



KiZA

CULTURE AND VIBE

Discover the Spirit of
Africa



Restaurant & Lounge

TIP!

*Ditch the utensils and
dive in with your hands
- it's the tastiest way to
savor every delicious
moment, with flavors
that will have you licking
your fingers in delight!*

A warm welcome is key in Africa. Welcome to our home!
Relax and enjoy an authentic African experience Inspired
by our heritage designed for everyone to enjoy.

AT KIZA, EVERYONE BELONGS.

STARTERS

Embark on a journey of African flavors with our starters. Each dish tells a story, offering a taste of the continent's rich traditions and diverse lands. At KIZA, every bite brings you closer to the heart of Africa, where everyone belongs



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BBQ Chicken Wings 55

Grilled Chicken Wings with a special recipe served with Red Stew BBQ Sauce

Cous-Cous Salad (N) (V) (VO) 40

A light and flavorful salad made with Fluffy Couscous, mixed with colorful vegetables, herbs, and a zesty dressing

Kiza House Salad (D) (N) (VO) 65

Lettuce, Cucumber, Red Onion, Avocado, Marinated Feta, Toasted Seeds & Nuts

Chicken Salad 50

Grilled Chicken Breast, Iceberg Lettuce, Cucumber, and Tomatoes with a Mustard and Olive Oil dressing

Lentil Soup (V) 65

Yellow Split Lentils, Seasonal Vegetables, Cumin & Turmeric.

Peri Peri Chicken Wings (N) 70

Grilled Chicken Wings served with Peri Peri Sauce & Chilli and Sesame Seeds topped with Fresh Parsley

Shrimp Cocktail (S) 65

A Seafood dish consisting of shelled and cooked Prawns in Cocktail Sauce served in a glass

Tunisian Fish Tacos (D) (S) 75

Harissa Grilled Tilapia, Herbed Onions and Lemon Aioli

Ghanian Kelewele (N) (V) (VO) 65

Fried Ripe Plantain, Ginger, Nutmeg, Cayenne Pepper & Aniseed.

Peppered Meat / Fish 90

An option of 1 protein. Beef or Chicken or Gizzard or Assorted Meat or Goat or Fish (Tilapia, Red Snapper or Baracuda)

Giz-Dòdò 85

A savory Nigerian dish featuring Fried Plantains (Dodo) and Spicy Peppered Gizzards (Giz), cooked to perfection and bursting with flavor

Asún 90

Spicy Smoked Goat, Garlic, Ginger & Ata Rodó.

Casablanca Grilled Prawns (D) (S) 90

Lime Salt, Garlic & Saffron Butter

Pepper Soup 75

Light Spicy Broth of Traditional Spices. Includes 1 choice of protein, Beef, Chicken, Gizzard, Assorted Meat, Goat or Fish

Sudanese Tamiya (V) (VO) 65

Chickpea & Fritter, Rocket with Tahini Sauce

Meat Pie (G) (D) 45

Flaky, Golden Pastry Filled With A Savory Mixture Of Seasoned Minced Meat, Onions, And Spices, Baked To Perfection

FROM OUR SEA

We offer you the finest selection from our shores, where cold waters meet warm currents. The African coastline spans 18,950 miles across 38 countries and island states, from Morocco to Madagascar. The sea does not discriminate. It takes all and gives all. Our seafood is a gift to be shared and savored by all.



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Seafood Platter (S) (D) 820

- Serves 4 -

Lobster, Barracuda, Tilapia, Tiger Prawns, Red Snapper and Mussels. Included 3 choices of sides and served with a choice of sauce



Royal Tilapia (S) 175
Fried Whole Tilapia
Includes 1 choice of sides

Tiger Prawns (S) (D) 285
Succulent and flavorful
prawns grilled to perfection.
Includes 1 choice of sides

Tilapia Fillet (S) (D) 120
Tender And Mild, Our Tilapia
Fillet Is Pan Fried to perfection,
Includes 1 choice of sides

Red Snapper Fillet (S) (D) 140
PanFried RedSnapper. Includes 1
choice of sides.

