

SPIT BRAAI CAPE TOWN | THYMEKITCHEN

THYMEKITCHEN HAVE MASTERED THE ART OF SUCCULENT SPIT BRAAI, SERVED WITHIN A 100km RADIUS FROM CAPE TOWN

Spit Braai Cape Town



Looking for the best possible Spit Braai Cape Town experience? You are at the right place, Welcome! As top spit braai caterers we have been in the spit braai catering industry for the past 20 years and have a spit braai menu for your every need. From spitbraai delivery menu`s to on site spitbraai menu`s we do it all. Our quality and quantity is guaranteed. We are so confident about our service and offering that we offer you a 100% money back guarantee should you not receive what you paid for.

We offer our tasty lamb spit braai in Cape Town and within a 100km radius. Halaal spit braai cape town We are Halaal friendly and all our suppliers are Halaal certified. We Only use A2 Lambs for our spitbraai so you are guaranteed the best quality.

Tel: [021 823 1500](tel:0218231500) | Cell: [081 465 4092](tel:0814654092) | Email: info@thymekitchen.co.za

Win a Spit Braai Experience for 50 People!

Request any quote from us and you are automatically entered.

Draw takes place on Thursday 31 December 2020 at 12h00

#SpitbraaiCapeTown

Spit Braai Cape Town | Menu`s



Our spit braai delivery menu`s are our most popular menu`s as this saves you money and you don't have to be a minimum of 30 people to enjoy a delicious spit braai meal. Your lamb is freshly spit roasted at our kitchen, deboned & basted, delivered to you in stainless steel bain-maries with heaters to keep your meat succulent & hot.



One of our dedicated spit braai masters will arrive at your venue 4 hours prior to your guests eating time to serve you the best lamb you have ever tasted. After your lamb is cooked the chef will debone & baste your lamb in our secret basting sauce and serve it to your guests from stainless steel bain-maries.



Looking to build your own menu to suit your function needs, the quick form will assist you in doing just that. Choose from every item on our menu`s and we will quote you accordingly.

Spit Braai Cape Town | Set Menu`s

Standard Menu



Lamb Spit Braai
Roast Baby Potatoes
Fresh Garlic Bread
Greek Salad & Dressing
Pasta Salad
Serviettes & Mints
Plates, Knives & Forks

R115 / R135

Lekke Menu

Lamb Spit Braai
Roast Chicken Thighs
Roast Baby Potatoes
Fresh Garlic Bread
Greek Salad & Dressing
Pasta Salad
Malva Pudding & Custard
Serviettes & Mints
Plates, Knives & Forks
Pudding Bowls & Spoons



R135 / R155

S.A Menu

Lamb Spit Braai
Boerewors or Dhanya Sausage
Roast Baby Potatoes
Fresh Garlic Bread
Greek Salad & Dressing
Pasta Salad
Malva Pudding & Custard
Serviettes & Mints
Plates, Knives & Forks
Pudding Bowls & Spoons



R135 / R155

Full House Menu

Lamb Spit Braai
Roast Chicken Thighs
Boerewors or Dhanya Sausage
Roast Baby Potatoes
Fresh Garlic Bread
Greek Salad & Dressing
Pasta Salad
Malva Pudding & Custard
Serviettes & Mints
Plates, Knives & Forks
Pudding Bowls & Spoons



R149 / R169

Set Menu Quote Request

On Site = Chef Spit Roasts your lamb at your venue (Minimum 30 Guests)

Delivery = We spit roast your lamb at our kitchen, deboned & basted, delivered to you in bain maries ready for your guests to dish.(Minimum 10 Guests)

Name

Email

Phone Number

Please Choose Your Menu

Standard Menu (Delivery)

Standard Menu (On Site)

Lekke Menu (Delivery)

Lekke Menu (On Site)

S.A Menu (Delivery)

S.A Menu (On site)

Full House Menu (Delivery)

Full House Menu (On Site)

Amount of Guests

Function Date

Guest Eating Time (Approx)

Type Of Function

Function Address

Comments & Special Requests

Spit Braai Cape Town | Build Your Own Spit Braai Menu.

Here you can build a spit braai menu to suit your function needs.

Name

Email

Phone

Starters

- | | |
|--|---|
| <input type="checkbox"/> Shrimp Cocktail | <input type="checkbox"/> Sticky Chicken Wings |
| <input type="checkbox"/> Spicy Beef Strips | <input type="checkbox"/> No Starter |

Lamb Preparation

- Whole Lamb Spit Roasted at Your Venue By a Spit Braai Master (Minimum 30)
- Lamb Spit Roasted at Our Kitchen, Deboned & Basted, Delivered in Chafing Dishes
- Quote on Both Options

Hot Sides

- | | |
|--|---|
| <input type="checkbox"/> Baby Potatoes (R4pp) | <input type="checkbox"/> Boerewors (R15pp) |
| <input type="checkbox"/> Baby Onions (R4pp) | <input type="checkbox"/> Dhanya Sausage (R15pp) |
| <input type="checkbox"/> Gralic Bread (R8pp) | <input type="checkbox"/> Roast Veggies (R15pp) |
| <input type="checkbox"/> Roast Chicken Thigh (R15pp) | <input type="checkbox"/> Potato Bake (R15pp) |
| <input type="checkbox"/> Roast Chicken Drumstick (R12pp) | <input type="checkbox"/> No Hot sides |

Cold Sides

- | | |
|---|---|
| <input type="checkbox"/> Greek Salad & Dressing (R13pp) | <input type="checkbox"/> Potato Salad (R15pp) |
| <input type="checkbox"/> Thymekitchen Pasta Salad (R13pp) | <input type="checkbox"/> Three Bean Salad (R16pp) |
| <input type="checkbox"/> Creamy Pasta Salad (R13pp) | <input type="checkbox"/> Coleslaw (R11pp) |

Dessert

- | | |
|--|---|
| <input type="checkbox"/> Malva Pudding & Custard (R19pp) | <input type="checkbox"/> Milk Tart (R19pp) |
| <input type="checkbox"/> Chocolate Mousse (R19pp) | <input type="checkbox"/> Peppermint Dessert (R19pp) |

Function Date

Amount of Guests

Guest Eating Time

Function Address

Comments & Special Requests