

Simply Delicious

Welcome to our restaurant.

We aim to tantalize your taste buds with our menu
We strive to source the best local ingredients available to us
Our philosophy is fine dining quality but a wholesome portion.

The wine list has been hand-picked to compliment the menu

Our wines are all sourced from South Africa, and you will find some worldrenowned estates on our wine list.

Please sit back relax and let us take care of you.

We only accept card payments or via lipa namba (Mpesa):

Voda: 5149508 (The Kili Seasons 2021) Tigo: 8579723 (Kili Seasons Hotel)

Starters

Prawn & Avocado Cocktail

in a 1000 island sauce served in a parmesan cheese basket

Garlic Cheese Prawns

sauteed in garlic with a hint of chili in a cheese sauce served with homemade bread

Beef Carpaccio

thinly sliced beef, rocket, parmesan cheese, olive oil and cracked black pepper served with homemade bread

Soup of the Day

please ask our waiter for the soup of the day served with homemade bread

Vegetarian Salad

salad greens, cherry tomato, cucumber roasted seasonal vegetables served with a balsamic dressing

Kili Seasons Summer Salad

salad greens, cherry tomato, cucumber, avocado and chicken, served with an herb dressing

Warm Beef Salad

salad greens, cherry tomato, cucumber, beef fillet, dill pickles with garlic mayonnaise

Main Course

Kili Seasons Specials

Grilled Fish of the Day

served with a lemon butter sauce.

<u>Recommended</u> wine M.A.N Family Wines Chardonnay

Stuffed Chicken Breast

filled with cheese, spinach and bacon served with a mushroom or pepper sauce.

Recommended wine Her sauvignon Blanc

Marinated Pork Ribs

BBQ marinated pork ribs and fried onion rings.

Recommended wine Bosman Generation 8 Shiraz

The above main course dishes are served with seasonal vegetables and a choice of French fries or mash potatoes

Our Pasta's and Ravioli

Neapolitan Pasta

sauteed seasonal vegetables in a tomato and basil sauce.Recommended wine Badenhorst Sacateurs Rose

Spinach Ravioli

spinach and feta filled pockets of pasta in a creamy béchamel sauce. Recommended wine Hartenberg Doorkeeper Chardonnay

Seafood Tagliatelle

prawn, fish and calamari in a lemon zest bechamel sauce. Recommended wine Babylonstoren Viognier

Chef's Specials

Chicken Pie

puff pastry pie shell with a creamy chicken and mushroom filling served with French fries and side salad. Recommended wine Babylonstoren Chenin Blanc

Kili Burger

chicken or beef burger served with French fries. Recommended wine painted Wolf The Den Pinotage

Beef Fillet

in herb butter, served with garlic baby potatoes and seasonal vegetables and chimichurri sauce on the side.

Recommended wine Babylonstoren Cabernet Sauvignon

Heart Warming

Lamb Stew with a local touch

served with rice and local roasted ngogwe and okra.

Recommended wine Merlust Merlot

Chicken or Vegetable Curry

mild chicken (or vegetable) curry served with rice, naan bread and sambals on the side.

Recommended wine M.A.N Organic Red Blend

Try a Tanzanian local dish

Ugali Mnavu na Kuku Nazi

maize staple, chicken and wild spinach in a coconut cream. Recommended wine Glennelly Glass Collection Merlot

Pizza

Gourmet pizza's

the below pizzas are all with a homemade base of Neapolitan (tomato & basil) sauce and mozzarella cheese

Spinach & Feta

sautéed spinach, garlic with caramelized onion and feta

B&B

bacon, brie cheese, honey and fresh rocket

Beef

strips of beef fillet, caramelized onion in a BBQ sauce and garlic mayonnaise

Sweet Chicken

chicken breast cooked in a honey, mustard orange sauce and basil pesto

Desserts

Ice - Cream

vanilla or chocolate ice-cream served with strawberry or chocolate sauce

Sticky Toffee Pudding

soft sponge cake soaked in a sweet syrup served with ice-cream

Brandy Snaps

sugar cigars filled with cream

Chocolate Mousse

homemade mousse served in a chocolate ball and chocolate soil

Kids Menu

Chicken Wings

grilled BBQ chicken wings

Chicken Nuggets

seasoned crusted chicken breast

The above dishes will be served with a choice of chips **or** mash potato **and**side salad **or** mixed seasonal vegetables

Pasta & Cheese

plain pasta with butter and cheddar cheese

Spaghetti Bolognese

tomato based beef mince, spaghetti and cheddar cheese

French Fries

Side vegetables

