



KARIBU

South African Dining

STARTERS

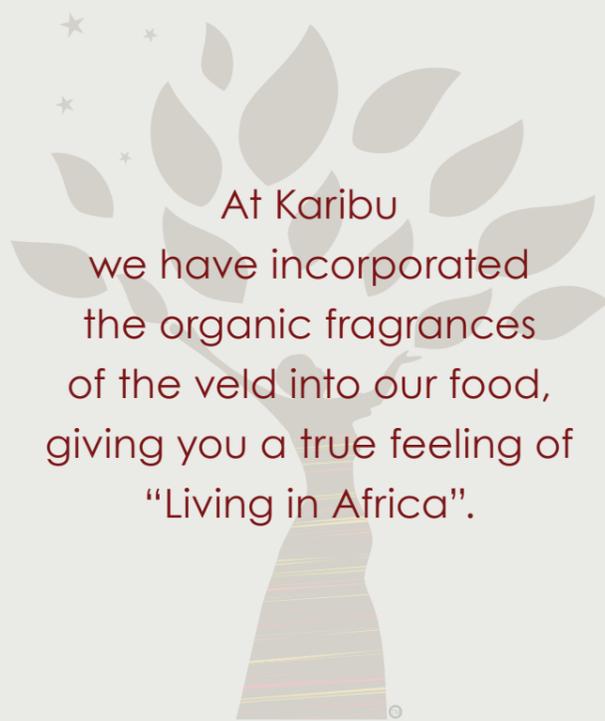
CRAYFISH TAIL A succulent Atlantic Ocean crayfish tail. Grilled and served with a piquant pepper mayonnaise.	R 195
SALMON RÖSTI Smoked salmon rolled with cream cheese on crispy potato rösti.	R 140
PRAWN COCKTAIL Prawn tails in a piquant homemade seafood sauce, served with roosterkoek.	R 105
CALAMARI The most tender calamari – Cajun grilled or fried. Served with our home made piquant pepper mayonnaise.	R 98
MUSSEL POT Fresh mussels in a white cream and garlic sauce. Served with roosterkoek.	R 89
SNOEK PÂTÉ An exquisite experience of the Cape's best – a traditional Cape fish pâté, served with roosterkoek.	R 110
DUO OF CAMEMBERT AND BRIE A harmony of two cheeses coated with black and white sesame seeds, fried, served with roosterkoek and a green fig preserve.	R 120
OYSTERS Six medium West Coast Oysters on crushed ice. Single oyster R45.	R 210
OSTRICH CARPACCIO Smoked Karoo ostrich carpaccio complimented by mango and a balsamic olive oil dressing.	R 125
TRIO OF BRIOUTS Trio of beef, chicken and vegetable samoosas. Served with chutney and our piquant pepper mayonnaise sauce.	R 98
SPRINGBOK CARPACCIO Springbok carpaccio served with rocket leaves and dressed with our chef's special blue berry reduction.	R 119
FISH FRIKKADELLE Traditional Malay Fish cakes served with sambals – one of the Cape's best.	R 81
BOBOTIE SPRINGROLLS Bobotie springrolls lightly fried and served with banana yoghurt and chutney.	R 83

SOUPS

BUTTERNUT & NAARTJIE A creamy butternut soup infused with naartjie and fresh coriander.	R 65
CURRIED MUSSEL SOUP A taste of the Cape Malay culture in a bowl – mild and fragrant.	R 82
LAMB & SUGAR BEAN SOUP A hearty soup with lamb, beans, samp and fresh herbs.	R 95
SEAFOOD CHOWDER A creamy medley of seafood – Just perfect!	R 105

SALADS

	STARTER	MAIN
FYNBOS SALAD Rocket leaves with parmesan shavings, pumpkin seeds and a fynbos dressing.	R 69	R 95
GREEK SALAD Served the South African way with crispy lettuce, plum tomatoes, cucumber, onion and peppers topped with calamata olives, and feta cheese.	R 79	R 115
BILTONG SALAD A truly South African experience – slivers of rare biltong served on crispy lettuce leaves, plum tomatoes, cucumber, onion, pumpkin seeds and putu.	R 92	R 125
MASALA CHICKEN SALAD Succulent and fragrant chicken strips grilled to perfection and served on fresh garden leaves with a cumin yoghurt dressing.	R 76	R 105



STEAKS

At Karibu we use only matured superior A-Grade grain-fed, lazy-aged beef, the best South Africa has to offer. Char-grilled and basted with our famous Karibu basting. Served with your choice of putu and chakalaka, potato wedges, savoury rice or a Karibu side salad.

