

HOT STAPERS

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

KAZA

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

SOUP

PEPPER SOUP 🍷	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) 🍷 Cooked with a blend of traditional African spices in a deep pot for a spicy light broth	
LENTIL SOUP 🍷	50AED
A popular North African soup made with yellow lentils, vegetables and cumin	

SIGNATURE MAINS

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

POTTAGE

BEANS POTTAGE 🍷🍷	65AED
A favourite pottage from West Africa, black-eyed peas stewed in a sweet pepper and onions sauce	
YAM POTTAGE 🍷	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

SERVED WITH TWO SIDES OF YOUR CHOICE AND SAUCE

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

PLATTERS

MIXED GRILL PLATTER (serves 2) 🍷🍷	300AED
A feast of lamb chops, chicken and beef suya and lamb sosatie	
ALL AFRICA PLATTER (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	
MIXED SEAFOOD PLATTER (serves 4) 🍷🍷	575AED
Lobster, barracuda, tilapia, tiger prawns, red snapper and scallops, served with two sides of your choice	

CLASSIC MAINS

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

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

SAUCES:

MUSHROOM SAUCE	10AED
PEPPER SAUCE 🍷	15AED
KIZA FIRE SAUCE 🍷	15AED
KIZA RED SAUCE	10AED
KIZA BBQ FIRE SAUCE 🍷	15AED
TAHINI SAUCE	15AED
CHEMPOULA SAUCE	15AED

SIDES AND GLOBAL FAVOURITES

AFRICAN SPECIALTIES / SIDES

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

GLOBAL FAVOURITES

MASHED POTATO 🍷🍷	25AED
COLESLAW 🍷	20AED
POTATO FRIES	25AED
SEASONAL STEAMED VEGETABLES	25AED
SWEET POTATO FRIES	25AED
STEAMED WHITE RICE	20AED
FRIED RICE	25AED
CHICKEN FRIED RICE	35AED
PRAWN FRIED RICE	40AED
MIXED LEAF SALAD	25AED

DESSERTS

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