

## 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.

## 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.

## Amakhosi Communal Feasting Menu

**A communal feast served to the table for guests to share for R395 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.

#### ***Samoosa platter (v) Trio***

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

### Main Course (Served in tagines)

#### ***Oxtail Dhlamini***

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

#### ***Chicken and Prawn Curry***

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

#### ***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

#### ***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.

## 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.