



**K A B U L A**  
G R I L L

**WHILE PONDERING OUR MENU, WHY NOT  
ORDER A COCKTAIL TO WHET YOUR PALATE**

**CLASSIC COCKTAILS**

**MOJITO**

LIME, MINT, BACARDI, SODA, SUGAR SYRUP AND CRUSHED ICE

**JACK JULEP**

JACK DANIELS, MINT, SUGAR SYRUP, CRUSHED ICE

**COSMOPOLITAN**

VODKA, TRIPLE SEC AND CRANBERRY JUICE

**GINGER BRANDY MAN**

BRANDY, GINGER LIQUEUR, LIME, APPLE JUICE ON THE ROCKS

**MARULA MARTINI**

AMARULA, VODKA, KAHLUA AND ESPRESSO

**ESPRESSO MARTINI**

VODKA, COFFE LIQUEUR, ESPRESSO

**TALL COCKTAILS**

**PINK LADY**

MALIBU, GRENADINE, LIME, DARK RUM, SPRITE

**BLUE REALITY**

VODKA, BLUE CURACAO, APPLE JUICE ON THE ROCKS

**AFRICAN GARDEN**

GIN, APPLE JUICE AND LIME ON THE ROCKS

**MALAWI SUNSET**

VODKA, GRENADINE, ORANGE JUICE

**ALL COCKTAILS Mk7500**

Smart casual, no caps or shorts after 4pm ,no children under 12 years at  
any time, strictly no smoking or vaping of any kind

# STARTERS

## MUSHROOM SOUP (V)

**Mk13000**

A CREAMY SOUP OF MUSHROOMS AND BLACK PEPPER SERVED WITH CRUSTY ARTISAN BREAD

## PERI PERI CHICKEN LIVERS

**Mk10000**

PORTUGUESE STYLE CHICKEN LIVERS IN OUR HOUSEMADE PERI PERI SAUCE WITH TOASTED CROSTINI

## BEEF TRINCHADO

**Mk13000**

SPICED CUBES OF FILLET STEAK GENTLY POACHED IN A RED WINE AND MILD CHILLI SAUCE

## SMOKED SALMON TIMBALE

**Mk18000**

A MOUSSE OF SALMON AND PRAWN MEAT WRAPPED IN SMOKED SALMON ON A BED OF FRESHLY PICKLED CUCUMBER WITH A ZESTY CITRUS DRESSING

## CLASSIC PRAWN COCKTAIL

**Mk18000**

HOUSE MADE MAYO, KWV BRANDY ROSE MARIE SAUCE WITH ATLANTIC PRAWNS AND AN AVOCADO SALAD

## GREEK SALAD (V)

**Mk13000**

GREEN SALAD WITH FETA, BLACK OLIVES AND TOMATO WITH A CREAMY GREEK DRESSING

## BEEF CARPACCIO

**Mk14000**

THIN SLICES OF RAW MARINATED BEEF WITH PARMESAN SHAVINGS AND A CITRUS AND CAPER DRESSING

## ARANCINNI CARBONARA (V)

**Mk12000**

ARBORIO RICE BALLS FILLED WITH MOZZARELLA CHEESE AND HAM, SERVED WITH PEPOLATA SAUCE

## MINESTRONE SOUP (V)

**Mk12000**

A HEARTY VEGETABLE BROTH WITH CARROTS, POTATO, CELERY, GREEN BEANS, KIDNEY BEANS AND RIGATONI PASTA

## ANTIPASTO MISTO

**Mk28000**

A SELECTION OF ITALIAN COLD CUTS INCLUDING SALAMI, PARMA HAM, CHEESE AND MIXED OLIVES SERVED WITH A BALSAMIC DRESSING AND CRUSTY BREAD

## ROASTED BUTTERNUT, BILTONG AND FETA SALAD\* **Mk12000**

ROASTED AND CHILLED BUTTERNUT WITH BILTONG, FETA, ROASTED PUMPKIN SEEDS, ALMONDS AND A SPICY DRESSING WITH LEMON JUICE, HONEY AND SRIRACHA SPICE.

**\*CAN ALSO BE SERVED AS A VEGETARIAN SALAD BY SUBSTITUTING CHOPPED WALNUTS FOR BILTONG**

# MAINS

## CHICKEN

### CHICKEN & MUSHROOM ALFREDO Mk17000

DICED CHICKEN BREAST IN A GARLIC, WHITE WINE, PARMESAN CHEESE CREAM SAUCE ON FETTUCCHINI PASTA

### TUSCAN CHICKEN Mk23000

BONELESS CHICKEN BREAST PAN SEARED AND COOKED IN A TOMATO AND RED PEPPER CREAM SAUCE WITH SPINACH

### PERI PERI HALF CHICKEN Mk21000

AFRICAN BIRD'S EYE, KAMBUZI CHILI AND OTHER SPICES MAKE UP THE SAUCE FOR THIS SPICY PORTUGUESE CHICKEN DISH

### CHICKEN KIEV Mk24000

BONELESS CHICKEN BREAST, STUFFED WITH FRESH HERBS, GARLIC AND BUTTER, COATED IN PARMESAN BREADCRUMB AND SHALLOW FRIED

### CHICKEN SOUVLAKI Mk23000

TENDER CHICKEN BREAST SKEWERS MARINATED IN NATURAL YOGHURT AND OREGANO, CHARGRILLED AND SERVED WITH TZATZIKI, PITA BREAD AND A TOMATO & CUCUMBER SALAD