Princess Kiza (S) (D) 275
A whole, perfectly baked Namibian
seabream, Served with your choice
of side, A true feast for seafood
lovers.

Queen Kiza (S) (D) 395
A Whole, perfectly baked Namibian
Sea Bream, Prawns, Mussels and
Baby Squid. With 2 choices of sides

FROM OUR LAND

Africa has the earth's richest landscape. From the Sahara to the forests of West Africa, the Ethiopian Highlands to the Swahili coast, all the way down to Table Mountain in the South. Our roots run deep and every meal we serve is a tribute to the soil beneath our feet. Discover the African cuisine in all its diversity



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Mzoli's Coffee Spiced Ribeye On Bone 660

A signature dish featuring a juicy Ribeye Steak on the bone, marinated with Mzoli's special blend of Coffee-Infused spices. Includes 1 choice of sides and served with 1 choice of sauce

Angus T-Bone 400g 330

A premium cut of Angus Beef, featuring a T-Shaped bone with tenderloin on one side and Strip Steak on the other. Includes 1 choice of sides and served with 1 choice of sauce

Nyama Choma 145

A popular East African dish featuring Grilled Meat, Marinated In Spices and served with A side of Ugali or other preferred sides. Includes 1 choice of sides

Lamb Shank 175

A hearty and Tender cut of Lamb, Slow-Cooked to perfection until It's Fall-Off-The-Bone Tender. Includes 1 choice of sides

Half Kuku Choma (D) 95

Half East African BBQ chicken featuring a succulent grilled Chicken marinated in Butter, Rosemary, Lemon Juice, Garlic, Salt, Cajun Spicy and Black Pepper. Includes 1 choice of sides

Full Kuku Choma (D) 175

Whole East African BBQ chicken featuring a succulent grilled Chicken marinated in Butter, Rosemary, Lemon Juice, Garlic, Salt, Cajun Spicy and Black Pepper. Includes 1 choice of sides

Awaze Tibs (D) 125

A traditional Ethiopian dish featuring tender pieces of Meat marinated in Awaze Sauce, Includes 1 side of Injera Bread

Lamb Balangu (G) (N) 165

A spicy Nigerian street food made with grilled Lamb. The meat is marinated in a Flavorful blend of spices, then cooked over Charcoal for a smoky and tender result. Includes 1 choice of sides

Beef Tenderloin Gochi Gochi (D) 150

Flame grilled Tenderloin Zimbabwean style served with Pap, Sukumawiki and Spicy Chakalaka.

Tenderloin Steak 250

A succulent and Flavorful cut of Beef, Grilled to perfection, offering a tender and juicy dining experience. Includes 1 choice of sides.

Yassa Chicken 135

A traditional Senegalese dish featuring tender Chicken marinated in a tangy sauce made with Onions, Lemons, Mustard, and Spices. Includes 1 choice of sides

Oxtail Stew 125

A rich and hearty Stew made with Tender Oxtail Meat slow-cooked with Vegetables, Herbs, and Spices until it's Melt-In-Your-Mouth tender. Includes 1 choice of sides

Borewors 150

Juicy, flame-grilled South African boerwors sausage, served with soft, creamy Ugali and a zesty, spiced Chakalaka



FROM OUR HEART

The greatest treasures are those invisible to the eye but found by the heart. Like the rhythm in our souls, these delicacies set us apart. Our home-style African cooking a tribute to the motherland's art KIZA is where the flavour's blend and the memories last.

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Katogo (N) (D) 125

Ugandan Groundnut Stew cooked with Mushroom and Matooke. Includes 1 choice of protein

Red Stew 115

A rich and flavorful Stew made with Tomatoes, Onions, Peppers, and a blend of spices, creating a vibrant red color and a bold, savory taste. Includes 1 choice of sides and 1 choice of protein

Asáró / Yam Porridge 90

Asaro is a traditional Nigerian dish made with Yam cooked in a flavorful sauce made with Tomatoes, Peppers, Onions, and spices. Includes 1 choice of protein

Abula 130

A mixed traditional Nigerian Soup Made From Jute Leaves Beans and Peppers. Served with Amala. Includes 1 choice of protein

Ayamáse Stew 115

Classic Stew cooked with Red Onion and Green Pepper. Includes 1 choice of sides and 1 choice of protein

Ogbono (s) 145

A Ground Mango Seed Stew with finely chopped spinach cooked in Red Palm Oil. Includes 1 choice of sides and 1 choice of protein.

