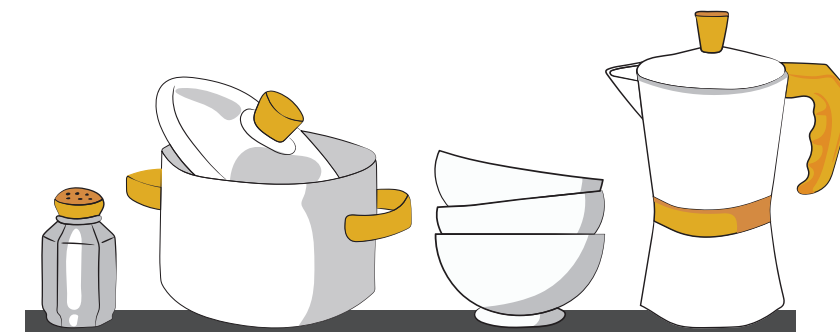




ADI'S KITCHEN

| SIMPLY GOOD FOOD |



SMALL PLATES

Hummus & Pita Bread	R55
Creamy chickpea dip with extra virgin olive oil	
Dips Platter & Pita Bread	R75
Spicy feta, tzatziki & red pepper-sundried tomato dips	
Souvlaki	R68
Single beef OR chicken kebab grilled in a touch of garlic peri-peri, served with tzatziki & pita wedges	
Potato Rosti Triplets	R45
Grated potato & zucchini with fresh coriander	
Calamari Crunchies	R95
Deep fried baby tubes served with pickled mayo	
Halloumi Cheese	R85
Pan fried and served with sweet chilli jam	
Kofta Meatballs	R68
Spiced beef served on hummus & toasted pine nuts, drizzled with chilli oil	
Picanté Olives & Spicy Feta	R60
Giant green & black olives, feta dip & toasted pita	
Brewer's Mussels	R68
Full shell mussels in a creamy garlic, beer & herb sauce	
Crispy Zucchini	R52
Thin slices topped with Pecorino cheese shavings	
Seekh Kebab	R68
Spicy beef mince with grilled tomato and onion	

SALADS

House Salad	R75
Mixed herbed greens, tomato, red onion, peppers and cucumber with a creamy cayenne pepper and horseradish dressing	
<i>Add roasted chicken shreds for an extra R38</i>	
Mediterranean Green Salad	R95
Baby spinach, rocket, sundried tomato, carrot shreds, pine nuts & falafel tossed in a balsamic-mustard dressing with a choice of creamy Danish Feta OR grilled Halloumi	
Village Greek Salad	R85
Red onions, cucumber, green pepper, Greek Feta and spicy olives drizzled with olive oil & red wine vinegar	

Add grilled calamari for an extra R75

GRILLS

All served with a choice of two sides

Peri-Peri Chicken	R160
Half a fresh chicken grilled in mild peri-peri	
Lamb Cutlets	R198
400g Karoo lamb basted with lime, salt & pepper	
Pork Chops	R135
Two loin chops served with sweet mustard sauce	
Surf & Turf	
Six prawns grilled Mozambique style in beer, a touch of garlic-peri-peri on top of matured rump steak	200g R195 300g R225

FROM THE GRILL

Picanha Steak Pieces (S.T.A.)	R185
300g fat-on rump skewered with peppers & red onion, S&P grilled served with potato wedges, peri-peri, garlic mayo & chimichurri	
Arabian Mixed Grill	R210
Seekh kebab, chicken OR beef souvlaki, beef shawarma, a lamb chop, grilled tomato, chips & pita wedges	
Backyard BBQ Ribs	
Rustic cut pork belly ribs marinated for 48hrs in guava juice, slow cooked, finished on the flame grill & served with potato wedges & coleslaw	

Half Rack (300g)	R155	Full Rack (600g)	R205
<i>Topped with spicy Portuguese sauce for an extra R15</i>			
<i>Add 6 Prince Prawns for an extra R70</i>			

SIDES

Roasted Mixed Veg	R30
Seasonal veg with a touch of butter, olive oil & mixed herbs	
Chips / Potato Wedges	R28
Creamed Spinach	R25
Yellow Rice	R20
Tomato & peppers mixed in	

MENU

SEAFOOD

All served with a choice of two sides

Baby Calamari	R195
Patagonian tubes deep fried in a light batter	
Mussels Saganaki	R145
Two dozen in the shell in a wine, feta & tomato sauce	
Kingklip Espetada	R210
Cubed and skewered with peppers & limes	
Grilled Salmon	R248
Served on fresh baby spinach & rocket with a mustard & balsamic glaze	

