



K A B U L A
G R I L L

MENU



C A S A M I A

STARTERS

Mushroom Soup (V) **Mk19000**

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 **Mk19000**

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

Classic Prawn Cocktail **Mk19000**

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

Greek Salad (V) **Mk17500**

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

Beef Carpaccio **Mk17000**

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

Minestrone Soup (V) **Mk16000**

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

Sweet Chilli Ginger Prawns **Mk20000**

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.

Rustic Country Terrine **Mk18000**

An Ardennes style pate made with pork and chicken, flavoured with nutmeg, ginger, pistachios and green peppercorns. Served with toasted baguette and homemade piccalilli

MAIN COURSE - BEEF

Beef Tournedos **Mk46500**

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 **Mk32000**

Sirloin 300g **Mk34000**

T-Bone 300g **Mk45000**

Fillet 300g **Mk35000**

Add a Sauce, Mushroom, Black peppercorn, Tomato Gravy

Mk3000

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 **Mk25000**

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

Casa Mia Burger **Mk20000**

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

Portuguese Steak **Mk35000**

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 Mk25000

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

Tuscan Chicken Mk35000

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

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 Mk37000

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

Chicken Souvlaki Mk27000

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

Chicken Milanese Mk27000

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 Mk36000

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

Pork Steak Mk39000

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 Mk35000 Full Rack Mk60000

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

MAIN COURSE - SEA & LAKE

Atlantic Salmon Mk60000

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

Whole Chambo Mk28000

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

Prawn Platter Mk49000

Pan seared 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 Mk40000

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

Seafood Pot Pie Mk30000

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) Mk28000

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

Minestrone and Parmesan Risotto (V) Mk28000

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

Three Cheese Tortellini (V) Mk30000

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

Casa Veggie Burger (V) Mk20000

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

Mk17000

3 Scoops

3 scoops of vanilla ice cream topped with fruit syrup

Mk12000

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