

Induna Communal Feasting Menu

**A communal feast served to the table for
guests to share for R475 per person**

Arrival

Starters

Kitamu Bread Platter (V)

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

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.

Crocodile Pies

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

Main Course (Served in tagines)

Famous Flamed Beef Fillet (Meat substitution allowed (Ostrich Fillet))

300gr Beef fillet, filled with mushrooms, spinach and cheese.

Maputo Peri Peri Chicken (Chicken substitution allowed (Maputo Peanut Chicken Dish))

Flame grilled spatchcock chicken, basted in a Maputo peri peri sauce and served with our traditional hand cut chips.

Seared Calamari

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

Brinjal and Mushrooms Stew (V)

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

Sides (v)

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

Dessert

Dan's Chocolate brownies

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