SPECIALITIES

FROM THE PAN

Drunken Prawns	R165
A dozen prawns smothered in a rich tomato & Vodka sauce served on a bed of Linguini pasta	
Seafood Paella (for the hungry)	R285
Prawns, mussels, calamari, chorizo & chicken cooked in white wine & mixed with yellow rice and peas... with a "twist" of cumin & coriander	
Omani Fish Curry	R210
Kingklip cubes with roasted peppers in a creamy coconut & cardamom green curry sauce served with rice	
Stolen Crock-Pot	SQ
Ask your waiter to see what we've managed to "get our hands on" for our daily slow-cooked dish	

SHAWARMA IN PITA

All served with a choice of two sides

Café Florean	R115	Cubano	R130
Roast chicken, mayo, pickles, rocket & cheddar cheese		BBQ pork, honeyed bacon, mayo, cheese & pickles	
Greek	R125	Lebanese	R125
Shredded beef, tomato, onion, hummus & tzatziki		Shredded beef, garlic mayo, hummus, chips, salad & pickles	

LOCAL FAVOURITES*

Rump Steak	200g	R135
Matured steak with a choice of two sides		
<i>Add a sauce to your steak for an extra R15</i>		
Chicken Florentine		R135
Tender fillet pan-fried in a creamy garlic, Pecorino, wine & spinach sauce served with two sides		
Prince Prawns		R165
A dozen prawns grilled Mozambique style with beer, a touch of garlic-peri-peri served with rice		
Fish & Chips		R135
Golden fried served with chips and mushy peas		
Chicken Espetada		R138
Skewered thighs grilled with lemon yoghurt & a touch of garlic peri-peri served with two sides		

**Please ask your server about the 10% Pensioner's Discount & the R28 per glass Housewine available ONLY when ordering a Local Favourites meal*

VEGETARIAN

Falafel & Friends	R115
Deep fried chickpea "frikadels" with tahini & tzatziki, some hummus & pita and a side of your choice	
Chickpea Masala & Pita Bread	R125
Mildly spiced blend of chickpeas, cherry tomatoes and baby spinach served with rice	
Herzulla's Wrap & Two Sides	R95
Flour Tortilla filled with traditional falafel, tzatziki, chopped tomatoes, red onion slices & hummus	
Alia Napa Wrap & Two Sides	R115
Fried halloumi with rocket, baby spinach, sweet chilli jam and smashed avocado (seasonal)	

SAUCES

Creamy Sauces	R18
Pepper, Mushroom, Garlic & Cheese	
Peri-Peri or Chimichurri Sauce	R22
Garlic Mayo	R15

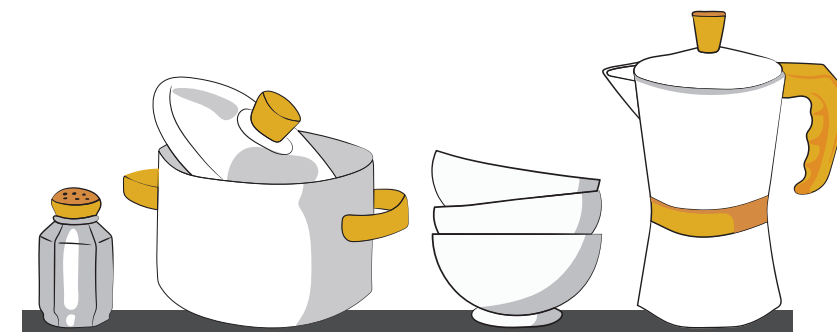
Check out our specials wall!

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 -



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	395
Graham Beck Brut Rosé	395
New Stead MCC Brut	595

PROSECCO

Martini	425
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WHITE WINE

SAUVIGNON BLANC

La Motte Sauvignon Blanc	220
Per glass - R65	
Eagle's Nest Sauvignon Blanc	295
Kay and Monty Sauvignon Blanc	225
Porcupine Ridge Sauvignon Blanc	165

Per glass - R45

Du Toitskloof Sauvignon Blanc	175
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Per glass - R50

CHARDONNAY

Boschendal Chardonnay 1685	285
Warwick Chardonnay	250

Per glass - R75

Jordan Unoaked Chardonnay	295
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CHENIN BLANC

Groot Pheasantkraal Chenin Blanc	220
Per glass - R65	

Gabrieliskloof Chenin Blanc	295
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OTHER WHITE WINES

Haute Cabrière	235
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Chardonnay Pinot Noir

Terra Del Capo Pinot Grigio	195
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Per glass - R58

Eenzaamheid Vin Blanc	275
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Chenin / Grenache / Viognier

Nederburg Stein	160
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Per glass - R45

ROSÉ

Nederburg Rosé	160
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Per glass - R45

Arbeidsgenot Grenache Rosé	220
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Per glass - R65

Babylonstoren Mourvèdre Rosé	295
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Chamonix Pinot Noir Rosé	245
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SPARKLING WINE