### CAPRESSE CHICKEN Mk23000

PAN FRIED CHICKEN FILLET WITH SHALLOTS AND CHERRY TOMATOES, A BALSAMIC GLAZE, FRESH BASIL LEAVES AND MOZZARELLA CHEESE

## BEEF

### CORSICAN PAPPARDELLE RAGU Mk15000

SLOW COOKED BEEF RAGU WITH FLAVOURS OF CINNAMON, ROSEMARY AND PARMESAN CHEESE SERVED WITH PAPPARDELLE PASTA

### BEEF TOURNADOS Mk25000

3 MEDALLIONS OF PRIME FILLET, FLAME GRILLED AND SERVED ON CONFIT POTATO WITH A RICH SHERRY GRAVY

### STEAK OF THE DAY

ALL OUR STEAKS ARE DRY AGED IN OUR PURPOSE BUILT AGING FRIDGES FOR A MINIMUM OF 14 DAYS  
(PLEASE ASK YOUR WAITER FOR AVAILABILITY)

### RUMP OR SIRLOIN 300G Mk25000

### T BONE STEAK 450G Mk34000

### FILLET STEAK 300G Mk25000

ADD A SAUCE, BORDELAISE OR CHEDDAR CHEESE Mk3000  
MUSHROOM, BLACK PEPPERCORN OR TOMATO GRAVY  
Mk2000

## BEEF

### CASA MIA BURGER

**Mk16000**

200G HOUSE MADE PURE BEEF BURGER, FLAME GRILLED IN A SESAME BUN WITH GRATED CHEDDAR CHEESE, PICKLES, MAYO & BBQ SAUCE

### BRAISED BEEF PIE

**Mk20000**

CRUSTY PASTRY CASE FILLED CHUCK STEAK AND MUSHROOMS, SLOWLY BRAISED IN A RICH RED WINE AND THYME GRAVY

## PORK

### SLOW BRAISED PORK BELLY

**Mk25000**

BONELESS ROLLED BELLY OF PORK BRAISED WITH SHERRY, STAR ANISE, SOYA SAUCE AND CORRIANDER

### PORK STEAK

**Mk26000**

A TENDERIZED PORK LOIN STEAK, PAN FRIED IN A PEPPERCORN AND CORRIANDER, BRANDY CREAM SAUCE

### BBQ PORK LOIN CHOPS

**Mk22000**

2 PORK LOIN CHOPS SLOW COOKED AND SMOTHERED IN OUR HOUSE MADE BBQ SAUCE

### PORK SPARERIBS HALF RACK **Mk28000** FULL RACK **Mk48000**

MARINATED IN OUR HOUSE BBQ SAUCE AND SLOW COOKED FOR 6 HOURS BEFORE BEING FLAME GRILLED

## FISH

### ATLANTIC SALMON

**Mk55000**

BONELESS FILLET OF NORWEGIAN SALMON, PAN SEARED WITH A SOYA, GINGER & SPICED SAUCE

### WHOLE CHAMBO

**Mk22000**

MALAWI CHAMBO EITHER OPEN OR CLOSED AND PAN FRIED WITH LOCAL HERBS AND SPICES

### PRAWN PLATTER

**Mk38000**

GRILLED ATLANTIC PRAWNS WITH PERI PERI OR CITRUS GARLIC AND LEMON SAUCE

### FISH & CHIPS

**Mk22000**

CRISPY BREADED CHAMBO (TILAPIA) FILLETS SERVED WITH TARTARE SAUCE AND VEGETABLES OF THE DAY

### CAJUN PRAWN AND CHAMBO MORNAY

**Mk27000**

FILLET OF TILAPIA TOPPED WITH PRAWNS AND NAPPED WITH A RICH MORNAY SAUCE

## VEGETARIAN

### RISOTTO ALLA PESTO

**Mk17000**

CARNOROLI RICE RISOTTO WITH FRESH BASIL PESTO, DICED COURGETTES, MOZZARELLA AND DEEP FRIED COURGETTE CRISPS

### RISOTTO WITH WALNUTS

**Mk18500**

RISOTTO WITH WALNUTS , PEARS AND PARMESAN CHEESE

### THREE CHEESE TORTELLINI

**Mk20000**

PASTA PERCELS FILLED WITH MOZZARELLA, CREAM AND FETA CHEESE SERVED IN A LIGHT TOMATO VODKA CREAM SAUCE

### CASA VEGGIE BURGER

**Mk16000**

MADE WITH MIXED NUTS, BLACK BEANS AND BROWN RICE, FLAVOURED WITH PAPRIKA, CUMIN AND CHILLI ON A TOASTED BUN WITH CHILLI MAYO, GHERKINS AND TOMATO

## DESSERTS

### PANNA COTTA

**Mk9500**

VANILLA AND AMARULA PANNA COTTA

### BAKED CHEESECAKE

**Mk12000**

VANILLA CHEESECAKE ON A LIGHT BISCUIT BASE WITH A SEASONAL FRUIT SYRUP

### CHOCOLATE FONDANT

**Mk10000**

RICH DARK CHOCOLATE SPONGE WITH A MELTING CENTRE, MACADAMIA BRITTLE AND VANILLA ICE CREAM

### CHOCOLATE MOUSSE

**Mk11000**

2 LAYERS OF CHOCOLATE MOUSSE, DARK AND CARAMEL

### 3 SCOOPS

**Mk8500**

3 SCOOPS OF VANILLA ICE CREAM TOPPED WITH FRUIT SYRUP

### IRISH COFFEE

**Mk12500**

FRESHLY BREWED COFFEE WITH A SHOT OF JAMESON IRISH WHISKEY TOPPED WITH WHIPPED FRESH CREAM

### DON PEDRO

**Mk12500**

VANILLA ICE CREAM, A SHOT OF AMARULA AND FRESH CREAM BLENDED WELL FOR EITHER A DRINK OR DESSERT TOPPED WITH GRATED CHOCOLATE