Casa Mia

Fine dining at its best

You are most welcome to Casa Mia Restaurant.

Our aim is to provide you with the very best dining experience that we can by way of offering top quality food, prepared by true professionals and served to your table by our courteous and well trained staff.

We take great pride in the freshness and quality of our produce and we believe in offering a well balanced menu that is not overly complicated.

All our beef is from Ngabu, Malawi. We take care to purchase only the best quality, which we age for a minimum of 21 days. For your guidance we cook our steaks as such:

Blue, sealed on the grill, almost raw inside, room temperature to lukewarm with visible red meat juices

Rare, red in the centre, lukewarm with red meat juices

Med-Rare, pinkish red in the centre, warm, slight amount of meat juices

Medium, pink in the centre, hot, hint of meat juices

Medium-Well, pink to brown colour in the middle, hot, no meat juices

Well-Done, brown in the centre, dry, no juices

Because of their nature some steak dishes will only be served rare to medium and we will not accept responsibility for the tenderness of steaks well done.

We truly hope that you enjoy your meal, and should you have any suggestions please speak to your waiter, who will be glad to assist you

Bouno Appetito!

While ordering your meal why not try an aperitif and a short appetiser

Marinated Olives & Feta

Green & black olives, homemade feta cheese marinated with thyme, coriander, chili and olive oil
Mk1500

Prosciutto Halloumi

Homemade Halloumi cheese wrapped with Parma ham
Mk1500

Appetisers

Cream of Mushroom Soup

A hearty bowl of homemade soup with a selection of breads
Mk1800

Sweet Chili & Ginger Prawns

Tiger queen prawns pan fried out of the shell served with a green salad
Mk2500

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Antipasto Misto

A selection of cold cuts, Mortadella, prosciutto di Parma, Bresaola and Salami Milano served with olives, feta cheese, sundried tomato relish, artichoke hearts and fresh mozzarella cheese

Mk3500

Chilled Seafood Platter

A combination of smoked salmon, and other smoked seafood, shrimps, roll mop herring, mussels and caviar.

Mk3500

Salt & Pepper Calamari

Tender calamari strips in tempura batter with a hint of chili and tartar sauce.

Mk2500

Carpaccio of Beef Sirloin

A plate of thinly sliced cured beef accompanied with parmesan cheese shavings, capers, lemon and a light basil pesto

Mk2500

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Smoked Salmon Terrine

An herbed cream cheese wrapped with Canadian smoked salmon accompanied with melba toast

Mk3500

Greek Salad (V)

Lettuce, tomato, onion, cucumber, black olives and homemade feta cheese served with an authentic Greek dressing

Mk2500

Greek Dips (V)

A selection of 3 dips served with pita bread tzatziki, classic Greek yoghurt, garlic, cucumber and mint. Hummus, chickpea, garlic, tahini and lemon and tirosalata, creamy feta cheese blended with peppers and fresh mild chili

Mk2500

Pate Maison

A course cut smoked pate of chicken liver, pork and bacon with a hint of cognac served with melba toast

Mk2500

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Char Grilled Steaks

Traditional Rump Steak

300g
Mk6500

Sirloin Steak

300g
Mk6500

Fillet Steak

300g
Mk7500

Classic Rib Eye Steak

300g
Mk6500

T-Bone Steak

450g
Mk6500

Above steaks are served with the sauce of your choice, mushroom, black peppercorn, blue cheese, red chili & feta or café de Paris butter.

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Main Courses Beef

Fillet Confit

Three medallions of prime beef fillet grilled and served on confit potatoes with red wine jus
Mk7500

Cote de Boeuf

Our signature dish prime rib eye steak cooked on the bone, served with chateaubriand sauce and garlic & rosemary roast potatoes
Mk6500

Gourmet Burger

A 150g, homemade pure beef , flavoured with white and black pepper and coriander on a soft roll with all the trimmings and chips.
Mk4000

Spaghetti & Meat Balls

Ten classic beef meatballs piled high on our homemade spaghetti tossed in a rich tomato and beef ragout
Mk3000

