

FOOD MENU

MAINS

Stuffed Chicken R230

Succulent chicken breast is filled with spinach and feta, enveloped in bacon, and served with rich bacon and mushroom cream sauce featuring a subtle spicy note.

Sirloin R205

A 300g portion of dry-aged beef sirloin, expertly grilled over an open flame and finished with a basting of aromatic herbed butter.

Lamb cutlets R290

400g of premium Karoo lamb loin cutlets, expertly grilled and finished with a touch of fresh lemon.

T-bone R260

A 500g dry-aged T-bone steak, flame-grilled and finished with herb butter.

BBQ Pork Ribs R325

600g of Louisiana-style belly ribs, grilled to competition-level perfection.

Grilled Kingklip R280

Succulent grilled Kingklip fillet drizzled with zesty lemon butter, nestled on a bed of couscous and served with charred roast vegetables.

Mozambique Prawns R385

Ten queen prawns, flame-grilled with a blend of select spices, finished in your choice of rich lemon butter or fiery peri-peri sauce.

Pork Chops R240

Pan-seared pork chop basted in fragrant sage butter, crowned with a velvety apple cider reduction.

SALAD

Nubia Salad R144

Our signature couscous salad features caramelised butternut squash, feta cheese, olives, cucumber, cherry tomatoes, and tender chicken thighs arranged on a bed of mixed greens, finished with a dill-infused dressing.

Caesar Salad R162

Crisp cos lettuce tossed with anchovy aioli, Parmesan, croutons, bacon, and boiled egg.

Crispy Prawn Salad R240

Crispy prawn tails served atop a fresh medley of mixed greens, bell peppers, cucumber, tomatoes, and apricots, finished with a chilli-infused dressing.

WRAPS

Chicken Wrap R144

Crispy chicken strips, lemon aioli, lettuce, pineapple, tomato, and peppadeus wrapped in a flour tortilla.

Beef Wrap R130

Marinated beef, tomato salsa with spices, wild rocket, roasted nuts, feta cheese, and peppers.

Halloumi Wrap R126

Grilled Halloumi, tomato, kalamata olives, cucumber, lemon aioli, sweet chilli, lettuce..

PASTA

Seafood Pasta R270

A tomato-based sauce inspired by shakshuka, featuring succulent Mozambique prawns and a touch of cream, finished with a queen prawn garnish.

Butter Chicken Pasta R204

Chicken strips prepared in a rich butter chicken sauce, topped with peppers, crispy onions, fresh chili, coriander, and a yoghurt drizzle.

Butternut Pasta R198

A smooth roasted butternut squash purée blended with sage-infused butter, served with your selection of pasta. Finished with caramelised butternut pieces, crisp fried sage leaves, crumbled feta, and a sprinkling of crushed nuts.

Mushroom Alfredo R144

A creamy cheese sauce prepared with wild mushrooms, served with your selection of pasta. Add chicken or ham for R50 extra.

Bolognaise R144

A rich and hearty beef ragu served with your choice of pasta.

Napoletana R126

A traditional slow-cooked tomato sauce, with the option to include chilli upon request.

TAPAS

Mogodu Taco <i>Deep-fried honeycomb tripe served with coleslaw and spicy Chakalaka.</i>	R96	Halloumi <i>Halloumi, either flat top grilled or deep fried, served with sweet chilli sauce and lemon wedges.</i>	R94
Cape Malay Kingklip Taco <i>Shredded Kingklip taco with marsala spices, lettuce, red onion, pickles, yoghurt dressing, and aioli.</i>	R114	Peri-Peri Chicken Livers <i>Tender chicken livers prepared in a creamy, spicy Portuguese-style sauce, accompanied by slices of sourdough bread.</i>	R102
Nubian Oyster <i>Namibian oysters served with a Moroccan-style mignonette of apricots, red onion, chilli, mint, coriander, and cucumber, finished with caviar and gold leaf.</i>	R72 each	Honey-Sesame Chicken Thighs <i>Grilled, deboned chicken thighs rolled and coated in honey butter, then topped with sesame seeds.</i>	R144
Oyster with Red onion mignonette <i>Red onion, chives, and red wine vinegar dressing</i>	R66 each	Mozambican Calamari <i>Mozambique-style grilled calamari accompanied by a house-made peri sauce.</i>	R108
Plain Oyster <i>Fresh oyster served unadorned on crushed ice with lemon wedges and Tabasco</i>	R54 each	Butter Honey Crispy Prawns <i>Panko-crusted prawns, delicately tossed in a spicy honey butter sauce, presented atop a bed of fresh wild rocket.</i>	R162
Mini Street Corn <i>Grilled mini corn ribs served with aromat aioli, feta, and spring onion.</i>	R60	Seared Tuna <i>Seared tuna with chili-lemon dressing, crushed roasted peanuts, and a cucumber knot</i>	R168
Beef Tongue Carpaccio <i>Grilled beef tongue slices served with morogo salad and atchaar aioli.</i>	R96	Sweet Potatoe Bravos with Atchaar Aioli <i>Crisp plantain chips seasoned with our signature Nubia blend, served alongside an atchaar aioli dipping sauce</i>	R72
Barbecue Chicken Wings <i>A serving of five whole barbecue-grilled chicken wings, accompanied by your selection of house-made sauces.</i>	R110		
Parmesan Black Pepper Chicken Wings <i>Five grilled chicken wings seasoned with parmesan and black pepper, served with your choice of our signature homemade sauces.</i>	R125		
BBQ Pork Riblets <i>Flame-grilled, tender, bite-sized barbecue pork riblets</i>	R96		

BURGERS

Nubia Beef Burger <i>A double 100g smashed beef patty served on a soft potato bun, layered with lettuce, tomato, pickles, and onions. Finished with our signature Nubian burger sauce and topped with a three-cheese sauce.</i>	R185
Nubian Chicken Burger <i>A grilled chicken fillet served on a potato bun, finished with mozzarella cheese, wild rocket, caramelized onions, pickles, and our signature Nubian burger sauce.</i>	R170
Marrakesh flatbread (veg) <i>A thick slice of aubergine seasoned with North African spices, served in homemade flatbread with wild rocket, tomato, spicy tomato salsa, yoghurt drizzle, and pickles</i>	R155

PLATTERS

Meat Platter **For 2: R310 For 4: R660**

A curated platter featuring flame-grilled ribs, tender mogodu tacos, crispy chicken wings, juicy chicken thighs, slow-cooked beef tongue, and sliced sirloin. Served with traditional pap, rich gravy, and your choice of signature sauce.

Seafood Platter **For 2: R385 For 4: R840**

A coastal-inspired medley featuring crispy butter prawns, flame-grilled prawns, grilled and golden-fried calamari, seared tuna, and zesty fish tacos. Served with golden chips and a side of velvety lemon butter.

Mix Platter **SQ**

Add your favourite tapas to be plated on a platter.

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