

MADIBA

R E S T A U R A N T

main course

Seasonal Vegetable Platter 14

Yebo Burger & Chips 14

with Mary Rose peri-peri, shitake, carmelized onions, and baby greens

Fish Parcel 16

deep fried I&J hake filet, calamari & slap chips [fries] served with salt and vinegar

Bobotie 17

*traditional cape malay, curried mince bake with egg custard topping
served with yellow rice and raisins and a selection of sambals*

Breyani: veg 14 chicken 16 mutton 18 seafood 20

rice and lentil stew with a boiled egg and a selection of sambals

Pap & Boerewors 17

traditional beef tenderloin sausage served with tomato and onion gravy

Prawns Peri-peri 22

sauteed Mozambique style prawns served with yellow rice and salad

Durban Bunny Chow: veg 14 chicken 16 mutton 18

a saucy curry served in a quarter loaf of bread and a selection of sambals

Baby Back Ribs 20

char-grilled, basted with monkey gland sauce, served with slapchips or yellow rice

Potjie Bredie 22

slow cooked stew of the day served in a traditional South African three-legged cast iron pot

I&J Sea Harvest Cape Capensis 24

our catch of the day head off, tail on prepared to the chefs liking

Char Grilled Steak 24

chef's cut and preparation choice

side orders

Mielie [corn] in the Husk	4	Garlic Bread	4
Yellow Rice & Raisins	5	Uputhu	5
Umngqushu Stambu / Samp	6	Slapchips	5
South African Cooked Vegetables	6	Chakalaka	5