

afro-fusion

LAMB TAGINE MOROCCAN STYLE160

SLOW BRAISED LAMB AND CHICKPEA STEW INFUSED WITH MOROCCAN SPICES SERVED WITH COUSCOUS, A SIDE SALAD AND A SPICY YOGHURT SAUCE

OXTAIL STEW175

RED WINE BRAISED OXTAIL STEW INFUSED WITH AROMATIC HERBS SERVED WITH CREAM SPINACH AND EITHER BASMATI RICE OR PAP

CAPE MALAY CHICKEN CURRY120

MARINATED DARK MEAT CHICKEN IN A CURRIED TOMATO SAUCE SERVED WITH A SIDE SALAD, SAMBAL AND AN OPTION BETWEEN TRADITIONAL NAAN AND BASMATI RICE

DURBAN VEG CURRY (VE)110

SUMMER SQUASH, CAULIFLOWER AND CHICKPEA STEW IN A SPICY COCONUT CURRY SAUCE SERVED WITHA SIDE SALAD, SAMBAL AND AN OPTION BETWEEN TRADITIONAL NAAN AND BASMATI RICE

sides

SIDE SALAD (V)30

FRESH MIXED SALAD OF TOMATOES, OLIVES, CUCUMBER RADISH, CELERY AND RED ONION WITH A MUSTARD DRESSING

SAUTEED VEGETABLES (VE)30

STEAMED BROCCOLI, CAULIFLOWER, CARROTS AND BABY MARROW

CAULIFLOWER GRATIN (V)65

AU GRATIN STEAMED CAULIFLOWER WITH WHITE SAUCE AND MOZZARELLA

CAULIFLOWER RICE (VE)30

CRUSHED STEAMED CAULIFLOWER, LOW CARB ALTERNATIVE TO BASMATI RICE

SWEET POTATO WEDGES (V)30

ROASTED SWEET POTATO SERVED WITH A RANCH DRESSING

PLATE OF CHIPS30

CRISPY SALTED FRENCH FRIES

kids menu

CHICKEN NUGGETS65

SERVED WITH CHIPS

BEEF SLIDER65

SERVED WITH CHIPS

SPAGHETTI BOLOGNAISE65

PASTA SERVED WITH A BOLOGNAISE RAGU

MAC AND CHEESE65

AU GRATIN PASTA IN A CHEDDAR SAUCE

MINI PIZZA65

CHILD SIZED MARGHARITA PIZZA

dessert

ICE-CREAM CUP30

A CHOICE BETWEEN VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM WITH CARAMEL SAUCE

BANANA SPLIT60

FRESH BANANA WITH VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM, CHOCOLATE SAUCE, WHIPPED CREAM AND MARASCHINO CHERRIES

CHOCOLATE MOUSSE90

DARK CHOCOLATE MOUSSE SERVED WITH A SHORTBREAD BISCUIT AND CREAM CHANTILLY

GLUTEN FREE DARK CHOCOLATE CAKE99

NAKED DARK CHOCOLATE CAKE WITH A PECAN AND COCONUT FILLING SERVED WITH A BERRY COMPOTE OR CREAM CHANTILLY

ICED CHEESECAKE70

LIGHTLY FROZEN CHEESECAKE TOPPED WITH A BERRY COMPOTE

AFFOGATO65

VANILLA ICE CREAM, ESPRESSO SHOT AND HALF A SHOT OF FRANGELICO OR AMARETTO



Dinner Menu

(V) VEGETARIAN
(VE) VEGAN

starters

SOUP OF THE DAY (V) **60**
A FRESHLY MADE VEGETABLE SOUP. ASK YOUR SERVER ABOUT THE SOUP SPECIAL OF THE DAY

AVOCADO PARFAIT **110**
SMOKED SALMON, CREAM CHEESE AND AVOCADO TERRINE ON A BED OF ROCKET AND CUCUMBER SERVED WITH MELBA TOAST

SEAFOOD GRATIN **110**
SEAFOOD AND LEEKS POACHED IN WHITE WINE COOKED AU GRATIN SERVED WITH MELBA TOAST

GARLIC AND THYME CHICKEN LIVERS **85**
PAN FRIED LIVERS, FINISHED WITH A HERBED TOMATO AND ONION SAUCE SERVED WITH A CRISPY ROLL

starters platters

NAAN PLATTER (V) **105**
FRESH BAKED TRADITIONAL NAAN, GARLIC NAAN AND SPICY NAAN, POTATO AND PEA SAMOSAS SERVED WITH MANGO CHUTNEY, MINT RAITA AND A SEASONAL VEGETABLE PICKLE

