

STARTERS

CHICKEN BRIK

North African dish consisting of thin filo pastry around a filling made of chicken, chopped onions, garlic, parsley and cheese

60 AED

PEPPERED CHICKEN, BEEF OR GIZZARDS

A West African favourite; bite-sized pieces of meat stir fried with vegetables

70 AED

DULET

An Ethiopian mix of beef & minced tripe, sautéed with onions, kibbeh butter and berbere spices, served with injera bread

60 AED

MEAT PASTRY

A tender beef pie with vegetables and seasonal herbs

60 AED

TUNA PASTEL

Homemade Senegalese pie filled with tuna, onions, red chili and parsley

55 AED

SALAD

KIZA SALAD

Mixed leaves, walnuts, mango, cherry tomatoes and shallots drizzled with KIZA's lemon & mango dressing

55 AED

SHRIMP SALAD

Grilled shrimps, cherry tomatoes, red onions and baby potatoes with mixed leaves drizzled with KIZA's pineapple & ginger dressing

65 AED

COUSCOUS SALAD

A North African favourite, with tomatoes, lemon, mint, peanuts, raisins and olive oil

40 AED

CHICKEN SALAD

Chargrilled chicken breast, iceberg lettuce, cucumber, and tomato with a mustard and olive oil dressing

60 AED

SOUP

PEPPER SOUP

A Nigerian favourite, your choice of:

Chicken, beef, goat meat, or assorted beef cuts

65 AED

Barracuda, tilapia or red snapper (on or off the bone) 

70 AED

Mixed seafood (prawns, calamari, mussels, scallops) 

80 AED

cooked with a blend of traditional African spices in a deep pot for a spicy light broth

SOUP

WATAALAMU SOUP

East African Tilapia soup flavoured with cumin, coconut milk and coriander

60 AED

LAMB HARIRA SOUP

World-famous Moroccan soup made with a mix of off-bone and on-bone Lamb, fresh tomatoes, chickpeas and lentils

65 AED

POTTAGES

BEAN POTTAGE

A favourite vegetarian pottage from West Africa, black-eyed peas stewed in a sweet pepper and onion sauce

55 AED

YAM POTTAGE

A thick pottage of diced yam slowly cooked with onions, red and green capsicum and palm oil with your choice of:

Chicken **65 AED**

Beef **70 AED**

Prawns  **75 AED**

VEGETARIAN OPTIONS

KELE WELE

A Ghanaian street food favourite; fried ripe plantains seasoned with spices and served with peanuts

40 AED

SUDANESE TAMIYA

A Sudanese take on falafels; ground chickpeas deep-fried and served with tahini sauce

40 AED

VEGETARIAN PASTRY

A farmhouse vegetable pie with seasonal herbs

40 AED

BEANS SOUP

Kenyan soup made with kidney beans and a touch of cream, garnished with sweet corn and parsley

55 AED

YELLOW LENTIL SOUP

Popular North African soup made with yellow and orange lentils, vegetables and cumin

55 AED

GITHERI STEW

A Kenyan stew made of corn, beans, carrots and potatoes flavoured with cumin and coriander

70 AED

KUSHARY

An Egyptian comfort dish of rice, macaroni and lentils, topped with a tomato, chickpeas, vinegar sauce and crispy fried onions

65 AED

CLASSIC MAINS



NYAMA CHOMMA

A Kenyan favourite, charcoal grilled lamb served with kachumbari; a popular Kenyan salad

125 AED

PILAU

A Tanzanian dish of diced beef and rice slow-cooked for full flavour with aromatic spices

90 AED

THIEBOUDIENNE

A traditional Senegalese dish of fresh barracuda in a tomato sauce with vegetables served with a fish flavoured jollof rice

115 AED

YASSA CHICKEN

A popular Senegalese chicken dish with a tangy onion sauce, bell pepper and olives, served with vermicelli or white rice

110 AED

LAMB TAGINE

An iconic Moroccan dish of slow-cooked lamb shank in a hearty sauce of tomatoes, vegetables and a blend of aromatic spices served with bread

120 AED

MAFE BEEF

A peanut butter stew from the Mandinka and Bambarra people of Mali, variants of the dish appear in the cuisine of nations throughout West and Central Africa, served with white rice

110 AED

CLASSIC MAINS

AWAZE TIBS

An authentic Ethiopian stew of sautéed beef and vegetables pan-fried in traditional kibbeh butter and berbere spice, served with injera flat bread

120 AED

COUSCOUS ROYALE

A North African classic of chicken thighs, spicy merguez sausage and vegetables in a juicy tomato sauce, served with couscous

110 AED

BOERWORS

World-famous South African beef sausage, spiced with cloves, coriander, and served with pap and spicy chakalaka relish

90 AED

BEEF TENDERLOIN GOCHI GOCHI

Charcoal grill tenderloin Zimbabwean style served with ugali, sukuma wiki and chakalaka

130 AED

OXTAIL STEW

From a traditional Southern African recipe, a rich stew of oxtail, onions, potatoes, celery, tomatoes and kidney beans served with white rice

115 AED

COCONUT BEEF STEW

A slowly-simmered coconut-milk stew of beef and vegetables served with white rice

105 AED

CLASSIC STEWS

EACH CLASSIC STEW COMES WITH YOUR CHOICE OF:

Beef, Chicken, Assorted Beef Meat, or Goat,	10 AED
Dried Catfish, Barrcuda, Tilapia, or Red Snapper (on or off the bone)	15 AED
Mixed Seafood (prawns, calamari, mussels, scallops)	20 AED

EFO RIRO

A sautéed spinach stew with red bell pepper, onions and spices cooked in red palm oil originating from Western Nigeria

