

THIRSTY

Freshly Squeezed Juices	38
BOS Ice Tea	27
Fitch & Leeds Ginger Ale / Club Soda / Bitter Lemon / Tonic Water / Lemonade	25
Mineral Water 250ml	18
Mineral Water 750ml	34
Tizers	29
Soft Drinks 330ml Can	24
Frostees Mixed Berry / Apple & Mint / Passion Fruit	39
Vovachino Chocolate / Salted Caramel / Coffee	41
Good Old Tea Five Roses	19
Red Espresso	22
Red Cappuccino	29
Spiced Chai	30
Babachino	9

HOT choc

White Hot Chocolate	29
Belgian Hot Chocolate Chocolate on a Stick	38
Orange Hot Chocolate +	33

THE TONI GLASS COLLECTION

COLD Ice Tea	31
Sugar Free Ice Tea	32
HOT Leaf Teas	
Gourmet full leaf teas that are masterfully blended to create an ensemble of flavour	27
Silken Tea Bag Gorgeous silken tea bags with artisanal infusions	24



COF FEE

Espresso			
Single	21	Double	25
Americano			
Single	24	Double	26
Flat White			
Single	26	Double	29
Latte			
Single	27	Double	30
Salted Caramel Latte +			
Single	28	Double	31
Mocha			
Single	28	Double	31
Macchiato			
Single	22	Double	24

I WANT
MY
coffee

Shakes

Living La Vida Mocha
Espresso & Chocolate Brownie

40

Why So Blue?
Not so blue blueberries

40

Red Velvet +
The cake shake

40



All prices are inclusive of VAT
All changes to the menu could result
in an extra 20 min wait
Ingredients may vary subject to
availability and seasonality
Menu items may contain traces of nuts
Changes or substitutions may be charged for

FRESHLY
BAKED
BREAD

VIEW OUR
SELECTION OF
ARTISANAL BREADS,
SWEET TEMPTATIONS
& RETAIL OFFERINGS

ALL OUR BREADS AND
PASTRIES ARE BAKED
DAILY USING TRADITIONAL
ARTISANAL TECHNIQUES
NO PRESERVATIVES AND
THE FINEST STONE
GROUND FLOUR

ENQUIRE

ABOUT OUR
PLATTERS &
CATERING
OPTIONS



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US

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OUR STORES

Port Elizabeth: Richmond Hill 041 585 5606 - Joz: 44 Stanley 011 482 4139 - Parkhurst 087 808 6063 -
Lonehill 011 024 2233 - Grayston 011 784 0938 - Waterfall Corner 010 596 1355 -
Pretoria: Lynnwood 012 348 0890 - Olympus - Loftus Park - North West: Hartbeespoort 012 253 0086 -
Cape Town: V&A Waterfront 021 418 3750 / 063 688 2745 - Steenberg Village 021 701 0839 -
Durban: Umhlanga 031 561 6593 - Ballito 032 586 0786 -

VOVO TELO MENU

LOVE
BREAD
COFFEE

IT ALL BEGAN WITH
FRESH BAGUETTES ON A
MADAGASCAN BEACH

While on a surfing holiday in
Madagascar, an old man on a rustic
green bike pedalled past us, his
basket stacked high with fresh
baguettes. In one sunny afternoon,
we fell in love with artisanal bread,
and decided to bring our cherished
memory back home. Vovo Telo,
named after the hotel we stayed in,
was born. Since then, we have
strived to bring scratch baking,
traditional methods and only the
best ingredients into our freshly
baked breads and pastries so
people can enjoy that simple fresh
taste that we first experienced in
Madagascar, every day.
FROM MATT, THE FOUNDER OF VOVO TELO

VOVO TELO EMBODIES SOUL
THROUGH THE LOVE OF
CREATING SOMETHING
SPECIAL FROM SCRATCH



BREAKFAST

Two Poached Eggs on Rye **38**

Creamy Scrambled Eggs **43**

Roasted Rosa Tomatoes	47	Crispy Gypsy Ham	56	80g Smoked Salmon Trout	92
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Poached Eggs with Coriander Aioli **62**

Two poached eggs, crispy Gypsy ham, coriander aioli on toasted ciabatta, served with roasted rosa tomatoes

Egg Whites & Roasted Rosas **72**

Served scrambled with half an ovo and a slice of toasted rye

The Banter **83**

Your eggs of choice, bacon, roasted rosas, half an ovo and Danish feta with fresh rocket

ADD A SLICE OF BAKING BREAD **16**

Corn Hotcake **72**

Served with 2 poached eggs, crispy coppa ham, roasted rosa tomatoes, basil pesto and fresh rocket

Eggs Benetelo

A toasted split croissant, with your eggs of choice and lemon butter sauce with your choice of:

Crispy Gypsy Ham	60	80g Smoked Salmon Trout	96
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Mexican Eggs **81**

Eggs baked in a spicy tomato chutney with ground beef, Mexican corn bread & ovo

The 44 Stanley **82**

Your eggs of choice served with bacon, roasted rosa tomatoes, mushrooms and a corn cake.

