



SUSHI

Maki		6 pc	Roses		3pc
Crabstick		R49	Salmon		R70
Avo		R49	Tuna		R70
Prawn		R59			
Salmon		R59	Nigiri		3pc
Tuna		R59	Prawn		R65
			Salmon		R65
			Tuna		R65
			Octopus		R79
California Rolls	4pc	8pc	Rainbow Rolls	4pc	8pc
Prawn	R50	R89	Tuna & Avo	R65	R120
Salmon	R50	R89	Salmon & Avo	R65	R120
Tuna	R50	R89			
Crabstick	R40	R77	Fashion Sandwich	4pc	8pc
Veg	R40	R77	Vegetarian	R45	R85
			Prawn	R65	R120
Sashimi	3pc	9pc	Salmon	R65	R120
Tuna / Salmon	R79	R225	Tuna	R65	R120
			Crab	R45	R85
Bean Curd	3pc				
Salmon / Prawn	R99				

SIGNATURE

Sweet Tiger Roll 8PC	R175	Tuna / Salmon Crunch 8PC	R115
Cucumber, cream cheese, tempura prawn, topped with steamed prawn & drizzled with pesto, berry pulp & Japanese mayo		Tuna/salmon, cream cheese and cucumber wrapped in seaweed, deep fried and dressed with our sweet mayo blend	
Dragon Roll 8PC	R175	Halloumi Crunch 8PC	R115
Feta & tempura prawn, topped with salmon & avo, dressed with Japanese mayo and our special Polipetto dressing and sprinkled with roasted sesame seeds.		Halloumi & peppadew, wrapped in seaweed, deep fried and dressed with our sweet mayo blend	
Tempura Prawn Bamboo Roll 6PC	R115	Salmon Futomaki 6PC	R115
		Salmon, baby marrow, avo, red onion, wrapped in seaweed and deep fried	
Polipetto Trio 8PC	R120	Fire Roll 8PC	R145
California roll with steamed prawn, salmon & tuna with cucumber & avo, topped with a touch of Japanese mayo		Cream cheese, salmon, jalapeño, wrapped in seaweed and deep fried	

PLATTERS

Platter 1	12PC	R160
4 x California Roll 4 x Rainbow Roll 4 x Fashion Sandwich		
Platter 2	9PC	R215
3 Piece Sashimi 3 Piece Roses 3 Piece Bean Curd		
Signature Platter	24PC	R395
8 Piece Sweet Tiger Roll 8 Piece Dragon Roll 8 Piece Salmon Crunch		
Extra Ginger		R20
Extra Wasabi		R20

Low-carb options available



POLIPETTO
SEAFOOD & SUSHI BAR



STARTERS

Octopus Carpaccio	R115
Thinly sliced octopus served on authentic parsley pesto, topped with fresh rocket, parmigiano, toasted ciabatta & lemon. An absolute must!	
Grilled Halloumi	R85
Pan fried halloumi served with a fresh lemon wedge & sweet chilli sauce	
Calamari Limone	R89
Tender calamari grilled, served with our homemade herb butter	
Peri Calamari	R89
Tender calamari grilled, served with our homemade peri-peri sauce	
Calamari Portugal	R110
Tender calamari & chourico grilled to perfection with our homemade peri-peri herb sauce	
Seafood Chowder	R125
Delicate & creamy with prawns, calamari, hake, mussels & squidheads. Served with toasted ciabatta	
East Coast Oysters	R24 ea
Wild East Coast Oysters with lemon & homemade tabasco sauce	
Oysters Vinaigrette	R29 ea
Wild East Coast Oysters served with a delicious baby fennel vinaigrette, finished off with cucumber shavings	
Creamy Garlic Mussels	R95
Mussels smothered in a creamy garlic sauce	
Thai Prawn Skewer	R110
Skewered queen prawns delicately fried & served in our homemade Thai sauce	
Thai Calamari	R99
Grilled tender calamari served in our homemade Thai sauce	
Sicilian Marinated Octopus	R99
Fresh octopus marinated in an authentic Sicilian lemon, garlic & olive oil marinade.	
Prawn Rissoles	R89
3 Pastry pockets filled with de-shelled prawns in a delicious creamy Portuguese inspired sauce, served with mild peri-peri sauce	
Chicken Rissoles	R79
3 pastry pockets filled chicken & Portuguese sauce	
Polipetto Platter	R199
Halloumi, squid heads, calamari, mussels & jalapeño poppers	

