

## Brunch & Lunch (until 4pm)

<b>Soup of the Moment</b>	6
<b>Traditional Salad</b>	6
tomato, egg, onion, chive dressing and fresh herbs	
<b>Greek Salad</b>	6
<b>Baby Beetroot Salad</b>	6
with red onions, mint, cumin, and garlic	
<b>Shebeen</b>	7
Chef's choice from Farmer's Market	
<b>Vegan Samie</b>	6
with avocado, carrots, sprouts, tomato and wild greens with pepperdew mayo on seven grain	
<b>Toasted Chicken and Mayonnaise on White Bread</b>	7
<b>Amagwinya/Vetkoek</b>	8
fatcake filled with savory mince	
<b>Boerewors Roll</b>	10
South African farmer's sausage with tomato and onion gravy on a roll	
<b>Yebo Burger and Chips</b>	12
with mary rose peri peri, mushrooms, caramelized onions and wild greens	
<b>Amadumbe Savoury Quiche</b>	8
sweet potato, spinach and mushroom egg tart with organic field greens	
<b>Bushman Breakfast</b>	10
two farmer's eggs, boerewors (sausage), grilled tomato, mushrooms, and bacon	
<b>Seared Wild Salmon</b>	10
with pearl couscous, a rooibos vinaigrette, and a Fort Greene market mix of wild greens	
<b>Meal in a Pie</b>	10
ask for our selection with smashed potatoes and gravy	
<b>Kalk Bay Fish Parcel</b>	10
deep fried I&J hake filet, calamari and slap chips served with salt and vinegar	
<b>Kingclip Filet</b>	12½
South Africa's kingfish with yellow rice and Farmer's Market roasted vegetables	
<b>Mutton Sossatie</b>	12½
succulent lamb cubes, onions, apricots and peppers, all on a stick in a curry chutney marinade	
<b>Half Cornish Hen Peri Peri</b>	14½
served on truffle-smashed potato and bistro gravy	

<b>Oxtail Potjiekos Bredie</b>	14 ½
slow-cooked rich stew cooked traditionally, served with samp	
<b>Char-Grilled Steak Salad</b>	16 ½
sliced ribeye select with a mushroom, monkey gland, or garlic butter sauce	
<b>Curry</b>	
Vegetable 9/Organic Chicken 10/Halal Mutton 12/Seafood 14	
served with curry and rice, yellow rice and lentil, Durban bunny chow, or roti.	

## Dessert

<b>Oupa's Ice Cream</b>	6
vanilla ice cream served with homemade chocolate sauce	
<b>Koeksisters</b>	7
twisted pastry delicacy glazed with lemon ginger syrup	
<b>Jenny's Malva Pudding</b>	8
a classic South African dessert served with caramel sauce and vanilla ice cream	
<b>Nana's Milk Tart</b>	7
homemade custard served with cinnamon flavored topping	
<b>Chocolate Indulgence</b>	8
warm flourless chocolate cake served hot with ice cream	
<b>Mom's Topsy Tart</b>	8
crammed with nuts and dates, soaked with Klipdrift brandy syrup, served with ice cream	
<b>Dom Pedro</b>	8
thick milkshake flavored with whiskey, Kahlua, or Bailey's	

**Kids Menu and Specials Available.**

**Catering & Personal Chef Service Available for All Occasions!**

\$20 minimum on credit cards. All major types accepted.

## Take-Out Menu



195 Dekalb Avenue p 718 855 9190  
Brooklyn, NY 11205 f 718 855 8610

info@madibarestaurant.com  
www.madibarestaurant.com

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