

Karibu - South African Dining

Menu

Starters

Gastronomical V & A Prawn	R98.00
A succulent tiger prawn with smoked salmon roulade and our piquant pepper mayonnaise	
Salmon Rösti	R89.00
Smoked salmon with cream cheese on potato rösti with lettuce, slivers of cucumber and zesty lemon	
Prawn Cocktail	R69.00
Prawn tails in a piquant homemade seafood sauce, served with crostini	
Calamari	R55.00
The most tender calamari - Cajun grilled or deep-fried in a beer batter. Served with our homemade piquant pepper mayonnaise	
Mussel Pot	R56.00
Fresh mussels in a white wine and garlic sauce, served with roosterkoek	
Snoek Pâté	R59.00
An exquisite experience of the Cape's best - a traditional Cape fish pâté with crostini or roosterkoek	
Duo of Camembert and Brie	R89.00
A harmony of two cheeses coated with black and white sesame seeds, deep-fried and accompanied by a berry compote	
Oysters	R119.00
Six West coast oysters served on a bed of crushed ice	
Ostrich Carpaccio	R89.00
Smoked Karoo ostrich carpaccio on summer leaves complemented by mango and a balsamic olive oil dressing	
Trio of Briouts	R49.00
Trio of beef, chicken and vegetable samoosas served with mango chutney and tomato relish	
Springbok Carpaccio	R89.00
Springbok carpaccio served with rocket leaves and dressed with our chef's special blue berry reduction.	
Fish Frikkadelle	R55.00
Traditional Malay fish cakes served with chutney and sambals - One of the Cape's best	
Biltong & Blue Cheese Pâté	R69.00
A unique South African pâté - served with crostini	
Pickled Fish	R59.00
A lightly curried fish with onions, bay leaves and allspice. Mamma's famous recipe - served with roosterkoek	

Soups

Served with crostini or roosterkoek

Butternut & Naartjie	R52.00
A creamy butternut soup infused with naartjie and fresh coriander	
Curried Mussel Soup	R62.00
A taste of the Cape Malay culture in a bowl - mild and fragrant	
Lamb & Sugar Bean Soup	R59.00
A hearty soup with lamb, beans, samp and fresh herbs	

Crayfish Bisque

R75.00

A creamy crayfish and tomato soup with Pernod and crème fraîche

Salads

Available in bigger portions for Mains as well

Fynbos Salad

Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing

Starter

R34.00

Main

R54.00

Victoria Salad

Spicy crumbed hake strips and mushrooms, deep-fried in beer batter served with avocado

Starter

R52.00

Main

R79.00

Greek Salad

Served the South African way with crispy lettuce, plum tomatoes, cucumber, onion and peppers topped with calamata olives, feta cheese and piquant peppers

Starter

R39.00

Main

R59.00

Biltong Salad

A truly South African experience - slivers of rare biltong and peppadews served on crispy lettuce leaves, plum tomatoes, cucumber, onion, pumpkin seeds and peppers - topped with our homemade piquant dressing and putu.

Starter

R63.00

Main

R89.00

Masala Chicken Salad

Succulent and fragrant chicken strips grilled to perfection and served on fresh garden leaves and a cumin yoghurt dressing

Starter

R39.00

Main

R59.00

Steaks

At Karibu we use only matured superior A-Grade grain-fed, lazy aged Karan Beef, char-grilled and basted with our special Karibu basting. Served with your choice of putu and chakalaka, potato wedges or savoury rice.

Rump

220g

R119.00

300g

R138.00

Sirloin

300g

R138.00

Fillet

220g

R142.00

300g

R165.00

Add one of special sauces:

Amarula

R21.00

Brandy Pepper

R21.00

Cheesy Mushroom

R21.00

Blue Rock Cheese

R21.00

Chocolate Chilli

R21.00

Whiskey Onion

R21.00

Braai

Top quality meat grilled the truly South African way in our BBQ area on the open coals. Served with potato wedges, roosterkoek, Kaapse

broodtjie or putu and chakalaka.

Lion's Head	R165.00
Boerewors, lamb chop and a rump steak (220g)	
Devil's Peak	R145.00
Boerewors, lamb chops and a fillet sosatie	
Twelve Apostles	R135.00
Boerewors, lamb chop and a chicken sosatie	
Chapman's Peak	R209.00
Ostrich fillet sosatie and boerewors	
Table Mountain	R275.00
Ostrich fillet sosatie, lamb chop and a fillet sosatie.	
Karibu Giant Skewer	R235.00
400g Tender beef fillet grilled on the braai and basted with fresh coriander and garlic butter	

Venison

Served with savoury rice, potato wedges, herb mash or putu and chakalaka.

