

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

MAIN MENU

BILTONG 7.5

DROEWORS 7.5

OLIVES 5

STARTERS

HONEY GLAZED CHICKEN WINGS 9.5

With a sweet braai flavour, topped with black onion seeds

CHARRED ARTISAN BREAD & BILTONG-INFUSED BUTTER 6 (V)

SALMON TERRINE 14

Smoked salmon terine with compressed peach, lotus crisps & avocado ice cream

GARLIC HUMMUS & SOURDOUGH FLAT BREAD 7.5 (V, VE)

Confit garlic hummus with basil infused oil

CORN MEDALLIONS 7.5 (V, VE)

Smoked paprika spiced rub, maple & soy glazed with boerewors mayo

PERI PERI CHICKEN LIVERS 8.5

A South African classic. Rich & spicy chicken livers served with toasted sourdough drizzled with basil infused oil

BABY BACK RIBS 9.5

Succulent baby back ribs glazed with GOGOS legendary sauce

BILTONG SPICED CAULIFLOWER BITES 8.5 (V, VE)
Crispy cauliflower florets tossed in a biltong seasoning blend served with a side of sriracha spiced mayo

ROASTED BONE MARROW 9.5

Rich, slow-roasted bone marrow with sauce vierge, served with charred flatbread

SMOKED CAMEMBERT SHARER 17 (V)

Roasted whole smoked camembert with garlic, & drizzled with hot honey, charred sourdough

GRILLED PRAWN GAMBAS PIL PIL 11

Grilled prawns tossed in a pil-pil sauce of garlic & chilli served with toasted sourdough

FROM THE LAND

MAPLE GLAZED PORK RIBS 28.5



Maple glazed pork ribs, slow smoked served with cajun salted skinny fries rocket & cherry tomatoes

10oz SIRLOIN 36

Grilled to perfection with a rich & robust flavour, served with Caesar salad & cajun chunky chips

ADD YOUR SAUCE

Biltong butter 2.5
Bearnaise 3.5

Peppercorn 3.5
Blue cheese 3.5

BRAAI BOSS BEEF SHORT RIBS SHARER 60



Slow smoked beef short ribs with a smoky spiced rub served alongside parmesan fries, red slaw, and ceasar salad

BRAAI MEAT SHARING PLATTER 39

A hearty selection of legendary baby back ribs, biltong spiced scotch egg, honey glazed chicken wings, boerewors sausage, parmesan fries, red slaw, & caesar salad

FULL RACK OF BABY BACK RIBS 26.5

Tender baby back ribs glazed with GOGOS legendary sauce served with cajun salted chunky chips

HALF RACK OF RIBS 19.5

ADD YOUR SAUCE

GOGOS rib sauce 2

SALADS

CRAYFISH & COCONUT SALAD 19

Lemon dressed greens with crayfish tails, mango salsa, avocado & toasted coconut flakes, finished with red onion dressing

CAPE MALAY SALMON & MANGO COUS COUS 24.5

Lightly spiced salmon, fluffy couscous with fresh mango, cucumber & fresh herbs, finished with a creamy yoghurt dressing & toasted pumpkin seeds

CAESAR SALAD 15

Crisp baby gem lettuce, house made croutons, parmesan, anchovies, tossed with creamy Caesar dressing

MEDITERRANEAN SALAD 15

Lemon dressed greens with kalamata olives, peppers, feta cheese, onions, tomatoes

BUTTERNUT, ROCKET, POMEGRANATE & FETA SALAD 15
with balsamic dressing

ADD YOUR PROTEIN:

chicken 9 | salmon 9 | prawns 9

V is vegetarian. VE is vegan. VE* can be made vegan. Prices include VAT. Optional service charge of 10% added to bills. GOGOS would like to advise customers that some of our dishes may contain one of the 14 major allergens. We advise you to speak to a member of staff if you have any food allergies or intolerances. Please be considerate of other customers and not use loud speakers.

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

FROM THE SEA

SEA BASS, LEMON & TARRAGON RISOTTO 26

Pan fried sea bass fillet, lemon & candied tarragon risotto, roasted vine cherry tomatoes & wilted spinach

PAN-ROASTED SALMON FILLET & ASPARAGUS TAGLIATELLE 19

Finished in a rich biltong cream sauce with samphire & charred lemon

BEER BATTERED FISH & CHIPS 19.5

Crispy GOGOs lager battered haddock served with cajun salted chunky chips, peas & house made tartar sauce

GOGOS SIGNATURE ESPETADAS

A HANGING SKEWER OF MOUTH-WATERING GRILLED MEAT, JUICY MARINADE & VEGETABLES
SERVED WITH CAJUN SALTED CHUNKY CHIPS

MINT LAMB 29.5
Skewered lamb in a mint & confit garlic marinade

PERI PERI CHICKEN 24.5
Skewered chicken marinated in a chilli & lime sauce

HONEY, YOGHURT & CHICKEN 24.5
Tender skewered chicken marinated in honey, yoghurt, lemon & a hint of garlic

ADD YOUR SAUCE garlic butter 2 | chimichurri 3.5 | fire fire sauce 1.5

BURGERS

All served with cajun salted chunky chips

6oz CHEESE BURGER 21

Juicy beef patty topped with GOGOS burger sauce, melted cheddar, garlic aioli, lettuce, tomato & red onion

BACON & BANANA 6OZ BURGER 22

Juicy beef patty, caramelised banana & smoked bacon with garlic aioli, lettuce, tomato & pickles

BUTTERMILK CHICKEN BURGER 19.5

Buttermilk marinated chicken thigh, fried to a golden crisp, slaw & Gogos housemade burger sauce

EXTRA TOPPINGS cheddar 2 | bacon 2.5 | vegan cheese 2 | onion rings 3 | blue cheese 3

SIDES

CAJUN SALTED CHUNKY CHIPS 5.5 (V, VE)

PARMESAN SKINNY FRIES 6.5 (V)

CAESAR SALAD 6.5 ★ NEW

Crisp baby gem lettuce, house made croutons, parmesan, anchovies, tossed with creamy Caesar dressing

CHAKALAKA SPICY RICE 5.5 (V, VE)

Flavourful South African spiced rice cooked with peppers, onions and peas

VEGAN

VEGAN SHREDDED TOFU TACOS 16 (VE)

Shredded tofu tacos with a chimichurri sauce, served with cajun salted chunky chips

VEGAN CHEESE BURGER 19.5 (VE)

Plant based patty topped with melted vegan cheese, sriracha mayo, baby gem lettuce & tomato

SUPERFOOD SALAD 15.5 (VE)

Fresh lettuce, avocado, pearl barley, pomegranate seeds, sweet potato & quinoa

★ NEW

SMOKED BUTTER TENDERSTEM BROCCOLI 6.5 (V)

HOUSE SALAD 4.5 (V, VE)

CRISPY ONION RINGS 4 (V, VE)

REDSLAW 3.5 (V, VE)

MAC & CHEESE 7.5 (V) add crispy bacon 2.5