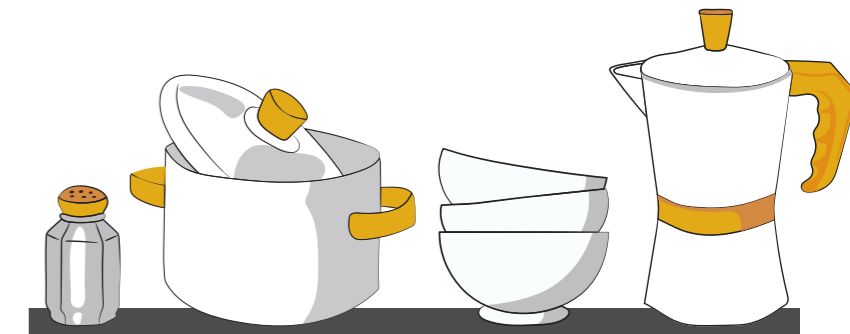




ADI'S KITCHEN

SIMPLY GOOD FOOD



MENU

TAPAS & MEZE

- Hummus & Pita Bread** R38
Home made served with extra virgin olive oil
- Dips Platter & Pita Bread** R75
Spicy Feta, Tzatziki & Roasted Pepper-Brinjal dips
- Potato Rosti** R38
Grated potato & zucchini with fresh coriander
- Calamari Crunchies** R85
Deep fried and served with pickled mayo
- Halloumi Cheese** R55
Grilled or fried and served with sweet chili jam
- Picanté Olives & Spicy Feta** R55
Giant green & black olives, feta dip & toasted pita
- Brewer's Mussels** R65
In the shell coated with a creamy beer & herb sauce
- Crispy Zucchini** R40
Thin slices topped with Parmesan cheese shavings
- Seekh Kebab** R65
Spicy beef mince with grilled tomato and onion

SALADS

- House Salad** R65
Mixed herbed greens, tomato, red onion, peppers and cucumber with a creamy cayenne pepper and horseradish dressing
- Make a meal of it... add:** R25
BBQ pulled pork, or Shredded roast chicken, or Spicy beef strips
- Rocket & Spinach Salad** R85
Baby spinach, rocket, sundried tomato, creamy Danish Feta with pine nuts and a balsamic-mustard dressing
- Greek Feta & Tomato Salad** R75
With red onions, olive oil and red wine vinegar

GRILLS

All served with a choice of rice, chips or veg

- Chicken Souvlaki** R98
Tender thighs skewered, grilled and basted with lemon, yoghurt, garlic & a touch of peri-peri
- Lamb Cutlets** R195
400g Karoo lamb basted with lime, salt & pepper
- Pork Chops** R120
Two loin chops served with sweet mustard sauce
- Saucy Steak** R128
200g matured steak with a sauce of your choice

SEAFOOD

All served with a choice of rice, chips or veg

- Baby Calamari** R160
Patagonian tubes deep fried in a light batter
- Mussels Saganaki** R125
500g in the shell in a wine, feta & tomato sauce
- Kingklip Espetada** R175
Cubed and skewered with peppers & limes
- Seared Salmon** R220
Served on a baby spinach & rocket mix with a mustard & balsamic glaze

SHAWARMA IN PITA

All served with a choice of rice, chips or veg

- Cubano** R88
BBQ pork, honeyed bacon, mayo, cheese & pickles
- Café Florean** R75
Roast chicken, mayo, pickles, rocket & cheddar cheese
- Greek** R85
Beef strips, tomato, onion, hummus & tzatziki
- Lebanese** R85
Beef strips, garlic mayo, hummus, potato crisps, salad greens & pickles
- Turkish** R80
Seekh kebab, grilled tomato, fresh onion & tzatziki

SPECIALITIES

SOMETHING NEW

- Arabian Mixed Grill** R185
Shish kebab, chicken souvlaki, beef shawarma, lamb riblets, grilled tomato, chips & pita wedges
- Seafood Paella (for the hungry)** R250
Prawns, mussels, calamari, chorizo & chicken cooked in white wine & mixed with yellow rice and peas... with a "twist" of cumin & coriander
- Stolen Lamb** SQ
Ask your waiter to see what fresh cut we've managed to get our "hands on today"
- Drunken Prawns** R145
A dozen prawns smothered in a rich tomato & Vodka sauce served on a bed of Linguini pasta

