



A LA CARTE
MENU

Seasons in Africa
ADVENTURES • HOTELS • LODGES

TO START

STARTERS

BUTTERNUT & ROAST ALMOND SOUP **[V]** 60
with crisp fried onion and tortilla

SALT AND PEPPER SQUID 75
Cape Malay pickle, curry emulsion,
avo purée and green apple

OSTRICH CARPACCIO 85
smoked ostrich thinly sliced with balsamic roast
beetroot, black pepper goats cheese and rocket

BAKED BRIE 75
local brie wedge wrapped in phyllo and baked,
with citrus salad and tomato chilli jam

TRIO OF SALMON 95
Lydenburg smoked salmon, smoked trout fillet
and pâté, with lemon pepper cream cheese
and crostini toast

PAN SNAILS 85
snails pan fried with bacon, roquefort and
parsley in a creamy garlic sauce, focaccia toast

TEMPURA PRAWNS 90
6 prawns crisp fried on ginger, avo and
cucumber salad with green curry mayonnaise

CROCODILE KEBABS 85
grilled with hint of lemon, spiced apricot
and coconut cream sauce

PORK BELLY POPPERS 75
citrus braised pork belly, radish and fennel slaw
and a sugar chilli dipping sauce

GRILLED HARISSA SPICED HALLOUMI 65
tomato hummus, cucumber and mint pickle

TAPPAS

KUKA ANTI-PASTI PLATTER **[v]**

[great to share as an appetizer]

grilled mediterranean vegetables, grilled halloumi, olives, basil pesto, hummus, artichokes, ciabatta bruschetta 145

MEAT ANTI-PASTI PLATTER

[generous enough for two]

Italian salami, parma ham, smoked chicken and hickory ham, pesto, pickles and pear with crusty ciabatta 170

SALADS

CHEF'S **[v]**

salad greens, avocado, tomato, cucumber, bacon, Danish feta, bean sprouts and croutons with a creamy French dressing 75

CAJUN CHICKEN

seasonal salad leaves with avocado, tomato, cucumber, grilled halloumi cheese, lime and curry mayo dressing and tortilla toast 92

CHOPPED GREEK SALAD

salad greens with chopped cucumber, Danish feta, tomatoes, red onion and olives tossed in a creamy balsamic dressing 70



MAIN EVENT

PIZZA

ALL OUR PIZZA'S ARE 100% HOMEMADE THIN CRUST PIZZA'S & ARE ALL SERVED LARGE

FOCACCIA – salt, garlic and rosemary	45
– basil pesto	65
– mozzarella, feta and pecorino	95

MARGARITA [V] tomato base with mozzarella and basil	85
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HAWAIIAN ham and pineapple	100
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REGINA ham and mushrooms	105
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CARNÉ salami, bacon, chorizo and roast peppers	135
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FOUR SEASONS bacon, olives, sundried tomatoes, artichokes and basil	120
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CALIFORNIA feta, bacon and avocado	120
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KUKA chicken, bacon, feta, peppadew, creamed spinach and avocado	130
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PRAWN jalapeño, chorizo and cajun grilled prawns	165
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SALMONE oak smoked salmon, avocado, rocket, crème fraiche and deep fried capers	135
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PERRY'S spicy mince, red onion, jalapeño and roast peppers	125
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MEDITERRANEAN [V] butternut, artichoke, roasted peppers, feta, basil pesto and toasted pumpkin seeds	120
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EXTRAS

capers, chilli, garlic, onion	12
feta, olives, pineapple, peppers	20
bacon, mushrooms, ham, artichokes	28
chicken, salami, spicy mince, chorizo	35
smoked salmon	65

FROM THE GRILL

ALL OUR MEAT IS 100% SOUTH AFRICAN GRAIN FED. ALL SERVED WITH YOUR CHOICE OF CHIPS, PAP AND SHEBA, SAVOURY RICE, CREAMY MASH, HEALTHY SIDE SALAD OR VEGETABLES	250g FILLET	300g RUMP
GRILLED 250g grilled and basted, with onion rings	175	170
PEPPER Madagascan green peppercorn	185	180
KUKA with emmenthal cheese, avocado, peppadews and creamy mushroom sauce	195	190
T-BONE STEAK 500g BBQ grilled with onion rings		185

FLAME GRILLED RIBS

LEGENDARY IN THESE PARTS, OUR PORK RIBS ARE MARINATED & GRILLED TO YOUR TASTE, CUT IN RIBLETS & PLACED ON TOP OF FRENCH FRIES	500g	1kg
BASTING: our secret BBQ / honey & mustard / smokey sweet chilli	175	295

