



ALLERGIES: IF YOU SUFFER FROM A FOOD ALLERGY OR
INTOLERANCE, PLEASE LET YOUR SERVER KNOW UPON
PLACING YOUR ORDER

eKhaya Menu

While you wait ...

PEPPERED GIZZARDS <i>Lip-Smacking, mouth-watering delicacy that makes an excellent snack</i>	6.0	ZAMBEZI PRAWNS <i>Yummy Lemon and Herb Prawns, Pam fried in our eKhaya homemade Garlic Butter, a definite favourite for all sea food lovers</i>	8.0
ÈKHAYA HOMEMADE GARLIC BREAD (V) <i>It's fresh, flavourful, butterfly, garlicky and yes it's Homemade!</i>	5.0	CITRUS-MARINATED OLIVES (V) <i>A Perfect starter dish with a glass of wine,</i>	4.5
CREAMY PERI-PERI CHICKEN LIVERS <i>A traditional South African Starter.... Absolutely Delicious.</i>	7.0	KALAHARI CHICKEN WINGS <i>Crispy yet so tender, straight from the flames, served with homemade dips, perfect day appetizer</i>	7.0

(V) VEGETARIAN (N) NUTS

Kickin' it on the Braai

SIZZLING AMAWOSO <i>Exotic south african sausage -Boerewors, Best served with Sadza/Isitshwala and Chakalaka</i>	11.0	ULTIMATE RIBS <i>Indulge in these Tender, Succulent Back Pork ribs, smothered in our homemade Barbeque sauce.</i>	15.0
T-BONE STEAK <i>Taste the flavours of Africa with our Braai'd T-Bone Steak, a touch of our homemade garlic butter and Chimichurri Sauce.</i>	28.5	7-BONE BEEF CHUCK STEAK <i>Seasoned with authentic African spices, A perfect serve with Sadza/Isithwala plus our house tomato salsa sauce. You will definitely love this Steak ... Its all in the Seasoning!</i>	13.5
MORROCAN CHARGRILLED LAMB CHOPS <i>Well marinated in morrocan spices, giving you a tangy and zesty flavour!</i>	18.0	MOZAMBIQUE MERI-PERI CHICKEN - HALF <i>This pleasantly smoky & spicy tender chicken will tickle your taste buds in all the right ways.</i>	8.0
MOZAMBIQUE MERI-PERI CHICKEN - FULL <i>This pleasantly smoky & spicy tender chicken will tickle your taste buds in all the right ways.</i>	13.0	THE BIG DADDY BEEF BURGER <i>A massive fire grilled rustic house burger laid on a freshly made salad and tasty relish. Served with Chunky Chips or Sweet Potato Fries</i>	14.0

(V) VEGETARIAN (N) NUTS

A Taste From The Sea

CHAR-GRILLED TILAPIA <i>A Crispy yet so Succulent grilled Fish, a perfect serve with our savoury coconut rice and the eKhaya House Chili.</i>	15.0
KARIBA BREEM FILLET <i>Pan fried bream on a bed of crushed sweet potatoes and a tomato salsa. Definitely one to enjoy with a glass of something cold</i>	17.0
LAKE NYASA FISH PLATTER <i>Luxe up your eKhaya experience with this exciting seafood platter. King Prawns, Spicy seabass, Calamari, Lemon Garlic Scallops. Served with sweet potato fries or chunky chips. An ideal sharer for two a definite Seafood lover's delight!</i>	26.0

The Ekhaya Experience

ÈKHAYA MIXED GRILL PLATTER <i>This Grill Platter comes with a three-meat choice, our popular Sizzling Amawoso, 7-Bone Beef Chuck Steak and Our Half-Mozambican Meri-Peri Chicken. Served with grilled corn on the Cob, a selection of 2 standard sides and our House Sauces and Salads. A perfect mini sharer for two!</i>	25.0
ÈKHAYA GROUP HUG <i>Elevate your eKhaya experience with this Exotic Five Meat Sizzling meat feast, it comes with BBQ Pork ribs, Lamb Chops, 7-Bone Beef Chuck steak, Amawoso, and the Kalahari Chicken Wings. Corn on the Cob, a selection of 3 standard sides, our House Sauces and Salads.</i>	48.0
MAKE IT AN ÈKHAYA MEGA <i>Just add...A Whole Tilapia Fish to your Group Hug Experience</i>	60.0
CHIKI-CHORI <i>A exciting combo with chicken feet, gizzards, kidneys and fried tripe. Packed with exotic flavours bringing you a delightful mixture for your taste buds. This one is worth a try!</i>	13.5

