



A LA CARTE
MENU

Seasons in Africa
ADVENTURES • HOTELS • LODGES

TO START

STARTERS

BUTTERNUT & ROAST ALMOND SOUP **TM** 60
with crisp fried onion and tortilla

SALT AND PEPPER SQUID 78
Cape Malay pickle, curry emulsion,
avo purée and green apple

OSTRICH CARPACCIO 90
smoked ostrich thinly sliced with balsamic roast
beetroot, black pepper goats cheese and rocket

BAKED BRIE 82
local brie wedge wrapped in phyllo and baked,
with citrus salad and tomato chilli jam

TRIO OF SALMON 105
Lydenburg smoked salmon, smoked trout fillet
and pâté, with lemon pepper cream cheese
and crostini toast

PAN SNAILS 85
snails pan fried with bacon, roquefort and
parsley in a creamy garlic sauce, focaccia toast

TEMPURA PRAWNS 95
6 prawns crisp fried on ginger, avo and
cucumber salad with green curry mayonnaise

CROCODILE KEBABS 88
grilled with hint of lemon, spiced apricot
and coconut cream sauce

PORK BELLY POPPERS 78
citrus braised pork belly, radish and fennel slaw
and a sugar chilli dipping sauce

GRILLED HARISSA SPICED HALLOUMI 65
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 155

MEAT ANTI-PASTI PLATTER

[generous enough for two]

Italian salami, parma ham, smoked chicken and hickory ham, pesto, pickles and pear with crusty ciabatta 175

SALADS

CHEF'S [v]

salad greens, avocado, tomato, cucumber, bacon, Danish feta, bean sprouts and croutons with a creamy French dressing 80

CAJUN CHICKEN

seasonal salad leaves with avocado, tomato, cucumber, grilled halloumi cheese, lime and curry mayo dressing and tortilla toast 95

CHOPPED GREEK SALAD

salad greens with chopped cucumber, tomatoes, red onion and olives tossed in a creamy balsamic dressing 75



MAIN EVENT

PIZZA

ALL OUR PIZZA'S ARE 100% HOMEMADE THIN CRUST PIZZA'S & ARE ALL SERVED LARGE

FOCACCIA – salt, garlic and rosemary	55
– basil pesto	70
– mozzarella, feta and pecorino	95
MARGARITA [V] tomato base with mozzarella and basil	90
HAWAIIAN ham and pineapple	105
REGINA ham and mushrooms	110
CARNÉ salami, bacon, chorizo and roast peppers	140
FOUR SEASONS bacon, olives, sundried tomatoes, artichokes and basil	125
CALIFORNIA feta, bacon and avocado	125
KUKA chicken, bacon, feta, peppadew, creamed spinach and avocado	145
PRAWN jalapeño, chorizo and cajun grilled prawns	190
SALMONE oak smoked salmon, avocado, rocket, crème fraiche and deep fried capers	145
PERRY'S spicy mince, red onion, jalapeño and roast peppers	135
MEDITERRANEAN [V] butternut, artichoke, roasted peppers, feta, basil pesto and toasted pumpkin seeds	135

EXTRAS

capers, chilli, garlic, onion	15
feta, olives, pineapple, peppers	25
bacon, mushrooms, ham, artichokes	30
chicken, salami, spicy mince, chorizo	40
smoked salmon	70

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	185	180
PEPPER Madagascan green peppercorn	195	190
KUKA with emmenthal cheese, avocado, peppadews and creamy mushroom sauce	205	200
T-BONE STEAK 500g BBQ grilled with onion rings		190

