

Starters

menu

North African Bread Platters (v)

Tunisian and Moroccan flat bread, drizzled with olive oil and Egyptian nut and spice blend, accompanied with a chilli chickpea paste.

55

Jambo Soup (v)

Creamy roasted cauliflower soup infused with turmeric and pressed garlic cloves, served with a mini pumpkin roll.

55

Samoosa platter (v) Trio

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

73

Crocodile Pies

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

75

Chargrilled Wings

Four chargrilled chicken wings basted in Peri Peri, BBQ or African spice.

79

Venison Carpaccio

Delicately sliced cured venison loin of the day served with avocado, capers and rooibos balsamic reduction and topped with parmesan shavings and micro herbs.

95

Fried Mopane (Madora) worms

A traditional Zimbabwean delicacy which is enjoyed in a braised tomato gravy for those with an acquired taste.

57

Crumbed Shrimp

Deep fried or grilled shrimps served with our Harissa Mayonnaise and herb greens.

155

Mains

menu

Salads

Kitamu Chicken/ Ostrich Salad

Marinated ostrich or honey glazed chicken slices, with a choice of toasted nuts, cubed feta, avocado, cucumbers, peppadews, baby spinach, rose tomatoes and strawberries. Honey and mustard dressing on the side.

125

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.

85

Burgers

Kitamu Game or Beef Burger

Homemade 150gr plain or dukkah spiced beef or game patty, perfectly flamed grilled and served with hand cut chips on a pumpkin bread roll.

125

Kitamu Chicken Burger

Crispy crumbed chicken breast served with garlic mayonnaise, sliced avocado, onion and lettuce on a pumpkin bread roll with hand cut chips.

125

Meat Selection

Nyama Flame Grilled

All grills are accompanied by a side of your choice or African spinach and nhopi dovi. Basted and seasoned with African spices.

300gr Sirloin/Rump

155

250gr Fillet

195

300gr Ostrich Fillet

195

500gr T-Bone

199

300gr Lamb Chops

189

300gr Venison loin Chops

215

300gr Zebra Fillet

295

Mains

menu

Famous Flamed Beef Fillet

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

225

Kudu skewers

Marinated and flamed grilled kudu fillet on a skewer with peppers and pearl onions.

195

Nyama Na Kumba

200gr basted beef or lamb cubes skewered with prawns, grilled to perfection and served with a lemon harissa sauce, sautéed seasonal veggies and hand cut chips.

210

Maputo Peri Peri Chicken

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

169

Stews

Durban Lamb curry

Marinated lamb on the bone, cooked in a perfect blend of traditional Indian spices.

189

Beef Stew Dombolo

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

155

Pole Pole Lamb Shank

Slow cooked Lamb Shank braised in a luxurious wine gravy, with a side of your choice.

215

Oxtail Dhlamini

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

195

Mains

menu

Moroccan Chicken or Lamb Tagine

Karoo Lamb or chicken, marinated and slow cooked in our traditional Moroccan spices with butternut, lemon preserve, ginger and fresh coriander.

155 &
189

Durb's Special Bunny Chow

Traditional Durban lamb curry served in a bread bunny with a carrot salad and Raita sauce.

105

Springbok Shank Pie

Springbok Shank, slow cooked in red wine, onions and carrots, baked in a pie.

210

Chef's Venison and Root Veg Tagine

Venison slow cooked with African herbs, spices and pomegranate molasses.

195

Poultry

Maputo Peanut Chicken Dish

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

155

Chicken and Prawn Curry

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

185

Seafood

Hout Bay Fish and chips

Chilli flake battered grilled or fried hake, served with hand cut chips, mayonnaise and lemon slices.

110

Mozambican Prawns

Prawns grilled to perfection in authentic Mozambican peri peri or lemon butter sauce and served with Moroccan rice or hand cut chips.

385

Mains

menu

Grilled Calamari Half / Full portion

Tender Calamari tubes smothered in a lemon butter sauce served and with rice.

85 &
185

Fish of the Day

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

199

Vegetarian

Koshari, Egypt (V)

Egyptian comfort food made from a blend of rice, pasta, lentils and chickpeas served on a tomato base.

105

Brinjal and Mushrooms Stew (V)

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

105

Sides

Pap | Hand Cut Chips | Samp | Moroccan Rice | Seasonal Vegetables | Side Salad | Potato Galette | Mashed Potatoes | Dombolo Side (traditional steamed dumplings) Nhopi Dovi (Zimbabwean style pumpkin and peanut purée) African Spinach (braised with sweet potato, onion and cumin)

38

Sauces

Madagascan green peppercorn | Chakalaka | Mushroom | Mozambican peri peri | Creamy roasted garlic

35

Desserts

menu

Beetroot Cheesecake

A different type of cheesecake, sweetened with laced berries, a port reduction and chocolate crush.

75

Malva Pudding

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

75

Amarula Ice Cream

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

60

Dan's Chocolate brownies

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

75

Koeksisters

"Ouma Grootjie" traditional koeksister.

65

Milk Tart

African tart stuffed with a creamy filling made from milk.

65