



A LA CARTE
MENU

TO START

STARTERS

BUTTERNUT & ROAST ALMOND SOUP [V] 58
with crisp fried onion and tortilla

SLOW ROAST TOMATO & BASIL SOUP [V] 60
roast medley of tomato, thyme and garlic with
basil pesto croutons

OSTRICH CARPACCIO 70
smoked ostrich thinly sliced with balsamic roast
beetroot, black pepper goats cheese and rocket

BAKED BRIE 65
local brie wedge wrapped in phyllo and baked,
with citrus salad and tomato chilli jam

TRIO OF SALMON 90
Lydenburg smoked salmon, smoked trout fillet
and pâté, with lemon pepper cream cheese
and crostini toast

PAN SNAILS 65
snails pan fried with bacon, roquefort and
parsley in a creamy garlic sauce, focaccia toast

TEMPURA PRAWNS 85
6 prawns crisp fried with a ginger, soy,
mango, sweet chilli and lemon, avo mayo

PAN FRIED CHICKEN LIVERS 58
dusted and pan fried, with oven roasted tomato,
chilli, garlic and red onion, grilled flat bread

CROCODILE KEBABS 70
grilled with hint of lemon, spiced apricot
and coconut cream sauce

PORK BELLY POPPERS 60
citrus braised pork belly, radish and fennel slaw
and a sugar chilli dipping sauce

GRILLED HARISSA SPICED HALLOUMI 55
tomato hummus, cucumber and mint pickle

TAPPAS

KUKA ANTI-PASTI PLATTER **[v]**

[great to share as an appetizer]

grilled mediterranean vegetables, grilled halloumi, olives, basil pesto, hummus, artichokes, ciabatta bruschetta 118

MEAT ANTI-PASTI PLATTER

[generous enough for two]

Italian salami, parma ham, smoked chicken and hickory ham, pesto, pickles and pear with crusty ciabatta 150

SALADS

CHEF'S **[v]**

salad greens, avocado, tomato, cucumber, bacon, Danish feta, bean sprouts and croutons with a creamy French dressing 70

CAJUN CHICKEN

seasonal salad leaves with avocado, tomato, cucumber, grilled halloumi cheese, lime and curry mayo dressing and tortilla toast 85

CHOPPED GREEK SALAD

salad greens with chopped cucumber, Danish feta, tomatoes, red onion and olives tossed in a creamy balsamic dressing 70



MAIN EVENT

PIZZA

ALL OUR PIZZAS ARE 100% HOMEMADE THIN CRUST PIZZAS & ARE ALL SERVED LARGE

FOCACCIA – salt, garlic and rosemary	45
– basil pesto	65
– mozzarella, feta and pecorino	85
MARGARITA [V] tomato base with mozzarella and basil	75
HAWAIIAN ham and pineapple	85
REGINA ham and mushrooms	95
CARNÉ salami, bacon, chorizo and roast peppers	125
FOUR SEASONS bacon, olives, sundried tomatoes, artichokes and basil	110
CALIFORNIA feta, bacon and avocado	115
KUKA chicken, bacon, feta, peppadew, creamed spinach and avocado	125
PRAWN jalapeño, chorizo and cajun grilled prawns	155
SALMONE oak smoked salmon, avocado, rocket, crème fraiche and deep fried capers	125
PERRY'S spicy mince, red onion, jalapeño and roast peppers	115
MEDITERRANEAN [V] butternut, artichoke, roasted peppers, feta, basil pesto and toasted pumpkin seeds	105

EXTRAS

capers, chilli, garlic, onion	12
feta, olives, pineapple, peppers	18
bacon, mushrooms, ham, artichokes	25
chicken, salami, spicy mince, chorizo	30
smoked salmon	55

FROM THE GRILL

ALL OUR MEAT IS 100% SOUTH AFRICAN GRAIN FED. ALL SERVED WITH YOUR CHOICE OF CHIPS, PAP AND SHEBA, SAVOURY RICE, CREAMY MASH, HEALTHY SIDE SALAD OR VEGETABLES	250g FILLET	300g RUMP
GRILLED 250g grilled and basted, with onion rings	160	145
PEPPER Madagascar green peppercorn	170	150
KUKA with emmenthal cheese, avocado, peppadews and creamy mushroom sauce	180	165
T-BONE STEAK 500g BBQ grilled with onion rings		155

FLAME GRILLED RIBS

LEGENDARY IN THESE PARTS, OUR PORK RIBS ARE MARINATED & GRILLED TO YOUR TASTE, CUT IN RIBLETS & PLACED ON TOP OF FRENCH FRIES	500g	1kg
BASTING: our secret BBQ / honey & mustard / smokey sweet chilli	165	265