CURRIES

ALL OUR CURRIES ARE SERVED WITH JASMINE RICE, SAMBALS AND POPPADUMS

CHICKEN & PRAWN yellow curry made with masala, coconut cream, honey and coriander	165
NATAL LAMB mild or hot, made with house blend of masala, paprika, cumin and coriander seeds, curry leaves and fresh coriander	185



MAIN EVENT

SEAFOOD

ALL OUR SEAFOOD IS SOURCED LOCALLY FROM SUSTAINABLE WATERS, SERVED WITH YOUR CHOICE OF CHIPS, SAVOURY RICE, MASH, HEALTHY SIDE SALAD OR VEGETABLES

PAN FRIED HAKE

smoky spiced hake fillet topped with halloumi, chorizo, spinach and zucchini ribbons with avocado aioli 165

FRESH RAINBOW TROUT

de-boned fillets, citrus, almond and herb gremolata, lemon butter 155

NORWEGIAN SALMON

marinated with soy, ginger, chilli and coriander, zucchini quinoa salad and prawn tempura 235

PRAWNS

please ask your waitron for availability SQ

CHEFS SPECIALTIES

3-HOUR SLOW BRAISED SPRINGBOK SHANK

braised with red wine, root vegetables, bay leaves, thyme and garlic, served on creamy whole grain mustard mash 185

KUDU FILLET

grilled with pan fried local mushrooms, thyme creamed mashed potato, candied baby onions and a pepper cream sauce 185

PORK CHOP AND CRISP PORK BELLY

Grilled pork chop with citrus and fennel braised crispy pork belly, baby marrow ribbons, sweet potato mash and a ginger apple chutney 170

END
TO

DESSERTS

ICE CREAM & CHOCOLATE SAUCE
3 scoops of vanilla ice-cream
with bar-one chocolate sauce 48

NUTELLA ICE CREAM
3 scoops of vanilla ice-cream topped with
nutella and roasted hazelnuts 55

CHOC NUT SUNDAE
3 scoops of vanilla ice-cream with nougat,
hazelnuts, maraschino cherries and topped
with bar-one chocolate sauce 60

AMARULA CRÈME BRÛLÉE
with crisp sugar crust 60

SALTED CARAMEL & SPICED
BANANA WAFFLE
homemade waffle topped with spiced banana,
salted caramel and ice-cream 60

DOUBLE BAKED CHOCOLATE FONDANT
with peanut butter ice cream 60

BLUEBERRY FRANGIPANE TART
with homemade blueberry compote and
vanilla ice cream 65

HOMEMADE NOUGAT PARFAIT
homemade ice cream filled with cherries,
almonds, hazelnuts and berry compote 65

SOUTH AFRICAN CHEESEBOARD
Selection of 4 South African cheeses, Fox & Crow
mild cheddar, Fairview brie, creamy blue and goats
cheese chevin, served with onion marmalade,
basil pesto and flat bread 70



COFFEES

BREAKFAST | LUNCH
TAPPAS | DINNER
COCKTAILS



OPEN DAILY
07h00 – 22h00

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APRIL 2018

ILLY COFFEE CORNER

ALL ILLY COFFEE ALSO AVAILABLE AS DECAF

ILLY COFFEE	normal	25
	grande	35
SABIE VALLEY COFFEE	normal	22
	grande	30
CAPPUCCINO	single espresso	25
	double espresso	30
	add cream	8
ESPRESSO	single	18
	double	22
AMERICANO		26
MACCHIATO espresso topped with milk foam		22
KUKA FRAPPE double espresso & crushed ice blend		28
BREWED ICE-COFFEE filter coffee poured over ice		28
ESPRESSO COFFEE MILKSHAKE espresso & ice-cream blend		36
FROZEN CAFFÉ MOCHA espresso, hot chocolate & ice-cream blend		38
CHOC-O-CHINO espresso & hot chocolate with milk + foam		36
ROCKY-CHINO espresso, chocolate & hazelnut topped with hot milk, foam and chocolate shavings		40
CAFFÉ LATTE		32
FLAVOURED LATTE hazelnut & vanilla		35
ROOIBOS CAPPUCCINO		28
ROOIBOS CAFFÉ LATTE		30
CHAI TEA LATTE		34
HOT CHOCOLATE		35
MILO		35
HORLICKS		35
TEAS rooibos & five roses		20
HERBAL TEAS chamomile, earl grey, green tea, english breakfast and chai		25