Beans Pottage 105

A hearty and Flavorful Nigerian dish made with Beans cooked until tender, then mashed and simmered in a rich and Spicy Sauce. Includes 1 choice of protein

Ègúsí (s) 175

A traditional Nigerian Soup made with Ground Melon Seeds (Egusi), cooked With Vegetables, Meat, and Fish in a Rich and Flavorful Broth. Includes 1 choice of sides and 1 choice of protein

Beef Curry 145

Tender pieces of Beef cooked in a rich and aromatic Curry Sauce, featuring a blend of Spices Such as Turmeric, Cumin, Coriander, and Ginger. Includes 1 choice of sides

Ndole (s) (N) 130

An aromatic Cameroonian Stew made of Bitter Leaves flavoured with Garlic and Crayfish. Includes 1 choice of protein and 1 choice of sides

Okro (s) 165

A flavorful and nutritious West African dish made with Okra, cooked in a Rich Broth with Vegetables, Meat, Spices and a dash of Ogbono. Includes 1 choice of sides and 1 choice of protein

Jollof Spaghetti (G) 105

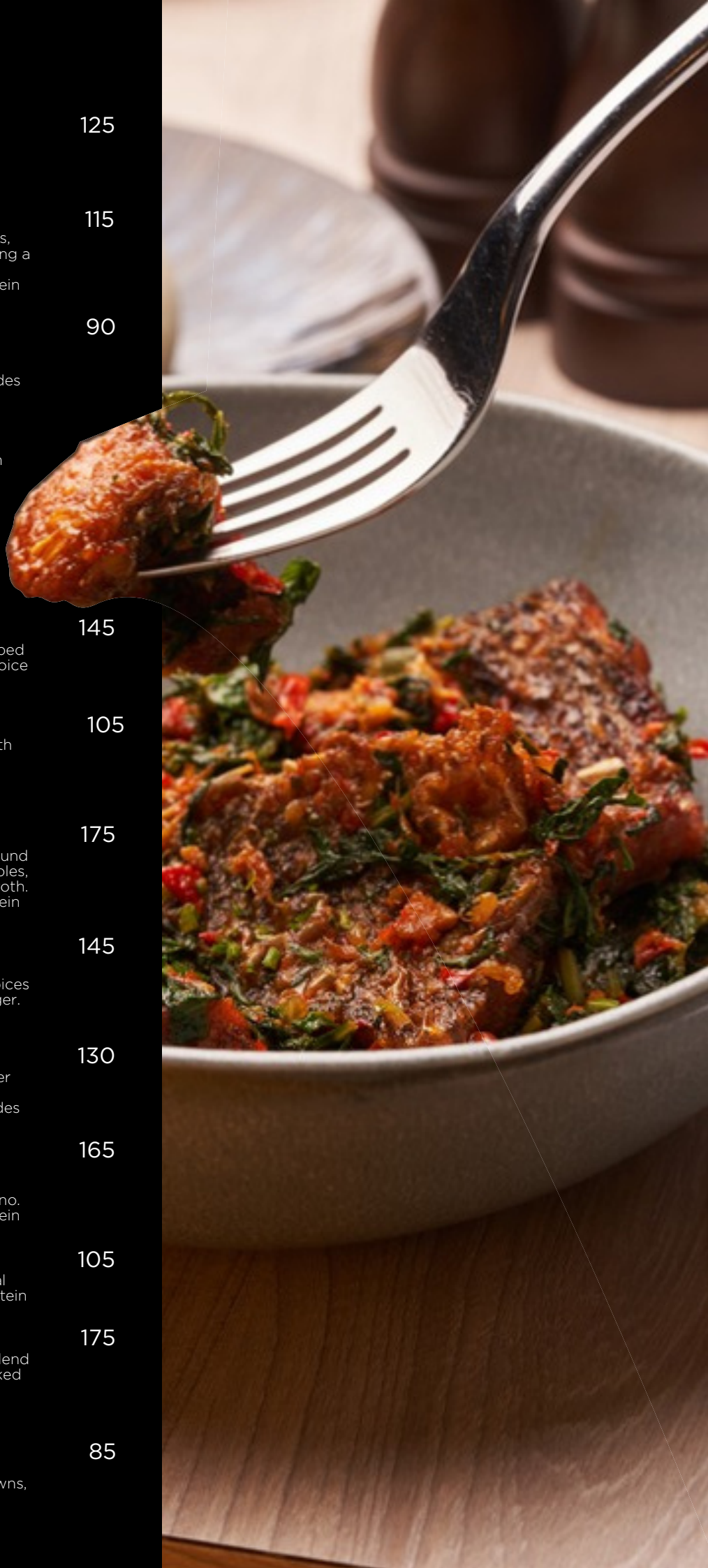
Nigerian-Style Spaghetti cooked in our special blend of Jollof Sauce. Includes 1 choice of Protein

