



K A B U L A
G R I L L

Set Menu

Choose from our set menu 2 courses

Mk26950

3 Courses for

Mk33950

Starters

Peri peri Chicken Livers

Beef Trinchado

Greek Salad (V)

Minestrone Soup (V)

Mains

*Chicken & Mushroom Pasta Alfredo

Peri peri Half Chicken

**Rump Steak

Casa Mia Burger

BBQ Pork Loin Chops

Casa Veggie Burger

Dessert

Panna cotta

3 Scoops Ice Cream

Sticky Toffee Pudding

Set menu, no substitutions. all dishes except for pasta come with chips and/or spicy rice and veggies of the day.

*Chicken and Mushroom Pasta Alfredo can be served without chicken as a vegetarian dish. Please ask your waiter. **Rump steak is 200g, add a sauce for your steak

Mk3000.



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Starters

Mushroom Soup (V) **Mk14500**
A creamy soup of mushrooms and black pepper served with crusty artisan bread

Peri Peri Chicken Livers **Mk10000**
Portuguese style chicken livers in our house made Peri Peri sauce with toasted crostini

Beef Trinchado **Mk15000**
Spiced cubes of fillet steak gently poached in a red wine and mild chilli sauce

Classic Prawn Cocktail **Mk18000**
House made mayo, KWV brandy rose Marie sauce with Atlantic prawns and an avocado salad

Greek Salad (V) **Mk14000**
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

Arancini Carbonara (V) **Mk18000**
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

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



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Mains - Beef

Beef Tournedos **Mk30000**

3 medallions of prime fillet, flame grilled and served on confit potato with a rich sherry gravy and sauteed mushrooms

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 300g	Mk26000
Sirloin 300g	Mk27000
T Bone Steak 450g	Mk36000
Fillet Steak 300g	Mk28000

Add a Sauce, Bordelaise or Cheddar Cheese **Mk3000**
Mushroom, Black Peppercorn or Tomato Gravy **Mk2000**

Casa Mia Burger **Mk17000**

200g house made pure beef burger, flame-grilled in a sesame bun with grated Cheddar cheese, pickles, mayo & BBQ sauce

Braised Beef Pie **Mk23000**

Crusty pastry case filled chuck steak and mushrooms, slowly braised in a rich red wine and thyme gravy

Corsican Pappardelle Ragu **Mk15000**

Slow cooked beef ragu with flavours of cinnamon, rosemary and parmesan cheese served with Pappardelle pasta

Mains - Chicken

Chicken & Mushroom Alfredo **Mk19000**

Diced chicken breast in a garlic, white wine, parmesan cheese cream sauce on fettuccini pasta

Tuscan Chicken **Mk25000**

Boneless chicken breast pan seared and cooked in a tomato and red pepper cream sauce with spinach

Peri Peri Half Chicken **Mk23000**

African bird's eye, Kambuzi chili and other spices make up the sauce for this spicy Portuguese chicken dish



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Mains - Chicken

Chicken Kiev **Mk27000**

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

Mains - Pork

Slow Braised Pork Belly **Mk31000**

Boneless rolled belly of pork braised with sherry, star anise, soya sauce and coriander

Pork Steak **Mk28000**

A tenderized pork loin steak, pan fried in a peppercorn and coriander, brandy cream sauce

BBQ Pork Loin Chops **Mk23000**

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



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Mains - Sea & Lake

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 **Mk23000**

Crispy breaded Chambo (Tilapia) fillets served with tartare sauce and vegetables of the day

Cajun Prawn and Chambo Mornay **Mk29000**

Fillet of tilapia topped with prawns and napped with a rich mornay sauce

Mains - Plant Based

Risotto alla Pesto **Mk17000**

Carnoroli rice risotto with fresh basil pesto, diced courgette, mozzarella and deep fried courgette crisps

Risotto with Walnuts **Mk18500**

Risotto with walnuts , pears and parmesan cheese

Three Cheese Tortellini **Mk20000**

Pasta parcels 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 chili on a toasted bun with chili mayo, gherkins and tomato



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Menu
Desserts

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| 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 | |
| Ice Cream | 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 | |