Durbanville Hills Sauvignon Blanc	195
Durbanville Hills Rosé	195

SPUMANTE

Stellenrust Chenin Blanc Brut	220
Per glass - R65	

RED WINE

CABERNET SAUVIGNON

Arbeidsgenot Cab Sauv	235
Per glass - R70	

Springfield Whole Berry Cab	345
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Warwick The First Lady Cab Sauv	255
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PINOTAGE

Diemersfontein 'The Prodigy' Pinotage	185
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Per glass - R55

Van Loveren African Java Pinotage	185
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Jakkalsvlei Pinotage	245
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MERLOT

David Finlayson Merlot	225
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Steenberg Merlot	425
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HPF "Posmeester" Merlot	265
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Per glass - R85

SHIRAZ

Riebeeckcellars Shiraz	165
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Per glass - R45

Arbeidsgenot Shiraz	265
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Eagle's Nest Shiraz	295
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OTHER RED WINES

Edgebaston Pepper Pot	215
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Per glass - R60

Rupert & Rothschild Classique	425
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Van Loveren Cabernet / Merlot	185
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Per glass - R55

Rainbow's End Mystical Corner	220
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(Cabernet Sauvignon / Malbec)

SUMMER REDS

Chamonix Feldspar Pinot Noir	435
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Le Sueur Cinsault	295
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Plekenterskloof Grenache Noir	310
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TSW Cinsault	220
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Per glass - R65

SPIRITS

WHISKEY

Bells, J&B, JW Red Label, Famous	30
Grouse, Three Ships	
JW Black Label, Bain's	45
Jack Daniels, Jameson, Chivas Regal	38
Glenfiddich 12 yo	60

BRANDY

Klipdrift, Richelieu	28
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Klipdrift Premium	32
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1920 Aguardente	38
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RUM

Red Heart Captain Morgan Black,	
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Captain Morgan Spice Gold	28
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Bacardi Blanca	30
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VODKA

Smirnoff	28
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Absolut, Cruz Black	32
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Grey Goose	55
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Tanqueray, Bombay Sapphire	32
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Hendricks, Blind Tiger	35
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Malfy, Inverroche	45
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TEQUILA

José Quervo Blanco & Reposado	32
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El Jimador Blanco & Reposado	35
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Poncho's Coffee Chocolate	28
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LIQUEURS

Southern Comfort, Bailey's	28
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Jetgermeister, Ouzo, Kahlua,	
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Frangelico, Amarula	35
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Grappa, Drambute, Cointreau	45
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SOFT DRINKS

Cans - 300ml	32
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Coke, Coke No Sugar, Sprite, Fanta & more

Red Grapetiser & Appletiser - 330ml	45
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Cans 200ml	25
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Tonics, Lemonade, Ginger Ale, Dry Lemon & Soda Water

Iced Tea	28
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Lemon or Peach

Selection of fresh juices	28
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Bottled Water - 350ml or 750ml	32 / 50
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Roses Cordials	10
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Lime, Passion Fruit, Cola Tonic

Milkshakes	38
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Chocolate, strawberry, lime, banana,

bubblegum or cookies & cream

THE TAP LIST

(subject to availability)

Darling Slowbeer Lager	300ml 45	500ml 65
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Castle Lite	300ml 35	500ml 50
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Black Mountain Karoo	250ml	55
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Floral Gin & Pink Tonic		
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CRAFT BEERS

(subject to availability)

Devil's Peak King's Blackhouse IPA	50
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St. Francis Beach Blonde Lager	40
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Devil's Peak Lager	35
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De Poes Pilsner	55
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Darling Bonecrusher Weiss	65
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Fokof Lager	45
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Jack Black Lager	40
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BEERS & CIDERS

LOCAL & OTHER BEERS

Castle Lager, Castle Lite, Amstel,	
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Black Label, Hansa Pilsener	35
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Heineken, Stella Artois,	
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Windhoek Draught 440ml	42
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Corona	42
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CIDERS AND SPIRIT COOLERS

Savannah Dry / Light	47
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Hunters Gold / Dry	42
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Smirnoff Spin, Flying Fish	38
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SPECIALITY COFFEES

Cappuccino / Ristretto	32
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Flat White / Café Latte	34
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Chai Latte / Red Cappuccino	34
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Americano	28
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Espresso	Single R25 Double 28
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Iced Coffee / Coffee Milkshake	38
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Chococino	38
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Hot Chocolate	35
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Tea	22
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Ceylon, Rooibos, Earl Grey or

English Breakfast

Almond Milk	extra 8
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Flavoured Drinks	extra 8
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Hazelnut, Vanilla & Caramel

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; R50 per 750ml wine. No spirits or beers.