105 AED

EGUSI

A Nigerian ground melon seed stew with finely chopped herbs cooked in red palm oil

105 AED

WEST AFRICAN RED STEW

Traditional stew made with onions, red bell pepper and tomato

105 AED

OKRA STEW

West African stew made with okra and onions cooked in red palm oil

110 AED

SIGNATURE MAINS

KIZA SCALLOPS

Pan-seared scallops with passion fruit butter sauce served with a side of your choice
140 AED

PERI-PERI PRAWNS

Grilled tiger prawns, sautéed in KIZA's own peri-peri sauce, served with a side of your choice
160 AED

PRINCESS KIZA (Serves 2)

Whole oven baked marinated sea bream with plantain served with two sides of your choice
295 AED

RED SNAPPER FILLET

Pan fried red snapper served with jollof rice and KIZA red sauce
115 AED

TILAPIA FILLET

Steamed tilapia served with mash plantain, spinach and passion fruit butter sauce
110 AED

ROYAL SEA BREEM FILLET

Pan fried sea bream served with jollof risotto
135 AED

KIZA BBQ RIBS

Slow cooked beef ribs coated with KIZA bbq sauce served with corn mash and sweet potato fries
120 AED

THE GRILLS



SERVED WITH YOUR CHOICE OF A SIDE AND SAUCE

SOUTH AFRICAN TENDERLOIN FILLET
170 AED

SOUTH AFRICAN T-BONE STEAK 400G
155 AED

SOUTH AFRICAN RIBEYE 300G
140 AED

SOUTH AFRICAN LAMB CHOPS
130 AED

BEEF SUYA  
105 AED

CHICKEN SUYA  
95 AED

CHICKEN BREAST
80 AED

LAMB SOSATIE

Sosatie is a traditional South African dish of lamb cubes and dried apricot skewers
105 AED

LAMB BALANGU 

Well seasoned lamb shoulder originated from the Hausa tribe of Northern Nigeria
120 AED

THE GRILLS



SERVED WITH YOUR CHOICE OF TWO SIDES AND SAUCES

THE MIXED GRILL PLATTER (Serves 2)



A feast of lamb chops, chicken and beef suya and lamb sosatie, served with jollof risotto and a side of your choice

295 AED

THE MIXED SEAFOOD PLATTER (Serves 2)



Lobster, barracuda, tilapia, tiger prawns, red snapper and scallops, served with jollof risotto and a side of your choice

595 AED

SAUCES



MUSHROOM SAUCE

15 AED

KIZA FIRE SAUCE



20 AED

KIZA RED SAUCE

15 AED

PASSION FRUIT BUTTER SAUCE



25 AED

PEPPER SAUCE



25 AED

KIZA BBQ FIRE SAUCE



20 AED

CHERMOULA SAUCE

20 AED

SIDES



AFRICAN SPECIALTIES

UGALI / PAP

30 AED

SUKUMA WIKI



Made from kale

25 AED

SEMOLINA

30 AED

MASALA FRIES

30 AED

YELLOW OR WHITE EBA / GARI

Made from cassava grains or flour

30 AED

MOI MOI



Nigerian black eyed bean pudding

45 AED

PLANTAIN

30 AED

POUNDED YAM

Smooth mash made from boiled yam

30 AED

JOLLOF RICE

35 AED

KACHUMBARI

20 AED

JOLLOF RISOTTO

40 AED

GLOBAL FAVORITES

POTATO FRIES

25 AED

SWEET POTATO FRIES

30 AED

FRIED RICE

30 AED

PRAWN FRIED RICE

40 AED

STEAMED SEASONAL VEGETABLES

35 AED

STEAMED WHITE RICE

25 AED

CHICKEN FRIED RICE

35 AED

MIXED LEAF SALAD

30 AED

DESSERTS

PUFF PUFF 🍷

An iconic African; sweet fried pastry, drizzled with caramel sauce, served with ice-cream
45 AED

TROPICAL FRUIT SALAD

A platter of tropical fruit

45 AED

SOUTH AFRICAN MALVA PUDDING 🍷🍫🍹

A classic caramelized pudding with an apricot filling, served with custard and ice cream or sorbet

50 AED

CHOCOLATE MOLTEN CAKE 🍷🍫🍹

Rich chocolate cake served with berry coulis

50 AED

MANDAZI 🍷🍹

Mandazi is a form of fried bread that originated on the Swahili Coast, it is served with coconut coulis and sorbet

45 AED

PINEAPPLE CAKE 🍷🍫

Upside down cake served with sorbet

50 AED

PEANUT BUTTER CAKE 🍷🍷🍫🍹

Fluffy peanut butter cake served with your choice of ice cream

50 AED

SORBETS

a choice of pineapple, mango, orange, chocolate, lemon or piña colada

45 AED

ICE CREAM 🍫🍹

3 scoops of your choice of vanilla, strawberry or chocolate

45 AED

TASTERS

STARTERS SHARING PLATTER

Sharing platter for two 99 AED

Sharing platter for four 159 AED

CHICKEN BRIK

PEPPERED CHICKEN, BEEF OR GIZZARD

KELE WELE

DIENNE PASTEL

SUDANESE TAMIYA

MAINS SHARING DISHES

Four mini dishes 149 AED

CHOICE OF FOUR DISHES FROM THE CLASSIC MAINS AND CLASSIC STEWS
SECTION

DESSERTS SHARING PLATTER

Sharing platter for two 99 AED

Sharing platter for four 159 AED

PUFF PUFF

MANDAZI

TROPICAL FRUIT SALAD

PINEAPPLE CAKE

SOUTH AFRICAN MALVA PUDDING