

eDikeni Menu

Magwinya - deep fried bread dough served with: Yellow gouda cheese and jam | **R40**

French Polony and atchar | **R35** • Curried Mince | **R45**

Butternut Soup (v) - cooked with Sweet Potato, Carrot, in a Stew of Aromatics, Leeks, Garlic, Ginger and Chilli, finished with Coconut Cream. Served with Steamed Bread | **R100**

Chicken Livers - creamy Chicken Livers on Melba Toast topped with Crunchy Onion Rings | **R95**

Bunny Chow - slow cooked Lamb Neck Curry, Mango Aioli, Pineapple Salsa, Steamed Bread | **R195**

Peri Peri Chicken Wings - flame grilled Chicken Wings marinated in our own Peri Peri Sauce served with your choice of Starch accompanied by our Chakalaka and Salsa | **R175**

eDikeni Burger - 250g of our own homemade Patty resting on our Chakalaka and Lettuce, topped with Tomato and deep fried Onion Rings on a fresh Bun served with Fries | **R140**

Veggie Burger (v) - spiced Butternut & Chickpea Burger, grilled Haloumi Cheese, Avo, Tzatziki on a Brioche Roll | **R130**

Ox Tongue - pickled Ox Tongue then gently cooked and served with Chips, uMqa, Steamed Bread along with Salsa and Chakalaka | **R180**

Ulusu / Qadidi / Mogodu - Lamb Offal Tripe, Lungs, Heart, Intestine traditionally cooked accompanied by Creamy Spinach and served with uMqa, Mngqusho, (white) or Steamed Bread | **R135**

African Cape Malay Chicken Curry - served with Mea, Steamed Bread, Mngqusho with Salsa & Chutney | **R155**

Curry Pork Trotters - slow cooked Pork Trotters and Knuckles in Durban Curry Spices served with uMqa, Steamed Bread, Mngqusho with Creamed Spinach and Salsa | **R195**

Lamb Stew - choice cuts of Lamb, slowly cooked in a base of Onion, Peppers, Cumin, Coriander, Garam Masala and Worcestershire Sauce. Served with uMqa, Steamed Bread or Mngqusho with Creamed Spinach | **R275**

Oxtail - slow cooked in a base of Onion, Peppers, Cumin, Coriander, Garam Masala and Worcestershire Sauce. Served with uMqa, Steamed Bread or Mngqusho with Creamed Spinach | **R285**

Brandy Pepper Steak - 300g Beef fFilet, Creamy Brandy Pepper Sauce served with Mash and Creamy Spinach/uMfino | **R340**

eDikeni Rib Eye -200g /300g aged Steak marinated in our Mozambican Rub with Garlic and Flamed Grilled to perfection, served with Creamy Spinach/uMfino and Butternut | **R230** / **R255**

Braai Mixed Platter - Sirloin (500g), Pork Ribs (600g), Beef Sausage (200g) and Ox Tongue served with Potato Chips and Salsa | **R695**

Kitchen | Bar | Lounge
eDikeni
Established 2018

eDikeni Menu

Dessert

Apple Crumble served with warm Homemade Custard | **R95** - **Sticky Toffee Pudding** with burnt orange caramel | **R130**
Dark Chocolate Fondant with chantilly cream and fresh berries | **R155**

Pairing

Butternut Soup (v) - cooked with Sweet Potato, Carrot, in a Stew of Aromatics, Leeks, Garlic, Ginger and Chilli, finished with Coconut Cream. Served with Steamed Bread

Chicken Livers - Creamy Chicken Livers on Melba Toast topped with Crunchy Onion Rings

- *De Wetshof Limestone Hill Chardonnay / Keermont Merlot*

Bunny Chow - slow cooked Lamb Neck Curry, Mango Aioli, Pineapple Salsa, Steamed Bread

- *Danie Chenin / Keermont Merlot*

Peri Peri Chicken Wings - Flame Grilled Chicken Wings marinated in our own Peri Peri Sauce served with your choice of Starch accompanied by our Chakalaka and Salsa

- *Kumusha Chenin / Danie Junior Red*

eDikeni Burger - 250g of our own Homemade Patty resting on our Chakalaka and Lettuce, topped with Tomato and Deep Fried Onion Rings on a Fresh Bun served with Fries

- *Newton Johnson Southend Chardonnay '20 / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault*

Veggie Burger (v) - Spiced Butternut & Chickpea Burger, Grilled Haloumi Cheese, Avo, Tzatziki on a Brioche Roll

- *Kumusha Chenin / Terra Del Capo Sangiovese*

Ox Tongue - Pickled Ox Tongue then gently cooked and served with Chips, uMqa, Steamed Bread along with Salsa and Chakalaka

- *Newton Johnson Southend Chardonnay '20 / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault*

Ulusu / Qadidi / Mogodu - Lamb Offal Tripe, Lungs, Heart, Intestine Traditionally cooked accompanied by Creamy Spinach and served with uMqa, Mngqusho, (white) or Steamed Bread

- *Keermont Riverside Chenin Blanc 2018 / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault*

African Cape Malay Chicken Curry - served with Mea, Steamed Bread, Mngqusho with Salsa & Chutney

- *Villiera Jasmine White Blend / Keermont Merlot*

Curry Pork Trotters - slow cooked Pork Trotters and Knuckles in Durban Curry Spices served with uMqa, Steamed Bread, Mngqusho with Creamed Spinach and Salsa

- *Kumusha Chenin / Yame Blend*

Lamb Stew - choice Cuts of Lamb, slowly cooked in a Base of Onion, Peppers, Cumin, Coriander, Garam Masala and Worcestershire Sauce. Served with uMqa, Steamed Bread or Mngqusho with Creamed Spinach

- *Newton Johnson Southend Chardonnay '20 / Keermont Syrah*

Oxtail - slow cooked in a base of Onion, Peppers, Cumin, Coriander, Garam Masala and Worcestershire Sauce. Served with uMqa, Steamed Bread or Mngqusho with Creamed Spinach

- *Vondeling Babiana / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault*

Brandy Pepper Steak - 300g Beef Fillet, Creamy Brandy Pepper Sauce served with Mash and Creamy Spinach/uMfino

- *Newton Johnson Southend Chardonnay '20 / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault Keermont Syrah*

eDikeni Rib Eye - Aged Steak Marinated in our Mozambican Rub with Garlic and Flamed Grilled to perfection, served with Creamy Spinach/umfino and Butternut

- *Waterkloof Circle of Life / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon/Cinsault Keermont Syrah*

Mixed Flame Grilled Platter - Sirloin (500g), Pork Ribs(600g) and Ox Tongue served with Potato Chips and Salsa

- *Paul Cluver Estate Sauvignon Blanc, De Wetshof Limestone Hill, Danie Junior Chenin Blanc / Rupert & Rothschild Classique Keermont Merlot, Yame Blend Kumusha Sauvignon / Cinsault Keermont Syrah*

