIL * 26

Nap, Salami, Fior Di Latte, Olives, Capers, Anchovy, Chilli

MORTADELLA * 28

Pistachio, Lemon Oil, Basil, Bocconcini and Kewpie

KIDS

KIDS NUGGETS AND CHIPS * 12

KIDS FISH AND CHIPS * 12

KIDS HAM AND CHEESE PIZZA * 12

KIDS CALAMARI AND CHIPS * 14



HALLETT COVE

CATIVA CUCINA

We also do 15" Pizzas for TAKEAWAY only.
Ask one of our staff members for the prices.