



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 Mk14000**

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

**Beef Trinchado Mk22000**

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

**Classic Prawn Cocktail Mk27000**

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 Mk21000**

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

**Minestrone Soup (V) Mk21000**

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

**Sweet Chilli Ginger Prawns Mk24000**

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

**Beetroot Carpaccio (V) Mk18000**

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

## MAIN COURSE - BEEF

**Beef Tournedos Mk52000**

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 Mk39000**

**Sirloin 300g Mk41000**

**T-Bone 300g Mk49000**

**Fillet 300g Mk41000**

Add a Sauce, Mushroom, Black peppercorn, Tomato Gravy

**Mk5000**

**Beef Bourguignon Casa Mia Mk37000**

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 Mk26000**

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

**Casa Mia Burger Mk27000**

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

**Portuguese Steak Mk36000**

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

*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



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**CASA MIA**

## MAIN COURSE - CHICKEN

### Chicken & Mushroom Alfredo Mk35000

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

### Tuscan Chicken Mk42000

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

### Peri Peri Half Chicken Mk33000

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

### Chicken Kiev Mk44000

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

### Chicken Souvlaki Mk32000

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

### Chicken Milanese Mk32000

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 Mk39000

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

### Pork Steak Mk45000

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

### BBQ Pork Loin Chops Mk33000

2 Pork loin chops 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.

## MAIN COURSE - SEA & LAKE

### Atlantic Salmon Mk75000

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

### Whole Chambo Mk35000

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

### Prawn Platter Mk55000

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

### Fish & Chips Mk38000

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

### Cajun Prawn and Chambo Mornay Mk55000

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

### Seafood Pot Pie Mk45000

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) Mk32000

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

### Minestrone and Parmesan Risotto (V) Mk32000

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) Mk27000

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

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

**Mk15000**

### Chocolate Fondant

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

**Mk15000**

### Chocolate Mousse

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

**Mk16000**

### Lemon Tart

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

**Mk16000**

### Sticky Toffee Pudding

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

**Mk15000**

### Baked Cheesecake

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

**Mk25000**

### 3 Scoops

3 scoops of vanilla ice cream topped with fruit syrup

**Mk12000**

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