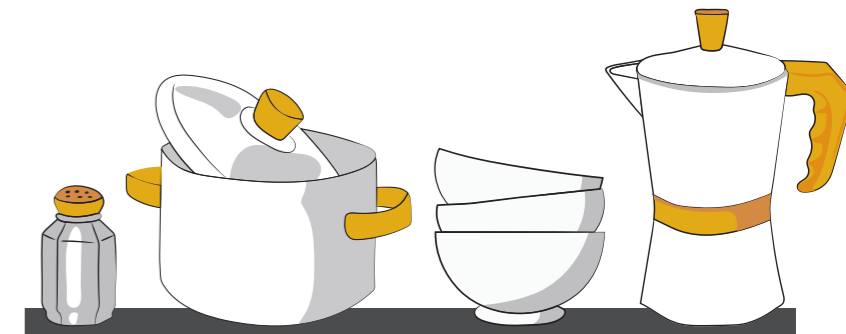




ADI'S KITCHEN

SIMPLY GOOD FOOD



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** R88
Deep fried and served with pickled mayo
- Halloumi Cheese** R68
Grilled or fried and served with sweet chili jam
- Picanté Olives & Spicy Feta** R58
Giant green & black olives, feta dip & toasted pita
- Brewer's Mussels** R68
In the shell coated with a creamy beer & herb sauce
- Crispy Zucchini** R45
Thin slices topped with Pecorino cheese shavings
- Seekh Kebab** R68
Spicy beef mince with grilled tomato and onion

SALADS

- House Salad** R68
Mixed herbed greens, tomato, red onion, peppers and cucumber with a creamy cayenne pepper and horseradish dressing
- Make a meal of it... add:** R28
BBQ pulled pork, or
Roast chicken shreds, or
Shredded spicy beef
- 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** R115
Tender thighs skewered, grilled and basted with lemon, yoghurt, garlic & a touch of peri-peri
- Lamb Cutlets** R198
400g Karoo lamb basted with lime, salt & pepper
- Pork Chops** R128
Two loin chops served with sweet mustard sauce
- Saucy Steak** R138
200g matured steak with a sauce of your choice

MENU

SEAFOOD

All served with a choice of rice, chips or veg

- Baby Calamari** R185
Patagonian tubes deep fried in a light batter
- Mussels Saganaki** R135
500g in the shell in a wine, feta & tomato sauce
- Kingklip Espetada** R195
Cubed and skewered with peppers & limes
- Seared Salmon** R238
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** R98
BBQ pork, honeyed bacon, mayo, cheese & pickles
- Café Florean** R80
Roast chicken, mayo, pickles, rocket & cheddar cheese
- Greek** R95
Shredded beef, tomato, onion, hummus & tzatziki
- Lebanese** R95
Shredded beef, garlic mayo, hummus, potato crisps, salad greens & pickles
- Turkish** R85
Seekh kebab, grilled tomato, fresh onion & tzatziki

SPECIALITIES

SOMETHING NEW

- Arabian Mixed Grill** R195
Seekh kebab, chicken souvlaki, beef shawarma, a lamb chop, grilled tomato, chips & pita wedges
- Seafood Paella** (for the hungry) R275
Prawns, mussels, calamari, chorizo & chicken cooked in white wine & mixed with yellow rice and peas... with a "twist" of cumin & coriander
- Stolen Crock-Pot** SQ
Ask your waiter to see what we've managed to "get our hands on" for our daily slow-cooked dish
- Drunken Prawns** R155
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** R28
- 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** R158
200g steak topped with 6 Prince prawns & a choice of rice, chips or veg
- Chicken Florentine** R118
Tender fillets pan-fried in a creamy Pecorino, wine and spinach sauce served with rice, chips or veg
- Prince Prawns** R148
A dozen prawns grilled Mozambique style with beer, a touch of garlic-peri-peri served with rice
- Fish & Chips** R98
Golden fried served with chips and mushy peas

Add R25 to a Local Favourites meal and also get a glass of house wine!

VEGETARIAN

- Falafel & Hummus** R65
Traditional chickpea "frikkadels" deep fried & served with a dash of hummus on the side with some tzatziki for dipping
- Tabbouleh & Pita Bread** R75
A zesty mix of pearly 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** R48
- 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

adiskitchen

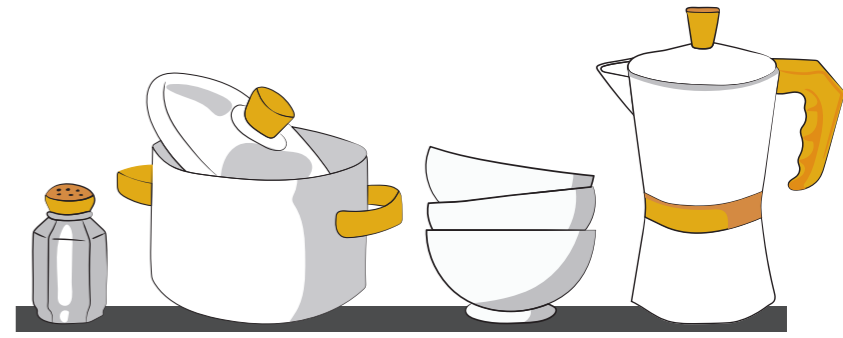
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Ts & Cs apply with E&OA.



