

iNkosazana Communal Feasting Menu

A communal feast served to the table for guests to share for R275 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.

Main Course (Served in tagines)

Beef Stew Dombolo

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

Fish of the Day

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced olives.

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.