SIDES

- Roasted Mixed Veg or Side Salad** R30
- Chips - Rough cut & seasoned** R25
- Yellow Rice** R20
Tomato, peppers & a touch of chilli mixed in

SAUCES

- Creamy Sauces** R25
Pepper, Mushroom, Garlic & Cheese
- Peri-Peri Sauce or Chimichurri** R30
- Garlic Mayo or Wasabi Aioli** R20

LOCAL FAVOURITES

- Surf & Turf** R138
200g steak topped with 6 Prince prawns & a choice of rice, chips or veg
 - Chicken Florentine** R98
Tender fillets pan-fried in a creamy parmesan, wine and spinach sauce served with rice, chips or veg
 - Prince Prawns** R128
A dozen prawns grilled Mozambique style with beer, a touch of garlic-peri-peri served with rice
 - Fish & Chips** R85
Golden fried served with chips and mushy peas
- Add R15 to a Local Favourites meal and also get a glass of house wine!*

VEGETARIAN

- Falafel & Hummus** R65
Traditional chickpea "frikadels" deep fried & served with a dash of hummus on the side with some tzatziki for dipping
- Tabbouleh & Pita Bread** R75
A zesty mix of bulgur wheat, chick peas, parsley, onion, tomatoes, cucumber and feta cheese
- Herzulla's Wrap & Side** R70
Flour Tortilla filled with traditional falafel, tzatziki, chopped tomatoes, red onion slices & hummus
- Aiya Napa Wrap & Side** R80
Fried haloumi with rocket, baby spinach, sweet chilli jam and smashed avocado (seasonal)

SWEET ENDINGS

- Malva Pudding & Custard** R40
- Ice Cream & Bar One Sauce** R35
- Cheesecake & Berry coulis** R45
- Honey-Mint Citrus Skewers** R30
- Home-baked cake of the day** SQ

If you enjoyed your visit, please tell your friends... or, drop Adi a message & tell him what you'd do differently?

adi@adiskitchen.co.za 044 533 1961

Check out our specials wall!

All our ingredients are fresh so we can't guarantee availability, but we do guarantee quality!

- Please notify management if you have any food allergies -

www.adiskitchen.co.za

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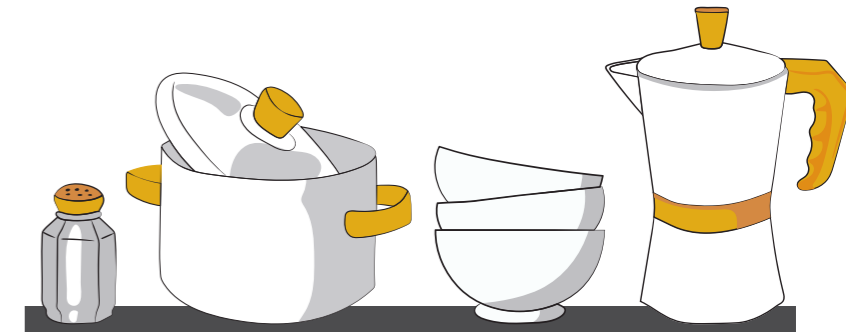
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ADI'S KITCHEN

SIMPLY GOOD FOOD



The story of Adi's Kitchen...

I can truly agree with Mark Twain when he wrote how traveling broadens the mind – more specifically the culinary mind...

Having been a frequent traveller in my previous life, I was fortunate to experience not only a multitude of different cultures, but also some of the amazing food that makes them tick.

Adi's Kitchen is a culmination of some of my favourite dishes from around the world with a bit of a local spin; so "authentic" means true to South Africa!

I hope you enjoy the menu journey and that you will remember this destination.

Eat, drink and be merry!

Adi



044 533 1961

adi@adiskitchen.co.za

ALL THE BUBBLES

CAP CLASSIQUE

Graham Beck Brut	350
Per glass - R95	
Graham Beck Brut Rosé	350
Per glass - R95	
New Stead MCC Brut	500

CHAMPAGNE

Moët & Chandon Brut Imperial	950
Moët & Chandon Brut Imperial Rosé	1250
PROSECCO	
Martini	295

WHITE WINE

SAUVIGNON BLANC

La Motte Sauvignon Blanc	178
Per glass - R52	
Paul Cluver Sauvignon Blanc	198
Per glass - R55	
Kay and Monty Sauvignon Blanc	178
Per glass - R52	
The Smous Sauvignon Blanc	145

