



K A S H E W

SMALL PLATES

Mac’n Cheese Bombs (v) <i>Deep fried macaroni, mature cheddar & Parmesan cheese with smoky tomato & sour cream</i>	85
Spicy Chicken Livers <i>Chilli chicken livers, served with flat bread</i>	95
Saucy Wings <i>Six chicken wings, served with a rich spicy tomato based sauce</i>	110
Asparagus, Feta, Lemon & Dill (v) <i>Roasted asparagus with salty feta, fresh dill & tangy lemon dressing</i>	125

SALADS

Village Salad <i>Cucumber, tomatoes, olives, onion, mixed peppers & feta cheese</i>	105
Caesar Salad <i>Cos lettuce, boiled egg, sundried tomatoes & anchovy dressing, tossed & served with herbed croutons</i>	130
Grilled Chicken Salad <i>Grilled herb chicken breast, mixed greens, cucumber, cherry tomatoes, feta cheese & balsamic vinegar dressing</i>	140
Smoked Salmon, Avocado & Feta Salad <i>Smoked salmon, mixed lettuce leaves, avocado, soft boiled egg, dill & lime dressing</i>	175

SIGNATURE DISHES

Pork Belly <i>Slow roasted pork belly, apple & spring onion, crushed potatoes, wilted greens & crackling</i>	225
Grilled Baby Chicken (Peri-Peri / Lemon & Herb) <i>Flame grilled whole baby chicken with French fries</i>	225
Tomahawk Steak <i>450g flame grilled tomahawk steak served with French fries or a side salad, bone broth jus or chimichuri sauce</i>	315
Beef Oxtail & Steamed Buns <i>Slow braised oxtail cooked in a delicious rich red wine sauce with garlic herbed steamed bread</i>	230
Grilled Salmon <i>Grilled Norwegian salmon on bok choy, broccoli, red cabbage, carrots, mixed peppers with a lime & honey soy sauce</i>	295
Beer Battered Fish & Chips <i>Fried hake in a beer batter, tartare sauce served with French fries</i>	155
Beef Fillet <i>250g salt & pepper dry aged beef fillet, salted mushroom purée & bone broth reduction</i>	285
Lamb Curry <i>Slow cooked lamb in a curry sauce made with aromatic spices, served with basmati rice, roti & papadums</i>	275
Kashew Shishanyama <i>Boerewors, brisket served with pap & chakalaka</i>	165
Southern Style Fried Chicken Burger <i>Buttermilk marinated chicken breast spiced & fried with smoked aioli, pickles, home baked buns, cheese & a side of French fries</i>	135
Wagyu Beef Burger <i>Wagyu beef, mixed greens, onion chutney, avocado, mayonnaise, melted cheddar cheese, served on a brioche bun & served with French fries</i>	165
Eggplant Involtini (v) <i>Eggplant stuffed with fresh basil, ricotta & Parmesan cheese served with freshly grated mozzarella & cheddar cheese & a rich tomato sauce</i>	135

PLATTERS

All platters are served with a choice of a side

Seafood Board 800

6 grilled prawns, 6 mussels, grilled hake medallions, deep fried calamari & onion rings

Carnivore Board 700

350g pork belly, 150g boerewors, 250g grilled & sliced sirloin steak, grilled baby chicken cut into 8 pieces with a choice of lemon & herb or peri-peri sauce

Ribs & Wings 245

300g flame grilled pork loin ribs with BBQ sauce & 6 deep fried crumbed chicken wings

SIDES

Fried Rice 38 | French Fries 38 | Green Salad 30 | Roasted Vegetables 38 | Herbed Mash 35
Pap 20 | Chakalaka 25 | Mushroom Sauce 25 | Black Pepper Sauce 25 | Cheese Sauce 25



K A S H E W

PIZZA

Margherita (v) <i>Homemade napolitana sauce on a thin crusted base with mozzarella & basil leaves</i>	105
Hawaiian <i>Homemade napolitana sauce on a thin crusted base with mozzarella, ham & pineapple</i>	135
Mediterranean <i>Homemade napolitana sauce on a thin crusted base with mozzarella, grilled chicken, peppadews, kalamata olives & spring onion</i>	165
Beef Mexicana <i>Homemade napolitana sauce on a thin crusted base with mozzarella, chilli ground beef with roasted peppers & fresh rocket</i>	180
Smoky Chorizo <i>Homemade napolitana sauce on a thin crusted base with mozzarella topped with chorizo, avocado, feta & pickled jalapeño</i>	195

SANDWICHES

Chicken Mayo <i>Grilled chicken breast, mixed with mayonnaise on toasted bread</i>	100
Pulled Brisket, Chimichurri & Tzatziki <i>Slow cooked pulled beef, with chimichurri & tzatziki</i>	165
Bacon Egg & Cheese <i>Crispy bacon, fried egg & melted cheese on toasted bread</i>	100
Sandwiches served on Ciabatta, Rye or Sourdough Bread Served with French Fries or Side Salad	

FILLINGS & CO

Butter Chicken Wrap <i>Grilled aromatic chicken breast in a creamy curry sauce, mixed greens, tomatoes, cucumbers, tzatziki in a soft flour tortilla wrap</i>	130	Chicken Tacos <i>Diced cajun chicken with shredded lettuce in a soft flour tortilla served with guacamole and sour cream</i>	130
Chicken & Avo Quesadilla <i>Flour tortilla filled with avocado & diced grilled chicken breast served with guacamole and sour cream</i>	140	Beef Prego <i>Tenderised beef fillet, marinated in an aromatic blend of peri-peri prego sauce on a Portugese roll, with a side of French fries or side salad</i>	145
Three-Cheese Quesadilla (v) <i>Flour tortilla filled with cheddar, mozzarella & feta cheese served with guacamole and sour cream</i>	115	Chicken Prego <i>Grilled chicken breast, marinated in an aromatic blend of peri-peri prego sauce on a Portugese roll, with a side French fries or side salad</i>	125
Beef Tacos <i>Pulled smoky BBQ brisket, chunky slaw & cheddar cheese wrapped in a soft flour tortila</i>	155	Chicken Strips & Spicy Couscous <i>Grilled chicken strips, served with spicy couscous & Danish feta</i>	110

PASTA

Napolitana Pasta (v) <i>Italian plum tomatoes, fresh basil & garlic</i>	115
Mediterranean Pasta (v) <i>Basil pesto, fresh cherry tomatoes, kalamata olives, grilled vegetables & Danish feta</i>	125
Carbonara Pasta <i>Carbonara made with egg yolk, Parmesan cheese, cured bacon or macon & black pepper</i>	140
Seafood Pasta <i>Hake, mussels & prawns in a creamy white wine sauce</i>	245

DESSERTS

Kashew Kisses <i>Caramel peanut ice cream with chocolate sauce & peanut brittle</i>	115
Cheese Board <i>Artisanal cheeseboard (serves two)</i>	250
Mixed Spice Malva <i>Spiced malva pudding with vanilla custard</i>	95
Orange Crème Brûlée <i>Creamy vanilla & orange custard topped with a layer of caramelised sugar</i>	95
Slice of Cake <i>Cake of the day</i>	85
Tiramisu <i>Coffee dipped ladyfinger biscuits, layered with a mascarpone whip & flavoured with cocoa</i>	75

Kashew Kitchen is not Kosher, or Halal-certified.