

ROTISSERIE & GRILLS

Pan Seared Chicken breast with Garlic thyme Cream Sauce <i>Pan searedChicken breast served with Steam rice & Thyme Cream Sauce</i>	Ushs 47,000
Steak & Mushroom pie, Seasonal Greens, Mash Potato and Curry <i>Super Savory Epic Chunky Beef and mushroom Pie served with creamed potatoes</i>	Ushs 53,000
Steak Frites <i>The Full House: 8oz Sirloin Steak, Chips, “Cafe De Paris”</i>	Ushs 60,000
Fillet Steak 8oz <i>Tender Beef steak grilled to your choice, served with peppers or succulent Mushroom sauce</i>	Ushs 57,000
Chateaubriand 8oz <i>Add Sauce: Bearnaise, Roquefort or pepper for side orders Available seperately</i>	Ushs 73,000
Grilled Chicken <i>Marinated grilled Chicken served with a choice of Garlic cashew nuts or Piripiri sauce</i>	Ushs 44,000
Smoked Pork belly with Apple & Crackling <i>Slow-Roasted, outdoor-reared pork belly & crispy crackling, apples three ways, braised</i>	Ushs 70,000
Grilled Pork Chops <i>Grilled Pork chops topped with mushroom and Apple Sauce served with Creamy potatoes and accompanied by Selection of Avocado, Tomato and lettuce Salad</i>	Ushs 73,000
Sticky Pork Ribs <i>Pork Ribs with BBQ sauce, Capsicum and onion</i>	Ushs 71,000
Ginger & Honey Glazed Pork Medallion <i>Trio of pork fillets frilled & tossed in ginger and honey glaze</i>	Ushs 70,000
Ndogo Ndogo <i>A whole oven roasted spring Chicken served with Ugali or potato wedges, berbeque sauce and kachumbali salad</i>	Ushs 68,000

FOR THE TABLE



Moroccan Mezza Platter <i>Harissa Aubergine, Falafel with Coconut cashew cream, Hummus Selection, Cherry Tomato Salad & Flatbread</i>	Ushs 67,000
Tandoori Non-Veg Kebab Platter <i>Variety of Chicken, Mutton & Fish kebabs in a sizzling Platter</i>	Ushs 85,000
Tandoori Veg Kebab Platter <i>Variety of Vegetable Kebabs in a platter</i>	Ushs 65,000



APPETIZERS

Pan Fried Fish Cake with Spinach and Chive Cream <i>Classic Tilapia pan fried spiced Fish Cake with spinach and chive cream</i>	Ushs 34,000
Home made crisps and assorted dips <i>Golden fried Potatoes, Yam and Banana Crisps served with Hummus and Guacamole Dip</i>	Ushs 18,000
Canadian Poutine <i>Wonderful & delicious freshly cut crispy french fries, young cheese all slathered in our homemade mushroom gravy</i>	Ushs 25,000
Balsamic & Tomato tarteTatin on an Olive & Rocket salad <i>Savory Tarte Tatin with sweet and sour slow cooked tomatoes on crisps puff pastry base</i>	Ushs 25,000
Grilled Halloumi, Rocket Pesto, red Onion marmalade & Tempura of tender stem Broccoli <i>Well seasoned Grilled Halloumi served with crisp Broccoli Tempura, Rocket Pesto and Red onion marmalade</i>	Ushs 60,000

Indian Spiced Samosas <i>Homemade Pastries Filled with spiced potatoes, cashew nuts, Sultanas, Peas & Coriander served with a Tamarind Dipping sauce & coconut cashew cream</i>	Ushs 18,000
Chicken Roomali Roll <i>Tandoori Chicken rolled in roomali roti with onion salad</i>	Ushs 42,000
Tandoori Chicken Tikka <i>Boneless Chicken marinated in ginger Garlic Paste and Yoghurt</i>	Ushs 55,000
Mutton Seekh Kebab <i>Minced goat mixed with indian herbs & spices cooked in tandoor</i>	Ushs 35,000
Hara Bhara Kebab <i>Deep fried patty made with assorted vegetables & nuts served with mint chutney</i>	Ushs 28,000
Paneer Tikka <i>Cubes of home made cottage cheese seasoned with Indian spices & cream sauce and lightly cooked in tandoor</i>	Ushs 28,000
Crispy Chicken Tender <i>Chicken tender strips marinated in ginger and garlic paste, Spanish paprika, oregano, soy sauce, letchup and butter milk, fried to golden and served with home fries</i>	Ushs 42,000



