

## HOT STAPERS

<b>CHICKEN BRIK</b> 🍴🍴	45AED
North African dish consisting of thin filo pastry around a filling made of chicken, chopped onion, garlic, parsley and cheese	
<b>PEPPERED CHICKEN, BEEF OR GIZZARDS</b>	45AED
A West African favourite, bite-sized pieces of meat stir fried with vegetables	
<b>SPECIAL BBQ CHICKEN WINGS</b>	65AED
A special recipe of grilled chicken wings served with fries and side salad	
<b>MEAT PASTRY</b> 🍴🍴	45AED
A tender beef pie with vegetables and seasonal herbs	
<b>DULET</b> 🍴	50AED
An Ethiopian mix of beef and tripe, sautéed with onions, kibbeh butter and mitmita spices, served with injera bread	
<b>KELE WELE</b> 🍴🍴	45AED
A Ghanaian street food favourite, fried ripe plantain seasoned with spices and served with peanuts	
<b>SUDANESE TAMIYA</b> 🍴	45AED
A Sudanese take on falafel, ground chickpeas deep-fried and served with tahini sauce	

## KAJAJE

<b>SHRIMP COCKTAIL</b> 🍴🍴	65AED
A seafood dish consisting of shelled and cooked prawns in cocktail sauce served in a glass	
<b>KIZA SALAD</b> 🍴🍴	50AED
Mixed leaves, walnuts, mango, cherry tomatoes, and shallots drizzled with KIZA's lemon and mango dressing	
<b>COUSCOUS SALAD</b> 🍴	40AED
A North African favourite with tomatoes, lemon, mint, peanuts, raisins and olive oil	
<b>CHICKEN SALAD</b>	50AED
Chargrilled chicken breast, iceberg lettuce, cucumber, and tomatoes with a mustard and olive oil dressing	

## COUPE

<b>PEPPER SOUP</b> 🍴	50AED
A Nigerian favourite, with your choice of: Chicken, beef, goat meat, or assorted beef cuts, cow heels Barracuda, tilapia, or red snapper 🍴 Mixed seafood (prawns, calamari, mussels, scallops) 🍴 <u>Cooked with a blend of traditional African spices in a deep pot for a spicy light broth</u>	
<b>LENTIL SOUP</b> 🍴	50AED
A popular North African soup made with yellow lentils, vegetables and cumin	

## SIGNATURE MAINS

<b>NKANDLA PRAWNS</b> 🍴🍴🍴	170AED
Grilled tiger prawns, sautéed in either KIZA's home made peri peri sauce or garlic sauce served with a side of your choice	
<b>PRINCESS KIZA</b> (serves 2) 🍴🍴🍴	230AED
Whole oven baked marinated sea bream with plantain served with two sides of your choice	
<b>RED SNAPPER FILLET</b> 🍴	130AED
Pan fried red snapper served with jollof rice and KIZA red sauce	
<b>TILAPIA FILLET</b> 🍴	110AED
Pan fried tilapia served with tomato and basil risotto	
<b>KIZA BBQ RIBS</b> 🍴	140AED
Braised beef ribs coated with KIZA BBQ sauce served with mashed corn and sweet potato fries	

## POTTAGES

<b>BEANS POTTAGE</b> 🍴🍴	65AED
A favourite pottage from West Africa, black-eyed peas stewed in a sweet pepper and onions sauce	
<b>YAM POTTAGE</b> 🍴	80AED
A thick pottage of diced yam slowly cooked with onion, red capsicum and palm oil with your choice of: Chicken, beef, goat meat, assorted beef cuts or cow heels Barracuda, tilapia, or red snapper 🍴 Mixed seafood (prawns, calamari, mussels, scallops) 🍴	

## THE GRILLS

<b>RIBEYE STEAK 300G</b>	160AED
<b>KAROO CHOPS 400GM</b>	150AED
<b>CHICKEN SUYA</b> 🍴🍴	90AED
<b>TENDERLOIN STEAK 250G</b>	170AED
<b>T-BONE STEAK 400G</b>	165AED
<b>BEEF SUYA</b> 🍴🍴	90AED
<b>CHICKEN SOSATIE</b>	90AED
Chicken sosatie is a traditional South African dish of chicken thighs cubes and dried apricot skewers	
<b>LAMB BALANGU</b>	125AED
Well-seasoned lamb shoulder originated from the Hausa tribe of Northern Nigeria	
<b>CHICKEN BREAST</b>	80AED

SERVED WITH TWO SIDES OF YOUR CHOICE AND SAUCE

### PLATTERS

<b>MIXED GRILL PLATTER</b> (serves 2) 🍴🍴	300AED
A feast of lamb chops, chicken and beef suya and lamb sosatie	
<b>ALL AFRICA PLATTER</b> (serves 4) 🍴	575AED
A feast of one full chicken, lamb chops, BBQ short ribs, t bone, and boerewors' served with 3 sides and 3 sauces of your choice	
<b>MIXED SEAFOOD PLATTER</b> (serves 4) 🍴🍴	575AED
Lobster, barracuda, tilapia, tiger prawns, red snapper and scallops, served with two sides of your choice	

