







#### Kiza House Saladi - 65 (VO)(D)(N)

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

> Add - Poached Shrimp - 15 (S) Add - Organic Chicken Fillet - 15

#### Mozambican Peri-Peri Chicken Wings - 85 (D)

Peri-Peri sauce & Citrus butter

### Tunisian Fish Tacos - 75 (D)(G)

Harissa grilled Tilapia, herbed onions and lemon aioli

Squid a La Blanca - 75 (D) Patagonian Squid (Spain)

Smoked Tahmira roasted, rocket, spiced citrus aioli

#### Ghanian Kele Wele - 65 (G)(N)

Fried ripe plantain, ginger, nutmeg, cayenne pepper & aniseed

#### West African Peppered Meat - 95

Select Wagyu Beef, Organic Chicken or Goat

# West Coast Curried Mussel Soup – 85 (D)(G)(S)

Served with toasted brood

#### Asun - 85

Spicy Smoked Goat salad Smoked Tahmira, garlic, ginger, ata rodo, on a bed of baby leaves

#### Casablanca Grilled Prawns - 95 (S)(D)

Lime salt, garlic & saffron butter

#### Nigerian Pepper Soup - 75

Light spicy broth of traditional spices Select Wagyu Beef, Organic Chicken, Goat

#### Cleopatra's Lentil Soup - 65 🗤

Orange spilt lentils, seasonal vegetables, cumin, turmeric, coriander

Sudanese Tamiya – 65 (G)(D)(V) Chickpea & chilli fritter, rocket with tahini sauce

### From our Sea

The African coast line stretches 18,950 miles across 38 countries and island states, from Morocco to Madagascar. From the cold waters of Canary & Benguela to the warm currents of Agulhas & Mozambique we offer you the finest selection from our shores.

## Benguela Current Oysters – 22<sub>each (s)</sub>

Au Natural or Kiza Style

#### Madagascan Tiger Prawns - 285 (S)(D)

Grilled, olive oil, lemon, homemade Peri-Peri sauce -side of choice-

#### Princess of KIZA - 395 (S)(D) (Serves 2)

Whole Baked Namibian Seabream, prawns, baby squid and mussels -served with 2 sides of your choice-

> King KIZA - 895 (S)(D) (Serves 4)

Rock Lobster, prawns, baby squid, mussels -served with 3 sides of your choice-

### Royal Tilapia - 175

Whole fried, capsicum sauce -side of choice-

#### Hermanus Baby Squid - 155 (D) Patagonian Squid (Spain)

Pan seared, olive oil, garlic lemon cream -side of choice-

#### East Coast Indian Sole - 165 (D)

Pan seared, brown butter, capers, parsley, lemon -side of choice-

### From our Lands

The richest landscape the earth has to offer. The Sahara, Sahel, the Ethiopian Highlands, Savanna, Swahili coast, Congo River Basin, Great African Lakes all the way down to its most Southern tip at Table Mountain.



### Klein Karoo Lamb Shank - 175 (G)(D)(Alcoholic)

Slow cooked, bouef broth, chilli, pinotage, black pepper, rosemary & thyme Served with creamy parmesan pap

#### Nyama Choma - 145

Grilled Karoo Lamb shoulder, garlic, coriander, salt and black pepper Served with Kachumbari & Ugali

### Peppered Fillet- 355 (D)(Alcoholic)

Australian Wagyu MD 6-7 or South African Venison (Ostrich Fan Fillet)

Butter, black pepper, brandy, demi-glace, bouef broth -side of choice-

#### Kuku Choma - 175/95 (D)

East African Organic BBQ Chicken - Whole or Half -Paprika butter, brown sugar, rosemary, lemon juice, garlic, salt, black pepper -side of choice-

#### Moroccan Fried Chicken Breast – 125 (G)(D)(N)

Panko Crumbs, za'atar, buttermilk, salt, black pepper, pistachio dust -side of choice-

#### Mzoli's Coffee Spiced Ribeyeon the bone – 665 (D) Australian Angus MB 3-5

Ground coffee, brandy, thyme, coriander, cumin, tahmira, salt, black pepper -side of choice-

#### Awaze Tibs – 155 (D) Australian Angus MB 3-5

Wagyu off cuts sauteed with vegetables in a traditional Kibbeh butter and berbere spice Served with Injera bread

#### Carnivores Platter - 425 - Serves 2 -

Angus T-Bone, Karoo Lamb Chops, Peri- Peri Wings -served with 2 sides of your choice-

#### Carnivores Platter - 895 - Serves 4 -

Angus Ribeye on the bone, Karoo Lamb Chops, Whole BBQ Chicken -served with 3 side of your choice-

### From our Heart

Where there is love, there is no darkness. Home-made our way.