Ēfó - Rírò (s) 175

A traditional Nigerian dish made with a rich blend of Spinach, Peppers, Onions, and Spices, cooked with Meat, Fish, or other Proteins. Includes 1 choice of sides and 1 choice of protein

Jollof Prawns Fried Rice 85

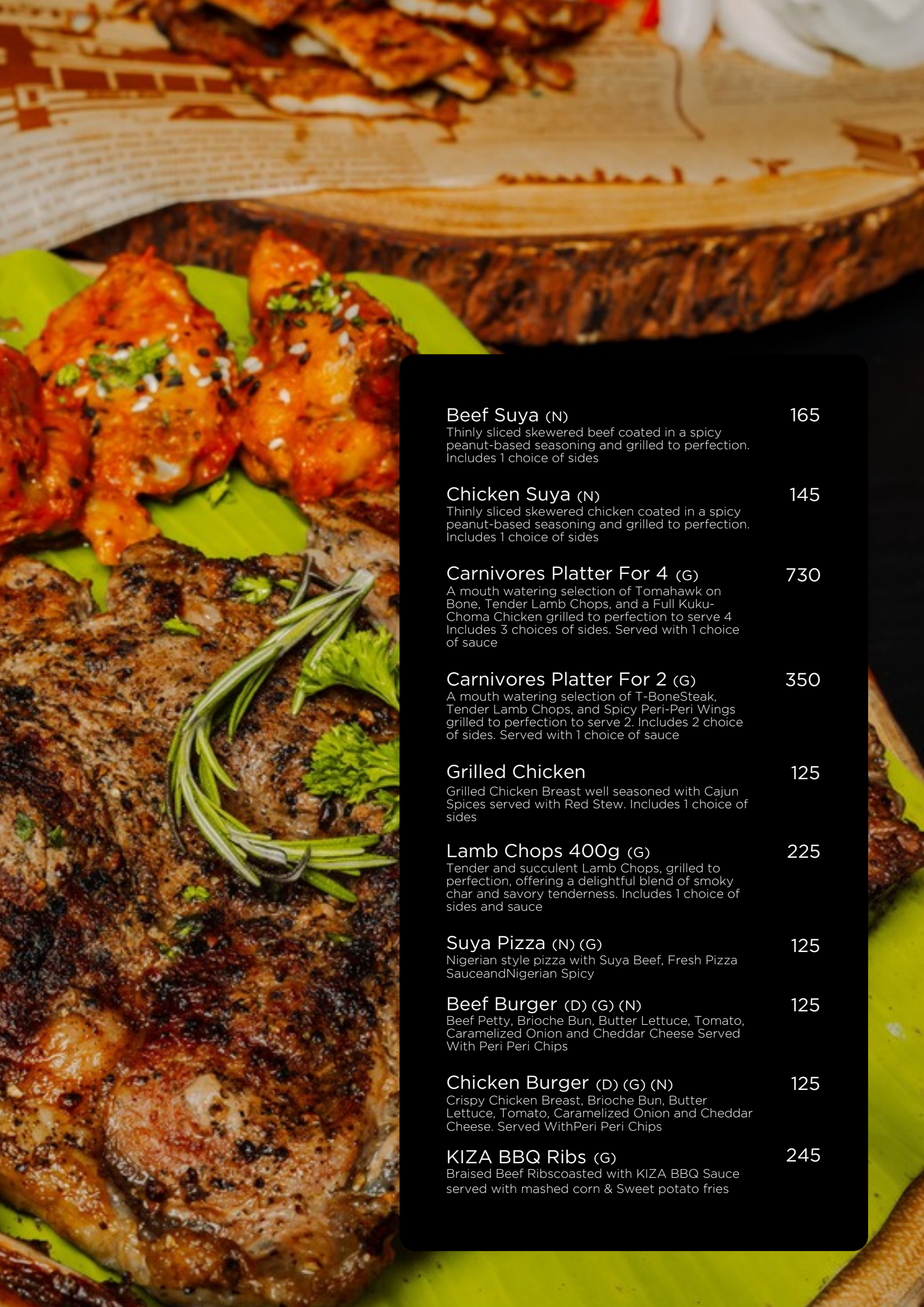
A delightful fusion of jollof rice and fried rice, featuring flavorful rice stir-fried with juicy prawns, vegetables, and a blend of aromatic spices