Ostrich Fillet	R169.00
From the Karoo - healthy, lean and tasty - grilled and served with a sweet onion marmalade sauce	
Springbok Shank	R168.00
Slow roasted with yellow peaches, garlic and red wine. Served with herb mash	
Venison Medallions	R167.00
A selection of today's venison fillet medallions - served with our Amarula sauce	
Venison Potjie	R159.00
A traditional fragrant dish of game simmered in red wine and complemented by seasonal vegetables.	
Karibu Giant Venison Skewer	R245.00
400g Prime venison fillet on a skewer, glazed with an Amarula sauce and served with stewed peaches	

Side Dishes

Complement your meal with one of the following:

Putu & Chakalaka	R21.00
Potato Wedges	R21.00
Roosterkoek	R21.00
Kaapse Broodtjie	R29.00
Baked Butternut	R21.00
Marog (Spinach) & Potato	R21.00
Soetpatats (Sweet Potato)	R21.00
Corn on the Cob	R29.00
Side Salad of the Day	R21.00
Fresh Chopped Chillies	R21.00
Sliced Biltong	R39.00

Traditional Specialities

Truly South African mouth-watering dishes!

Lamb Shank	R158.00
Slow-roasted in rosemary, garlic and red wine - served with herb mash.	
Karoo Lamb Chops	R169.00
Succulent lamb chops done the traditional South African way - braaied on the open coals. Served with putu and chakalaka	
Bobotie	R109.00
A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice	
Lamb Ribs	R125.00
Juicy and tender Karoo lamb ribs with our famous Karibu basting - served with potato wedges	

Bredies

Traditional casserole-type dishes. All lamb dishes served on the bone.

Karoo Lamb Bredie	R119.00
A succulent Karoo lamb stew served with savoury rice or curried samp - a recipe handed down from generation to generation	
Cape Malay Beef Curry	R119.00
From the Cape Malay kitchen comes this mild beef curry with a unique combination of herbs and spices, all simmered to perfection and served on basmati rice with sambals.	
Denningvleis	R135.00
A popular Malay dish with a sweet flavour, slow-cooked lamb and fragrant spices with tamarind - served with celebration rice	
Waterblommetjie Bredie	R135.00
Waterblommetjies and lamb slow-cooked in sweet wine and served on basmati rice. The ultimate local delicacy.	
Oxtail	R145.00
lowly casseroled in red wine. With butter beans, tomatoes, carrots and spices. Served on basmati rice.	
Tomato Bredie	R119.00
A delicate dish of lamb and potatoes simmered in tomato, served on basmati rice. Rich and satisfying.	

Poultry

V & A Chicken	R118.00
Chicken fillet stuffed with sun-dried tomato, coriander pesto and mozzarella cheese. Wrapped in ostrich carpaccio and served on potato rösti.	
Chicken Schnitzel	R98.00
Juicy crumbed chicken fillet, pan-fried to perfection and served with a cheesy mushroom sauce and potato wedges or savoury rice.	
Peanut & Honey Sesame Chicken	R109.00
Chicken marinated in a nutty sesame soy sauce. Served on herb mash or putu and chakalaka	
Malay Chicken Curry	R119.00
A fragrant, mildly curried chicken dish prepared with a classic blend of spices. Served on basmati rice	
Chicken Breyani	R109.00
A medley of chicken, brown lentils and rice infused with cardamom and saffron. Served with dhal sauce	
Roast Duck	R165.00
Half a crispy roast duck served with local green fig compote. With herb mash, savoury rice or putu and chakalaka	

Vegetarian

Vegetarian Wrap	R86.00
Crunchy baby vegetables with tikka curry and coriander, wrapped in a roti and served with sambals	
Malay Vegetable Feast	R98.00
A medley of chickpeas, butter beans, brown lentils and kidney beans, - layered with aubergine, topped with feta and yoghurt and then baked to perfection. Served with roosterkoek and chutney	
Baked Butternut	R79.00
Butternut filled with dhal rice in coconut and turmeric cream, topped with fresh coriander	
Baked Sweet Potato	R82.00
Sweet potato topped with our sweet onion marmalade sauce.	
Apple & Gruyère Tart	R89.00
Sweetness of fresh apple with the sharpness of Gruyère cheese in a short crust pastry topped with fresh herbs	

