

*The* CHAIRMAN  
Fortaleza de Sol

MENU

# FOREWORD

Step into a world where power, elegance, and exclusivity converge. Welcome to The Chairman Fortaleza de Sol, a dining experience like no other. Our restaurant is not just a place to eat; it is a sanctuary of presidential grandeur, where vibrant business discussions, romantic encounters, and a relaxed sense of community intertwine seamlessly.

From the moment you enter, you will be captivated by the magnificence of our central location, strategically designed to cater to a multicultural clientele. The atmosphere is electric, buzzing with the energy of those who appreciate the finer things in life. As you peruse our menu, you'll find a symphony of flavours inspired by Portuguese, Italian, Greek, Mozambican, and African cuisines.

Indulge in the finest seafood creations, meticulously crafted to ignite your taste buds. Each dish is a masterpiece, carefully curated to harmonise textures and spices, offering a culinary journey that will leave you craving for more. Our extensive wine list boasts a selection of the finest vintages, perfectly complementing the flavours of your meal. And as you savour every bite, bask in the knowledge that you are being treated like a true Chairman.

Yes, at The Chairman Fortaleza de Sol, everyone who steps through our doors becomes the Chairman. It doesn't matter your age, race, or gender—equality reigns supreme within our walls. We believe that every patron deserves the same impeccable treatment, for we recognise the inherent value and potential social capital each person possesses.

To further enhance your experience, we offer a host of amenities designed to cater to your needs. Enjoy the convenience of Wi-Fi services, ensuring you can stay connected while immersing yourself in the ambiance of our establishment. Our dining booths provide a comfortable and productive working environment, complete with electric sockets to keep your devices powered throughout your visit.

Our name, The Chairman Fortaleza de Sol, speaks volumes about who we are and who we cater to. Translated as "the Chairman's Fortress under the sun," it embodies our commitment to opulence, style, and an unwavering pursuit of excellence. We pride ourselves on being a high-end, upmarket eatery, catering to those who appreciate the exquisite pleasures of life.

So, if you're seeking an exclusive and exhilarating dining experience, infused with a touch of elegance and a dash of Portuguese charm, look no further than our fortress. The Chairman's Fortaleza de Sol awaits, ready to transport you to a realm where culinary artistry, sophistication, and a sense of grandeur converge. Step inside and let us create an experience that will linger in your memory long after you've taken your last delectable bite.



SUSHI

NIGIRI

A topping, usually fish, served on top of sushi rice.

Nigiri Moriawase

Nigiri Delight Platter (4 pcs) **R79**

Nigiri Moriawase

Nigiri Delight Platter (8 pcs) **R126**

**Maguro** - Tuna (2 pcs) **R53**

**Sake** - Salmon (2 pcs) **R59**

**Ebi** - Prawn (2 pcs) **R46**

**Tobiko** - Flying Fish Roe (2 pcs) **R79**

**Tako** - Octopus (2 pcs) **R45**

**Tai** - Sea Bream (2 pcs) **R55**

**Unagi** - Grilled Eel (2 pcs) **R89**

**Ikura** - Salmon Roe (2 pcs) **R86**

SASHIMI

Slices of fresh fish, served without sushi rice.

Sashimi Moriawase

Sashimi Fusion Platter (4 pcs) **R79**

Sashimi Fusion Platter (9 pcs) **R159**

Sashimi Fusion Platter (12 pcs) **R218**

**Maguro** - Tuna (4 pcs) **R79**

**Maguro** - Tuna ( 7 pcs) **R139**

**Sake** - Salmon (4 pcs) **R89**

**Sake** - Salmon (7 pcs) **R169**

**Tako** - Octopus (4 pcs) **R66**

**Tako**- Octopus (7 pcs) **R106**

**Tai** - Sea Bream (4 pcs) **R69**

**Tai** - Sea Bream (7 pcs) **R109**

MAKI - Roll Style Sushi

Rice and filling wrapped in seaweed.

**Tekka Maki** - Tuna Roll (6 pcs) **R49**

**Sake Maki** - Salmon Roll (6 pcs) **R56**

**Ebi Maki** - Prawn Roll (6 pcs) **R46**

Tempura Maki

Deep Fried Prawn Roll (6 pcs) **R59**

Negitsuna Maki

Spicy Tuna Roll (6 pcs) **R57**

Teriyaki Maki

Grilled Chicken Roll (6 pcs) **R56**

Kani Maki

Crab Stick Roll (6 pcs) **R39**

Oshinko Maki

Pickle Radish Roll (6 pcs) **R36**

Kappa Maki

Cucumber Roll (6 pcs) **R33**

Avo Maki

Avocado Roll (6 pcs) **R43**

Tamago Maki

Sweet Egg Omelette Roll (6 pcs) **R49**

**Kariforunia - California Roll**

Rice outside, filling wrapped in seaweed.

