

# Karibu - South African Dining

## Menu

### Starters

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

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### Soups

Served with crostini or roosterkoek

<b>Butternut &amp; Naartjie</b>	R52.00
A creamy butternut soup infused with naartjie and fresh coriander	
<b>Curried Mussel Soup</b>	R62.00
A taste of the Cape Malay culture in a bowl - mild and fragrant	
<b>Lamb &amp; Sugar Bean Soup</b>	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

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**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 on salad greens with aubergine and 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

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broodtjie or putu and chakalaka.

**Lion's Head**

Boerewors, lamb chop and a rump steak  
220g

R165.00

**Devil's Peak**

Boerewors, lamb chops and a fillet sosatie

R145.00

**Twelve Apostles**

Boerewors, lamb chop and a chicken sosatie

R135.00

**Chapman's Peak**

Ostrich fillet sosatie and boerewors

R209.00

**Table Mountain**

Ostrich fillet sosatie, lamb chop and a fillet sosatie.

R275.00

**Karibu Giant Skewer**

Tender beef fillet grilled on the braai and basted with fresh coriander and garlic butter  
400g

R235.00

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Venison

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

**Ostrich Fillet**

From the Karoo - healthy, lean and tasty - grilled and served with a sweet onion marmalade sauce

R169.00

**Springbok Shank**

Slow roasted with yellow peaches, garlic and red wine. Served with herb mash

R168.00

**Venison Medallions**

A selection of today's venison fillet medallions - served with our Amarula sauce

R167.00

**Venison Potjie**

A traditional fragrant dish of game simmered in red wine and complimented by seasonal vegetables.

R159.00

**Karibu Giant Venison Skewer**

Prime venison fillet n a skewer, glazed with an Amarula ginger sauce and served with stewed peaches  
400g

R245.00

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Side Dishes

Compliment 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

**Soet Patats**

R21.00

**Corn on the Cob**

R29.00

**Side Salad of the Day**

R21.00

**Fresh Chopped Chillies**

R21.00

**Sliced Biltong**

R39.00

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### Traditional Specialities

Truly South African mouth-watering dishes!

<b>Lamb Shank</b>	R158.00
Slow-roasted in rosemary, garlic and red wine - served with herb mash.	
<b>Karoo Lamb Chops</b>	R169.00
Succulent lamb chops done the traditional South African way - braaied on the open coals. Served with putu and chakalaka	
<b>Bobotie</b>	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	
<b>Lamb Ribs</b>	R125.00
Juicy and tender Karoo lamb ribs with our famous Karibu basting - served with potato wedges	

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### Bredies

Traditional casserole-type dishes. Ask about today's availability

<b>Karoo Lamb Bredie</b>	R119.00
A succulent Karoo lamb stew served with savoury rice or curried samp - a recipe handed down from generation to generation	
<b>Cape Malay Beef Curry</b>	R119.00
From the Cape Malay kitchen come this mild beef curry with a unique blend of herbs and spices all blended to perfection, served on basmati rice with sambals	
<b>Denningvleis</b>	R135.00
A popular Malay dish. Slow-cooked lamb with onions and fragrant spices, served with celebration rice	
<b>Waterblommetjie Bredie</b>	R135.00
Waterblommetjies and lamb with crushed black pepper, served on basmati rice. The ultimate local delicacy	
<b>Oxtail</b>	R145.00
Slowly casseroled in red wine. With butter beans, tomatoes, carrots and spices. Served on basmati rice	
<b>Tomato Bredie</b>	R119.00
A delicate dish of lamb and potatoes simmered in tomato, - served on basmati rice. Rich and satisfying famous Karibu basting - served with potato wedges	

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### Poultry

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

Half a crispy roast duck served with local green fig compote. With herb mash, savoury rice or putu and chakalaka

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### Vegetarian

<b>Vegetarian Wrap</b>	R86.00
Crunchy baby vegetables with tikka curry and coriander, wrapped in a rooti and served with sambals	
<b>Malay Vegetable Feast</b>	R98.00
A medley of chick peas, 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	
<b>Baked Butternut</b>	R79.00
Butternut filled with dhal rice in coconut and turmeric cream, - topped with fresh coriander	
<b>Baked Sweet Potato</b>	R82.00
Sweet potato topped with our sweet onion marmalade sauce.	
<b>Apple &amp; Gruyère Tart</b>	R89.00
Sweetness of fresh apple with the sharpness of Gruyère cheese in a short crust pastry topped with fresh herbs	

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### Seafood Dishes

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

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

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### Shellfish

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

<b>Prawns</b>	
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
<b>Prawn Skewer</b>	R158.00
Shelled queen prawns on a skewer with red pepper and onion - topped with hollandaise sauce	
<b>Prawn Curry</b>	R162.00
Succulent queen prawns in a creamy coconut curry sauce - served with mango and rocket leaves	
<b>Crayfish Karibu</b>	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

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### 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

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### 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

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### 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**  
One tiger giant prawn with a fillet  
220g R375.00

**The Bachelor**  
Beef rump topped with tender calamari  
220g R185.00

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### 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

<b>Hertzoggies</b>	R42.00
Traditional tartlets with a coconut and apricot jam filling. Served with ice cream	
<b>Souskluitjies</b>	R49.00
Traditional South African dumplings prepared in a cinnamon and sugar sauce, served with ice cream	
<b>Death by Chocolate</b>	R89.00
Need we say more? Rich, delightful and addictive.	
<b>Stewed Peaches</b>	R59.00
Stewed Cape yellow peaches served with vanilla sauce and ice cream or cream	
<b>Cape Brandy Pudding</b>	R68.00
A taste of class. Infused with Cape brandy and served with a creamy brandy sauce	
<b>South African Cheese Platter</b>	R118.00
A fine selection of best South African cheeses served with our home-made fig preserve and crostini	

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[Corkage](#)

**No Bring your own**

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*Menu last updated: 2014-07-07*

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.

