

# Starters



## **North African Bread Platters (v)**

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

55

## **Jambo Soup (v)**

Creamy roasted cauliflower soup infused with turmeric and pressed garlic cloves, served with a mini pumpkin roll.

55

## **Samosa platter (v) option**

Deep fried dish with savoury filling, such as cheese and corn, mild beef mince or spicy chicken.

73

## **Crocodile Pies**

Cubed crocodile tail in a creamy mustard and coriander filling, baked in a puff pastry and garnished with herbs and fresh fruit.

75

## **Chargrilled Wings**

Four chargrilled chicken wings basted in Peri Peri, BBQ or African spice, with a side of hand cut chips.

79

## **Venison Carpaccio**

Delicate sliced cured venison loin of the day served with avocado, caper and Rooibos Balsamic reduction, topped with parmesan shavings and micro herbs.

95

## **Fried Mopane (Madora) worms**

Traditional Zimbabwean delicacy is enjoyed in a braised tomato gravy for those with an acquired taste.

57

## **Crumbed Shrimp**

Deep fried crumbed shrimp, dusted with harissa mayonnaise, served with our famous hand cut chips.

155

# Mains



## SALADS

### **Kitamu Chicken/ Ostrich Salad**

125

Marinated ostrich or honey glazed chicken slices, with a choice of toasted nuts, cubed feta, avocado, cucumbers, peppadews, baby spinach, rose tomatoes, strawberries. Honey and mustard dressing on the side.

### **Kitamu Classic House Salad (v)**

85

Butter lettuce, baby spinach leaves, croutons, red onions, cucumber, roasted pumpkin cubes and seeds, rose tomatoes, dressed with an herb dressing.

### **Kitamu Game or Beef Burger**

125

Homemade 150gr plain or dukkah spiced beef or game patty, perfectly flamed grilled served with hand cut chips on a pumpkin bread roll.

### **Kitamu Chicken Burger**

125

Crispy crumbed chicken breast served with garlic mayonnaise, sliced avocado, onion and lettuce on a pumpkin bread roll with hand cut chips.

### **Durban Lamb curry**

189

Lamb on a bone, marinated in a perfect blend of traditional Indian spices.

### **Beef Stew Dombolo**

155

Cubed beef braised with onion, carrot, tomato and baby marrow, served with dumplings.

### **Kudu skewers**

195

Marinated and flamed grilled kudu fillet on a skewer with peppers and pearl onions.

### **Nyama Na Kumba**

210

200gr basted beef or lamb cubes skewered with prawns, grilled to perfection and served with a lemon harissa sauce, sautéed seasonal veggies and hand cut chips.

### **Pole Pole Lamb Shank**

215

Slow cooked Lamb Shank braised in a luxurious wine gravy, with a side of your choice.

# Mains



## Nyama Flame Grilled

All grills are accompanied by a side of your choice or African spinach and nhopi dovi. Basted and seasoned with African spices, citrus butter or a berry reduction.

300gr Sirloin/Rump

155

250gr Fillet

195

300gr Ostrich Fillet

195

500gr T-Bone 199

199

300gr Lamb Chops

189

300gr Venison loin Chops

215

300gr Zebra Fillet

295

## Oxtail Dhlamini

195

Oxtail braised with beans, in a gravy served with your choice of starch.

## Moroccan Chicken or Lamb Tagine

155 & 189

Marinated and slow cooked in our traditional Moroccan spices, chicken or Karoo Lamb, with butternut, lemon preserve, ginger and fresh coriander.

## Durb's Special Bunny Chow

105

Traditional Durban lamb curry served in a bread bunny with a carrot salad and Raita sauce.

## Springbok Shank Pie

210

Slow cooked Shank in red wine, onions and carrots, baked in a pie.

## Chef's Venison and Root Veg Tagine

195

Venison slow cooked with African herbs, spices and pomegranate molasses.

## Famous Flamed Beef Fillet

225

300gr fillet filled with mushroom, spinach and cheese.

# Mains



## Maputo Peanut Chicken Dish

Chicken braised with pearl onions and ground peanuts, infused with garlic, peppers and chilli.

155

## Chicken and Prawn Curry

Creamy chicken and prawn curry with our secret traditional spices served with Moroccan rice.

185

## Maputo Peri Peri Chicken

Flamed spatchcock chicken basted in a Maputo peri peri sauce with hand cut chips.

169

## Hout Bay Fish and chips

Chilli flake battered grilled or fried hake, served with hand cut chips, mayonnaise, lemon slices.

110

## Mozambican Prawns

Grilled to perfection in a authentic Mozambican peri peri or lemon butter sauce served with Moroccan rice or our famous hand cut chips.

385

## Grilled Calamari Half / Full portion

Tender Calamari tubes smothered in a lemon butter sauce served with rice.

85 & 185

## Koshari, Egypt (V)

Blend of rice, pasta, lentils, tomato base and chickpea.

105

## Brinjal and mushrooms dish (V)

Slow cooked vegetable stew, brinjal and mushrooms, toasted almonds, grilled peppers and chickpeas.

105

**Sides:** Pap | Hand Cut Chips | Samp | Moroccan Rice | Seasonal Vegetables | Side Salad | Potato Galette | Mashed Potatoes | Dombolo Side (traditional steamed dumplings) Nhopi Dovi (Zimbabwean style pumpkin and peanut puree) African Spinach (braised with seat potato, onion and cumin)

38

**Sauces:** Madagascan green peppercorn | Chakalaka | Mushroom | Mozambican peri peri | Creamy roasted garlic

35

# Desserts



## **Beetroot Cheesecake**

Sweetened laced berries with a port reduction and chocolate crush.

75

## **Malva Pudding**

Served in the traditional way with homemade custard or ice cream.

75

## **Amurula Ice Cream**

Vanilla ice cream with a shot of Amarula and shaved chocolate.

60

## **Dan's Chocolate brownies**

Our home baker's secret recipe with walnuts, drizzled with custard and chocolate sauce, served with ice cream.

75

## **Koeksisters**

"Ouma Grootjie" traditional koeksister.

65

## **Milk Tart**

African tart stuffed with a creamy filling made from milk.

65