RUMP 220g	R 189
RUMP 300g	R 230
SIRLOIN 300g	R 230
FILLET 220g	R 255
FILLET 300g	R 345
Add one of our special sauces:	R 32
• Amarula	
• Brandy pepper	
• Sweet onion marmelade	
• Blue rock cheese	
• Mushroom	

BRAAI

Top quality meat grilled the truly South African way in our braai (BBQ) area. Served with potato wedges, roosterkoek, Kaapse broodjie or putu and chakalaka.

LION'S HEAD Venison boerewors, Lamb chop and a 220g Beef rump steak.	R 295
DEVIL'S PEAK Venison boerewors, Lamb chop and a Beef fillet sosatie.	R 315
TWELVE APOSTLES Venison boerewors, Lamb chop and Chicken sosatie.	R 235
CHAPMAN'S PEAK Ostrich fillet sosatie and Venison boerewors.	R 265
TABLE MOUNTAIN Ostrich fillet sosatie, Lamb chop and a Beef fillet sosatie.	R 365
KARIBU GIANT SKEWER A 400g Prime Beef fillet skewer grilled on the braai and basted with a garlic and fresh coriander butter.	R 385

VENISON

We source only the best game meat from all over South Africa, brought to you the KARIBU way. Served with savoury rice, potato wedges, herbed mash or putu and chakalaka.

OSTRICH FILLET From the Karoo-healthy, lean and tasty. Grilled and served with a sweet onion marmalade sauce.	R 295
SPRINGBOK SHANK Kalahari springbok shank slow-roasted with yellow peaches, garlic and red wine. Served with herbed mash.	R 295
VENISON MEDALLIONS A selection of today's Bushveld venison medallions – served with our Amarula sauce.	R 305
VENISON POTJIE A traditional fragrant dish of game simmered in red wine and complimented by seasonal vegetables.	R 225
KARIBU GIANT VENISON SKEWER Prime venison on a skewer, glazed with our Amarula sauce and served with stewed peaches.	R 320

TRADITIONAL SPECIALITIES

LAMB SHANK Slow-roasted in rosemary, garlic and red wine. Served with herbed mash.	R 285
KAROO LAMB FRENCH TRIM CHOPS Succulent lamb cutlets prepared the traditional South African way – served with putu and chakalaka.	R 325
BOBOTIE A traditional Cape Malay dish. Spiced beef mince, raisins and an egg-based topping, all baked to perfection and served with celebration rice.	R 195
LAMB RIBS Juicy and tender Karoo lamb ribs with our famous Karibu basting – served with potato wedges.	R 285

BREDIES

Traditional casserole-type dishes.
All lamb dishes (and the Oxtail) served on the bone.

KAROO LAMB BREDIE R 245

A succulent Karoo lamb stew served with savoury or basmati rice – a recipe handed down from generation to generation.

CAPE MALAY BEEF CURRY R 225

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.

MALAY CHICKEN CURRY R 179

A fragrant, mildly curried chicken dish prepared with a classic blend of spices. Served on basmati rice.

DENNINGSVLEIS R 305

A popular Malay dish with a sweet flavour. Slow-cooked lamb with tamarind and fragrant spices – served with celebration rice.

WATERBLOMMETJIE BREDIE R 265

Waterblommetjies and lamb slow-cooked and served on basmati rice. The ultimate local delicacy.

400g OXTAIL R 295

Slowly casseroled in red wine!
With butter beans, tomatoes, carrots and spices. Served on basmati rice.

TOMATO BREDIE R 225

A delicate dish of lamb and potatoes simmered in tomato, served on basmati rice. Rich and satisfying.

POULTRY

Apart from the Malay Chicken Curry, all below dishes are accompanied by a starch of your choice or a Karibu side salad.

V&A CHICKEN R 225

Tender chicken breast layered with mozzarella, sun-dried tomato and coriander pesto. Wrapped in phyllo pastry, baked and served with a sweet red wine and onion marmalade sauce.

CHICKEN SCHNITZEL R 159

Juicy crumbed chicken fillet, lightly fried and served with a mushroom sauce.

