



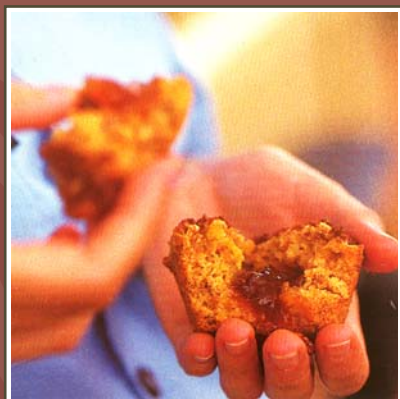
ZAMIBEZI RESTAURANT

In Africa food is precious
and on top of this, a work of art.

Even if it is
the simple sowing of a seed,
looking after the animals,
collecting of wood for cooking
or pumping up water
and carrying it home.

Food is more than eating
it is a time of sharing
Meals are spent together
and eating with the hands is normal.
By touching and feeling the food,
eating becomes relaxing and intimate.

ENJOY YOUR MEAL





CREATE YOUR OWN MENU



Starter

Salad with smoked carpaccio and apple

or

Soup of the day or pumpkin soup

or

Chicken livers with onion and mustard sauce



Main Course

Vegetable quiche with a green salad

or

Ostrich steak with garlic mayonnaise

or

Bobotie



Dessert

African milk tart

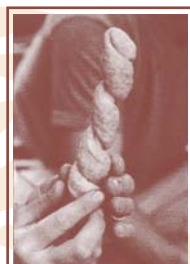
or

Ice cream with pear & chocolate sauce

or

Irish coffee

FOR NAF. 52,50,- / US. \$ 30,-



All prices include 5% Government Tax

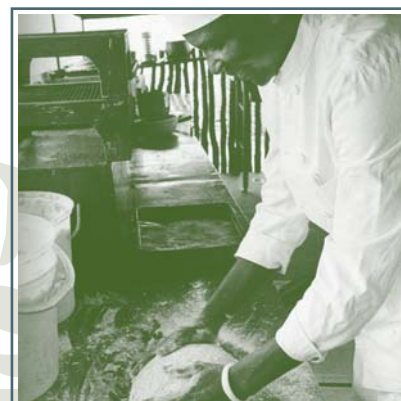
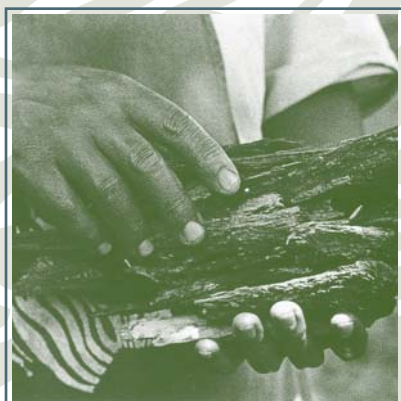
WOORGEREGTE  STARTERS  ENTRADAS

	Naf.	US. \$
Sashimi van volstruis met wasabi & soya sous Sashimi of ostrich with wasabi and soy sauce Sashimi de avestruz con wasabi y salsa de soya	19,00	11,00
Gemarineerde en gerookte carpaccio met pesto sous Marinated and smoked carpaccio with pesto sauce Carpaccio marinado y ahumado con salsa pesto	17,50	10,00
Slaai met bloukaas & pere Salad with blue cheese and pears Ensalada con queso azul y pera	17,50	10,00
Slaai met gerookte salm en avokado Salad with smoked salmon and avocado Ensalada con salmón ahumado y aguacate	19,00	11,00
suurlemoen in blaardeeg Lemoncrab in puff pastry Ensalada de cangrejo con limon en pasta laminada	16,50	9,50
		
Sop van die dag Soup of the day Sopa del dia	10,50	6,00
Romerige pampoensop Creamy pumpkin soup Sopa de ahuyama	10,50	6,00
Oondgebakte slakke of mossels in knoffel en kruiebotter Oven baked snails or mussels in herb garlic butter Caracoles o mejillones en mantequilla de ajo	19,00	11,00
Groot garnale in knoffel oor die kole gerooster Grilled garlic jumbo shrimps Camarones grandes en ajo a la parilla	19,00	11,00
Avokadopeer met briekaas uit die oond Avocado pear with brie cheese from the oven Aguacate con queso francés al horno	17,50	10,00

All prices include 5% Government Tax

HOOFGEREGTE  **MAIN COURSES**  **PLATOS PRINCIPALES**

	Naf.	US. \$
Ons beroemd volstruisbiefstuk geserveer met: Our famous ostrich steak served with: Nuestro famoso filete de avestruz servido con:		
appelkoos konfyt apricot sauce salsa de albaricoque	38,50	22,00
tuisgemaakte basielkruid mayonaise homemade mayonnaise with fresh basil mayonesa hecha en casa con albahaca fresco	38,50	22,00
soet framboos sous sweet raspberry sauce salsa de frambuesa dulce	38,50	22,00
romerige sous van slakke cream snail sauce salsa crema di caracoles	48,00	27,50
bietjie skerp kruie sous spicy herb sauce salsa de hierbas algo picante	38,50	22,00
bloukaas sous blue cheese sauce salsa de queso azul	41,00	23,50