**Maguro** - Tuna California Roll (8 pcs) **R96**

**Sake** - Salmon California Roll (8 pcs) **R129**

**Ebi** - Prawn California Roll (8 pcs) **R92**

**Tempura**

Deep Fried Prawn California Roll (8 pcs) **R126**

**Kani** - Crab Stick California Roll (8 pcs) **R86**

**Yasai** - Vegetable California Roll (8 pcs) **R76**

**Sandoitchi - Fashion Sandwich**

Sandwich style sushi with rice outside

**Maguro**

Tuna Fashion Sandwich (6 pcs) **R119**

**Sake**

Salmon Fashion Sandwich (6 pcs) **R145**

**Ebi** - Prawn Fashion Sandwich (6 pcs) **R99**

**Yasai**

Vegetable Fashion Sandwich (6 pcs) **R83**

**Temaki - Hand Roll**

Maguro Temaki - Tuna Hand Roll **R89**

Sake Temaki - Salmon Hand Roll **R106**

Ebi Temaki - Prawn Hand Roll **R96**

Negitsuna Temaki - Spicy Tuna Hand Roll **R89**

Teriyaki Temaki - Grilled Chicken Hand Roll **R89**

Unagi Temaki - Grilled Eel Hand Roll **R129**

Kani Temaki - Crab Stick Hand Roll **R82**

Yasai Temaki - Vegetable Hand Roll **R67**

**Tokubetsuna rōru - Special Rolls**

Salmon Roses (2 pcs) **R56**

Rainbow Roll (8 pcs) **R146**

Alaska Roll (8 pcs) **R219**

Dragon Roll(8 pcs) **R266**

Hana Sushi (4 pcs) **R189**

Futo Maki **R112**

**Sushi Moriawase - Sushi Platters**

**Tokyo Tasting** **R79**

Ebi - Prawn California Roll (4 pcs)

Kappa Maki - Cucumber Roll (3 pcs)

**Kyoto Platter** **R233**

Tempura Deep Fried Prawn California Roll (8 pcs)

Tekka Maki - Tuna Roll (6 pcs)

Sake - Salmon Nigiri (2 pcs)

**Sushi And Sashimi Fusion** **R189**

Sake - Salmon California Roll (4 pcs)

Avo Maki - Avocado Roll (3 pcs)

Nigiri (4 pcs)

Sashimi (4 pcs)

**Sushi platter** **R456**

Sake - Salmon California Roll (8 pcs)

Ebi - Prawn Fashion Sandwich (6 pcs)

Tekka Maki - Tuna Roll (6 pcs)

Avo Maki - Avocado Roll (6 pcs)

Nigiri Delight (4 pcs)

STARTER

GIBLETS

Cooked in Portuguese sauce and served with la posh bread

R85

CHICKEN LIVERS

Chicken livers cooked in our original peri-peri sauce and served with la posh bread

R85

CHOURICO

Flame grilled spicy Portuguese sausage sauce served served with la posh bread

Half: R55

Full: R95

AGLIO CALAMARI & SQUID

Deep fried calamari and squid, served with aglio sauce served with la posh bread

R120

OYSTERS

SQ

MUSSELS

Half-shelled mussels in a creamy garlic, white wine sauce served with la posh bread

R95

CHOURICO CALAMARI

Flame grilled sausage served with spicy Portuguese sauce and calamari tubes

R120

TRINCHADO

Fillet: R150

Chicken: R105

PORK STICKS

1x 100g pork sticks grilled to perfection and served with a lemon wedges

R95

SALADS

CHAIRMAN'S SALAD

Mixture of greens, olives, cucumber, tomato, chickpeas, carrots, red onion, feta served with a secret house dressing

R105

PRAWN AND CALAMARI SALAD

Mixture of greens, calamari, prawns, tomato, carrots, chickpeas, red onions, cucumber and olives

R189

PERI-PERI CHICKEN SALAD

Mixture of greens, quarter peri-peri grilled, chicken livers and chourico

R210

CABBAGE SALAD

Shredded cabbage with white spirit vinegar aglio dressing

R95

SOPSKA SALAD

Cucumber, tomato, onions, peppers and Danish feta

R145

GRILLS

- All mains served with one side

PERI-PERI CHICKEN

Mozambican styled full chicken served with our special homemade peri-peri

R210

BOUBON CHICKEN BREAST

2 x perfectly grilled chicken breasts served with mushroom bourbon and bacon sauce

R160

ESPATADA RUMP

3 x rump Picanha cubes, brushed with rock salt and bay leaves

R250

ARGENTINIAN RUMP

350g rump grilled to perfection  
Ask your waiter about our sauces

R250

FILLET ON THE BONE

500g Fillet on the bone, grilled to perfection and served with a side of your choice