Efo Riro - 175 Efo "Leafy green vegetable", Riro 'to stir" - origin Yorubas Crayfish, spinach, tatashe, ata rodo, shallots, palm oil

### Cape Malay Beef Curry - 145

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-

#### Egusi - 175

Ground melon seed, spinach & palm oil

#### West African Red Stew - 145

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

#### Mzanzi Pilchard Puttanesca - 110 (G)(D)

South African Township twist on Neapolitan classic

Flaked chilli pilchards, black olives, tomato, garlic, parmesan

### Okra - 165

## (Yakhnit Bamyeh) An African Arabian fusion of flavor's & tradition

Okra, plum tomatoes, shallots, ata rodo, garlic, ginger

#### Asaro - 95

Yam porridge, smoked fish, tatashe, ata roda

### Durban Bunny Chow - 115

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

### The Great Gatsby - 195

#### - Cape Town street food meets Dubai Luxury -

Footlong bun, masala wagyu tenderloin, peri-peri hand cut chips, mature cheddar & rocket topped with siracha aioli

or Footlong bun, grilled Tiger prawns, lime salt, Peri-Peri hand cut chips, avo & rocket topped with siracha aioli



### From our Braai

Braai derived from the Old Dutch "Braden", an abbreviation of the word braaivleis meaning to "grill meat", chop & dop kinda life.

### Char-Grilled Virgin olive oil & Sea salt

Wagyu Tenderloin 250G - 315 Australian Wagyu MD 6-7

Angus T-Bone 400G - **325** Australian Angus MB 3-5

Beef Suya - 165

Karoo Lamb Cutlets 400G - 225

#### Char-Grilled Virgin olive oil, Lemon & Parsley

Butterfly Rock Lobster - 275 (S)(D)

Quartet of Langoustines **- 315 (S)(D)** Norwegian Lobster (Denmark)

### Peppered Angus Beef & Camembert Cheese Burger - 115

Lepa Burger - 115

Brioche bun, butter lettuce, cheddar cheese, chilli jam, kiza house sauce

Egoli Sous - 25

A little sauce never hurt anybody, but our fire sauce might leave a few scars. Kilimanjaro Fire

Banghoek Pinotage (alcoholic)

Namibian Pepper

Kalimba Béarnaise

Our Best Side -35 Choosing the right partner to your main, probably the only time three is not a crowd.

Green side salad

Couscous salad (G)

Kachumbari salad

Seasonal steamed vegetables

Grilled plantain

Ugali/Pap

Pounded Yam

Creamy parmesan pap (D)

Peri-Peri Potato chips

Basmati Rice

Moi Moi

Jollof Rice

Bang Bang Cauliflower (D)(G)

Sukuma Wiki

### Happy Endings

Happiness is not perfected until it is shared – African Proverb.

### Lagos Puff Puff - 45 (D)(G)

Nigerian doughnut loosely related to a French Beignet served with raspberry coulis & vanilla pod

#### Tannie Nella's se Melktert - 35 (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 - 55 (D)(G)(N)(Alcoholic)

A tribute to the world's largest cocoa producer Chocolate, sesame snap & Amaretto sour cherries

BO-Kaap Koe'sister – 45 (G)(D) A tribute to the colorful Cape Malay Quarter

and its 260-year heritage Spicy dumpling, coated in sugar syrup, coconut dusted

#### Amarula Sundae – 55 (D)(N)(Alcoholic) Bantu people have spread the Marula fruit tree throughout the African continent. Taste the fruits of their labour

Vanilla pod ice cream, strawberry, pistachio topped with Amarula cream

- Cor





Emirates Financial Towers, Ground floor, Sheikh Zayed Rd., DIFC, Dubai

2 04 453 9038

⊠ reservations@kiza.ae

🌐 www.kiza.ae