

Amakhosi Communal Feasting Menu

A communal feast served to the table for guests to share for R395 per person

Arrival

Kitamu Bread Platter (V)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea & chilli dip.

Starters

Cyprus Soup (v)

A delicious turmeric roasted cauliflower and garlic infusion, served with cocktail pumpkin rolls.

Kitamu Classic House Salad (v)

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

Samoosa platter (v) Trio

Deep fried pastry with a savoury filling of cheese and corn, mild beef mince or spicy chicken.

Main Course (Served in tagines)

Oxtail Dhlamini

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

Chicken and Prawn Curry

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

Seared Calamari

Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter.

Sides (v)

Moroccan rice, African spinach, Nhopi dovi (Zimbabwean style pumpkin and peanut purée).

Dessert

Malva Pudding

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

Vegetarian dietary requirement main course option on request

Brinjal and Mushrooms Stew (V)

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