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HOOFGEREGTE**MAIN COURSES****PLATOS PRINCIPALES**

	Naf.	US. \$
Kombinasie van volstruisbiefstuk & lewer met mosterd sous Combination of ostrich steak and liver with mustard sauce Combinación de filete de avestruz e higado con salsa de mostaza	41,00	23,50
Sosatie van volstruisbiefstuk & groot garnale met 'n sagte knoffel sous Ostrich steak and jumbo shrimps on a skewer with a mild garlic sauce Pincho de filete de avestruz y camarones grandes con salsa suave de ajo	47,50	27,25
Geurige osso buco van volstruis met oregano Aromatic osso buco of ostrich with oregano Osso buco aromático de avestruz con oregano	35,00	20,00



T-been (beestjop) geserveer met 2 tuisgemaakte sousies (500 gr.) T-bone steak (beef) with two home-made sauces (500 gr.) Chuleta (res) con dos salsas hecha en casa (500 gr.)		daily rate
Oor kole gerooster salm met tamalie-kappertjies vinağrette Grilled salmon steak with tomato-caper vinağrette Rodaja de salmón a la parilla con vinağreta de tomate y alcaparra	39,50	22,50
Ryke seekospotjie met kruie en room Rich fish stew with herbs and cream Pescado guisado con hierbas y crema	39,50	22,50
Vegetarise roerbraai Vegetarian stirfry Estofado vegetariano	29,50	17,00
Spesiale gereg van die dag Chef's special of the day Plato especial del dia		daily rate

All prices include 5% Government Tax

NAGEREGTE  DESSERTS  POSTRES

	Naf.	US. \$
Groot nagereg; ons spesialiteite op 'n bord		
Grand dessert; our specialties on a plate	19,00	11,00
Gran postre; una muestra de nuestras especialidades		
Afrikaanse nagereg met melktert en Hanepoot wyn		
African dessert with milk tart and Hanepoot wine	17,50	10,00
Torta de leche Africana con vino Hanepoot		
Geroosterde piesang met v/d Hum likeur & vanielje room ys		
Baked banana with v/d Hum liqueur & vanilla ice cream	16,00	9,00
Banana horneada con licor v/d Hum y helado de vainilla		
Warme brandewynpoeding met vanielje room ys & room		
Warm brandy pudding with vanilla ice cream and cream	13,00	7,50
Pudin de aguardiente con helado de vainilla		
Appeltert met vanielje room ys & room		
Apple tart with vanilla ice cream and cream	13,00	7,50
Torta de manzana con crema y helados		
Tiramisu	13,00	7,50
Kaasbord		
Cheese platter	17,50	10,00
Plato de queso		
Don Pedro	14,00	8,00
'n Mengsel van room & vanielje room ys op Tia Maria of whiskey		
A mixture of cream and vanille ice on top of Tia Maria or whiskey		
Mezcla de crema y helado de vainilla con Tia Maria o whiskey		



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COFFEE & LIQUEURS**CAFÉ & LICORES**

	Naf.	US. \$
Coffee, espresso and tea Café, expresso y té	4,00	2,25
Cappuccino, Café Latté	4,50	2,50
African coffee, Irish coffee or Cuban coffee Café Africano, café Irlandés o café Cubano	13,00	7,50

**SOUTH AFRICAN SPECIALTIES****ESPECIALIDADES SUDAFRICANAS**

Cognac 5 years / años	8,50	5,00
Cognac 10 years / años	10,50	6,00
Amarula liqueur	8,50	5,00
Van der Hum liqueur	8,50	5,00
Also available / Tambien disponible: Tia Maria, Cointreau, Sambuca, Amaretto & Drambuie	8,50	5,00

Various S.A. wines by the bottle, ask for the wine list.

All prices include 5% Government Tax



KIDZ MENU



	Naf.	US. \$
Pampoensop Pumpkin soup Sopa de ahuyama	7,00	4,00
Wors met knoffel sous Sausage with garlic sauce Chorizo con salsa de ajo	15,00	8,75
Biefstuk met soet framboos sous Steak with sweet raspberry sauce Lomito con salsa de frambuesa	25,00	14,00
Burger met pampoenpannekoekie Burger with pumpkin pancake Hamburguesa con arepita de ahuyama	15,00	8,75
Chicken wings with sweet & sour sauce	15,00	8,75
Chicken saté with peanut sauce	15,00	8,75



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