Served with your choice of toast from this mornings freshly baked bread

The Surrey Hills **68**

Sourdough toast with ovo, Danish feta and a poached egg, served with rocket and lemon infused olive oil

Pulled Pork Eggs Benedict **72**

Freshly baked homemade scone topped with BBQ pulled pork, poached eggs and hollandaise sauce

Homemade Muesli **66**

Served with fresh fruit, yoghurt and honey

Poached Egg with Chicken Livers **58**

A toasted split croissant topped with mildly spiced creamy chicken livers and two poached eggs

Breakfast Waffle **56**

Two poached eggs, crispy bacon, caramelised onion, roasted rosa tomatoes and basil pesto

Apple Cinnamon Pain Perdu **53**

Brûlée French toast with caramelised cinnamon apples and honey mascarpone

The Vovo Frittata **62**

With rosa tomatoes, mushrooms, baby spinach, caramelised onions, feta, topped with parmesan shavings and served with your choice of bread

ADD A PROTEIN

Breakfast Bagel with Gypsy Ham **60**

Pan-fried egg whites, crispy Gypsy ham, caramelised onions and fresh rocket served on a freshly baked bagel

HAM CAN BE SUBSTITUTED FOR BACON ON ANY OF THE ABOVE

ADD A SLICE OF BAKING BREAD TO ANY MEAL **16**

ME LIGHTS

Roasted Butternut Fritters **35**

Served with a honey, ginger & yoghurt dressing

Coppa Croissant **53**

Croissant with coppa ham, tomato concasse, bocconcini mozzarella and fresh rocket

Croissant Sandwich **51**

Croissant with Gypsy ham, Boerenkaas, lettuce & tomato

Croissant with Jam & Cheese **44**

Freshly Baked Scone **31**

Jam & Cheese **30**

Mascarpone Cream

HAM CAN BE SUBSTITUTED FOR BACON ON ANY OF THE ABOVE

Waffles

Very Berry Waffle **52**

Served with vanilla ice cream topped with a warm berry coulis and honey mascarpone cream

Banoffee Waffle **67**

Served with vanilla ice cream, caramelised banana, pecan nuts, whipped cream and drizzled with salted caramel sauce

Soup

Carrot & Coconut Soup **63**

Served with carrot chips and your choice of cheese, olive oil or chili breadstick

Roast Tomato & Coriander Soup **63**

Served with your choice of cheese, olive oil or chili breadstick

Salads

Green Salad **54**

Mixed greens, toasted seeds, cherry tomatoes, red onion and mature Boerenkaas served with our homemade vinaigrette and your choice of bread

Filet Steak	105	80g Smoked Salmon Trout	103
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Honey Mustard Chicken **96**

Honey mustard chicken, Danish feta, roast mushrooms and avocado on fresh greens, toasted seeds and rosa tomatoes. Served with our homemade vinaigrette and your choice of bread

Zesty Zucchini Salad **65**

Thinly sliced zucchini, fresh basil, feta, lemon zest and corn, served with our homemade vinaigrette and your choice of bread



Classic Panini Sarmies

Cheese/Tomato/Lettuce	41	Gypsy Ham/Cheese/Tomato/Lettuce	48	Salami/Cheese/Tomato/Lettuce	48	Pastrami/Cheese/Tomato/Lettuce	50
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Chicken & Bacon **82**

Onion Marmalade Baguette

Grilled chicken, roasted peppers, tomato, feta with bacon and onion marmalade on toasted baguette

Honey Mustard Chicken **60**

With ovo, rocket and tomato on panini

Pulled Pork Pladini **69**

Traditional Italian flatbread filled with our Vovotlaw, slow roasted BBQ pork, accompanied with a side of coriander aioli and our oven baked potato crisps

Chicken Pecorino **58**

Chicken, basil pesto, pecorino cheese and fresh rocket on panini

Reuben **49**

Pastrami, mustard, caramelised onions, gherkins and Boerenkaas on rye

Portobello Mushroom Panini **60**

Caramelised onions, roasted peppers, mature Boerenkaas and rocket

Smoked Salmon Trout & Cream Cheese **80**

80g salmon trout on freshly baked rye

The Cuban Sandwich **79**

Toasted panini bread with BBQ pulled pork, grilled ham, cheese, pickles and mustard served with oven baked potato crisps

