



## STARTERS

### BRAISED OX TAIL RAVIOLO

OX TAIL, SLOW COOKED IN RED WINE AND THYME WITH CELERY & POTATO, WRAPPED IN PASTA AND SERVED WITH BRAISED SPINACH AND OX TAIL JUS

Mk6900

### MUSHROOM SOUP (V)

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

Mk6500

### 3 CHEESE RAVIOLI (V)

MOZZARELLA, PARMESAN AND CHEDDAR CHEESE PARCELS WITH A VODKA INFUSED TOMATO CONCASSE

Mk7900

### PRI PERI CHICKEN LIVERS

PORTUGUESE STYLE CHICKEN LIVERS IN OUR HOUSEMADE PERI PERI SAUCE ON A TOASTED CROSTINI

Mk7000

### SMOKED SALMON WITH PRAWNS

CRÈME FRAICHE, LEMON, GINGER AND HONEY DRESSING WITH SMOKED SALMON AND PRAWNS ON A WHEAT BLINI WITH A FRESH GARDEN SALAD

Mk8500

### CLASSIC PRAWN COCKTAIL

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

Mk7500

### BEEF CARPACCIO

WAFER THIN SLICES OF RAW BEEF FILLET DRIZZLED WITH OLIVE OIL, LEMON JUICE, CAPERS AND A SALAD

Mk7500

### GREEK SALAD

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

Mk6500



## MAINS

### GARLIC CHICKEN & MUSHROOM PASTA AFREDO

PRAWNS AND CHICKEN BREAST TOSSED IN GARLIC BUTTER WITH WHITE WINE, PARMESAN CHEESE, FRESH CREAM AND FRESHLY CRACKED BLACK PEPPER ON FUSILLI OR FETTUCCHINI PASTA

Mk9500

### FISH & CHIPS

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

Mk9500

### STEAK OF THE DAY

(PLEASE ASK YOUR WAITER FOR AVAILABILITY)

OUR STEAKS ARE DRY AGED FOR 28 DAYS AND SERVED WITH MUSHROOM OR BLACK PEPPER SAUCE AND VEGETABLES OF THE DAY

Mk10500

### BEEF TOURNADOS WITH MUSHROOM GRATIN

250G BEEF FILLET WITH A RICH SHERRY GRAVY, HEAPED WITH BUTTER AND OYSTER MUSHROOMS, SERVED WITH CONFIT POTATO AND GREEN BEANS ALMANDINE

Mk12000

### FETTUCCHINI WITH SALMON & PRAWNS

HOME MADE SPINACH AND EGG FETTUCCHINI WITH FLAKED ATLANTIC SALMON, PRAWNS AND A FRESH TOMATO SAUCE

Mk10500

### CHICKEN MILANESE

BUTTERMILK MARINATED CHICKEN BREAST, COATED IN PARMESAN CRUMBS WITH MUSHROOM SAUCE AND FETTUCCHINI PASTA

Mk11000

### PORK ROULADE

SLOW BRAISED PORK BELLY, COOKED IN A SHERRY AND SOY REDUCTION WITH GLAZED CARROTS AND MASHED POTATO

Mk13000

### CHICKEN BALLOTINE

BONELESS CHICKEN BREAST COOKED SOUS VIDE, PAN FRIED IN BUTTER AND SERVED WITH POTATO GNOCCHI IN A FRESH TOMATO AND OLIVE SAUCE.

Mk11000

### PERI PERI HALF CHICKEN

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

Mk11500



## MAINS

### SLOW BRAISED BEEF SHANK

SLICES OF BEEF SHANK ON THE BONE, BRAISED OVERNIGHT, WITH THYME, ROSEMARY AND RED WINE ON PARMESAN POLENTA WITH CITRUS GREMOLATA

MkI1000

### SEAFOOD PLATTER

GRILLED ATLANTIC PRAWNS, A FISH FILLET AND CALAMARI RINGS WITH A CITRUS LEMON OR PERI PERI SAUCE AND SPICY RICE

MkI8500

### PRAWN PLATTER

JUST GRILLED ATLANTIC PRAWNS WITH PERI PERI OR CITRUS GARLIC AND LEMON SAUCE AND SPICY RICE

MkI6500

NUMBER OF PRAWNS IN A DISH DEPENDS ON SIZE AVAILABLE FROM SUPPLIERS

### CAPRESSE SIRLOIN STEAK

PRIME SIRLOIN STEAK, COOKED TO YOUR LIKING AND TOPPED WITH MELTING MOZZARELLA CHEESE AND A BALSAMIC DRESSING

MkI2000

### CASA MIA BURGER

150G PURE BEEF BURGER, FLAME GRILLED IN A SESAME BUN WITH GRATED CHEDDAR CHEESE, PICKLES, MAYO & BBQ SAUCE

Mk7500

### BLACK BEAN AND BROWN RICE BURGER (VE)

100G PATTY MADE WITH WALNUTS, BLACK BEANS, BROWN RICE, HERBS AND SPICES, ON A TOASTED BURGER BUN WITH AVOCADO MAYO & BBQ SAUCE

Mk7000

### BEEF LASAGNA

LAYERS OF HOMEMADE WHOLE EGG PASTA WITH A RICH MINCED BEEF RAGOUT AND A CHEESY BÉCHAMEL OF CHEDDAR, MOZZARELLA AND PARMESAN CHEESE.

MkI0900

### PORK SPARERIBS

TWO HALF RACKS OF PORK RIBS, SLOW FLAME GRILLED IN OUR HOUSE MADE BBQ SAUCE

MkI6000