CHARDONNAY

Boschendal Chardonnay 1685	210
DMZ Chardonnay	228
Per glass - R62	
Jordan Unoaked Chardonnay	280
Per glass - R80	

WHITE BLENDS

Haute Cabrière	180
Chardonnay Pinot Noir	
Terra Del Capo Pinot Grigio	145
Per glass - R45	
Springfield Miss Lucy	258
Pinot Gris Sauvignon Blanc Semillon	
Le Courier Chenin Blanc	138
Per glass - R42	

ROSÉ

Brampton Rosé	145
Per glass - R42	
Babylonstoren Mourvèdre Rosé	210

SEMI SWEET

Simonsig Gewurztraminer	210
Per glass - R55	

RED WINE

CABERNET SAUVIGNON

Brampton Cabernet Sauvignon	168
Per glass - R52	
Springfield Whole Berry Cabernet	310
Warwick The First Lady Cab Sauv	195
Darling Cellars Cab Sauv	158
Per glass - R42	

PINOT NOIR

The Fledge & Co Katv's Pinot Noir	358
Per glass - R85	
PINOTAGE	
Old Road Fat Man Pinotage	165
Per glass - R49	

MERLOT

Flagstone Poetry Merlot	135
Per glass - R42	
Steenberg Merlot	350

SHIRAZ

Porcupine Ridge Syrah	135
Per glass - R42	
Raka Biography Shiraz	280

RED BLEND

Edgebaston Pepper Pot	172
Per glass - R48	
Boekenhoutskloof - The Chocolate Block	380
Roxton Red Blend	240
Per glass - R68	
Rupert & Rothschild Classique	350
The Cattleman's Club Red Blend	135
Per glass - R38	

TO GIN OR NOT

Bombay Sapphire	25
Tanqueray	25
Regular	
Seville	
Whitley Neil	28
Protea & Hibiscus	
Blind Tiger	28
Inverroche	35
Amber	
Malfy Gin	35
Rosa	
Limone	
Originale	
Hendricks	28

BEERS

CRAFT BEERS (subject to availability)	
Devil's Peak King's Blockhouse IPA	45
Devil's Peak Lager	28
St. Francis Beach Blonde	32
CBC Pilsner	28
Fokof Lager	28
Copperlake Robust Porter	45
Woodstock Mr Brownstone	45
Jack Black Lager	35

LOCAL BEERS

Ask your waiter about our wide selection

SOFT DRINKS

Cans - 300ml	25
Coke, Coke Lite, Sprite, Fanta & more	
Red Grapetiser & Appletiser - 330ml	30
Shweppes Cans - 200ml	22
Tonics, Lemonade, Ginger Ale, Dry Lemon & Soda Water	
Selection of fresh juices	25
Valpré Water - 350ml or 750ml	25 / 35
Milk Shakes	35
Bar-One chocolate, strawberry, lime, banana or bubblegum	

COCKTAILS

Ginger Tommy's Margarita	70
Tequila Reposado married to fresh lime, ginger, & a dash of Agave	
Aperol Spritz	80
Prosecco infused with Aperol, finished with club soda and burnt orange	
Gin Smash	65
Gin pressed in orange, cucumber & lemon finished with sugar compote	
Apple Cider Sangria	70
Pot distilled brandy infused cinnamon & nutmeg amber folded in orange juice, apple cider & vintage Pinotage	
Mojito	70
White rum shocked with pressed mint, lime cubes, sugar slurry & ice	
Old Fashioned	65
Burned bourbon cooled with sugar, orange & bitters cubed in ice	
Caipirinha	75
Lime cubes and sugar syrup shaken in Cachaca	
Citrus Negroni	70
Iced Campari and Martini Rosso woken with Tanqueray Seville	
Kir Royal	55
Strawberries in Champagne swirled in Crème de Cassis	

HOT DRINKS

Cappuccino / Ristretto	28
Flat White	30
Café Latte	30
Americano	25
Espresso Single / Double	22 / 25
Chocaccino	35
Tea	20
Ceylon, Rooibos, Earl Grey or English Breakfast	
Hot Chocolate	30
Irish Coffee / Don Pedro	55
Your choice of spirit	

CORKAGE POLICY

Although we have carefully selected our wines for your enjoyment we do appreciate that you may want to bring your own special bottle. One bottle per two people; R45 per 750ml wine; R100 per 750ml champagne; R75 per 750ml local sparkling / Méthode Cap Classique; no spirits or beer

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