

A warm welcome to Zinzi dining

We have prepared a wonderful selection of dishes inspired from those we have loved from around the world.

Each has been designed to be enjoyed with all of its accompanying sauces, drizzles and treats
so please dab, dunk and enjoy!

Our small dishes are a touch smaller than starter portions, offering an abundance of flavours & tastes,
these delectable little dishes are perfect for an interactive sharing experience across your table.

We have added a few little 'while you wait' nibbles below with a glass of wine or bubbly for you
to enjoy while deciding on your choices for the meal to come.

Lovely having you with us.

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| nibbles | WHILE YOU WAIT - feta, salami, olives & confit tomatoes | 38 |
| | BREADS & DIPS - homemade breads, olive tapenade, sun-dried tomato & hummus | 44 |
| bubbly by glass | M·A·N - brut | 68 |
| wine by carafe | SECATEURS - chenin blanc | 46 |
| | LEMBERG CAPE BLEND - pinotage/ pinot noir/ shiraz | 53 |

SMALL PLATE DISHES

| | | |
|-------------------|---|-----------|
| vegetarian | ARANCINI deep-fried butternut & thyme risotto balls, lightly curried sauce | 68 |
| | FALAFEL SKEWER chickpea & veg cakes with an avo-cucumber dip | 55 |
| | BAKED CAMEMBERT topped with cherry tomato, garlic & honey drizzle | 78 |
| red meat | STEAK TARTARE smoked oyster aioli, creamed egg & spring onion gremolata | 86 |
| | SIRLOIN CARPACCIO blue berries, marinated mushrooms & parmesan | 82 |
| | PORK & CHORIZO BALLS deep-fried with homemade puttanesca sauce | 45 |
| poultry | CHICKEN LIVERS in sun-dried tomato pesto, feta & crispy bacon | 82 |
| | INDIAN JALFREZI PATTIES deep-fried with minted yoghurt | 48 |
| | CHICKEN & PORK TERRINE spiced apricot sauce, olives & crispy pancetta | 65 |
| seafood | THAI MUSSELS white wine, creamy curried sauce & coriander | 46 |
| | SEAFOOD CHOWDER creamy leek & potato, drizzled with truffle oil | 78 |
| | BETROOT GRAVLAX pickled beetroot, crème fraiche & yuzu pearls | 99 |
| | PATAGONIAN CALAMARI grilled or battered with balsamic & soya reduction | 88 |

TABLE SALADS

DUKKAH BUTTERNUT SALAD

85/140

roasted butternut cubes, dukkah spice, feta, rocket & balsamic reduction

ZINZI GARDEN SALAD

69/125

carrots, cucumber, red onion, tomato, olives, peppers & orange vinaigrette

MEDITERRANEAN BUCKWHEAT

52/135

olives, sun-dried tomato, red onion, cucumber, fresh basil & balsamic vinaigrette

MAURITIAN PRAWN & AVO

89/178

deshelled prawns, cos lettuce, watercress, palm heart, pickled radish & orange vinaigrette

VEGETARIAN

MUSHROOM RISOTTO

135

trio of mushrooms, shimeji, portobello & button with truffle oil, fresh rocket & parmesan

THAI CHICKPEA CURRY

125

red kidney beans, baby marrow, basmati rice & homemade roti

VEGGIE BURGER

118

homemade falafel patty, mature cheddar, pickles, tomato, onion, & cos lettuce

MAINS

| | |
|---|------------------------------------|
| VIETNAMESE CARAMELIZED SALMON | 225 |
| seared Norwegian salmon, coconut & cashew nut rice, chilli & ginger sauce | |
| SPICY PRAWN & CHORIZO PASTA | 148 |
| deshelled prawns, linguine pasta, chilli, tomato herbed sauce & rocket | |
| PORK BELLY | 185 |
| braised pork belly, baby carrots, mushroom & olive mash with citrus jus | |
| DUCK BREAST | 194 |
| pan roasted duck, fondant potato, carrot purée & berry gastrique | |
| DURBAN LAMB CURRY | 172 |
| fragrant curry, deboned lamb cubes, basmati rice & homemade roti | |
| CRUSTED CHALMAR SIRLOIN | 165 |
| 250g succulent sirloin, parmesan & herb crust, garlic crème with truffle potato wedges | |
| CHALMAR BEEF FILLET | 198 |
| 200g tender cut of fillet, baby carrots, mange tout, truffle potato wedges & citrus jus | |
| GOURMET BURGER | |
| homemade bun, bacon, mature cheddar cheese, pickles, tomato, onion & cos lettuce | ostrich burger - 120 |
| | wagyu burger - 159 |

DESSERTS

| | |
|--|----|
| DECADENT CHOCOLATE CHEESECAKE | 55 |
| vegan cheesecake, strawberry compote, chocolate & raspberry sorbet | |
| PANNA COTTA “AFFOGATTO” | 75 |
| espresso panna cotta, hazelnut brittle shards & vanilla bean ice cream | |
| TARTE AU CITRON | 48 |
| lemon curd, meringue, biscuit crumble & seasonal berries | |
| MALVA PUDDING | 65 |
| roasted peaches, roasted white chocolate sauce & lavender custard | |
| WHISKEY CRANACHAN | 52 |
| whipped cream, berries, toasted oats & honeycomb | |
| TRIO OF SORBET | 45 |
| locally made sorbet of the day, brandy snap basket & berry compote | |
| CHEESE TASTING PLATES | |
| mature cheddar , marinated peppers, basil pesto & stuffed olives | 75 |
| emmental , honey mustard, red seedless grapes & spiced cashews | 65 |
| camembert , honeyed figs, strawberries & pecan brittle | 72 |
| gorgonzola , roasted peach, truffle infused honey & candied walnuts | 75 |

AFTERS

| | | |
|------------------------|--|----|
| don pedro | AMARULA blended with vanilla ice-cream | 38 |
| | FRANGELICO blended with vanilla ice-cream | 49 |
| | TIA MARIA blended with vanilla ice-cream | 58 |
| liqueur coffees | AMARULA coffee topped with fresh cream | 50 |
| | KHALUA coffee topped with fresh cream | 58 |
| | IRISH coffee topped with fresh cream | 65 |
| digestif | IONA CORRETTO husk brandy "grappa" | 38 |
| | JÄGERMEISTER | 24 |

TEA & COFFEE

| | | |
|-------------------|--|----|
| coffee | Artisan TRUTH Coffee | |
| | cappuccino - deep, dark & twisted blend | 28 |
| | flat white - deep, dark & twisted blend | 28 |
| | double espresso - single origin India | 28 |
| | americano - single origin India | 26 |
| | macchiato - deep, dark & twisted blend | 26 |
| herbal tea | rooibos, green tea, earl grey, mint, chamomile | 25 |

CHILDRENS MENU

meals

KIDDIES BURGER

homemade beef burger, lettuce, tomato, cheese & skinny fries

85

CHICKEN NUGGETS

skinny fries & tomato sauce

65

FISH BITES

fish of the day, mayo & skinny fries

75

SPAGHETTI

butter & parmesan cheese

55

napoletana & parmesan cheese

68

desserts

CHOCOLATE BROWNIE

homemade chocolate nut brownie, vanilla ice cream & chocolate sauce

45

ETON MESS

meringue, berries & strawberry ice cream

50

drinks

MILKSHAKE

vanilla / chocolate / strawberry

35

BOS ICE TEA

peach or lemon

30

NOMU HOT CHOCOLATE

30