R380

TOMAHAWK STEAK

700g steak grilled to perfection served with a sauce of your choice

R390

RIB ON THE BONE

500g rib eye steak grilled to perfection served with a sauce of your choice

R290

PORK RIBS

500g flame grilled pork ribs, brushed with our secret basting

R220

LAMB RIBS

500g flame grilled lamb ribs, brushed with our secret basting

R290

CHICKEN WINGS

Dry rubbed Or Mozambican peri-peri

R120

LAMB CHOPS

400g grilled lamb chops brushed with our tangy mint sauce

R320



TRADITIONAL

LAMB CURRY

Lamb neck, coconut infused Mozambican curry  
R180

PRAWN CURRY

Coconut infused prawn Mozambican curry  
R210

CRAB CURRY

Coconut infused crab Mozambican curry  
R190

LAMB SHANK

R350

OX TAIL

Slow cooked ox tail in our rich gravy sauce  
R290

SEA FOOD

GRILLED CALAMARI

200g succulent Falklands calamari grilled to perfection and served with lemon butter sauce  
R195

LINE FISH

Ask your waiter about our fresh selection  
SQ

SELECTION OF PRAWNS

grilled to perfection with our lemon butter sauce

Prince

½ kg R250  
1kg R450

Queen

6 R180  
8 R 220  
10 R265

King each R55

Tiger medium each SQ

Tiger giant each SQ

MOZAMBICAN PRAWNS

12 queen prawns grilled and basted in our beer garlic and chilli sauce served with la posh bread  
R360

CRAYFISH

Grilled or thermador  
SQ

MOZAMBICAN LANGOUSTINES

Grilled to perfection with our lemon butter sauce  
SQ

SIDES AND SAUCES

Chips	R45
Mashed potatoes	R45
Side house salad	R45
Grilled vegetables	R45
Savoury rice	R45
Dirty rice	R45
Coconut rice	R45
Stir fry veg	R45
Green beans	R45
Seared spinach	R45
Mushroom sauce	R35
Green peppercorn sauce	R35
Cheese sauce	R35
Bitoque sauce	R35
Velouté sauce	R35

BAR SNACKS

Chilli bites	R85
Biltong	R85
Mix nuts	R85

DESSERTS

CRÈME BRULEE	R95
CHOCOLATE MOLTEN CAKE	R110
FENNEL ICE CREAM	R75
AMARULA KISSES	R75





BAR MENU

BEERS

CORONA	R50
STELLA	R40
HEINEKEN	R40
CASTLE LAGER	R35
CASTLE LITE	R35
BLACK LABEL	R35
SOL	R40
WINDHOEK LAGER	R35
WINDHOEK DRAUGHT	R40
HEINEKEN ZERO	R45

CIDERS

ICE TROPEZ/ZERO	R120
SAVANNA DRY	R40
FLYING FISH LEMON	R35
HUNTERS DRY	R35
HUNTERS EXTREME	R35
BRUTAL FRUIT STRAWBERRY	R35
BERNINI BLUSH	R35

GIN

TANQUERAY	R35
TANQUERAY 10	R45
TANQUERAY SER	R35
INVERROCHE AMBER	R45
INVERROCHE CLASSIC	R45
HENDRICK’S	R45
MALFY GIN ROSA	R45
BOMBAY SAPPHIRE	R35
STAR OF BOMBAY	R70

VODKA

BELVEDERE	R45
CIROC	R40
CRUZ	R35
CRUZ WATERMELON	R35
SKYY VODKA	R30

WHISKEY

GLENFIDDICH 12	R50
GLENFIDDICH 15	R85
GLENMORANGIE 10	R50
GLENMORANGIE NECTAR	R80
GLENMORANGIE LASANTA	R70
JAMESON	R35
JAMESON SELECT	R45

MACALLAN 12	R70
MACALLAN 15	R130
GLENLIVET 12	R60
GLENLIVET 15	R95
JOHNNY WALKER RED	R30
JOHNNY WALKER BLACK	R45
JOHNNY WALKER DOUBLE BLACK	R55

TEQUILA/LIQUEUR

DON JULIO	R85
JAGERMEISTER	R35
PATRON SILVER	R65
TEQUILA SILVER	R30
TEQUILA GOLD	R30
AMARULA	R30

COGNACS

HENNESSY VS	R55
HENNESSY VSOP	R90
REMY MARTIN VSOP	R85
REMY MARTIN 1738	R99
DUSSE	R90
COURVOISIER VS	R55
COURVOISIER VSOP	R80

BRANDY

KLIPDRIFT EXPORT	R25
KLIPDRIFT PREMIUM	R30
RICHELIEU	R25

MIXERS

200ml COKE	R25
200ml SODA WATER	R25
200ML DRY LEMON	R25
200ML LEMONADE	R25
200ML INDIAN TONIC	R25
200ML PINK TONIC	R25
200ML BLUE TONIC	R25
250ML RED BULL	R40

