

ROTISSERIE & GRILLS

Pan Seared Chicken breast with Garlic thyme Cream Sauce <i>Pan seared Chicken breast served with Steam rice & Thyme Cream Sauce</i>	Ushs 50,000
Steak & Mushroom pie, Seasonal Greens, Mash Potato and Curry <i>Super Savory Epic Chunky Beef and mushroom Pie served with creamed potatoes</i>	Ushs 57,000
Steak Frites <i>The Full House: 8oz Sirloin Steak, Chips, "Cafe De Paris"</i>	Ushs 65,000
Fillet Steak 8oz <i>Tender Beef steak grilled to your choice, served with peppers or succulent Mushroom sauce</i>	Ushs 63,000
Chateaubriand 8oz <i>Add Sauce: Bearnaise, Roquefort or pepper for side orders Available seperately</i>	Ushs 75,000
Grilled Chicken <i>Marinated grilled Chicken served with a choice of Garlic cashew nuts or PiriPiri sauce</i>	Ushs 48,000
Smoked Pork belly with Apple & Crackling <i>Slow-Roasted, outdoor-reared pork belly & crispy crackling, apples three ways, braised</i>	Ushs 77,000
Grilled Pork Chops <i>Grilled Pork chops topped with mushroom and Apple Sauce served with Creamy potatoes and accompanied by Selection of Avocado, Tomato and lettuce Salad</i>	Ushs 80,000
Sticky Pork Ribs <i>Pork Ribs with BBQ sauce, Capsicum and onion</i>	Ushs 77,000
Ginger & Honey Glazed Pork Medallion <i>Trio of pork fillets frilled & tossed in ginger and honey glaze</i>	Ushs 75,000
Ndogo Ndogo <i>A whole oven roasted spring Chicken served with Ugali or potato wedges, berbeque sauce and kachumbali salad</i>	Ushs 73,000

SIDES

French Fries	Ushs 17,000
Dauphinoise Potato, Wilted Spinach & Kale with Wyke Farm Cheddah	Ushs 23,000
Buttered Green Beans	Ushs 17,000
Sweet Potato Fries	Ushs 20,000
Mixed Leaf Salad, Choice of Dressing: Classic french or House Balsamic	Ushs 18,000
Roasted Broccoli with Toasted Almond	Ushs 22,000
Buttered Spinach and Kale	Ushs 17,000
Roasted Carrots	Ushs 19,000
Basket of Homemade Bread Rolls and Assorted Flavored Butters <i>Green Goddess & Red Devil Dips with Homemade Bread sticks & Veg (Sides OR Bites)</i>	Ushs 23,000
Fried Aubergine Sticks with Sumac and Honey (Sides or Bites)	Ushs 20,000
Steamed Rice	Ushs 19,000
Jeera Rice	Ushs 22,000

FOR THE TABLE



Moroccan Mezze Platter <i>Harissa Aubergine, Falafel with Coconut cashew cream, Hummus Selection, Cherry Tomato Salad & Flatbread</i>	Ushs 70,000
Tandoori Non-Veg Kebab Platter <i>Variety of Chicken, Mutton & Fish kebabs in a sizzling Platter</i>	Ushs 90,000
Tandoori Veg Kebab Platter <i>Variety of Vegetable Kebabs in a platter</i>	Ushs 75,000

DESSERTS

Mango Eton Mess - Fruit of the Season	Ushs 24,000
Bread & Butter Pudding	Ushs 24,000
Sticky toffee Pudding	Ushs 30,000
Warm Chocolate Brownie with Vanilla Ice Cream or Vanilla Custard	Ushs 30,000
Banoffee Pie	Ushs 27,000
Caramel Custard (Creme Brulee)	Ushs 32,000
Gulab Jamum	Ushs 26,000
Lassi Sweet OR Salted	Ushs 20,000



The Pub

Bar & Restaurant



APPETIZERS

Pan Fried Fish Cake with Spinach and Chive Cream <i>Classic Tilapia pan fried spiced Fish Cake with spinach and chive cream</i>	Ushs 38,000
Home made crisps and assorted dips <i>Golden fried Potatoes, Yam and Banana Crisps served with Hummus and Guacamole Dip</i>	Ushs 20,000
Canadian Poufne <i>Wonderful & delicious freshly cut crispy french fries, young cheese all slathered in our homemade mushroom gravy</i>	Ushs 28,000
Balsamic & Tomato tarte Tatin on an Olive & Rocket salad <i>Savory Tarte Tatin with sweet and sour slow cooked tomatoes on crisps puff pastry base</i>	Ushs 28,000
Grilled Halloumi, Rocket Pesto, red Onion marmalade & Tempura of tender stem Broccoli <i>Well seasoned Grilled Halloumi served with crisp Broccoli Tempura, Rocket Pesto and Red onion marmalade</i>	Ushs 60,000