MALAY CHICKEN CURRY R 179

A fragrant, mildly curried chicken dish prepared with a classic blend of spices. Served on basmati rice.

VEGETARIAN & VEGAN (V)

VEGETARIAN WRAP (V) R 135

Crunchy baby vegetables with tikka curry and coriander, wrapped in a roti and served with sambals.

MALAY VEGETABLE FEAST R 155

A medley of chickpeas, butter beans, brown lentils and kidney beans. Layered with aubergine, topped with feta and yoghurt and baked to perfection. Served with roosterkoek and chutney.

BAKED BUTTERNUT (V) R 115

Butternut filled with dhai rice in coconut and turmeric cream, topped with fresh coriander.

VEGAN BOBOTIE (V) R 155

A traditional South African dish made the vegan way with a combination of Cape Malay spices, lentils and fruit chutney, topped with a coconut turmeric cream and baked.

SEAFOOD DISHES

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

LINE FISH OF THE DAY SQ

Today's catch.
Grilled or pan-fried with our lemon butter sauce.

CALAMARI R 185

The most tender calamari – Cajun-grilled or fried in a light batter. Served with our home-made piquant pepper mayonnaise.

KINGKLIP R 225

Kingklip grilled over open flames or pan fried served with either a lemon butter sauce or a coriander pesto.

WESKUS SNOEK R 195

A famous Cape delicacy. Basted with apricot mayonnaise and grilled over open flames – the ultimate Cape Town experience.

FRANSCHHOEK FRESH WATER TROUT SQ

Freshwater trout lightly smoked and seasoned with black pepper. Seared and served rare with a creamy leek sauce.

SHELLFISH

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

PRAWNS R 325

Six queen prawns served with a lemon butter and a garlic butter sauce.

PRAWN CURRY R 285

Delicious prawns in a creamy coconut curry sauce. Served with mango and rocket leaves.

CRAYFISH KARIBU R 590

Three succulent Atlantic Ocean crayfish tails. Grilled and served with a lemon butter sauce and our piquant pepper mayonnaise.

SEAFOOD PLATTERS

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

All platters served with a garlic butter and a lemon butter sauce as well as our piquant pepper mayonnaise.

OCEAN VIEW PLATTER R 395

A perfectly grilled Atlantic Ocean crayfish tail with calamari.

SOUTHERN CROSS HOUSE PLATTER R 465

Three queen prawns, Kingklip and calamari.

VICTORIA & ALFRED PLATTER FOR ONE R 960

Two tender Atlantic Ocean crayfish tails, mussels, three queen prawns, Kingklip and calamari.

ULTIMATE TWO OCEANS PLATTER FOR TWO R 1750

Four Atlantic Ocean crayfish tails, six queen prawns, calamari, mussels and Kingklip.



SIDE DISHES

Most of our main meals come with an inclusive starch. Further complement your meal with one of the following:

Putu and chakalaka R 36

Potato wedges R 36

Roosterkoek R 36

Kaapse broodtjie R 36

Baked butternut R 36

Marog (spinach) and potato R 36

Corn on the cob R 36

Side salad R 36

Sliced biltong R 75

Our skilled chefs bring to all their dishes passion based on many years of experience.

Using only the best ingredients, we prepare the best South Africa has to offer.

DESSERTS

KOEKSISTERS R 82

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

CLASSIC CAPE MALVA PUDDING R 72

A moist apricot sponge cake with vanilla sauce and ice cream.

V&A CRÈME BRÛLÉE R 92

A Karibu speciality topped with caramelized berries, served with Amarula.

MILKTART R 69

An old family recipe – cinnamon infused custard tart.

ICE CREAM & HOT CHOCOLATE SAUCE R 62

Vanilla ice cream served with our Karibu caramel chocolate sauce.

HERTZOGGIES R 72

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

DEATH BY CHOCOLATE R 165

Need we say more?
Rich, delightful and addictive.

STEWED PEACHES R 82

Stewed Cape yellow peaches, served with vanilla sauce and cream or ice cream.

CAPE BRANDY PUDDING R 89

A taste of class. Infused with Cape brandy and served with a creamy brandy sauce and ice cream.

Karibu received the prestigious Diamond Wine List Award 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2018, 2019, 2020, 2021



WORLD LUXURY RESTAURANT AWARDS WINNER 2016, 2017, 2018, 2019, 2020, 2021

VOTED BEST IN THE WORLD