SOFT DRINKS

300ML COKE	R30
300ML COKE ZERO	R30
300ML FANTA ORANGE	R30
300ML CREAM SODA	R30
300ML RED GRAPETISER	R30
300ML APPLETISER	R30
300ML PEACH ICE TEA	R30
300ML LEMON ICE TEA	R30

300ML SPRITE *R30*  
300ML SPRITE ZERO *R30*  
300ML COKE ZERO *R30*  
300ML COKE LIGHT *R30*

**FRESH JUICE**

CHOOSE 3 INGREDIENTS AND CREATE YOUR OWN BLEND

APPLE *R60*  
CARROT  
BEETROOT  
CELERY  
GINGER  
PEAR  
ORANGE  
PINEAPPLE

**CORDIALS**

PASSION FRUIT *R35*  
LIME *R35*  
COLA TONIC *R35*  
ROCK SHANDY *R45*  
STEEL WORKS *R55*

**WATERS**

500ML STILL *R28*  
1L STILL *R40*  
500ML SPARKLING *R28*  
1L SPARKLING *R40*

**HOT DRINKS**

ESPRESSO *R24*  
DOUBLE ESPRESSO *R28*  
CAPPUCCINO FOAM *R35*  
CAPPUCCINO CREAM *R38*  
DECAF CAPPUCCINO *R40*  
DECAF AMERICANO *R35*  
AMERICANO *R34*  
RED CAPPUCCINO *R38*  
CAFÉ LATTE *R40*  
HAZEL NUT LATTE *R45*  
VANILLA LATTE *R45*  
BUTTER TOFFEE LATTE *R45*  
CAFÉ MOCHA *R45*  
HOT CHOCOLATE *R45*  
MILO *R40*  
5 ROSES TEA *R25*

ROOIBOS TEA *R25*  
EARL GREY TEA *R25*  
CHAMOMILE TEA *R25*  
GREEN TEA *R25*

**SMOOTHIES**

BLUE BERRY SMOOTHIE *R50*  
MIXED BERRY SMOOTHIE *R50*  
STRAWBERRY SMOOTHIE *R50*

**MILKSHAKES**

OREO *R55*  
BUTTER TOFFEE *R55*  
NUTELLA *R55*

**COCKTAILS**

MOJITO *R80*  
White rum, lime cordial, limes, mint and mojito syrup

COSMOPOLITAN *R70*  
Vodka, cointreau, lime and cranberry juice

MANGO DAIQUIRI *R75*

LONG ISLAND *R95*

GRAPEFRUIT COLLINS *R85*

STRAWBERRY SUPERNOVA *R95*  
1 Smirnoff spin, butlers strawberry and a shot of vodka  
garnished with strawberries

WINES AND CHAMPAGNE

SAUVIGNON BLANC

Spier Sauvignon Blanc *R180*  
glass *R60*

Neil Ellis West Coast Sauvignon Blanc *R228*  
De Grendel Sauvignon Blanc *R279*

CHENIN BLANC

Fat Bastard Chenin *R250*  
Spier Chenin Blanc *R180*

CHARDONNAY

Spier Chardonnay *R180*  
glass *R60*

Creation Chardonnay *R490*  
Rupert and Rothschild Baroness Nadine *R700*

PINOTAGE

Bayerskloof Pinotage Reserve *R460*  
Groot Constantia Pinotage *R720*

MERLOT

Meerlust Merlot *R950*  
Spier Merlot *R240*  
glass *R80*

Groot Constantia Merlot *R700*

CABERNET SAUVIGNON

Spier Cabernet Sauvignon *R220*  
glass *R70*

Hartenberg Cabernet Sauvignon *R800*  
Meerlust Cabernet Sauvignon *R950*

BLEND

Alto Rouge *R270*  
glass *R90*

Rupert and Rothchild Classique *R550*  
The Chocolate Block *R650*  
Meerlust Rubicon *R1300*  
Vilafonte Series M *R2300*

SHIRAZ

Spier Shiraz *R250*  
glass *R80*

Durbanville Hills Shiraz *R250*  
Diemersdal Shiraz *R310*

METHOD CAB CLASSIQUE

Graham Beck Bliss Nectar *R550*  
Krone Knight Nectar *R500*  
Krone Borealis *R500*  
Prosecco Noble Nectar *R460*  
Prosecco Valdo Rose *R680*

CHAMPAGNE

Moet & Chandon Nectar *R2200*  
Moet & Chandon Nectar Rose *R2500*  
Champagne de Venoge Brut 750ml *R1950*  
Champagne de Venoge Demi-Sec *R1950*  
Champagne de Venoge Brut Rose *R2500*  
Champagne de Venoge  
Princes Blanc de blancs *R3800*