SOUPS & SALADS

Tomato Soup <i>Fresh and fragrant Tomato Soup with an essence of Basil and Touch of Cream</i>	Ushs 24,000	Indian Spiced Samosas <i>Homemade Pastries Filled with spiced potatoes, cashew nuts, Sultanas, Peas & Coriander served with a Tamarind Dipping sauce & coconut cashew cream</i>	Ushs 20,000
Cream of Mushroom <i>Creamy Burnoise Wild Mushroom Soup</i>	Ushs 24,000	Chicken Roomali Roll <i>Tandoori Chicken rolled in roomali roti with onion salad</i>	Ushs 45,000
Soup of the Day	Ushs 24,000	Tandoori Chicken Tikka <i>Boneless Chicken marinated in ginger Garlic Paste and Yoghurt</i>	Ushs 58,000
Chicken Waldorf Salad <i>Strips of Cajun grilled Chicken breast, Apples, Baby celery & Toasted walnuts drizzled with lime dressing on a bed of farmer's green</i>	Ushs 50,000	Mutton Seekh Kebab <i>Minced goat mixed with indian herbs & spices cooked in tandoor</i>	Ushs 40,000
Ceaser Salad <i>Iceberg, Bacon bits, flaked pamesan & herbed croutons tossed in a classic ceaser dressing</i>	Ushs 50,000	Hara Bhara Kebab <i>Deep fried patty made with assorted vegetables & nuts served with mint chutney</i>	Ushs 30,000
Mango, Avocado Salad <i>Dried avocado & Mango, Sliced tomatoes, served on a bed of Lettuce with Cocktail sauce</i>	Ushs 34,000	Paneer Tikka <i>Cubes of home made cottage cheese seasoned with Indian spices & cream sauce and lightly cooked in tandoor</i>	Ushs 30,000
Lentil Salad <i>Healthy Vibrant Lentil Salad with Cucumber, Sundried tomato, Onion, fresh mint and zippy lemon dressing</i>	Ushs 35,000	Crispy Chicken Tender <i>Chicken tender strips marinated in ginger and garlic paste, Spanish paprika, oregano, soy sauce, leichup and butter milk, fried to golden and served with home fries</i>	Ushs 45,000

All rates are inclusive of 18% VAT and exclusive of 5% service charge
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www.kabirathepub.com

Food Allergy / Intolerance?
If you have a food allergy, intolerance, or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order.

MAINS

Fish and Chips Traditional English style Fish with Chips and coleslaw Salad and tarter Sauce	Ushs 52,000
Sausages and Mash Golden fried sausage, served with creamy mash potato	Ushs 33,000
Malabar Prawn Curry with Toasted Coconut Grilled Prawns with Aromatic Spices & coconut milk, Shallot Crisps & Coconut Rice	Ushs 110,000
Slow-cooked Boeuf Bourguignon Red wine Sauce, Lardons, Baby Onions, Mushrooms & Smooth Mash	Ushs 60,000
Moroccan Vegetable Tagine Apricot, Golden Sultanas & Medjool Date, Pistachio & Almond Rice	Ushs 50,000
Paella Valenciana With a Tilapia & King Prawns Traditional crusted Rice Paella, Topped with Tilapia Fillet & Shell-On King prawns	Ushs 95,000
Tilapia Fillet of Zanzibar Pan-fried fillet of Tilapia accompanied with a Coconut sauce served with a choice of Steamed Rice or Parsely Potato & seasonal fresh vegetables	Ushs 60,000
Victoria Catch Deep fried Whole Tilapia served with Spring Salad & BBQ sauce	Ushs 65,000
Garlic Buttered Jumbo Prawns Medium spiced grilled Prawns Tossed in Garlic Butter	Ushs 125,000