SOUPS & SALADS

Tomato Soup <i>Fresh and fragrant Tomato Soup with an essence of Basil and Touch of Cream</i>	Ushs 22,000
Cream of Mushroom <i>Creamy Burnoise Wild Mushroom Soup</i>	Ushs 22,000
Soup of the Day	Ushs 22,000
Chicken Waldorf Salad <i>Strips of Cajun grilled Chicken breast, Apples, Baby celery & Toasted walnuts drizzled with lime dressing on a bed of farmer's green</i>	Ushs 45,000
Ceaser Salad <i>Iceberg, Bacon bits, flaked parmesan & herbed croutons tossed in a classic ceaser dressing</i>	Ushs 45,000
Mango, Avocado Salad <i>Dried avocado & Mango, Sliced tomatoes, served on a bed of Lettuce with Cocktail sauce</i>	Ushs 30,000
<i>Add Prawn.....Ushs 85000 Add Smoked Salmon.....Ushs 85000 Add Bacon.....Ushs 75000</i>	
Lentil Salad <i>Healthy Vibrant Lentil Salad with Cucumber, Sundried tomato, Onion, fresh mint and zippy lemon dressing</i>	Ushs 30,000

SIDES

French Fries	Ushs 15,000
Dauphinoise Potato, Wilted Spinach & Kale with Wyke Farm Cheddar	Ushs 20,000
Buttered Green Beans	Ushs 15,000
Sweet Potato Fries	Ushs 18,000
Mixed Leaf Salad, Choice of Dressing: Classic french or House Balsamic	Ushs 15,000
Roasted Broccoli with Toasted Almond	Ushs 19,000
Buttered Spinach and Kale	Ushs 15,000
Roasted Carrots	Ushs 17,000
Basket of Homemade Bread Rolls and Assorted Flavored Butters <i>Green Goddess & Red Devil Dips with Homemade Bread sticks & Veg (Sides OR Bites)</i>	Ushs 20,000
Fried Aubergine Sticks with Sumac and Honey (Sides or Bites)	Ushs 18,000
Steamed Rice	Ushs 17,000
Jeera Rice	Ushs 20,000

DESSERTS

Mango Eton Mess - Fruit of the Season	Ushs 22,000
Bread & Butter Pudding	Ushs 22,000
Sticky toffee Pudding	Ushs 27,000
Warm Chocolate Brownie with Vanilla Ice Cream or Vanilla Custard	Ushs 27,000
Banoffee Pie	Ushs 25,000
Caramel Custard (Creme Brulee)	Ushs 30,000
Gulab Jamum	Ushs 24,000
Lassi Sweet OR Salted	Ushs 20,000



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www.kabirathepub.com

MAINS

Fish and Chips <i>Traditional English style Fish with Chips and coleshaw Salad and tarter Sauce</i>	Ushs 46,000
Sausages and Mash <i>Golden fried sausage, served with creamy mash potato</i>	Ushs 30,000
Malabar Prawn Curry with Toasted Coconut <i>Grilled Prawns with Aromatic Spices & coconut milk, Shallot Crisps & Coconut Rice</i>	Ushs 100,000
Slow-cooked Boeuf Bourguignon <i>Red wine Sauce, Lardons, Baby Onions, Mushrooms & Smooth Mash</i>	Ushs 55,000
Moroccan Vegetable Tagine <i>Apricot, Golden Sultanas & Medjool Date, Pistachio & Almond Rice</i>	Ushs 43,000
Paella Valenciana With a Tilapia & King Prawns <i>Traditional crusted Rice Paella, Topped with Tilapia Fillet & Shell-On King prawns</i>	Ushs 85,000
Tilapia Fillet of Zanzibar <i>Pan-fried fillet of Tilapia accompanied with a Coconut sauce served with a choice of Steamed Rice or Parsely Potato & seasonal fresh vegetables</i>	Ushs 52,000
Victoria Catch <i>Deep fried Whole Tilapia served with Spring Salad & BBQ sauce</i>	Ushs 55,000
Garlic Buttered Jumbo Prawns <i>Medium spiced grilled Prawns Tossed in Garlic Butter</i>	Ushs 115,000



Kuku wa Nazi <i>Tender Boneless Chicken cooked in coconut sauce & served with Steamed Rice</i>	Ushs 42,000
Penne Arrabiata <i>Penne Tossed in a mild or Hot tomato concasse with Permesan Cheesed a side</i>	Ushs 36,000
Spaghetti Bolognese <i>Spaghetti cooked in a high Grounded Meat Sauce served with Permesean Cheese aside</i>	Ushs 42,000
Margherita Pizza <i>Mozzarella, Basil and Tomato</i>	Ushs 36,000
Make your own pizza (Choose 5 Ingredients) <i>Pineapple, Ham, Basil, Chicken, Oregano, Mushrooms, Chillies, Onions, Bell Peppers, Capers, Sweet corn, Cottage Cheese, BBQ mixed Grill Beef, Goat Cubes (Additional Ingredients.....Ushs 5,000)</i>	Ushs 45,000
Tandoori Chicken Whole	Ushs 85,000
Tandoori Chicken Half <i>Spring Chicken marinated in a Traditional style Cooked in Tandoor (Please allow 30mins)</i>	Ushs 48,000
Tandoori Fish <i>Fresh Whole Tilapia Marinated in Indian Spices & Cooked in a tradition clay oven</i>	Ushs 75,000
Biryani-Chicken <i>Basmati Rice cooked with dry fruits & Fried Onions served with cooling Yoghurt</i>	Ushs 43,000