SALADS

Marinated Octopus Salad	R129
Marinated Octopus served on a bed of rocket & tomato, drizzled with a lemon, parsley & garlic infused olive oil & topped with Danish feta	
Greek Salad	R130
Roughly chopped cucumber, tomatoes, calamata olives & Danish feta	
Chunky Caprese Salad	R110
Chunky tomato, mozzarella, fresh basil leaves and drizzled with oregano infused extra virgin olive oil	



“Take me to the ocean. Let me sail the open sea. To breathe the warm and salty air and dream of things to be.”



OFF THE HOOK

Subject to availability & served with your choice of a side

Linefish Ask your waitron for today's catch of the day, grilled to perfection & served with our homemade herb butter sauce, peri-peri herb sauce or an olive oil, parsley & garlic sauce	R285
Flame Grilled Octopus Tender baby Octopus, flamed grilled, basted with a parsley pesto, garlic & lemon sauce & served on a bed of savoury rice	R239
Octopus Duetto Char-grilled octopus basted with a parsley pesto sauce on a bed of rice and served with our marinated Sicilian Octopus Salad	R269
Prawn & Calamari Combo Grilled prawns & Calamari served with a side of your choice and your choice of our homemade peri or lemon herb butter sauce	R310



Battered Hake & Chips Delicious battered hake, deep fried ,served with Polipetto tartar sauce and chips	R119
Grilled or Fried Calamari Grilled or fried and served with our homemade herb butter sauce or peri-peri herb sauce	R199
Calamari & Grilled Hake Grilled or fried and served with our homemade herb butter sauce or peri-peri herb sauce	R215

PASTA

Served with your choice of spaghetti, or tagliatelle

Marinara Tender calamari, squid heads, mussels & prawns served with a light white wine & herb sauce	R190
Prawn & Calamari Grilled Faulkland calamari and prawns in a delicate white wine, garlic and herb sauce, infused with fresh tomato puree	R190
Veg Lasagne Layered pasta filled with freshly grilled veggies, mozzarella & bechamel sauce, topped with fresh tomato and parmigiano cheese	R110

SIDES

Chips R30 | Grilled Veg R45 | Side Salad R45
Aubergine Chips R45 | Savoury Rice R35



PRAWNS

Our prawns are Mediterranean inspired & delicately grilled, served with your choice of our homemade herb butter sauce or peri-peri herb sauce and a side of your choice

Queens Large Vannamei prawns	6 12 18 24	R235 R435 R595 R745 R260 R500
Mediums Half Kg Mediums 1Kg		



PLATTERS

Our Platters are served with our homemade herb butter sauce or peri-peri herb sauce with a side of savoury rice & chips

SEAFOOD PLATTER Calamari, prawn rissoles, mussels & prawns	R240
SEAFOOD PLATTER FOR 2 Calamari, prawn rissoles, mussels, hake & 6 queen prawns	R420
FAMILY PLATTER Calamari, fried squid heads, mussels, hake & 30 medium prawns	R790
BILLIONAIRE'S PLATTER Fit for a King , this platter consists of: 2 portions hake, 1kg queen prawns, 1kg medium prawns, mussels, calamari, fried squid heads & linefish	R2800

CURRY

Faulkland Calamari A mild Curry in a creamy coconut sauce served with savoury rice & a papadam	R169
Prawn A mild Curry in a creamy coconut sauce served with savoury rice & a papadam	R199

DESSERT

Espresso Brulee Our traditional homemade Crème brulee made With Italian espresso.	R85
Crème Brulee A Polipetto specialty, the queen of desserts	R75
Classic Ice Cream Vanilla ice cream topped with chocolate sauce	R49
Chocolate Mousse A silky-smooth homemade chocolate mousse	R59