eKhaya Menu

The African Experience

ZULU BEEF POTJIE <i>A mouth-watering slow-cooked beef stew packed with authentic African spices and flavours.</i>	10.0	TRIPE STEW <i>Tripe stewed in a rich tomato sauce flavoured with exotic African herbs and spices</i>	6.0
PACHOTO SMOKEY OXTAIL <i>Slowly cooked to tenderness in a fusion of aromatic exotic African spices.</i>	13.0	KIDNEY BEAN STEW (V) <i>Amazingly flavoured Creamy dish, comfort food</i>	5.0
HIGHFRIDZI <i>Stir-fried beef with spring green vegetables, A popular dish in Southern Africa best served with Sadza/Isitshwala or Sadza Rezviyo/Finger Millet</i>	12.0	GOAT OFFAL STEW - ZVINYENZE <i>African delicacy in a tasty and tantalizing spicy tomato sauce</i>	8.0
GANGO <i>A dish prepared with different types of meat stir fried to bring out a delightful flavour. The dish that brings people together.</i>	13.0	FRIED SPRING GREENS (V) <i>Stir fried spring greens packed with minerals and vitamins,</i>	2.5
ZONDO - COW FOOT STEW <i>A rare delicacy smoked and stewed to tenderness bringing out a rich thick Tasty Soup. Super Food, Hangover Cure, an Aphrodisiac</i>	6.0	PEANUT BUTTER SPRING (V) <i>Spring Greens in peanut sauce, a surprising kick of flavour.</i>	3.0

Sides

SADZA/ISITSHWALA <small>TRADITIONAL SIDE</small> <i>Popular African traditional side dish. A staple side starch in most African Countries made from White Corn into a thick porridge: Sadza (Zimbabwe), Ugali (Kenya), Nsima (Malawi) Nshima (Zambia), Mielie-Pap (South Africa)</i>	2.5
SADZA REZVIYO (FINGER MILLET) <small>TRADITIONAL SIDE</small> <i>A traditional nutritious starch made from finger millet into a thick porridge, perfect serve with stews and grills.</i>	3.0
CREAMY SAMP <i>Samp is an African starch consisting of dried corn kernels that have been stamped and chopped until broken but not as fine as Mealie-meal or mielie rice. (V)</i>	3.0
EKHAYA SPICY RICE <i>Wake up your taste buds with this delicious, vibrant and tasty spicy rice.</i>	3.5

CHUNKY CHIPS <i>Crispy and Golden</i>	2.5
SWEET POTATO FRIES <i>Delicious, Crispy and Healthy</i>	3.0
PLANTAIN <i>Fried Plantain a delicious serve with Chicken or Fish</i>	2.5

Ekhaya Kids

FLAME GRILLED CHICKEN WINGS <i>Lightly seasoned and flame grilled chicken wings</i>	6.0
EKHAYA JUNIOR BURGER <i>Succulent Burger Cooked on the grill</i>	7.0
JUNIOR AMAWOSO WHEEL <i>A mini Exotic south african sausage -Boerewors</i>	6.5
BREADED CHICKEN STRIPS <i>Golden and Tender, well season chicken</i>	6.0

Salads

RAINBOW SLAW <small>HOUSE SALAD</small> <i>A colourful, crunchy salad tossed in a delicious creamy dressing.</i>	3.0
GREEN SALAD <small>HOUSE SALAD</small> <i>Healthy fresh salad with crispy lettuce, baby plum tomatoes, onion rings, cucumber and an eKhaya House Dressing</i>	3.0
GREEK SALAD WITH OLIVES AND FETA CHEESE <i>Salad Lovers! This delicious salad is filled with bright, tangy flavors and lots of fresh, colorful produce—it makes for the perfect salad to enjoy or as a meal (V)</i>	5.0
GRILLED CHIMICHURRI CHICKEN AND AVOCADO SALAD <i>Healthy, Tasty and Crazy delicious your taste buds will beg for more!</i>	10.0

Desserts

BLACKBERRY PANNA-COTTA <i>Delicious creamy dessert topped with seasonal fruits</i>	7.5
AMARULA CHEESECAKE <i>Made from a tasty creamy liqueur, A cheesecake unlike any you have tasted.</i>	8.0
MALVA PUDDING <i>Caramelised Sweet and spongy dessert</i>	8.0
KIDS ICE-CREAM CONE <i>Iccream in a wafer cone</i>	2.5
ÈKHAYA MESSY SUNDAE <i>Try that Mess, You will surely fall in love with it !</i>	9.0

"P.S KIDS MENU COMES WITH CHIPS OR CURLY FRIES AND A FRUIT SHOOT"

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