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
Graham Beck Brut Rosé	350
New Stead MCC Brut	500
PROSECCO	
Martini	295

CHAMPAGNE	
Durbanville Hills Sauvignon Blanc	185
Durbanville Hills Rosé	185
SPUMANTE	
Stellenrust Chenin Blanc Brut	195
Per glass - R55	

WHITE WINE

SAUVIGNON BLANC	
La Motte Sauvignon Blanc	185
Per glass - R52	
Paul Cluver Sauvignon Blanc	198
Kay and Monty Sauvignon Blanc	185
Porcupine Ridge Sauvignon Blanc	148
Per glass - R42	
Du Toitskloof Sauvignon Blanc	148
Per glass - R42	

CHARDONNAY	
Boschendal Chardonnay 1685	210
Warwick Chardonnay	235
Per glass - R65	
Jordan Unoaked Chardonnay	280

WHITE BLENDS	
Haute Cabrière	180
Chardonnay Pinot Noir	
Terra Del Capo Pinot Grigio	160
Per glass - R45	
Springfield Miss Lucy	258
Pinot Gris Sauvignon Blanc Semillon	
Darling Cellars Chenin Blanc	140
Per glass - R40	

ROSÉ

Nederburg Rosé	148
Per glass - R42	
Babylonstoren Mourvèdre Rosé	210

SEMI SWEET

Nederburg Stein	148
Per glass - R38	

RED WINE

CABERNET SAUVIGNON	
Brampton Cab Sauv	185
Per glass - R50	
Springfield Whole Berry Cab	310
Warwick The First Lady Cab Sauv	195
Darling Cellars Cab Sauv	168
Per glass - R45	

PINOT NOIR	
The Fledge & Co Katv's Pinot Noir	358
La Vierge Seduction Pinot Noir	220
Per glass - R58	

PINOTAGE	
Diemersfontein 'The Prodigy' Pinotage	170
Per glass - R48	
Rijk's Touch Pinotage	220

MERLOT	
Porcupine Ridge Merlot	148
Per glass - R42	
Steenberg Merlot	350

SHIRAZ	
Porcupine Ridge Syrah	148
Per glass - R42	
Raka Biography Shiraz	280

RED BLEND	
Edgebaston Pepper Pot	190
Per glass - R52	

Boekenhoutskloof - The Chocolate Block	380
Roxton Red Blend	250
Rupert & Rothschild Classique	350
The Cattleman's Club Red Blend	145
Per glass - R38	
Rainbow's End Mystical Corner	168
Per glass - R45	

BEERS

ON TAP			
Darling Slowbeer Lager	300ml	32	500ml 45
CBC Weiss	300ml	35	500ml 50
Castle Lite	300ml	30	500ml 40

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
Red Bridge Lager 440ml	45
Jack Black Lager	35

LOCAL & OTHER BEERS	
Castle Lager, Castle Lite, Amstel, Black Label, Hansa Pilsener	26
Heineken, Stella Artois, Windhoek Draught	30
Corona	28

CIDERS AND SPIRIT COOLERS	
Savannah Dry/ Light,	34
Hunters Gold/ Dry	32
Smirnoff Spin, Flying Fish	32

SPECIALITY COFFEES

Irish Coffee / Don Pedro	from 55
Your choice of spirit	
Café Jorge	55
Espresso with a 1920	
"Renoster Koffie"	45
Americano & Captain Morgan	
Adi's Café Bourbon	40
Espresso, Bourbon, Maple syrup & cream	
Cappuccino / Ristretto	28
Flat White	30
Café Latte	30
Americano	25
Espresso	Single R22 Double 25
Affogato / Iced Coffee	45
Chococino	35
Hot Chocolate	30
Tea	20
Ceylon, Rooibos, Earl Grey or English Breakfast	

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	
Capirinha	75
Lime cubes and sugar syrup shaken in Cachaca	
Citrus Negroni	70
Iced Campari and Martini Rosso woken with Tanqueray Seville	
Kir Royal	65
Strawberries in Champagne swirled in Crème de Cassis	

SOFT DRINKS

Cans - 300ml	
Coke, Coke No Sugar, Sprite, Fanta & more	25
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	

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. No spirits or beers.

