

MENU



TRUE ZAMBIAN
HOSPITALITY

STARTERS

lamb, samp & bean soup <i>lamb leg, garlic, celery, carrot</i>	65
oven roasted butternut soup	60
soup of the day	60
traditional chikanda <i>served with sweet chili sauce or tomato & onion relish and olive oil</i>	100
peri-peri chicken livers <i>chicken livers, brown bread</i>	90
cobb salad <i>chicken fillet, cucumber, onion, bacon, blue cheese, boiled egg, avocado, cherry-tomato, crisp arugula</i>	100
biltong salad <i>egg, cucumber, red onion, feta, worcester vinaigrette</i>	100
vegetable salad <i>seasonal leaves, red pepper, green pepper, feta, olive oil, cucumber, red onion, lemon</i>	75

GRILL

choice of starch or salad <i>mash potato, crispy fries, baked potato, onion rings, side salad</i>	
choice of one sauce <i>cheese sauce/ mushroom sauce/ garlic sauce/ monkey gland sauce</i>	
beef fillet 300g	220
sirloin 300g	195
rib eye 300g	275
t-bone 500g	240
pork ribs 350g	165
pork chops	155
mix grill large – 230 small – 160 <i>boerewors, chicken, prawns, onion rings, crisp potato wedges</i>	
chicken peri-peri or lemon & herb	160
oven roasted quail <i>macedone potato, green beans, grape confit</i>	165

FROM THE SEA

salmon <i>pan-fried salmon, pumpkin leaves, garlic mash potato, chive butter</i>	190
kingklip <i>oven roasted kingklip, mushroom duxelle, tomato concassé, lemon-grass</i>	180
classic fish & chips <i>battered hake fillet, crisp fries, sauce tartar</i>	150
prawns <i>lemon and herb or peri-peri</i>	190

BURGER

chicken or beef <i>crisps lettuce, tomato, gherkin, mustard mayonnaise, crispy battered onion rings cheddar cheese, crispy bacon, fried onions, avocado</i>	155
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TRADITIONAL ZAMBIAN DISHES

dry nsomba <i>dry fish with nshima, local vegetables</i>	200
traditional zambezi bream <i>tomato and onion relish, nshima, local vegetables</i>	175
village chicken <i>nshima, rape, impwa, okra</i>	160
game hot pot <i>nshima, local vegetables</i>	150
fried caterpillars <i>nshima, local vegetables</i>	90
500g zambezi bream	200
lamb shank <i>carrot, onion, garlic, celery, tomato, parmesan cheese</i>	190
oxtail <i>carrot, onion, garlic, celery, tomato, parmesan cheese</i>	175

VEGETABLE DISHES

mixed vegetable curry <i>pappadum crust, cashew nuts</i>	120
zambian vegetable platter <i>nshima, tomato and onion relish</i>	105
char grilled peppers <i>penne pasta, parmesan shavings</i>	105

DESSERTS

apple crumble <i>short crust soil, vanilla ice cream</i>	85
chocolate lava <i>chocolate fondant, brushed chocolate, berry coulis (freshly baked, please allow 20 minutes)</i>	100
malva pudding <i>sugar syrup, vanilla sauce</i>	90
selection of seasonal fruit with minted honey	50

Please note that items on the menu have traces of nuts. V.A.T & Service Charge are included in the price. The 1.5% tourism levy is not included. For more information please ask a member of our team. Thank you. (February 2019)