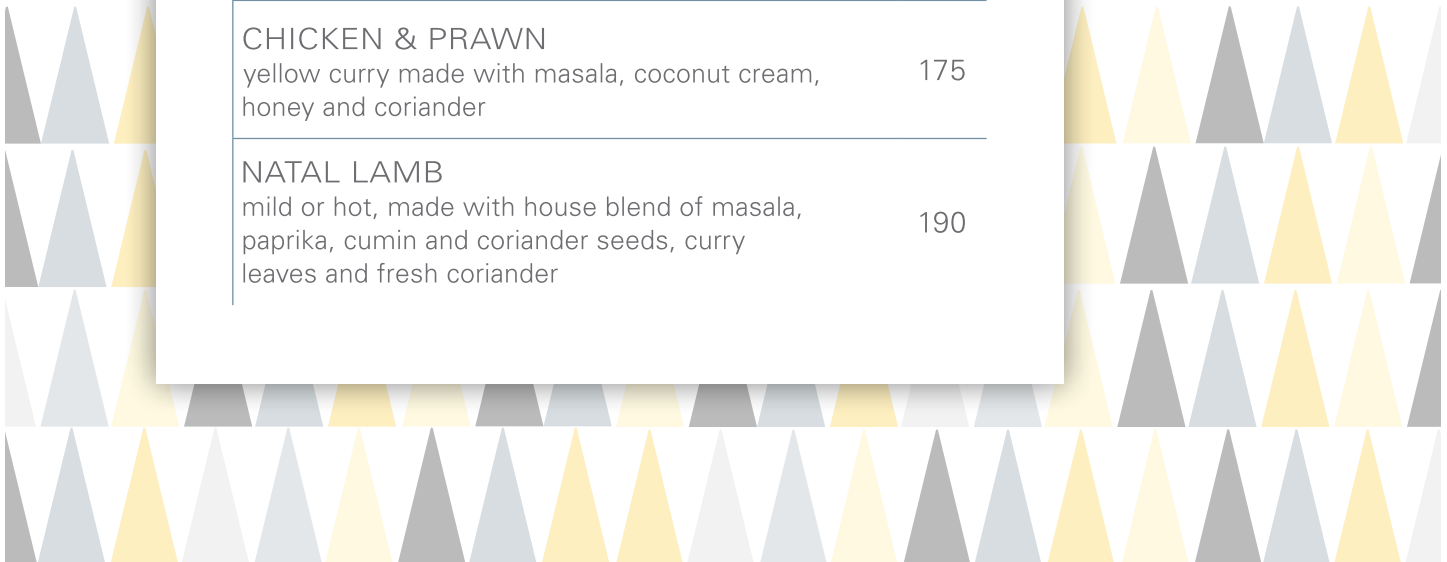
FLAME GRILLED RIBS

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	190	350

CURRIES

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

CHICKEN & PRAWN yellow curry made with masala, coconut cream, honey and coriander	175
NATAL LAMB mild or hot, made with house blend of masala, paprika, cumin and coriander seeds, curry leaves and fresh coriander	190



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 170

FRESH RAINBOW TROUT

de-boned fillets, citrus, almond and herb gremolata, lemon butter 160

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 190

KUDU FILLET

grilled with pan fried local mushrooms, thyme creamed mashed potato, candied baby onions and a pepper cream sauce 205

END
TO

DESSERTS

ICE CREAM & CHOCOLATE SAUCE 3 scoops of vanilla ice-cream with bar-one chocolate sauce	48
NUTELLA ICE CREAM 3 scoops of vanilla ice-cream topped with nutella and roasted hazelnuts	60
CHOC NUT SUNDAE 3 scoops of vanilla ice-cream with nougat, hazelnuts, maraschino cherries and topped with bar-one chocolate sauce	60
AMARULA CRÈME BRÛLÉE with crisp sugar crust	65
SALTED CARAMEL & SPICED BANANA WAFFLE homemade waffle topped with spiced banana, salted caramel and ice-cream	65
DOUBLE BAKED CHOCOLATE FONDANT with peanut butter ice cream	70
HOMEMADE NOUGAT PARFAIT homemade ice cream filled with cherries, almonds, hazelnuts and berry compote	65



COFFEES

BREAKFAST | LUNCH
TAPPAS | DINNER
COCKTAILS



OPEN DAILY
07h00 – 22h00

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APRIL 2019

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	26
	double espresso	35
	add cream	10
	add almond milk	10
ESPRESSO	single	20
	double	25
AMERICANO		28
MACCHIATO	espresso topped with milk foam	25
KUKA FRAPPE	double espresso & crushed ice blend	30
BREWED ICE-COFFEE	filter coffee poured over ice	30
ESPRESSO COFFEE MILKSHAKE	espresso & ice-cream blend	38
FROZEN CAFFÉ MOCHA	espresso, hot chocolate & ice-cream blend	40
CHOC-O-CHINO	espresso & hot chocolate with milk + foam	38
ROCKY-CHINO	espresso, chocolate & hazelnut topped with hot milk, foam and chocolate shavings	42
CAFFÉ LATTE		35
FLAVOURED LATTE	hazelnut & vanilla	38
ROOIBOS CAPPUCCINO		30
ROOIBOS CAFFÉ LATTE		32
CHAI TEA LATTE		36
HOT CHOCOLATE		38
MILO		38
HORLICKS		40
TEAS rooibos & five roses		20
HERBAL TEAS	chamomile, earl grey, green tea, english breakfast and chai	30