



Welcome

The name "Kitchen Windows" refers to the surf spot to the right of the restaurant. Jeffreys Bay has always been one of the best fishing areas in South Africa.

The fishermen used to refer to the area now called Kitchen Windows as Little Reef. It became a popular surf spot during the 60's and the spot became known as Kitchen Windows as the surfers of the time looked through their kitchen window to see if the surf was firing.

We believe that food should be enjoyed as it was intended. Fresh, wholesome and rich in nutrients, not full of hormones, antibiotics and/or unnatural

additives. Fortunately there are farmers who share our philosophy and we are able to serve uncontaminated food free of all these by-products.

We try to use organically grown foods where we can. Nothing on the menu is prepared in bulk or ready-made, everything is made on order. Your food could take a little longer, but rest assured that you will enjoy a good meal.

We are a family restaurant and believe in family values, good wine and even better food. If you do not enjoy anything, or feel we can improve on anything, please let us know.

Marius & Lorraine

Tapas

*Try a selection of these for the table and experience all the flavours,
or simply have one as a starter*

Bread

Traditional flatbread with feta and garlic | 35

Caramelised onion flatbread with feta and garlic | 40

Kitchen Windows flatbread with Camembert cheese, cocktail tomatoes, reduced balsamic and fresh rocket | 75

Mini focaccias with garlic oil (3) | 20

Meat

Organic beef meat balls with a Napolitano sauce | 45

Free range chicken livers with onion, tomato, cream and Malayan Spice | 45

Springbok Carpaccio with Pecorino cheese, fresh organic rocket, crushed black pepper and olive oil | 60

Panko fried strips of beef with a Paprika mayo | 55

Seafood

Smoked Snoek samosas with an apricot crème | 60

Tempura fried calamari with tartar sauce | 50

Asian Style calamari heads with Hoisin sauce | 55

Prawns Naçionale (3) | 90

Kabeljou fishcakes with fresh organic lemon | 60



Vegetarian Tapas

Organically grown Peppadew poppers with a cranberry and cream cheese filling | 50

Flame-grilled Camembert with roasted cocktail tomatoes, reduced balsamic and fresh organic rocket | 60

Bowl of **Kalamata Olives** | 20

Teppanyaki vegetables with mushrooms, bean sprouts, fresh organic rocket and parmesan shavings (Double up for main) | 55

Edamame beans with chopped chilli, fresh ginger and coarse salt | 60

Oyster Bar – Fresh Knysna Oysters

Traditional – Fresh organic lemon and tobasco | 22ea

Kilpatrick – Worcester sauce, crispy bacon bits and organic lemon | 26ea

Thai – Fish sauce, rice wine vinegar, lemon juice & chopped chilli | 26ea

Asian - Grilled with soya, ginger and chopped spring onion | 26ea

Salads

Preserved fig, crispy bacon, blue rock cheese, fresh organic herbs and croutons | 70

Free-range chicken, sweet pepper, tomato, cucumber, feta and fresh organic greens | 75

Roasted vegetables, organic citrus segments, fresh organic greens, shavings of parmesan cheese and sunflower seeds | 65

Side order Greek salad with Kalamata olives and Danish feta | 40

Seafood Mains

Sustainable Hake, prepared in the wood-fire oven with organic lemon, mustard mashed potatoes and vegetables | **85**

Line Caught Fish of the day with mustard mash and fresh vegetables | **130**

*Sustainable line caught fish is becoming scarcer by the day.
If the fishermen aren't catching, we're not serving.*

Baby Kingklip, oven-baked on the bone and served with potato wedges and vegetables | **135**

Seafood Paella with prawns, mussels, fish, calamari, white wine and tomato, served with fresh coriander and Pilaf rice | **125**

Patagonian Calamari grilled with butter, garlic and fresh herbs. Served with savoury rice and vegetables | **110**

Asian Calamari – Corn flour dusted, fried and served with Teppanyaki vegetables and egg noodles, Wasabi mayo, pickled ginger and fresh red onion | **140**

Seafood Platter – Prawns, Patagonian calamari, creamy garlic mussels and oven-baked Hake | **225**

