

# Welcome to Matuwi Kitchen

Nestled along the picturesque shores of Lake Malawi in the heart of Mangochi, our restaurant offers a unique culinary journey that blends the rich flavors of local traditions with the exquisite tastes of international cuisine. Our menu is a testament to the vibrant culture and bountiful resources of our beautiful country.

From fresh, locally-sourced ingredients to creative culinary innovations, each meal is crafted with passion and care. Whether you're in the mood for a comforting Malawian classics or an adventurous global delight, our chefs are dedicated to bringing you an unforgettable dining experience.

Sit back, relax, and let us take you on a gastronomic adventure that mirrors the stunning landscapes and warm hospitality of Malawi.

Enjoy your meal!

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## Starters

### CREAM OF MUSHROOM SOUP • **K15,275**

Savor the rich, velvety goodness of our cream of mushroom soup, crafted with tender mushrooms, caramelized onions, and a touch of cream. Perfectly paired with a warm, crusty bread roll.

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### VEGETABLE SOUP • **K15,275**

Enjoy a hearty blend of seasonal vegetables simmered to perfection in a savory broth. This nourishing soup is served piping hot with a side of freshly baked bread roll.

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### CHICKEN SOUP • **K18,800**

Indulge in a rich and flavorful chicken soup, brimming with tender fillet pieces and fresh garden vegetables. Served with a warm bread roll to complete this comforting classic.

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### GARDEN SALAD • **K16,450**

A vibrant medley of crisp lettuce, juicy tomatoes, crunchy cucumbers, and sweet carrots, all tossed in a refreshing lemon herb dressing.

## Mains

### GRILLED PORK LOIN CHOP • K47,000

Experience the succulent flavour of our thick and juicy pork loin chop, marinated in a signature blend of spices and herbs, grilled to perfection, and served alongside a medley of grilled vegetables.

### GET YOUR RIB FIX • K58,750

Indulge in tender, juicy pork ribs, generously smothered in our signature barbecue sauce, and paired with creamy coleslaw for the ultimate comfort food experience.

### GRILLED QUARTER CHICKEN • K35,250

Enjoy a flavourful quarter chicken, marinated in our special blend of herbs and spices, then grilled to juicy perfection.

### LEMON CREAMY CHICKEN • K41,125

Treat yourself to tender chicken fillet enveloped in a luscious, creamy lemon butter sauce.

### SAVORY POT-FRIED GOAT • K41,125

Savor the authentic flavors of tender goat meat, marinated in a blend of traditional spices and fried to perfection in a traditional pot. This dish offers a rich, succulent taste that is sure to delight your palate.

### T-BONE STEAK WITH MUSHROOM SAUCE • K52,875

Indulge in a tender, juicy T-bone steak, served with a rich and savoury mushroom gravy.

All meals served with a choice of rice, nsima, chips, mashed potatoes, and seasonal vegetables.

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## Local Corner

### ROAD RUNNER GRILLED · **K41,000**

Delight in the bold flavors of free-range chicken marinated in fiery Kambuzi chili and grilled to perfection.

### GRILLED CHAMBO · **K41,125**

Savor the taste of whole or open chambo, expertly grilled and served with our homemade tartar sauce.

### GRILLED MCHENI · **K41,125**

Enjoy the exquisite flavour of open Mcheni, grilled to perfection and paired with our homemade tartar sauce.

### CHAMBO FILLET · **K47,000**

Treat yourself to a pan-seared Chambo fillet, finished with a zesty lemon butter sauce.

### CATCH OF THE DAY · **K41,125**

Ask your waiter for the freshest catch of the day, prepared with our special Makawa twist.

All meals served with a choice of rice, nsima, chips, mashed potatoes, and seasonal vegetables.

## Pasta

### CREAMY PASTA ALFREDO • K35,250

Delight in fettuccine pasta smothered in a rich, creamy Alfredo sauce, topped with a sprinkle of parmesan cheese.

### SPAGHETTI BOLOGNESE • K35,250

Enjoy spaghetti pasta generously coated in a hearty, homemade Bolognese sauce, crafted with ground beef and a blend of aromatic herbs and spices.

## Vegetables

### VEGETABLE CURRY • K23,500

Aromatic and flavorful vegetable curry, simmered with a blend of spices and served with a bun.

### LOCAL VEGETABLES IN PEANUT SAUCE • K5,875

Local vegetables cooked to perfection and smothered in a rich, creamy peanut sauce.

### MIXED VEGETABLES • K5,875

A colorful assortment of seasonal vegetables, steamed to perfection.

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## Quick & Easy

### BEEF BURGER • K25,850

Juicy beef patty, grilled to perfection and served with fresh toppings.

### CHICKEN BURGER • K28,200

Crispy chicken fillet, topped with fresh lettuce and tomato, served on a toasted bun.

### CHICKEN WRAP • K28,200

Tender chicken, wrapped with fresh vegetables and a tangy sauce.

### CHICKEN PIZZA • K37,600

Crispy pizza crust topped with succulent chicken and melted cheese.

### CHICKEN MAYO SANDWICH • K28,200

Savory chicken mixed with creamy mayonnaise, served on fresh bread.

### CHEESE AND TOMATO SANDWICH • K25,850

A classic combination of melted cheese and fresh tomato slices.

### GIZZARDS • K23,500

Deliciously seasoned and cooked to perfection.

### MEATBALLS • K23,500

Savory meatballs, seasoned with a blend of herbs and spices.

### SAMOSAS • K23,500

Crispy pastry pockets filled with a savory mixture of vegetables or meat.

## Sweet Corner

### CHOCOLATE GATEAUX • K14,500

Indulge in a velvety-smooth chocolate cake, served with a dollop of creamy whipped cream.

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### ICE CREAM • K 14,100

Ask your waiter for the available flavors and enjoy a scoop of creamy, delicious ice cream.

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### SEASONAL FRUIT SALAD • K11,750

Enjoy a refreshing mix of the freshest seasonal fruits, bursting with natural sweetness.

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### CLASSIC WAFFLE AND ICE CREAM • K16,450

Warm, golden waffle served with a scoop of vanilla ice cream and a drizzle of rich chocolate sauce.

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