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## MENU

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At Casa Mia we are so excited that we have recently partnered with Chalmar Farms in South Africa to bring you some of the best Beef and Lamb that the region has to offer. Chalmar Beef focuses on producing consistent high quality AAA grade beef and lamb, with a keen focus on food safety being their top priority.

For Casa Mia, this reflects over 30 years of culinary tradition in serving our customers great quality steaks that are cooked with classic techniques and contemporary flair.

Each dish celebrates our commitment to excellence, combining classic flavours with modern twists to create an experience that's nostalgic and exciting.

All Chalmar steaks are dry aged for a minimum of 7 days

### **Chalmar Rump 300g Mk59000**

### **Chalmar Sirloin 300g Mk65000**

Prepared to your liking and served with a starch and vegetables of the day

Add a Sauce, Mushroom, Black Peppercorn, Tomato Gravy  
Mk6000

### **Chalmar Lamb Chops Mk65000**

3 prime cut, traditionally prepared Greek style lamb chops with garlic, lemon and oregano expertly chargrilled and served with Tzatziki

### **Chalmar Lamb Shank & Shoulder Mk59000**

A blend of lamb shank and shoulder meat slow braised on the bone in a rich red wine bbq sauce. Comforting and delicious.

### **Chalmar Lamb Curry Mk59000**

Delicious & rich fall-apart lamb leg, slow cooked to perfection in a curry sauce made with aromatic spices and herbs. This Lamb Curry is the perfect comfort food & you will love it for everything – flavors, texture and richness.

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*Open*  
Lunch  
12 pm - 2 pm  
Dinner  
6 pm to 9 pm

15 Kabula Hill Road, Kabula Hill, Blantyre  
Tel 0996963110 or 0996963111

MAKE A  
*Reservation*  
info@casamiamw.com



K A B U L A  
G R I L L

# MENU



C A S A M I A

## STARTERS

### Mushroom Soup (V) Mk22000

Creamy mushroom and black pepper soup served with dinner rolls

### Peri Peri Chicken Livers Mk19000

Portuguese style chicken livers in our house made Peri Peri sauce with toasted crostini.

### Beef Trinchado Mk28000

Spiced cubes of fillet steak gently poached in a red wine and mild chilli sauce served French bread.

### Classic Prawn Cocktail Mk33000

House made mayo, KWV brandy rose Marie sauce with Atlantic prawns and an avocado salad.

### Greek Salad (V) Mk23000

Green salad with Feta, black olives and tomato with a creamy Greek dressing.

### Beef Carpaccio Mk27000

Thin slices of raw marinated beef with Parmesan shavings and a citrus and caper dressing.

### Minestrone Soup (V) Mk22000

A hearty vegetable broth with carrots, potato, celery, green beans, kidney beans and rigatoni pasta

### Sweet Chilli Ginger Prawns Mk33000

3 Vannamai prawns, pan fried in butter and ginger with a sweet chilli sauce.

### Beetroot Carpaccio (V) Mk23000

Thin slices of cooked beetroot dressed with crumbled feta cheese, roasted macadamia nuts, capers, salad leaves and a honey and lemon dressing.

### Farmers Boerewors Mk19000

Homemade beef Boerewors sausage. cooked over the coals and served in a spicy tomato gravy, with bread to mop up the sauce

## MAIN COURSE - BEEF

### Beef Tournedos Mk65000

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 300g Mk44000

### Sirloin 300g Mk44000

### T-Bone 300g Mk65000

### Fillet 300g Mk52000

Add a Sauce, Mushroom, Black peppercorn, Tomato Gravy

Mk6000

### Beef Bourguignon Casa Mia Mk42000

A traditional French beef stew, with mushrooms, carrots, shallots and herbs slowly cooked in a red wine and beef stock sauce. Served with house made rigatoni pasta.

### Lasagne alla Bolognese Mk29000

Creamy risotto cooked with fresh mushrooms, Parmesan cheese, and aromatic herbs, topped with a sprinkle of parsley.