Seafood Dishes

Served with a choice of savoury rice, putu and chakalaka, herb mash or a side salad

Linefish of the Day	R128.00
Today's catch, fresh from the sea. Grilled or pan-fried with our lemon thyme butter sauce	
Fish Parcel	R135.00
Fresh fish with tomato, onion and a combination of fresh herbs, wrapped in a foil parcel and slow-grilled	
Calamari	R109.00
The most tender calamari - Cajun-grilled or deep-fried in a beer batter. Served with our homemade piquant pepper mayonnaise	
Fish on the Braai	R128.00
Today's catch marinated in ginger, mild chilli and lime. Grilled over hot coals and topped with fresh coriander	
Weskus Snoek	R128.00
A famous Cape delicacy. Basted with apricot mayonnaise and grilled over hot coals - the ultimate Cape Town experience	
Franschhoek Trout	R155.00
Freshwater trout crusted in black pepper - seared and served rare with a creamy leek sauce	

Shellfish

Served with a choice of savoury rice, potato wedges, putu and chakalaka, herb mash or a side salad

Prawns	
Served with lemon thyme butter and garlic coriander butter	
6 Queens	R155.00
4 Kings	R195.00
3 Tigers	R235.00
1 Giant Tiger	R230.00
Prawn Skewer	R158.00
Shelled queen prawns on a skewer with red pepper and onion - topped with hollandaise sauce	
Prawn Curry	R162.00
Succulent queen prawns in a creamy coconut curry sauce - served with mango and rocket leaves	
Crayfish Karibu	R280.00
A whole crayfish grilled on the open fire or pan-fried in chilli, ginger and coriander	
Crayfish Thermidor	R295.00

Crayfish in a mushroom and brandy sauce

Abalone

(Subject to availability)

Abalone Balls

SQ

Coarsely ground abalone infused with parsley, tarragon, garlic and black pepper, coated in bread crumbs, then lightly fried and served on savoury rice with a sweet onion marmalade

Abalone Shell

SQ

Young and tender baby abalone, pan-fried with butter, lemon and black pepper - served on herb mash in an abalone shell

Seafood Platters

Served with a choice of savoury rice, potato wedges, putu and chakalaka, herb mash or a side salad. All platters served with garlic coriander butter and lemon thyme butter.

Southern Cross House Platter

R225.00

Three queen prawns, linefish and calamari

Victoria Platter

R490.00

A whole crayfish, four mussels, three queen prawns, calamari and linefish

Ultimate Two Oceans Platter for Two

R950.00

Two crayfish, six queen prawns, calamari, sixteen mussels and linefish

The Best of the Ocean & Veld

Served with a choice of savoury rice, potato wedges, putu and chakalaka, herb mash or a side salad.

Team Royale

R375.00

One tiger giant prawn with a 220g fillet

The Bachelor

R185.00

Beef rump (220g) topped with tender calamari

Desserts

Koeksisters

R49.00

Braided sweet and sticky twists. A tradition that goes back many years and remains a firm favourite. Served with ice cream

Classic Cape Malay Pudding

R58.00

An apricot sponge cake with vanilla sauce and ice cream

V & A Crème Brûlée

R58.00

A Karibu speciality infused with Amarula and topped with caramelised berries

Milk Tart

R49.00

An old family recipe - short crust pastry filled with cinnamon infused custard

Fresh Fruit Salad

R49.00

Fresh Cape fruits topped with ice cream or cream

Ice Cream & Chocolate Sauce

R52.00

Vanilla ice cream topped with Karibu caramel chocolate sauce

Hertzoggies

R42.00

Traditional tartlets with a coconut and apricot jam filling. Served with ice cream

Souskluitjies	R49.00
Traditional South African dumplings prepared in a cinnamon and sugar sauce, served with ice cream	
Death by Chocolate	R89.00
Need we say more? Rich, delightful and addictive.	
Stewed Peaches	R59.00
Stewed Cape yellow peaches served with vanilla sauce and ice cream or cream	
Cape Brandy Pudding	R68.00
A taste of class. Infused with Cape brandy and served with a creamy brandy sauce	
South African Cheese Platter	R118.00
A fine selection of best South African cheeses served with our homemade fig preserve and crostini	

Corkage

No Bring your own

Menu last updated: 2014-09-18

Shop 156, The Wharf Centre, V&A Waterfront, Cape Town,
021 421 7005/6

Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