Filet Steak Sarmie **112**

150 grams of filet, with caramelised onions, garlic, tomatoes and rocket on panini

Chicken Schnitzel Sarmie **90**

With Boerenkaas, shredded cabbage, rocket and a generous spread of coriander aioli. Served with a side of our oven baked potato crisps

Chicken Liver Panini **67**

Creamy and mildly spiced, served with parmesan shavings and fresh rocket

The Jalapeño Sarmie **80**

Three slices of rye with bacon, Boerenkaas, jalapeños, cream cheese and fresh coriander

Smoked Salmon Trout Bagel **84**

80g smoked salmon trout on a lightly toasted bagel with cream cheese and lemon zest

PISSA LADIERE

THIN CRUST PIZZA BASES MADE FROM CIABATTA DOUGH OR LOW CARB CAULIFLOWER BASE - EXTRA 26

Vovorita **90**

Roasted rosas with basil pesto, bocconcini mozzarella and fresh basil, drizzled with balsamic reduction

Bacon & Chili Honey **92**

Crispy bacon strips with bocconcini mozzarella and chili infused honey, drizzled with balsamic reduction

Four Cheese with Crispy Gypsy Ham **99**

Mascarpone, bocconcini mozzarella, gorgonzola, parmesan, garlic, caramelised onion and rocket

Beef Fillet & Caramelised Onion **117**

Strips of grilled beef fillet, caramelised onion, bocconcini mozzarella and fresh rocket

Avo, Gorgonzola & Salami **101**

With bocconcini mozzarella and fresh rocket

Caramelised Pear, Coppa Ham & Brie **94**

With bocconcini mozzarella, garlic and fresh rocket with balsamic reduction

Smoked Salmon Trout & Cream Cheese **103**

80g salmon trout with roasted rosa tomatoes, garlic, fresh rocket and a drizzle of balsamic reduction

Classic **99**

Gypsy ham, feta, ovo, rocket and drizzled with balsamic reduction

Butter Chicken Pasanda **92**

Lightly curried butter chicken drizzled with yoghurt and topped with fresh coriander

ON BOARD

Harvest Board **89**

Lemon, chili and oregano baked Danish feta, aubergine, roasted rosa tomatoes, mushrooms, red onions, green beans and olives with toasted baguette

Bruschetta Board **98**

3 slices of garlic toasted baguette, each with a delicious topping: fillet with gorgonzola & caramelised onion / roasted veg & olive / pesto chicken & parmesan

Pâté Board **68**

Our homemade chicken liver pâté served with warmed crusty baguette and caramelised pears

Antipasta Board **105**

Selection of oiled meats, roasted rosa tomatoes, Boerenkaas, bocconcini mozzarella and olives, served with fresh ciabatta

Salmon Board **123**

80g smoked salmon trout with rocket, red onion, cucumber, beetroot, ovo & cream cheese, served with rye bread

Pasta

Chicken with Pan Roasted Rosa Tomatoes, Basil Pesto & Pine Nuts **107**

Pulled Pork Alfredo **111**

BBQ pulled pork in a creamy garlic alfredo sauce

Creamy Chicken Liver **97**

Livened up with caramelised onions and a mild peri-peri sauce

HANDCRAFTED TAGLIATELLE ABOVE PASTAS SERVED WITH YOUR CHOICE OF BREAD

Veg Lasagne **82**

Ratatouille lasagne of its best

BURGERS

Lamb Burger **110**

150g Lamb burger patty with caramelised pears and gorgonzola

Bistro Beef Burger **108**

Topped with crispy Gypsy ham, melted Boerenkaas and caramelised onions

Chicken Burger **93**

Caramelised onions, melted mozzarella cheese topped with lettuce and tomato

BURGERS SERVED WITH YOUR CHOICE OF OUR OVEN BAKED CRISPS OR SWEET POTATO CHIPS

ME HEARTIES

Beef & Tomato Bredie **72**

Beef shin cooked in tomatoes, carrots, onions and celery

Fabulous Baker Boys Bunny Chow **97**

Butter chicken curry in a ciabatta bun served with fresh rosa tomatoes and yoghurt

Quiche of the Day **77**

Homemade quiche served with a side salad, enquire with your waiter

Freshly Baked **69**

Homemade Pie of the Day

Served with mash & gravy or a side salad, enquire with your waiter

The Vegan **73**

Baby spinach, coriander, chick peas with mixed spices, served on couscous

BAKED ON ORDER. PLEASE ALLOW SOME EXTRA WAITING TIME