

KINGS



CRAFT

LUNCH/ DINNER

STARTERS

FRESH MUSSELS 80 | 140

Fresh Saldana mussels in a garlic cream with hints of sun-dried tomato and crispy baby calamari served with toasted ciabatta.

FILLET TRINCHADO 110

Deliciously deep bodied fillet Trinchado served with toasted ciabatta.

CARPACCIO 90

Carpaccio with deep fried caper raindrops , kewpie mayo, pickled shimeji mushrooms with a Balsamic reduction.

CHOURIÇO 85 | 115

Chouriço à Bombeiro, served the authentic way on a Assador de Barro accompanied by Dijon mustard toast.

PAN FRIED PRAWNS 135

Pan Fried Prawns tossed in Tequila, Coriander and Lime Butter, drizzled with our Chimichurri.

PRAWN STAR 135

The Prawn Star - an all consuming, love at first bite experience of wok tossed Vannamei prawns dripping in our age old family secret Mozambican sauce.

SALADS

CLASSIC CAESAR 85

A classic Caesar salad of dressed cos lettuce leaves in our home made dressing, parmesan crisps and crunchy croutons.

CALAMARI SALAD 85

Calamari in a lemon and lime butter resting on our house dressed salad.

WARM CAESAR 90

A warm variety of our Caesar salad of dressed cos lettuce leaves in our home made dressing with a warm bacon and chicken pairing topped with parmesan crisps and croutons.

HOUSE SALAD 75

A seasonal house salad.

BURGERS

KINGS RANSOM 115

Kings Ransom beef burger with a 180g patty with lettuce, tomato, crispy fried onions made better than your mamma made it.

Add Crispy Bacon 22

Add Avo

Add cheese

Add Egg

CHICKEN BURGER 110

Deboned chicken thighs glazed with pineapple, carrot and chilli on an asian style slaw.

THE VEGGIE CONVERTER 95

The Veggie converter- teriyaki glazed mushrooms on an asian style slaw with crispy fried onions.

ESPETATA

CHICKEN 140

Chicken interlaced with lemon and Bay leaves and drizzled with a Rosemary and Lemon Butter.

KINGS BEEF 180

Kings Beef dusted in Rock Salt, White Pepper and Garlic skewered with Bay Leaves drizzled with a Bay and Thyme Jus.

LUNCH/ DINNER

STEAKS

CLASSIC STEAK

De La Fontain Farm reared beef, grilled to perfection and served with truffle salted hand cut fries, long stem broccoli or our house salad.

Rump	140
Sirloin	135
Fillet	170

CREME DU SAUGE

Snails tossed in a cream sage sauce topped with crispy bacon and parmesan shavings.

Rump	175
Sirloin	170
Fillet	215

CAFE DE PARIS

Herb infused Cafe de Paris butter melting over your favorite cut, flamed in cognac.

Rump	175
Sirloin	150
Fillet	180

SPECIALITY SAUCES

Mushroom Cream	40
Peppercorn Cream	35
Herbed Mustard Butter	35

KINGS SHARING PLATTER 395

Rump | Sirloin | Fillet served with Truffle Fries, Roasted vegetables and your speciality sauce of choice.

SIDES

Celery salt infused onion rings	40
House Salad	40
Truffle Fries	35
Roasted Veg	40
Classic Caesar	45

SEAFOOD

BEER BATTERED HAKE 120

Battered with our own brew and served with our famous caper and fennel tartar cream.

PAN FRIED PRAWNS 275

Pan Fried Prawns tossed in Tequila, Coriander and Lime Butter, drizzled with our Chimichurri.

PRAWN STAR 2P5

The Prawn Star - an all consuming, love at first bit experience of wok tossed Vannamei Prawns dripping in our age old family secret Mozambican sauce.

SPECIALITY RISOTTO

THAI GREEN RISOTTO 100

With hints of green thai topped with pan fried calamari drizzled with coriander oil. The perfect blend of crunchy and smooth.

BETROOT RISOTTO 75

Betroot risotto topped with exotic mushrooms and dolloped with a truffle infused cream cheese.

LUNCH/ DINNER

PIZZAS

FLAMMERKEUCHE 145

A german styled pizza, smothered in a cream cheese creme fraiche base sprinkled with chives and our daily topping.

NAPOLIANTA 85

Our Authentic Doppio 00 Base topped with Homemade Tomato-Pesto sauce, Mozzarella, drizzled with homemade Pesto.

Order this with our Carpaccio for a tantalizing twist.

PROSCUTTIO CRUDO 120

Our Authentic Doppio 00 Base topped with Homemade Tomato-Pesto sauce, Mozzarella, Prosciutto, Olives, Wafer Onions, Balsamic Glazed Rocket served with a Roasted Onion Cream.

Ask your waiter for todays additions.

DESSERT

CARROT CAKE 65

Deconstructed carrot cake consisting of a moist spiced carrot cake sponge, sweet carrot reduction, toasted walnut crumb, cream cheese sherbet and a citrus praline.

KINGS ICE CREAM 67

Ice Cream and caramelised exotic nuts served with Chili Chocolate Lindt Sauce.

CHOCOLATE FONDANT 70

A classic chocolate fondant with a melting centre served with ice cream.

NOUGAT SPRINGROLL 65

Homemade Nougat springrolls crisped to perfection, drizzled with salted butterscotch and served with ice cream.

KIDS MENU

FISH GOUJONS 62

Lightly battered fish goujons served with crispy chips.

PRINCE BURGER 62

A classic cheese burger served with crispy chips.

PIZZA 64

Margeritta with any two choice of toppings.

PANKO STRIPS 52

Panko crusted chicken strips served with crispy chips.

KIDS CRAFT CORNER

Create your own pizza with your choice of two toppings. **64**

Bake your own chocolate chip | gingerbread cookies.

54

Decorate your own cupcake.

54



ITS ALL ABOUT THE CRAFT

WITH A QUICK SEARCH ON GOOGLE TO FIND THE MEANING OF THE WORD **"CRAFT"** YOU WILL REALISE THAT IT IS THE SKILL IN MAKING THINGS, ESPECIALLY WITH YOUR HANDS LIKE AN ARTIST, CARPENTER OR BLACK SMITH.

WE BELIEVE THAT THE PRIVILEGE OF FOOD PREPARATION AND THE SKILL OF TURNING BARLEY INTO BEER IS THE CRAFT OF KINGS. IT IS THE TECHNICAL DETAILS OF THIS KINGS CRAFT WHICH IS EXACTLY WHAT WE ARE ALL ABOUT.

IT IS THIS PASSION THAT HAS MADE US TRAVEL ALL OVER OUR BLUE AND GREEN PLANET TO FIND SIMPLE ARTISANAL DISHES THAT HAVE HUMBLE INGREDIENTS, ARE BASIC IN DESIGN AND TRULY A UNIQUE GASTRONOMICAL EXPERIENCE.

OH AND BY THE WAY, OUR HOUSE BRAND BEERS AND GIN ON TAP ARE ABSOLUTELY AMAZING.
