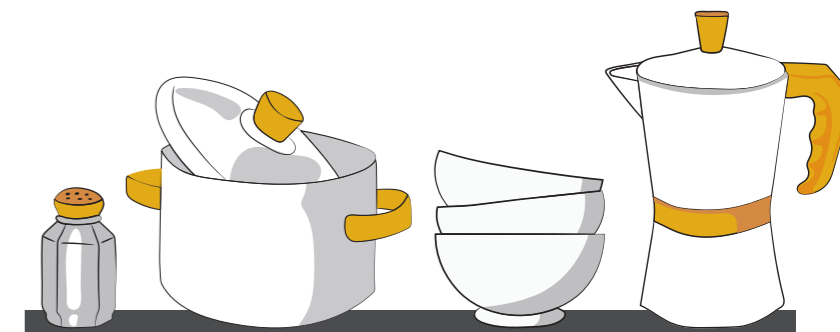




# ADI'S KITCHEN

| 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  
Full shell mussels in a creamy garlic, 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 & SIDES

- 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
- Village Greek Salad** R75  
Red onions, cucumber, green pepper, Greek Feta and spicy olives drizzled with olive oil & red wine vinegar
- Roasted Mixed Veg** R30
- Chips** R28  
Rough cut & seasoned
- Yellow Rice** R20  
Tomato, peppers & a touch of chilli mixed in.

## GRILLS

- All served with a choice of rice, chips or veg*
- Peri-Peri Chicken** R145  
Half a fresh chicken grilled in mild 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** 200g R138 300g R155  
Matured rump 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
  - Grilled Salmon** R238  
Served on fresh baby spinach & rocket 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

- 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

## SOMETHING NEW

## SWEET ENDINGS

- Malva Pudding & Custard** R40
- Ice Cream & Bar One Sauce** R35
- Cheesecake & Berry coulis** R48
- Chocolate Mousse** R45
- Irish Coffee / Don Pedro** from R55  
Your choice of spirit or liqueur
- Crème Caramel** R38
- Home-baked cake of the day** SQ

*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 allergens or special dietary requirements -

## LOCAL FAVOURITES

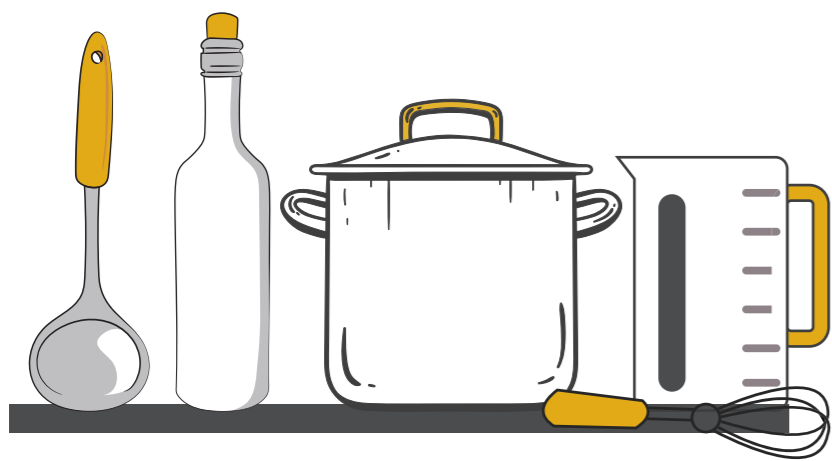
- Surf & Turf** 200g R158 300g R175  
Matured Rump Steak topped with 6 Prince prawns & a choice of rice, chips or veg
- Chicken Florentine** R120  
Tender fillets pan-fried in a creamy Pecorino, wine and spinach sauce served with rice, chips or veg
- Prince Prawns** R148  
A dozen prawns grilled Mozambique style with beer, a touch of garlic-peri-peri served with rice
- Fish & Chips** R98  
Golden fried served with chips and mushy peas
- Chicken Souvlaki** R115  
Tender thighs skewered, grilled and basted with lemon, yoghurt, garlic & a touch of peri-peri  
*Add R25 to a Local Favourites meal and also get a glass of house wine!*

## VEGETARIAN

- Falafel & Hummus** R70  
Deep fried chickpea "frikkadels" with tahini & tzatziki for dipping and some hummus & pita on the side
- 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)

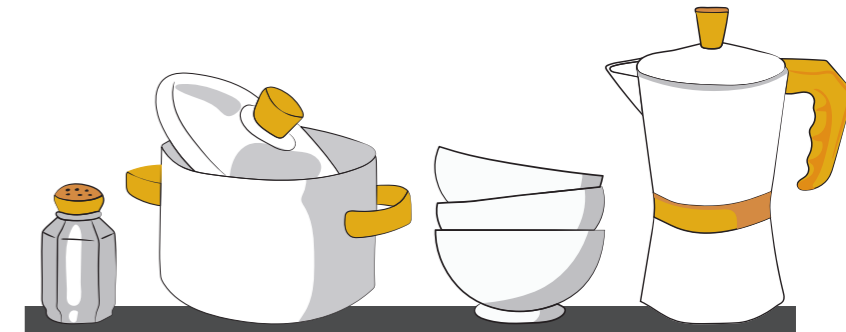
## SAUCES

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



# 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



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Ts & Cs apply with E&OA.