FROM OUR BRAAI

Whether you call it barbecue or braai, The fire of our grill is a symbol of community. Bringing us together to share in peace and harmony.

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Beef Suya (N) 165

Thinly sliced skewered beef coated in a spicy peanut-based seasoning and grilled to perfection. Includes 1 choice of sides

Chicken Suya (N) 145

Thinly sliced skewered chicken coated in a spicy peanut-based seasoning and grilled to perfection. Includes 1 choice of sides

Carnivores Platter For 4 (G) 730

A mouth watering selection of Tomahawk on Bone, Tender Lamb Chops, and a Full Kuku-Choma Chicken grilled to perfection to serve 4. Includes 3 choices of sides. Served with 1 choice of sauce

Carnivores Platter For 2 (G) 350

A mouth watering selection of T-BoneSteak, Tender Lamb Chops, and Spicy Peri-Peri Wings grilled to perfection to serve 2. Includes 2 choice of sides. Served with 1 choice of sauce

Grilled Chicken 125

Grilled Chicken Breast well seasoned with Cajun Spices served with Red Stew. Includes 1 choice of sides

Lamb Chops 400g (G) 225

Tender and succulent Lamb Chops, grilled to perfection, offering a delightful blend of smoky char and savory tenderness. Includes 1 choice of sides and sauce

Suya Pizza (N) (G) 125

Nigerian style pizza with Suya Beef, Fresh Pizza Sauce and Nigerian Spicy

Beef Burger (D) (G) (N) 125

Beef Petty, Brioche Bun, Butter Lettuce, Tomato, Caramelized Onion and Cheddar Cheese Served With Peri Peri Chips

Chicken Burger (D) (G) (N) 125

Crispy Chicken Breast, Brioche Bun, Butter Lettuce, Tomato, Caramelized Onion and Cheddar Cheese. Served With Peri Peri Chips

KIZA BBQ Ribs (G) 245

Braised Beef Ribs coated with KIZA BBQ Sauce served with mashed corn & Sweet potato fries

OUR SIDES

A harmonious accompaniment that completes the meal, sides at KIZA bring the essence of Africa's shared tables. Rooted in tradition and prepared with care, they offer a taste that enriches every dish and connects flavors from our diverse culinary heritage.

Semolina (V) (VO) 35

A traditional African dish made from semolina flour, cooked into a smooth, dough-like consistency.

Steamed Vegetables (VO) (V) (G) 30

A mix of fresh, perfectly steamed vegetables, brings you a simple yet delightful taste of garden-fresh goodness.

Steamed Rice (VO) (V) 20

Fluffy and light, our steamed rice is the perfect complement to any dish.