Kuku wa Nazi Tender Boneless Chicken cooked in coconut sauce & served with Steamed Rice	Ushs 50,000
Penne Arrabiata Penne Tossed in a mild or Hot tomato concasse with Permesan Cheesed a side	Ushs 40,000
Spaghetti Bolognese Spaghetti cooked in a high Grounded Meat Sauce served with Permesean Cheese aside	Ushs 46,000
Margherita Pizza Mozzarella, Basil and Tomato	Ushs 40,000
Make your own pizza (Choose 5 Ingredients) Pineapple, Ham, Basil, Chicken, Oregano, Mushrooms, Chillies, Onions, Bell Peppers, Capers, Sweet corn, Cottage Cheese, BBQ mixed Grill Beef, Goat Cubes (Additional Ingredients.....Ushs 6,000)	Ushs 50,000
Tandoori Chicken Whole	Ushs 92,000
Tandoori Chicken Half Spring Chicken marinated in a Traditional style Cooked in Tandoor (Please allow 30mins)	Ushs 52,000
Tandoori Fish Fresh Whole Tilapia Marinated in Indian Spices & Cooked in a tradition clay oven	Ushs 80,000
Biryani-Chicken Basmati Rice cooked with dry fruits & Fried Onions served with cooling Yoghurt	Ushs 48,000

BETWEEN THE BREADS

Classic Burger Served on a Toasted Brioche Bun, Lettuce & Coleslaw (Choose between Chicken, or Beef)	Ushs 50,000
Traditional Club Sandwich (White or Brown Bread Option) tripple Decker Sandwich with Bacon, Chicken, Gherkins, Egg and Cheese	Ushs 55,000
Vegetable Burger Vegetable Pattie loaded with Potato, Carrot, Onion, Green Beans & Spinach	Ushs 42,000
Italia Panini Bread, with Roasted Peppers, Sundried Tomato, Mozzarella, Pesto, Lettuce, and Mayonnaise	Ushs 38,000
Mexicano Panini Bread, with Peppers, Cheese, Salsa & Garlic Sauce and Chicken	Ushs 38,000
The Ranch Panini Bread, with Chicken, Bacon and Cheese	Ushs 40,000
TLC Panini Bread, with Tomato, Lettuce and Cheese	Ushs 32,000
Tuna Sandwich Tuna chunks tossed in cream dressing with brunoises of cucumber, tomato and onions on white or brown toast and served with french fries	Ushs 60,000
Englishman Panini Bread, with Steak, Onion and Cheese	Ushs 38,000
Carlifornia Beef Or Chicken Sandwich Grilled sliced beef or Chicken finished in Sauteed onion, sweet peppers, mushroom and cheese on baguette bread served with potato fries	Ushs 52,000

CURRY CORNER



Chicken Tikka Masala Boneless Chicken cooked in Tomato Gravy	Ushs 51,000	Malai Kofta Deep Fried Vegetable and cottage Cheese Dumpling Cooked in a mild creamy Sauce	Ushs 49,000
Goan Fish Curry Tilapia Fillet cooked in A Light Coconutty Curry from South West India	Ushs 51,000	Palak Paneer North Indian Spinach and Cottage Cheese	Ushs 49,000
Butter Chicken Boneless Chicken Marinated with Tandoori Masala & cooked in Makhani Gravy	Ushs 51,000	Vegetable Curry Assortment of Vegetables cooked in Thick Gravy	Ushs 36,000
Chicken Curry Chicken Cubes cooked in North Indian Style	Ushs 51,000	Methi Mutter Malai Fenugreek Leaves & Garden Peas cooked in Mild Creamy Sauce	Ushs 47,000
Mutton Rogan Josh Goat Cubes stewed in its own juicy gravy with North Indian Spices Sauce	Ushs 51,000	Aloo Gobhi Potatoes and cauliflower in Ginger Essence	Ushs 33,000
Chicken Shahi Korma Boneless Chicken cooked with Cashew Nuts and Cream sauce	Ushs 51,000		
Tawa Chicken Boneless Chicken cooked on a Griddle with Onion & Tomato Gravy	Ushs 51,000		
Chicken Patiyala Boneless Chicken with Cashew Nut and Paste served Topped with Egg Omelete	Ushs 55,000		
Dal Fry Yellow Lentils Cooked in Garlic and Cumin Seeds	Ushs 35,000		
Dal Bhukara Black Lentils cooked to perfection with Onion and Tomato Paste	Ushs 38,000		
Paneer Makhani Diced Homemade Cottage Cheese cooked in Cashew Nut Paste Cream and tomato Gravy	Ushs 49,000		
Mixed Vegetable Masala Fresh Garden Vegetables cooked with Indian Spices in Rich Gravy	Ushs 36,000		



ASSORTED BREADS

Tandoori Roti	Ushs 11,000
Plain Naan	Ushs 11,000
Chilli Naan	Ushs 11,000
Butter Naan	Ushs 11,000
Garlic naan	Ushs 11,000
Methi Naan	Ushs 11,000
Cheese Naan	Ushs 25,000
Pudina Parantha	Ushs 12,000
Lacha Parantha	Ushs 12,000
Stuffed Aloo Parantha	Ushs 22,000

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