## CLASSIC MAINS

<b>NYAMA CHOMMA</b> 🍴	115AED
A Kenyan favourite, charcoal grilled lamb shoulder served with kachumbari and ugali	
<b>PILAU</b>	90AED
A Tanzanian dish of diced beef and rice slow-cooked for full flavour with aromatic spices	
<b>YASSA CHICKEN</b>	125AED
A popular Senegalese chic ken dish with a tangy onion sauce, bell peppers and olives, served with vermicelli or white rice	
<b>LAMB TAGINE</b>	105AED
An iconic Moroccan dish of slow cooked lamb shank in a heavy sauce of tomatoes, vegetables and a blend of aromatic spices served with bread	
<b>AWAZE TIBS</b> 🍴🍴🍴	115AED
An authentic Ethiopian stew with sautéed beef and vegetables pan-fried in traditional kibbeh butter and berbere spice, served with injera bread	
<b>BOERWORS</b> 🍴	90AED
World famous South African beef sausages, served with pap and spicy chakalaka	
<b>BEEF TENDERLOIN GOCHI GOCHI</b>	125AED
Charcoal grill tenderloin Zimbabwean style served with pop, Sukuma wiki and chakalaka	
<b>OXTAIL POTJIE</b> 🍴	115AED
From a traditional southern African recipe, a rich stew of oxtail, onion, potatoes, celery, tomatoes and kidney beans served with white rice	
<b>COCONUT BEEF STEW</b> 🍴🍴	105AED
A slowly-simmered coconut milk stew of beef and vegetables served with white rice	

## CLASSIC STEWS AND SAUCES

### EACH CLASSIC STEW COMES WITH YOUR CHOICE OF:

Beef, Chicken, Assorted Beef Meat, Goat or Cow heels  
Dried Cat fish, Barracuda, Tilapia or Red Snapper 🍴  
Mixed Seafood (Prawns, Calamari, Mussels, Scallops) 🍴

<b>EFO RIRO</b> 🍴	125AED
A sautéed spinach stew with red bell peppers, onions and spices cooked in red palm oil originating from Western Nigeria	
<b>OGBONO</b> 🍴	115AED
A ground mango seed stew with finely chopped spinach cooked in red palm oil	
<b>EGUSI</b> 🍴🍴🍴	115AED
A Nigerian ground melon seed stew with finely chopped spinach cooked in red palm oil	
<b>WEST AFRICAN RED STEW</b>	90AED
West African traditional stew made with onions, red bell peppers and tomatoes	
<b>OKRA STEW</b> 🍴	115AED
West African stew made with okra, obgono and onions cooked in red palm oil	
<b>AYAMASE STEW</b>	105AED
Classic stew cooked with red onion and green pepper	
<b>DORA MILAJE</b> 🍴	115AED
Wakanda inspired stew made from Guinea fowl cooked in peanut butter sauce	
<b>KATOGO</b> 🍴	115AED
Ugandan groundnut stew cooked with mushroom and matooke	
<b>NDOLE</b> 🍴	115AED
An aromatic Cameroonian stew made of bitter leaves flavoured with garlic and crayfish	

### SAUCES:

<b>MUSHROOM SAUCE</b>	10AED
<b>PEPPER SAUCE</b> 🍴	15AED
<b>KIZA FIRE SAUCE</b> 🍴	15AED
<b>KIZA RED SAUCE</b>	10AED
<b>KIZA BBQ FIRE SAUCE</b> 🍴	15AED
<b>TAHINI SAUCE</b>	15AED
<b>CHERMOULA SAUCE</b>	15AED

## SIDES AND GLOBAL FAVOURITES

AFRICAN SPECIALTIES / SIDES

<b>UGALI/ PAP</b>	25AED
<b>PLANTAIN</b>	25AED
<b>SUKUMA WIKI</b>	25AED
Made from Kale	
<b>POUNDED YAM</b>	30AED
Smooth mash made from boiled Yam	
<b>SEMOLINA</b>	30AED
<b>JOLLOF RICE</b>	35AED
<b>MASALA FRIES</b>	25AED
<b>KACHUMBARI</b>	20AED
<b>YELLOW OR WHITE</b>	
<b>EBA/ GARI</b>	30AED
Made from Cassara grains or flower	
<b>JOLLOF RISOTTO</b>	35AED
<b>MOI-MOI</b> 🍴🍴	40AED
Nigerian black eyed bean pudding	
<b>BOILED YAM</b>	35AED
<b>BANKU</b>	30AED
<b>POUNDED MATOOKE</b>	30AED
<b>CORN ON THE COB</b>	20AED

GLOBAL FAVOURITES

<b>MASHED POTATO</b> 🍴🍴	25AED
<b>COLESLAW</b> 🍴	20AED
<b>POTATO FRIES</b>	25AED
<b>SEASONAL STEAMED VEGETABLES</b>	25AED
<b>SWEET POTATO FRIES</b>	25AED
<b>STEAMED WHITE RICE</b>	20AED
<b>FRIED RICE</b>	25AED
<b>CHICKEN FRIED RICE</b>	35AED
<b>PRAWN FRIED RICE</b>	40AED
<b>MIXED LEAF SALAD</b>	25AED

## DESSERTS

<b>PUFF PUFF</b> 🍴	30AED
An iconic African dessert, fried dough drizzled with caramel sauce, served with ice cream	
<b>TROPICAL FRUIT SALAD</b>	35AED
Cubed tropical fruits served in a glass	
<b>SOUTH AFRICAN MALVA PUDDING</b> 🍴🍴🍴	40AED
A classic caramelized pudding served with custard and ice cream or sorbet	
<b>CHOCOLATE MOLTEN CAKE</b> 🍴🍴🍴	45AED
A rich chocolate cake served with ice cream	
<b>MANDAZI</b> 🍴🍴	40AED
A Kenyan dessert in a form of fried bread, served with coconut coulis and sorbet	
<b>BANANA CAKE</b> 🍴🍴	40AED
Homemade banana cake served with custard or vanilla ice cream	
<b>PEANUT BUTTER CAKE</b> 🍴🍴🍴🍴	45AED
Fluffy peanut butter cake served with your choice of ice cream	
<b>SORBETS</b>	30AED
3 scoops of your choice, mango, chocolate or pina colada	
<b>ICE-CREAM</b> 🍴	30AED
3 Scoops of your choice, vanilla, strawberry or chocolate	