MEZE PLATTER (V) **150**
PUFF PASTRY POCKETS FILLED WITH CREAM CHEESE, SPINACH, AND BUTTERNUT SQUASH. SERVED WITH CHICKPEA FALAFELS, TZATZIKI, BABAGANOUGH AND HUMMUS

BBQ WING PLATTER **195**
SIX BARBEQUED CHICKEN WINGS SERVED WITH A RANCH DIP, BBQ SAUCE AND CELERY STICKS

pizzas

OPTION OF WHITE, BROWN OR GLUTEN FREE BASE

FOCACCIA (V) **85**
OPTION OF OLIVE OIL, GARLIC, SEA SALT ROSEMARY OR PARMESAN CHEESE ON A THIN CRUST

VEGETARIAN PIZZA (V) **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO, ONION, GARLIC, ARTICHOKEs, MUSHROOMS AND OLIVES

MEXICANA **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO, CHILIES, ASSORTED PEPPERS

RUSTICA **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO, ONION, GARLIC, SALAMI

POLO **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO, CHICKEN, MUSHROOM

MARGARITA (V) **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO

HAWAIIAN **130**
MOZZARELLA CHEESE, MARINARA SAUCE, OREGANO SMOKED HAM, PINEAPPLE

pastas

CHOICE OF TAGLIATELLE, SPAGHETTI OR GLUTEN FREE PASTA

FUNGHI (V) **100**
PAN-FRIED BUTTON MUSHROOMS, WITH ONION AND GARLIC IN A CREAM SAUCE, FINISHED WITH PARMESAN CHEESE

POLPETTE **100**
BEEF MEATBALLS IN A RICH TOMATO AND BASIL SAUCE SERVED WITH PARMESAN CHEESE

MEDITERRANEAN (VE) **100**
MARINATED ARTICHOKEs, CAPERS, BLACK OLIVES AND SUNDRIED TOMATOES SERVED WITH A NUT-FREE BASIL PESTO

fish and grill

CHOICE OF FRENCH FRIES / SWEET POTATO WEDGES, CAULIFLOWER RICE / BASMATI RICE

PORK SPARE RIBS 300G **150**
GRILLED MARINATED BARBEQUE RIBS. SERVED WITH A SIDE SALAD, CRISPY ONION RINGS

PORK SPARE RIBS 600G **230**
GRILLED MARINATED BARBEQUE RIBS. SERVED WITH A SIDE SALAD, CRISPY ONION RINGS

BEYOND BURGER (VE) **120**
JUICY ‘MEATY’ PLANT BASED BURGER PATTY ON A SESAME ROLL. SERVED WITH LETTUCE, FRESH TOMATOES, ONION, PICKLED CUCUMBERS AND A BBQ SAUCE

BEEF BURGER **120**
HOUSE-MADE BOTSWANA BEEF PATTY. SERVED WITH LETTUCE, FRESH TOMATO, ONION, PICKLED CUCUMBER AND A BBQ SAUCE

BEEF T-BONE **170**
THICK-CUT MATURED BOTSWANA BEEF T-BONE. SERVEDWITH A SIDE SALAD, AND A CHOICE BETWEEN MUSHROOMSAUCE, PEPPER SAUCE, HERB BUTTER OR GARLIC BUTTER

BEEF FILLET **165**
WELL MATURED BOTSWANA BEEF. SERVICES WITH A SIDE SALAD AND A CHIOCE BETWEEN MUSHROOM SAUCE OR PEPPER SAUCE, HERB BUTTER OR GARLIC BUTTER

CHICKEN BREAST **120**
GRILLED, MARINATED, MOZZARELLA AND SPINACH STUFFED CHICKEN SUPREME. SERVED WITH A SIDE SALAD AND BBQ SAUCE

OKAVANGO BREAM (HEAD ON) **165**
PAN-FRIED FRESH CAUGHT TILAPIA SERVED WITH A SIDE SALAD AND TARTAR SAUCE

KINGKLIP **260**
PAN-FRIED KINGKLIP SERVED WITH A SIDE SALAD AND TARTAR SAUCE