



K A B U L A

G R I L L

Menu

Starters

Mushroom Soup (V) Mk16000

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

Peri Peri Chicken Livers Mk12000

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

Beef Trinchado Mk16000

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

Classic Prawn Cocktail Mk18000

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

Greek Salad (V) Mk15000

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.

Minestrone Soup (V) Mk15000

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

Sweet Chilli & Ginger Prawns Mk17000

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

Beetroot Carpaccio (V) Mk15000

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

Chicken Liver Parfait Mk14000

A smooth pate with shallots, fresh cream and brandy served with toasted herbed French bread.



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Mains - Beef

Beef Tournedos **Mk32000**

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	Mk28000
Sirloin 300g	Mk30000
T Bone Steak 450g	Mk40000
Fillet Steak 300g	Mk30000

Add a Sauce, Mushroom, Black Peppercorn,
Tomato Gravy or Chimichurri.
Mk2000

Beef Bourguignon Casa Mia **Mk23000**

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 **Mk23000**

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

Casa Mia Burger **Mk18000**

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

Mains - Chicken

Chicken & Mushroom Alfredo **Mk23000**

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

Tuscan Chicken **Mk29000**

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



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Mains - Chicken

Peri Peri Half Chicken **Mk30000**

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

Chicken Kiev **Mk32000**

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.

Chicken Milanese **Mk23000**

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

Mains - Pork

Slow Braised Pork Belly **Mk36000**

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

Pork Steak **Mk34000**

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

BBQ Pork Loin Chops **Mk27000**

2 Pork loin chops slow cooked and smothered in our house made BBQ sauce.

Pork Spareribs **Half rack Mk30000 Full rack Mk50000**

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

Mains - Sea & Lake

Atlantic Salmon **Mk60000**

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

Whole Chambo **Mk25000**

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



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Mains - Sea & Lake

Prawn Platter **Mk40000**

Grilled Atlantic prawns with peri peri or citrus garlic and lemon sauce.

Fish & Chips **Mk28000**

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

Cajun Prawn and Chambo Mornay **Mk33000**

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

Seafood Pot Pie **Mk25000**

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.

Mains - Plant Based

Risotto alla Pesto (V) **Mk22000**

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

Minestrone and Parmesan Risotto (V) **Mk22000**

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

Three Cheese Tortellini (V) **Mk24000**

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

Casa Veggie Burger (V) **Mk18000**

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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Desserts

Panna cotta **Mk12000**
A light vanilla and Amarula set cream dessert with a fruit compot

Chocolate Fondant **Mk12000**
Rich dark chocolate sponge with a melting centre, macadamia brittle and vanilla ice cream

Chocolate Mousse **Mk13000**
2 layers of chocolate mousse, dark and caramel on a chocolate biscuit base.

Lemon Tart **Mk13000**
Made with a buttery pastry tart crust and filled with creamy zesty lemon curd topped with a seasonal fruit sorbet

Sticky Toffee Pudding **Mk13000**
A moist sponge cake made with finely chopped dates, covered in a toffee sauce and served with vanilla ice-cream.

Baked Cheesecake **Mk13000**
Vanilla cheesecake on a light biscuit base with a seasonal fruit syrup

3 SCOOPS **Mk10000**
3 scoops of vanilla ice cream topped with fruit syrup

Irish Coffee **Mk15000**
Freshly Brewed coffee with a shot of Jameson Irish whiskey topped with whipped fresh cream

Don Pedro **Mk15000**
Vanilla Ice Cream, a Shot of Amarula and fresh cream blended well for either a drink or dessert topped with grated chocolate