CURRIES

ALL OUR CURRIES ARE SERVED WITH JASMINE RICE, SAMBALS AND POPPADUMS

CHICKEN & PRAWN yellow curry made with masala, coconut cream, honey and coriander	150
NATAL LAMB mild or hot, made with house blend of masala, paprika, cumin and coriander seeds, curry leaves and fresh coriander	165



MAIN EVENT

SEAFOOD

ALL OUR SEAFOOD IS SOURCED LOCALLY FROM SUSTAINABLE WATERS, SERVED WITH YOUR CHOICE OF CHIPS, SAVOURY RICE, MASH, HEALTHY SIDE SALAD OR VEGETABLES

PAN FRIED HAKE

smoky spiced hake fillet topped with halloumi, chorizo, spinach and zucchini ribbons with avocado aioli 140

FRESH RAINBOW TROUT

de-boned fillets, citrus, almond and herb gremolata, lemon butter 135

NORWEGIAN SALMON

marinated with soy, ginger, chilli and coriander, zucchini tagliatelle and prawn tempura 185

PRAWNS

please ask your waitron for availability SQ

CHEFS SPECIALTIES

3-HOUR SLOW BRAISED SPRINGBOK SHANK

braised with red wine, root vegetables, bay leaves, thyme and garlic, served on creamy whole grain mustard mash 170

KUDU FILLET

grilled with pan fried local mushrooms, thyme creamed mashed potato, candied baby onions and a pepper cream sauce 165

PORK FILLET AND CRISP PORK BELLY

Grilled pork fillet with citrus and fennel braised crispy pork belly, baby marrow ribbons, sweet potato mash and a ginger apple chutney 145

DAGWOOD BURGER

beef burger topped with bacon, avocado, cheddar cheese and a fried egg, served with french fries 115

END
TO

DESSERTS

ICE CREAM & CHOCOLATE SAUCE 45
3 scoops of vanilla ice cream
with bar-one chocolate sauce

CHOC NUT SUNDAE 55
3 scoops of vanilla ice cream with nougat,
hazelnuts, maraschino cherries and topped
with bar-one chocolate sauce

AMARULA CRÈME BRÛLÉE 55
with crisp sugar crust

SALTED CARAMEL & SPICED
BANANA WAFFLE 55
homemade waffle topped with spiced banana,
salted caramel and ice cream

DOUBLE BAKED CHOCOLATE FONDANT 55
with peanut butter ice cream

MACADAMIAN NUT AND APRICOT
FRANGIPANE TART 58
with homemade apricot and thyme jam,
vanilla ice cream

RED WINE POACHED PEAR 58
with almond sponge fingers and spiced chai anglaise

SOUTH AFRICAN CHEESEBOARD 70
Selection of 4 South African cheeses, Fox & Crow
mild cheddar, Fairview brie, creamy blue and goats
cheese chevin, served with onion marmalade,
basil pesto and flat bread



COFFEES

BREAKFAST | LUNCH
TAPPAS | DINNER
COCKTAILS



OPEN DAILY
07h00 – 22h00

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ILLY COFFEE CORNER

ALL ILLY COFFEE ALSO AVAILABLE AS DECAF

ILLY COFFEE	normal	25
	grande	35
SABIE VALLEY COFFEE	normal	22
	grande	30
CAPPUCCINO	single espresso	25
	double espresso	30
	add cream	4
ESPRESSO	single	18
	double	22
AMERICANO		26
MACCHIATO	espresso topped with milk foam	22
KUKA FRAPPE	double espresso & crushed ice blend	28
BREWED ICE-COFFEE	filter coffee poured over ice	28
ESPRESSO COFFEE MILKSHAKE	espresso & ice-cream blend	36
FROZEN CAFFÉ MOCHA	espresso, hot chocolate & ice-cream blend	34
CHOC-O-CHINO	espresso & hot chocolate with milk + foam	35
ROCKY-CHINO	espresso, chocolate & hazelnut topped with hot milk, foam and chocolate shavings	36
CAFFÉ LATTE		30
FLAVOURED LATTE	hazelnut & vanilla	35
ROOIBOS CAPPUCCINO		25
ROOIBOS CAFFÉ LATTE		28
CHAI TEA LATTE		28
HOT CHOCOLATE		30
MILO		30
HORLICKS		30
TEAS rooibos & five roses		18
HERBAL TEAS	chamomile, earl grey, green tea, english breakfast and chai	20