### Casa Mia Burger Mk29000

150g house made pure beef burger, flame grilled in a sesame bun with grated Cheddar cheese, pickles, mayo & bbq sauce

### Portuguese Steak Mk39000

A 200g prime aged rump steak, tenderized and seasoned with garlic, black pepper and house made preggo sauce on a sizzling plater topped with a fried egg with chips and spicy rice

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### MAIN COURSE - CHICKEN

#### Chicken & Mushroom Alfredo Mk36000

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

#### Tuscan Chicken Mk43000

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

#### Peri Peri Half Chicken Mk40000

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

#### Chicken Kiev Mk49000

Boneless chicken breast, stuffed with fresh herbs, garlic and butter, coated in Parmesan breadcrumb and shallow fried.

#### Chicken Souvlaki Mk35000

Tender chicken breast skewers marinated in natural yoghurt and oregano, chargrilled and served with Tzatziki, pita bread and a tomato & cucumber salad.

#### Chicken Milanese Mk35000

Chicken fillet escalope sliced very thin, coated in fresh breadcrumbs and shallow fried. Served with a tomato concasse.

### MAIN COURSE - PORK

#### Slow Braised Pork Belly Mk45000

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

#### Pork Steak Mk49000

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

#### BBQ Pork Loin Chop Mk49000

A Pork loin chop slow cooked and smothered in our house made BBQ sauce.

#### Pork Spareribs Half Rack Mk37000 Full Rack Mk61000

Marinated in our house BBQ sauce and slow cooked for 6 hours before being flame grilled.

#### Eisbein Mk39000

Brined pork shank slowly braised in aromatics and finished in the oven for a crispy skin and fall off the bone tenderness. served with German style mustard

### MAIN COURSE - SEA & LAKE

#### Atlantic Salmon Mk85000

Boneless fillet of Norwegian salmon, pan seared with a soya, ginger & spiced sauce.

#### Whole Chambo Mk39000

Malawi Chambo, either open or closed and pan fried with local herbs and spices

#### Prawn Platter Mk69000

Pan seared Atlantic prawns with peri peri or citrus garlic and lemon sauce.

#### Fish & Chips Mk41000

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

#### Cajun Prawn and Chambo Mornay Mk65000

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

#### Seafood Pot Pie Mk49000

A trio of boneless seafoods, in a creamy white sauce with vegetables and fresh herbs, topped with puff pastry. Served with chips and a side salad.

### MAIN COURSE VEGETARIAN

#### Risotto alla Pesto (V) Mk37000

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

#### Minestrone and Parmesan Risotto (V) Mk37000

Carnoroli rice risotto with tomato, red kidney beans, peas, carrots, celery and Parmesan cheese

#### Three Cheese Tortellini (V) Mk39000

Pasta parcels filled with Mozzarella, cream and feta cheese served in a light tomato vodka cream sauce

#### Casa Veggie Burger (V) Mk31000

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

#### Ricotta & Spinach Cannelloni (V) Mk37000

Pasta tubes, filled with spinach, ricotta and mozzarella cheese, flavoured with nutmeg, garlic & basil in a rich tomato sauce



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## DESSERTS

### Panna cotta

A light vanilla and Amarula set cream dessert with a fruit compot

**Mk19000**

### Chocolate Fondant

Rich dark chocolate sponge with a melting centre, macadamia brittle and vanilla ice cream

**Mk19000**

### Chocolate Mousse

2 layers of chocolate mousse, dark and caramel on a chocolate biscuit base.

**Mk21000**

### Lemon Tart

Made with a buttery pastry tart crust and filled with creamy zesty lemon curd topped with a seasonal fruit sorbet

**Mk19000**

### Sticky Toffee Pudding

A moist sponge cake made with finely chopped dates, covered in a toffee sauce and served with vanilla ice-cream.

**Mk19000**

### Baked Cheesecake

Vanilla cheesecake on a light biscuit base with a seasonal fruit syrup

**Mk27000**

### 3 Scoops

3 scoops of vanilla ice cream topped with fruit syrup

**Mk17000**

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