BETWEEN THE BREADS

Classic Burger <i>Served on a Toasted Brioche Bun, Lettuce & Coleslaw (Choose between Chicken, or Beef)</i>	Ushs 46,000
Traditional Club Sandwich <i>(White or Brown Bread Option) tripple Decker Sandwich with Bacon, Chicken, Gherkins, Egg and Cheese</i>	Ushs 52,000
Vegetable Burger <i>Vegetable Pattie loaded with Potato, Carrot, Onion, Green Beans & Spinach</i>	Ushs 39,000
Italia <i>Panini Bread, with Roasted Peppers, Sundried Tomato, Mozzarella, Pesto, Lettuce, and Mayonnaise</i>	Ushs 32,000
Mexicano <i>Panini Bread, with Peppers, Cheese, Salsa & Garlic Sauce and Chicken</i>	Ushs 35,000
The Ranch <i>Panini Bread, with Chicken, Bacon and Cheese</i>	Ushs 35,000
TLC <i>Panini Bread, with Tomato, Lettuce and Cheese</i>	Ushs 30,000
Tuna Sandwich <i>Tuna chunks tossed in cream dressing with brunoises of cucumber, tomato and onions on white or brown toast and served with french fries</i>	Ushs 55,000
Englishman <i>Panini Bread, with Steak, Onion and Cheese</i>	Ushs 35,000
Carlifornia Beef Or Chicken Sandwich <i>Grilled sliced beef or Chicken finished in Sauteed onion, sweet peppers, mushroom and cheese on baguette bread served with potato fries</i>	Ushs 48,000

CURRY CORNER



Chicken Tikka Masala <i>Boneless Chicken cooked in Tomato Gravy</i>	Ushs 47,000
Goan Fish Curry <i>Tilapia Fillet cooked in A Light Coconutty Curry from South West India</i>	Ushs 47,000
Butter Chicken <i>Boneless Chicken Marinated with Tandoori Masala & cooked in Makhani Gravy</i>	Ushs 47,000
Chicken Curry <i>Chicken Cubes cooked in North Indian Style</i>	Ushs 47,000
Mutton Rogan Josh <i>Goat Cubes stewed in its own juicy gravy with North Indian Spices Sauce</i>	Ushs 47,000
Chicken Shahi Korma <i>Boneless Chicken cooked with Cashew Nuts and Cream sauce</i>	Ushs 47,000
Tawa Chicken <i>Boneless Chicken cooked on a Griddle with Onion & Tomato Gravy</i>	Ushs 47,000
Chicken Patiyala <i>Boneless Chicken with Cashew Nut and Paste served Topped with Egg Omelete</i>	Ushs 52,000
Dal Fry <i>Yellow Lentils Cooked in Garlic and Cumin Seeds</i>	Ushs 32,000
Dal Bhukara <i>Black Lentils cooked to perfection with Onion and Tomato Paste</i>	Ushs 35,000
Paneer Makhani <i>Diced Homemade Cottage Cheese cooked in Cashew Nut Paste Cream and tomato Gravy</i>	Ushs 45,000
Mixed Vegetable Masala <i>Fresh Garden Vegetables cooked with Indian Spices in Rich Gravy</i>	Ushs 33,000

Malai Kofta <i>Deep Fried Vegetable and cottage Cheese Dumpling Cooked in a mild creamy Sauce</i>	Ushs 45,000
Palak Paneer <i>North Indian Spinach and Cottage Cheese</i>	Ushs 45,000
Vegetable Curry <i>Assortment of Vegetables cooked in Thick Gravy</i>	Ushs 33,000
Methi Mutter Malai <i>Fenugreek Leaves & Garden Peas cooked in Mild Creamy Sauce</i>	Ushs 42,000
Aloo Gobhi <i>Potatoes and cauliflower in Ginger Essence</i>	Ushs 30,000



ASSORTED BREADS

Tandoori Roti	Ushs 10,000
Plain Naan	Ushs 10,000
Chilli Naan	Ushs 10,000
Butter Naan	Ushs 10,000
Garlic naan	Ushs 10,000
Methi Naan	Ushs 10,000
Cheese Naan	Ushs 22,000
Pudina Parantha	Ushs 11,000
Lacha Parantha	Ushs 11,000
Stuffed Aloo Parantha	Ushs 20,000