



K A B U L A
G R I L L



STARTERS

Classic Prawn Cocktail Mk33000

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

Mushroom Soup (V) Mk30000

A creamy soup of mushrooms and black pepper served with fresh dinner rolls.

Peri Peri Chicken Livers Mk24000

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

Beef Trinchado Mk32000

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

Beetroot Carpaccio (V) Mk25000

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

Greek Salad (V) Mk26000

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

Minestrone Soup (V) Mk26000

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

Sweet Chilli & Ginger Prawns Mk35000

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

Beef Carpaccio Mk32000

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

Farmers Boerewors Mk24000

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



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menu

MAINS

Our local beef is sourced from Ngabu in the Lower Shire Valley. It is traditional pasture fed beef, finished in feedlots located along the banks of the beautiful and majestic River Shire

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 Mk65000

Sirloin 300g Mk65000

T Bone Steak 450g Mk79000

Fillet Steak 300g Mk68000

Chalmar Farms in South Africa supplies us some of the best Beef and Lamb that the region has to offer and is known for AAA grade beef and lamb

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

Chalmar Rump 300g Mk68000

Chalmar Sirloin 300g Mk68000

*Prepared to your liking and served with a starch and Vegetables of the day Add a Sauce, Mushroom, Black Peppercorn, Tomato Gravy
Mk7500*

Beef Tournedos Mk75000

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

Beef Bourguignon Casa Mia Mk55000

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.

Lasagna alla Bolognese Mk38000

Known the world over simply as 'lasagna', this traditional version has characteristic layers of pasta, béchamel and a rich ragù made with minced beef

Casa Mia Burger Mk32000

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

Portuguese Steak Mk53000

A 200g prime aged Ngabu rump steak, tenderized and marinated in house made preggo sauce on a sizzling plater topped with a fried egg and chips and spicy rice.



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Pork

MAINS

Slow Braised Pork Belly Mk59000

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

Pork Steak Mk52000

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

BBQ Pork Loin Chop Mk52000

A 300g Pork loin chops slow cooked and smothered in our house made BBQ sauce.

Pork Spareribs Half rack Mk49000 Full rack Mk85000

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

Eisbien Mk45000

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.

Lamb

Chalmar Farms in South Africa supplies us some of the best Lamb that the region has to offer and is known for its quality and succulent taste

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 – flavours, texture and richness.



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Chicken

MAINS

Chicken & Mushroom Alfredo Mk38000

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 Mk45000

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.

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) Mk32000

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



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Lake & Ocean

MAINS

Atlantic Salmon Mk89000

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

Whole Chambo Mk49000

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

Prawn Platter Mk85000

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

Fish & Chips Mk49000

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

Cajun Prawn and Chambo Mornay Mk74000

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

Kingklip with Lemon Sauce Mk85000

*Succulent pan-seared kingklip fillet, finished with a lemon-butter, caper and Hollandaise sauce.
Garnished with charred lemon.*

Seafood Platter For Two Mk159000

Two fillets of Chambo, eight Queen Prawns, Calamari and Mussels served with a lemon butter sauce, spicy rice and/or chips

Seafood Platter For One Mk85000

Chambo fillet, Four Queen Prawns, Calamari and Mussels served with a lemon butter sauce, spicy rice and/or chips



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DESSERTS

Panna cotta Mk22000

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

Chocolate Fondant Mk22000

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

Chocolate Mousse Mk23000

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

Lemon Tart Mk22000

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

Sticky Toffee Pudding Mk22000

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

Baked Cheesecake Mk29000

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

3 Scoops Mk19000

3 scoops of vanilla ice cream topped with fruit syrup

Irish Coffee Mk26000

Freshly Brewed coffee with a shot of Jameson Irish whiskey topped with whipped fresh cream

Don Pedro Mk26000

Vanilla Ice Cream, a Shot of Amarula and fresh cream blended well for either a drink or dessert topped with grated chocolate