## ALL THE BUBBLES

### CAP CLASSIQUE

Graham Beck Brut	360
Graham Beck Brut Rosé	360
New Stead MCC Brut	500

### PROSECCO

Martini	375
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## WHITE WINE

### SAUVIGNON BLANC

La Motte Sauvignon Blanc	195
Per glass - R55	
Paul Cluver Sauvignon Blanc	210
Kay and Monty Sauvignon Blanc	195
Porcupine Ridge Sauvignon Blanc	148
Per glass - R42	
Du Toitskloof Sauvignon Blanc	155
Per glass - R45	

### CHARDONNAY

Boschendal Chardonnay 1685	225
Warwick Chardonnay	235
Per glass - R65	
Jordan Unoaked Chardonnay	295

### CHENIN BLANC

Groot Pheasantkraal Chenin Blanc	180
Per glass - R50	
Gabriëlskloof Chenin Blanc	265

### WHITE BLENDS

Haute Cabrière	215
Chardonnay Pinot Noir	
Terra Del Capo Pinot Grigio	180
Per glass - R50	
Springfield Miss Lucy	275
Pinot Gris Sauvignon Blanc Semillon	

## ROSÉ

Nederburg Rosé	148
Per glass - R42	
Babylonstoren Mourvèdre Rosé	235

## SEMI SWEET

Nederburg Stein	145
Per glass - R38	

### SPARKLING WINE

Durbanville Hills Sauvignon Blanc	185
Durbanville Hills Rosé	185

### SPUMANTE

Stellenrust Chenin Blanc Brut	195
Per glass - R60	

## RED WINE

### CABERNET SAUVIGNON

Brampton Cab Sauv	195
Per glass - R55	
Springfield Whole Berry Cab	310
Warwick The First Lady Cab Sauv	225

### PINOT NOIR

Chamonix Feldspar Pinot Noir	395
La Vierge Seduction Pinot Noir	235
Per glass - R65	

### PINOTAGE

Diemersfontein 'The Prodigy' Pinotage	175
Per glass - R50	
Van Loveren African Java Pinotage	170
Rijk's Touch Pinotage	295

### MERLOT

Porcupine Ridge Merlot	155
Per glass - R45	
Steenberg Merlot	385
Hermanuspietersfontein "Posmeester"	225

### SHIRAZ

Porcupine Ridge Syrah	155
Per glass - R45	
Raka Biography Shiraz	315

### RED BLEND

Edgebaston Pepper Pot	195
Per glass - R55	
Boekenhoutskloof - The Chocolate Block	395
Chamonix Rouge	250
(Cabernet Sauvignon / Petit Verdot / Merlot)	
Rupert & Rothschild Classique	375
Van Loveren Cabernet / Merlot	165
Per glass - R48	
Rainbow's End Mystical Corner	180
(Cabernet Sauvignon / Malbec)	
Per glass - R50	

### 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.

## 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	32
St. Francis Beach Blonde	34
CBC Pilsner	32
Fokof Lager	32
Darling Bonecrusher Weiss	45
Jack Black Lager	35

### LOCAL & OTHER BEERS

Castle Lager, Castle Lite, Amstel, Black Label, Hansa Pilsener	30
Heineken, Stella Artois, Windhoek Draught	35
Corona	32

### CIDERS AND SPIRIT COOLERS

Savannah Dry/ Light,	38
Hunters Gold/ Dry	36
Smirnoff Spin, Flying Fish	34

## SPECIALITY COFFEES

Café Jorge	from 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 / Café Latté	30
Chai Latté / Red Cappuccino	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	
Almond Milk	extra 5
Flavoured Drinks	extra 5
Hazelnut, Vanilla & Caramel	

## 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	65
Strawberries in Champagne swirled in Crème de Cassis	

## SOFT DRINKS

Cans - 300ml	28
Coke, Coke No Sugar, Sprite, Fanta & more	
Red Grapetiser & Appletiser 330ml	35
Shweppes Cans 200ml	25
Tonics, Lemonade, Ginger Ale, Dry Lemon & Soda Water	
Selection of fresh juices	25
Valpré Water 350ml or 750ml	25 / 40
Roses Cordials	10
Lime, Passion Fruit, Cola Tonic	
Milkshakes	35
Chocolate, strawberry, lime, banana, bubblegum or cookies & cream	

VALPRÉ

Schweppes

Appletiser