Grilled Prawns Naçionale with a flavourful craft ale sauce and savoury rice | **180**

Fresh Norwegian Salmon, pan-seared and served with a Peruvian sauce, mustard mashed potatoes and fresh vegetables | **165**

Meat Mains

*Great care is taken in preparing your steak. We make use of grass-fed beef, matured for 21 days. We recommend you have your steak rare to medium rare.
Please allow 30min for well-done steaks.*

Flame-grilled Rump with fries and fresh vegetables | 110

Flame-grilled Fillet with potato wedges and fresh vegetables | 140

Pepper Fillet – Pan-seared with Madagascan green pepper corns, crushed black pepper and butter, flambéed with brandy. Served with mustard mash and vegetables | 170

Salted Karoo Lamb Ribs, flame-grilled and served with mustard mash and fresh vegetables | 140

Chicken and Prawn Curry – Free-range chicken with shelled prawns, home-made Masala mixture, coconut milk, tomato and cream. Served with savoury rice and fresh coriander | 140

Kitchen Windows Slider Burgers – Organic beef, pulled lamb and calamari | 95

Pork Fillet rolled with feta, mozzarella and peppadews, wrapped in bacon and served with mustard mashed potato and a reduced smoky red wine sauce | 110

Chicken Stir-fry with fresh vegetables, mushrooms and a sweet & sour sauce. Served with separate freshly grated parmesan and chopped chilli | 95

Pizza

Super Tubes – Tomato base, grated mozzarella and streaky bacon | 80

Vegetarian – Tomato base, sweet peppers, mushrooms, red onion, feta and fresh organic rocket | 95

Dungeons – Chicken livers, fresh avo and feta | 95

New Pier – Curry base, grilled chicken, shrimp, prawns, grated mozzarella and fresh organic coriander | 115

Desserts

DUO OF CHOCOLATE MOUSSE | 55

Espresso infused dark chocolate mousse layered with a creamy coconut mousse. Chocolate shavings with nut & poached pear

Best served with a glass of Newton Johnson Felicité Rosé

CHOCOLATE BROWNIES | 50

Dairy-free brownies with crushed nuts, vanilla ice cream and home-made chocolate sauce

Best served with a glass of the award-winning Badsberg Noble Late Harvest

CRÈME BRÛLÉE | 45

Baked custard with caramelised sugar and a berry compote

Best served with a glass of Oupa se Wyn

VANILLA ICE CREAM and chocolate sauce with optional nuts | 35

DECONSTRUCTED AMARULA CHEESECAKE | 50

A light creamy cheesecake infused with Amarula cream and served with vanilla ice cream

Best served with a glass of Beaumont Gotte D'Orr

CHEESE BOARD FOR TWO | 95

Camembert, blue rock, cheddar, pecorino and preserved fig

Best served with a glass of Badsberg Cape Vintage '09

Speciality Drinks

Whisky Don Pedro | 30

Red Heart Don Pedro | 25

Cookies & Cream Don Pedro | 25

French Coffee (KWV 3yr) | 26

Irish Coffee (Bushmills) | 32

Kahlua Coffee | 26

Hot Drinks

Hot chocolate | 24

Coconut hot chocolate (Hot Chocolate with roasted coconut) | 26

Double chocolate (Double dose of chocolate) | 28

Caffè Mocha (Hot chocolate with a shot of Espresso) | 28

Single shot Lavazza Espresso | 16

Double shot Lavazza Espresso | 24

Macchiato (Single shot Espresso with a drop of steamed milk) | 18

Caffè Latte (Single shot Espresso with more milk than a Cappuccino) | 24

Cappuccino | 22

Americano | 18

Children

Mini chicken burger with fries | 45

Tomato and bacon wrapped pizza wheels | 40

Meat balls with pasta and a Napolitano sauce | 50

Oven-baked hake with monster mash | 55

Home-made fingers of fish with fries and a tartar sauce | 55

Tempura calamari and fries | 60

Chicken Schnitzel with cheese sauce and vegetables | 65

Speciality Milkshakes

Liquorice Regular | 20 Large | 30

Crème Brûlée

Chocolate Mousse

Pina Colada (Coconut & Pineapple)

Lunch Bar

Oreo