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Main Courses Chicken

Chicken Fettuccini

Fettuccini pasta, cubes of chicken breast, bacon, garlic, mushroom & spinach, served in a cream and white wine or Napolitana sauce
Mk4500

Peri -Peri Chicken

Mozambique style spicy, char grilled & chili marinated 1/2 chicken
Mk4500

Ballotine of Chicken

Boneless breast of chicken, stuffed with herbs and served with a tarragon infused velouté
Mk4500

Chicken Parmigiana

A thinly sliced fillet of chicken coated in breadcrumbs and parmesan cheese oven baked with melting mozzarella and rich tomato passata served on a bed of tagliatelli pasta
Mk4500

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Main Courses Fish & Seafood

Grilled Kingklip

Your choice of either a whole baby kingklip or kingklip fillet grilled & basted with lemon butter and served on savoury rice

Mk6000

Salmon en Croute

A fillet of Norwegian salmon infused with basil, dill & lemon zest wrapped in short crust pastry and served with a white wine cream sauce

Mk7500

Chambo

Grilled fresh whole Malawi chambo, marinated with lemon and fresh herbs

Mk6000

Prawn Platter

Char-grilled tiger prawns cooked Mozambican style in peri-peri, or lemon garlic butter marinade served with savoury rice

Mk8000

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Pasta Pescatore

Linguini pasta with prawns, mussels and calamari tossed in a rich Napolitana sauce
Mk5000

Creamy Salmon Tagliatelli

Tagliatelli pasta with flakes of pan fried salmon and the slightest hint of red chili in a white wine sauce
Mk5000

English Fish & Chips

A superior fillet of hake, coated in beer batter and deep fried, with chips, pea puree and tartar sauce
Mk5000

Main Courses Other Meats

Pork Chops a la Trentino

Boneless loin of pork coated in parmesan breadcrumbs with melting mozzarella cheese and a basil & tomato pesto sauce
Mk5500

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Caramelised Pork Steaks

A succulent pork tenderloin with a sweet, tangy spicy sauce and seasonal greens
Mk5500

Braised Lamb in Red Wine

Tender South African triple “A” grade lamb on the bone cooked to perfection in the oven, served with crushed minted potatoes and vegetables
Mk7500

Lamb Chops

Greek style lamb chops with oregano and lemon
Mk7500

Moroccan Lamb Skewers

Cubes of tender lamb cooked on the grill, served with saffron rice and a cinnamon, ginger and tomato sauce, with harissa sauce on the side
Mk6500

Gammon Steak

Marinated in honey & hot English mustard, grilled and served with fresh pineapple
Mk6500

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Main Courses Vegetarian

Risotto (V)

Pea, butternut, mushroom & parmesan risotto
Mk3600

Penne Arrabiata (V)

Fresh red chili, olives and garlic tossed in our rich Napolitana sauce and served with penne pasta topped with fresh basil leaves
Mk3600

Pasta alla Pietro (v)

Caramelle pockets filled with homemade cream and ricotta cheese, spinach and nutmeg topped with a creamy tomato sauce laced with cinzano & chili
Mk4200

Roasted Butternut Ravioli (V)

Pasta pockets filled with savoury roast butternut and ricotta cheese served in a creamy rose sauce
Mk4200

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Desserts

Chocolate Fondant

Rich chocolate baked dessert oozing with hot runny chocolate filling topped with ice cream
Mk2000

Panna Cotta

A light chilled dessert flavoured with vanilla and Amarula
Mk2000

Cheesecake

Vanilla Cheesecake with seasonal fruit compote
Mk2000

Chocolate Espresso Tart

Chocolate, espresso coffee, hazelnuts & brandy
Mk2500

Ice Cream or Sorbet

Please ask the waiter for flavours of the day
Mk1500

Cheese Platter

An assortment of several cheeses, biscuits, honey & fruit
Mk5000

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Beverages

Espresso

Small Mk500 Large Mk600

Cappuccino

Mk600

Latte

Mk600

Mocha

Mk600

Americano

Mk500

Rooibos or Chombe

Mk500

Speciality Teas

Mk500

Liqueur Coffees

Mk2500

Don Pedro

Mk2500

We also have an extensive range of whiskies, brandy's and liqueurs, please ask your waiter