

iSizwe Communal Feasting Menu

A communal feast served to the table for guests to share for R345 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.

Chargrilled Wings

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

Main Course (Served in tagines)

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.

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

Dan's Chocolate brownies

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