



Starters

Caldo Verde Soup
ZMW 200

Portuguese green Soup with Potatoes and Kale tempered with Onion and Garlic

Nariyal Jhinga Shorba
ZMW 280

Poached Shrimp Broth Coconut, Lime and Coriander

Kubu Chicken Liver
ZMW 260

Chicken Liver and Egg Salad with buttered Toast

Seasonal Squid
ZMW 290

Prawn filled baby Squid tossed in a tangy Tamarind Tomato Salsa

Bone Marrow Gremolata
ZMW 260

Roasted Bone Marrow and toasted Brioche with Garlic, Lemon and Parsley Salad

Bean Sprouts and Apple Salad
ZMW 260

Lettuce, Bean Sprouts, Apple, Toasted Pecan Nuts and Pumpkin Seeds

Kapenta
ZMW 200

Fried Kapenta Fish served with Tomato, Onion, Peanuts and seasonal Greens

Land

All main courses served with Traditional sides - Nshima, Royal Rice and ifishashi

Zambian Grass-fed Rib Eye
ZMW 520

Scorched Lettuce, Onion Pakora, Potato and Bacon Bhaji served with Red Wine Jus

Zambian Oxtail
ZMW 460

Slow braised Zambian Oxtail Stew

Kenyan Lamb Stew
ZMW 460

Braised Lamb with Onions, Mint and fresh Coriander

Mozambique Chicken Curry
ZMW 400

African inspired Chicken Curry with Onion, Tomato and Spices

Venison Cape Biryani
ZMW 520

Slow cooked Venison layered with Saffron Rice and Biryani spices served with Raita, pickles and Poppadum

Moroccan Duck Tagine
ZMW 500

Braised Duck with spices, Garlic, Olives, Yogurt and preserved Lemon served with Lemon Couscous

ALL PRICES ARE IN ZAMBIAN KWACHA AND ARE INCLUSIVE OF GOVERNMENT TAX AND EXCLUSIVE OF 10% SERVICE CHARGE

PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS



KUBU

RESTAURANT

Sea

Blackened Salmon Dukkah

ZMW 460

Dukkah Crusted Salmon, Honey
Lime Yogurt and warm Potato Salad

South African Monkfish

ZMW 460

Rich Coconut Sauce, lightly spiced Vegetables

Barramundi Harra

ZMW 460

Barramundi cooked with spiced
Onion and Tomato Masala

Zambian Whole Bream

ZMW 460

Shallow fried whole Bream

East African Shrimp Creole

ZMW 460

Stir fried Shrimp with Curry leaves,
Anise, Onion and Tomato

Vegetarian

South African Bunny Chow with Chickpeas

ZMW 300

Hollowed out loaf of white Bread
filled with Chickpea Curry

Butternut Tikka Masala

ZMW 340

Roasted garden Butternut slowly cooked
in rich Tomato Masala gravy

West African Peanut Stew

ZMW 300

Peanut and Tomato based Stew
with Cumin, Ginger and Garlic

Dal Tadka

ZMW 340

Red Lentils tempered with Cumin,
Garlic, Chili and garden Tomato

Dessert

Coconut Ladoo

ZMW 190

Soft Milky Coconut balls with
Cashew and Cardamom

Umm Ali

ZMW 190

Baked Milk pudding with Pistachio,
Cinnamon and Cream

Gajar ka halwa

ZMW 180

Slow cooked sweet carrot pudding with
milk and cashew nuts

Warm Malva pudding

ZMW 190

Traditional caramelized Malva pudding
with frozen Custard ice

Fruit kebabs

ZMW 180

Grilled seasonal fruit kebabs,
yogurt and basil syrup

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