



A LA CARTE
MENU

Seasons in Africa
ADVENTURES • HOTELS • LODGES

TO START

STARTERS

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

SALT AND PEPPER SQUID 70
Cape Malay pickle, curry emulsion,
avo purée and green apple

OSTRICH CARPACCIO 80
smoked ostrich thinly sliced with balsamic roast
beetroot, black pepper goats cheese and rocket

BAKED BRIE 70
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 80
snails pan fried with bacon, roquefort and
parsley in a creamy garlic sauce, focaccia toast

TEMPURA PRAWNS 90
6 prawns crisp fried on ginger, avo and
cucumber salad with green curry mayonnaise

CROCODILE KEBABS 80
grilled with hint of lemon, spiced apricot
and coconut cream sauce

PORK BELLY POPPERS 70
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 130

MEAT ANTI-PASTI PLATTER

[generous enough for two]

Italian salami, parma ham, smoked chicken and hickory ham, pesto, pickles and pear with crusty ciabatta 165

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 88

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 | 80 |
| HAWAIIAN ham and pineapple | 95 |
| REGINA ham and mushrooms | 100 |
| 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 | 115 |

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 | 170 | 165 |
| PEPPER Madagascan green peppercorn | 180 | 175 |
| KUKA with emmenthal cheese, avocado, peppadews and creamy mushroom sauce | 190 | 185 |
| T-BONE STEAK 500g BBQ grilled with onion rings | | 180 |

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 | 170 | 290 |

CURRIES

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

| | |
|---|-----|
| CHICKEN & PRAWN yellow curry made with masala, coconut cream, honey and coriander | 160 |
| NATAL LAMB mild or hot, made with house blend of masala, paprika, cumin and coriander seeds, curry leaves and fresh coriander | 185 |



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 155

FRESH RAINBOW TROUT

de-boned fillets, citrus, almond and herb gremolata, lemon butter 145

NORWEGIAN SALMON

marinated with soy, ginger, chilli and coriander, zucchini quinoa salad and prawn tempura 225

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 180

KUDU FILLET

grilled with pan fried local mushrooms, thyme creamed mashed potato, candied baby onions and a pepper cream sauce 175

PORK CHOP AND CRISP PORK BELLY

Grilled pork chop with citrus and fennel braised crispy pork belly, baby marrow ribbons, sweet potato mash and a ginger apple chutney 160

END
TO

DESSERTS

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

NUTELLA ICE CREAM
3 scoops of vanilla ice-cream topped with
nutella and roasted hazelnuts 50

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

AMARULA CRÈME BRÛLÉE
with crisp sugar crust 55

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

DOUBLE BAKED CHOCOLATE FONDANT
with peanut butter ice cream 55

BLUEBERRY FRANGIPANE TART
with homemade blueberry compote and
vanilla ice cream 60

HOMEMADE NOUGAT PARFAIT
homemade ice cream filled with cherries,
almonds, hazelnuts and berry compote 60

SOUTH AFRICAN CHEESEBOARD
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 70



COFFEES

BREAKFAST | LUNCH
TAPPAS | DINNER
COCKTAILS



OPEN DAILY
07h00 – 22h00

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DECEMBER 2017

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 | 8 |
| 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 | 38 |
| CHOC-O-CHINO | espresso & hot chocolate with milk + foam | 36 |
| ROCKY-CHINO | espresso, chocolate & hazelnut topped with hot milk, foam and chocolate shavings | 40 |
| CAFFÉ LATTE | | 32 |
| FLAVOURED LATTE | hazelnut & vanilla | 35 |
| ROOIBOS CAPPUCCINO | | 25 |
| ROOIBOS CAFFÉ LATTE | | 28 |
| CHAI TEA LATTE | | 34 |
| HOT CHOCOLATE | | 35 |
| MILO | | 35 |
| HORLICKS | | 35 |
| TEAS rooibos & five roses | | 20 |
| HERBAL TEAS | chamomile, earl grey, green tea, english breakfast and chai | 25 |