

Imibala at Home

The secret to any successful occasion whether hosting a party or looking for a healthy meal to serve your family. We request a 2-day lead time for preparation

❖ MAIN DISHES ❖

Lamb korma, serves 8 **R550**; 4-6 **R225**; 2 **R140**

Fragrant curry with cashews, rice and lentils

Spicy chicken livers, serves 2 **R80**

Free-range chicken livers in a creamy peri-peri sauce

Beef lasagna, serves 8-10 **R450**; 4-6 **R225**; 2 **R100**

layered with beef mince, tomato sauce, creamy béchamel and homemade pasta

Aubergine parmigiano, serves 8-10 **R350**; 4-6 **R175**; 2 **R90**

Roasted aubergine layered with classic Italian tomato sauce, fresh basil, mozzarella and parmesan cheese

Chicken pie, serves 8-10 **R400**; 4-6 **R200**; 1 **R35**

Roasted free-range chicken in our creamy white wine and parmesan sauce and topped with rich butter puff pastry

Spinach and ricotta cannelloni, serves 8-10 **R400**; 4-6 **R200**; 2 **R100**

Homemade pasta filled with spinach and ricotta, layered with fresh tomato sauce, topped with a béchamel sauce and parmesan

❖ SALADS ❖

serves 8

Harissa chick pea **R280**

Chick peas and baby marrow ribbons in a harissa dressing with fresh coriander

Aubergine, soy and honey **R150**

Roasted aubergine wedges in soy and honey with toasted sesame

Summer tabbouleh **R360**

Bulgar wheat, lentils, tossed with fresh herbs, peppers, celery and topped with feta, roasted walnuts, olives and lemon zest

Potato with wasabi mayonnaise **R275**

Potatoes tossed in a wasabi mayo with spring onions, sliced radish, cucumber and fresh parsley

❖ QUICHES ❖

28 cm serves 8

Feta, spinach and sun dried tomato **R125**

Bacon, leek and fresh thyme **R140**

Roasted peppers, chorizo and olives **R145**

Roasted butternut, prosciutto and sage **R140**

imibala

restaurant & deli

✧ PICNIC HAMPERS ✧

serves 2

- Brunch box - R 450

Breakfast jar, crunchy granola, yoghurt and fresh berries
Avocado and smoked salmon stack, freshly baked croissants, roasted brown mushroom
and artichoke salad, mini bacon and leek tart with fresh thyme, local cheese,
Served with homemade preserves and petit baguette

- Lunch box - R 550

Spicy chicken livers, smoked salmon and avocado stack chicken & sesame salad or lamb
balls with tzatziki and tomato salsa caprese salad or roasted brown mushroom and artichoke
salad local cheese, homemade preserves and petit baguette
Fresh lemon crème with berries and shortbread

- Sundowner box - R 550

Spicy chicken livers, smoked salmon and avocado stack
Local cheese, homemade preserves, olives and petit baguette,
Lamb balls with tzatziki and tomato salsa, grilled skewers of tuna
with a cucumber, ginger and chili salad & homemade luxury chocolate truffles

✧ CAKES ✧

Italian chocolate cake gluten and wheat free **R400**

Orange and almond R400
Lightly spiced, gluten and wheat free

Baked cheesecake R350
Hazelnut and chocolate marbled cheesecake
on a shortbread base

Apple tart R250
Apples and cinnamon in a sable pastry
topped with walnut crumble

Chocolate sponge R250
With whipped chocolate ganache filling
covered in a dark chocolate glaze

Lemon meringue R225
Sable shell filled with creamy lemon curd
and topped with Italian meringue

Almond tarts serves 6 **R150**
Almond frangipane and apricot preserve in a
sable shell

Rich Chocolate brownies serves 6 **R120**
Topped with creamy chocolate ganache

✧ CHRISTMAS ✧

A selection of homemade products
from our kitchen:

Buttery shortbread fingers, 250g **R65**

Gingerbread biscuit tree (individual) **R30**

Pavlova, serves 6-8 **R100**

Zesty lemon curd, 250 ml **R60**

Christmas cakes 20cm, 1kg **R80**

Christmas cakes 10cm (individual) **R20**

Fruit mince pies with rich short crust
pastry, 6 per packet **R60**

Traditional Christmas puddings
with loads of fruit and drizzled
with brandy 800g **R110**

Gammons glazed with blueberry
and maple syrup per kg **R150**