Sweet Potato Fries (VO) (V) 35

Irresistibly crispy and golden, our sweet potato fries are a perfect balance of sweet and savory, guaranteed to satisfy your cravings.

Ugali (VO) (V) (G) 35

Ugali is a simple yet hearty dish made from maize flour and water, cooked to a thick, dough-like consistency.

Wheat (VO) (V) (G) 30

A smooth and satisfying dish made from wheat flour, cooked to a thick, dough-like consistency.

White Garri/Yellow Garri (VO) (V) 30

Garri is made from fermented and dried cassava root, ground into a coarse powder.

Sukuma Wiki (V) (VO) 35

A flavorful and nutritious East African dish made from braised kale, onions, tomatoes, and spices.

Moi Moi (G) 45

A savory Nigerian dish made from ground beans, mixed with onions, peppers, and spices, then steamed to perfection.

Jollof Rice (VO) (V) 35

A vibrant and flavorful dish made with rice cooked in a rich tomato sauce, seasoned with a blend of spices and vegetables.

Kachumbari (VO) (V) 20

A fresh and zesty East African salad made with diced tomatoes, onions, cilantro, and chili peppers, tossed in a tangy dressing of lime juice and salt.

Pounded Yam 35

A classic Nigerian dish made from yam that has been boiled and pounded until smooth and stretchy.





Banku

35

A traditional Ghanaian dish made from fermented corn and cassava dough, cooked into a smooth, dough-like consistency.

Creamy Parmesan Pap (D) (VO)

35

A delicious twist on traditional pap, featuring creamy, smooth maize meal infused with rich Parmesan cheese

Fried Rice

35

A flavorful dish made with cooked rice stir-fried with vegetables..

Fried Yam & Boiled Yam

35

Slices of yam deep-fried to golden perfection, resulting in a crispy exterior and a soft, fluffy interior.

Fufu

35

A smooth stretchy staple made from pounded cassava.

Green Side Salad

35

A refreshing blend of crisp lettuce, cucumber, and tomato, tossed in a light vinaigrette dressing

Amala

35

A classic West African staple made from yam flour, cooked smooth and hearty, traditionally enjoyed with rich, flavourful soups.

Mashed Potato (D) (VO) (V)

30

Creamy mashed potatoes made from smooth, whipped potatoes, butter, and milk, seasoned to perfection.

Pounded Matooke

30

A traditional East African dish made from steamed green plantains.

Fried Plantain (VO) (V)

35

Ripe plantains, sliced and fried to perfection, offering a sweet or savory snack or side dish option.

Peri Peri Potato Chips

35

Crispy potato chips seasoned with a spicy peri-peri seasoning.

Coleslaw

35

Freshly shredded cabbage and carrots tossed in a creamy, lightly tangy dressing.

OUR SAUCES

Infused with the soul of African cuisine, our sauces are crafted to elevate each bite. From fiery heat to subtle, earthy notes, these blends capture the continent's rich diversity and add depth to every dish, telling stories that linger on the palate.



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Black Pepper Sauce (D)	20
Creamy Sauce (D)	20
Kilimanjaro Fire Sauce	20
Mushroom Sauce (D)	20
Peri Peri Sauce	15
Chakalaka	15
Red Stew	15

HAPPY ENDING

In the heart of every bite, happiness resides. Our desserts are a sweet embrace to the end of a joyful ride. Each treat, a hug from within. Every taste, joy & happiness combined.



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Chocolate Molten Cake (D) (G)

A rich Chocolate Cake served with Ice Cream

45

Chocolate Peanut Butter Cake

(D) (G) (N)

Fluffy Peanut Butter Cake served with your choice of Ice Cream

45

Mandazi (G) (D)

A Kenyan dessert made of Fried Bread served with Coconut Coulis And Sorbet.

40

Puff-Puff (D) (G) (VO)

A popular West African street food, Puff-Puff is a sweet and fluffy fried dough ball, often enjoyed as a snack or dessert.

45

Fruit Platter (V) (VO)

A refreshing selection of freshly sliced watermelon, pineapple, dragon fruit, rock melon, and sweet melon. Light, juicy, and naturally sweet.

65



