



Business Lunch Menu

KIZA House Saladi - 65

Butter lettuce, cucumber, red onion, avocado, marinated feta, toasted seeds & nuts. Fynbos Dressing

Add - Poached Tiger Prawns - 15

Add - Free Range Chicken - 15

Mozambican Peri-Peri Chicken Wings - 95

Served with Fries & Side salad

Tunisian Fish Tacos - 75

Harissa grilled Tilapia, herbed onions and lemon mayo
Served with Jollof rice

Joe's Grilled Chicken - 95

Served with Jollof rice & Moi Moi

Peppered Angus Beef & Camembert Cheese Burger - 115

-A classic from the Cape Winelands, using the finest meat the Little Karoo has to offer-
Brioche bun, butter lettuce, camembert, onion jam, KIZA house sauce
Served with Fries & Side salad

Lepa Burger - 95

Brioche bun, butter lettuce, cheddar cheese, chilli jam, KIZA house sauce
Served with Fries & Side salad

Hermanus Baby Squid - 115

Pan seared, olive oil, garlic lemon cream
Served with citrus rice & couscous salad

Harissa Charred Salmon - 135

Pan Seared, olive oil, harissa & honey
Served with Creamy Parmesan Pap

Beef Tenderloin 200G - 165

Served with Fries & Side salad

Bunny Chow - 95

-Created on the streets of Durban over 100 years ago by Indian migrants, this classic was even sold in the Zimbabwean town of Kadoma during World War 2-
Mini Loaf filled with Bean Curry, sambals and mango pickle.

Our rates are in AED - Inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality fees.

Should you have any allergies or dietary requirements, please ask your waiter for assistance

(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (VO) Vegetarian Option



Set Menu

2 Course - 115 | 3 Course - 135
Amuse Bouche

• Starters •

Couscous Salad

Semolina grains, olive oil medley of fresh vegetables

Bang, Bang Cauliflower

Panko crispy coated with sweet chilli dressing

Beef Empanadas

Spicy minced meat pies

Tempura Prawns

Panko crispy coated

Popcorn Baby Squid

Tahmira Flour dusted, popcorn fried

• Mains •

Beef Suya

-Suya is a Nigerian street food at its finest, think nutty, spicy beef threaded onto skewers then grilled-

Served with Jollof Rice

Moroccan Fried Chicken Breast (G)(D)(N)

Side of choice

Panko Crumbs, za'atar, buttermilk, salt, black pepper, pistachio dust
Served with Peri-Peri Chips

West African Red Ragout

Braised lamb, plum tomatoes, tatashe, ata rodo, garlic, red palm oil
Served with Ugali

Cape Malay Beef Curry

-There are many variations of curry across Southern Africa but a traditional malay curry is a firm favourite-

Roasted masala, shallots, cardamon, cinnamon, garlic, ginger, turmeric
Served with basmati rice

Mzansi Puttanesca

South African Township twist on Neapolitan classic
Flaked chilli pilchards, black olives, tomato, garlic, parmesan

• Desserts •

Tannie Nella's se Melkert (D)(G)

-Tannie: Afrikaans slang for aunt, everyone's aunt makes the best dessert-

A pie of Cape Dutch Origin, custard tart of vanilla & cinnamon

Mousse Au Côte d'Ivoire (D)(G)(N)

-A tribute to the world's largest cocoa producer-

Chocolate, sesame snap and cherries

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