

## Entumbane Menu

Select from 2 courses for R239 or 3 courses for R299 per person

### Starters (Your Choice)

#### ***Samosa platter (v) Trio***

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

#### ***Chargrilled Wings***

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

#### ***Crumbed Shrimp***

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

#### ***Seared Calamari***

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

### Main Course (Your Choice)

#### ***Grill Sirloin***

300gr Sirloin accompanied by hand cut chips, African spinach and nhopi dovi. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

#### ***Beef Stew Dombolo***

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

#### ***Maputo Peanut Chicken Dish***

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

#### ***Crumbed Prawns***

Maize and panko crumbed, deep fried queen prawns, tossed in a sweet harissa mayonnaise and served with hand cut chips.

#### ***Brinjal and Mushrooms Stew (V)***

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

### Dessert (V) (Your Choice)

#### ***Amurula Ice Cream***

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

#### ***Malva Pudding***

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

#### ***Dan's Chocolate brownies***

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