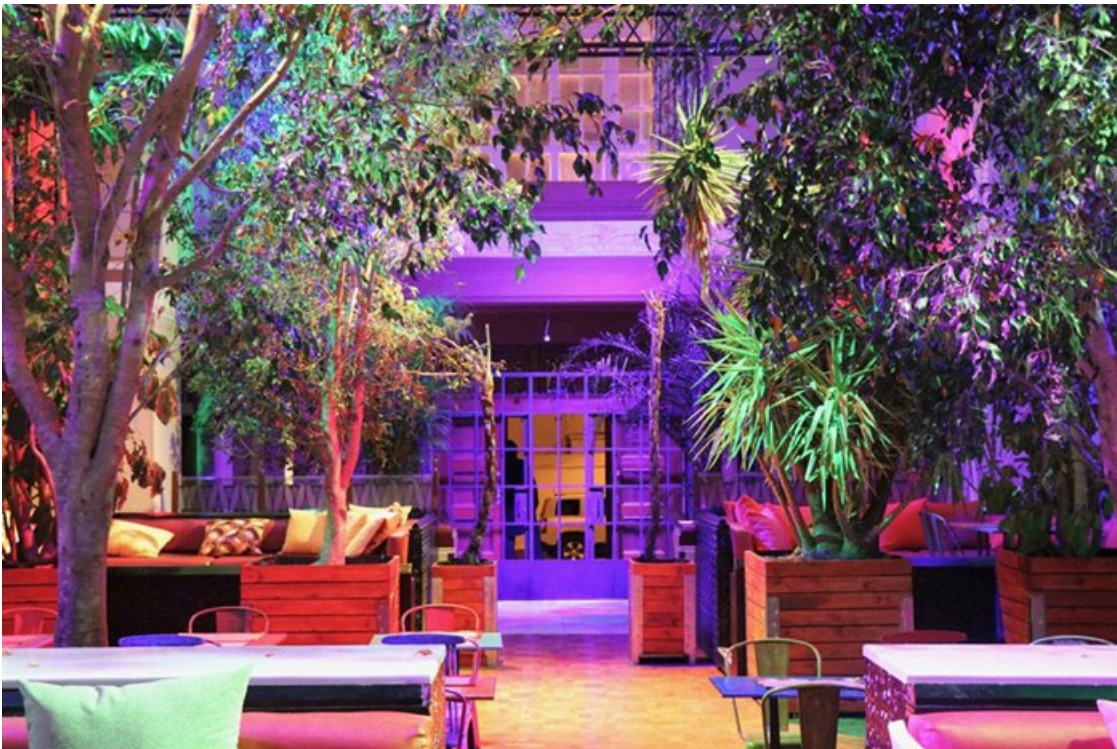


# Supermodel Mala Bryan brings Afro-Caribbean cuisine to Cape Town

Caribbean supermodel Mala Bryan hopes to transport Capetonians to the Caribbean by recreating a piece of her home and serving her favourite island food. Her new Afro-Caribbean eatery in Cape Town, the Kwéyòl Restaurant and Bar, is inspired by her childhood memories, growing up on the island of St Lucia.

A melting pot of Creole flavours, colours and island music, the Afro-Caribbean eatery is situated in a tropical jungle at Botanik Social House, the venue of the newly revamped event opposite the Company's Garden in Queen Victoria Street. Botanik Social House is a new addition to Giorgio Nava's restaurant group alongside his 95 and Carne collections.



Wind down island style in colourful nooks to the upbeat sounds of reggae and calypso music while sipping on signature tropical cocktails and virgin fruit punches from the bar. This new chilled space is perfect for after work drinks from 5pm onwards. Rum punches are synonymous with the Caribbean lifestyle and Papa's Peanut Punch is just one of Mala's family recipes in the mix. There are lots of Caribbean specialities to nibble on while you unwind. Think moreish Cuban sandwiches, Jamaican patties, spiced beef, curried chickpeas, shrimp skewers, and spicy chicken wings.



Food is served from 6.30pm onwards at colourful tables reflecting the spectrum of island hues. The menu of tropical tastes includes a variety of traditional side dishes ideal for starters such as Island Girl's rice and beans, steamed cabbage and carrots, red bean stew, fried green bananas, and Tostones – twice-fried plantains.

More substantial dishes include stewed oxtail, the occasion curried goat, curried island style chicken, grilled jerk chicken, beef stew, pilau rice with peas, and grilled pork with Mala's special Caribbean sauce. Grilled prawns and Creole fish with a tomato-based sauce are just some of the seafood options.





Vegans and vegetarians are spoilt for choice with curried chickpeas, curried soya chunks, and Ital stew – a Rastafarian dish of okra, peas, butternut, carrots and plantains. For dessert, there is rum and raisin ice cream, famous Key lime pie, banana flambé, and mango sorbet.

Kwéyòl Restaurant and Bar, situated at 54 Queen Victoria Street, is open from Mondays to Saturdays from 5pm for after work drinks and 6.30pm for dinner. The kitchen stays open till late.

*For bookings call +27 (21) 424-5306. Catch the island vibe and news of live music gigs by following @KweyolCapeTown on Instagram and Facebook.*

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