

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.

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	90
wine by carafe	SECATEURS - chenin blanc	75
	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 berry coulis, 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 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	
MEDITERRANEAN LINEFISH	179
line-caught fish, lemon & black pepper crust, basil potatoes, tomato & olive vierge	
DURBAN LAMB CURRY	172
fragrant curry, deboned lamb cubes, basmati rice & homemade roti	
CRUSTED CHALMAR SIRLOIN	165
200g succulent sirloin, parmesan & herb crust, garlic crème with truffle potato wedges	
CHALMAR BEEF FILLET	198
200g tender cut of fillet, Mediterranean vegetables, truffle salted potato wedges & citrus jus	
WAGYU BURGER	159
homemade bun, bacon, mature cheddar cheese, pickles, tomato, onion & cos lettuce	

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 white chocolate sauce & lavender custard	
WHISKY 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
dessert wines	WELTEVREDE oupa se wyn " red muscadel"	35
	WELTEVREDE ouma se wyn " muscat de fontignan"	35
	PAUL WALLACE the nix sauvignon blanc noble late harvest	75

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	85
homemade beef burger, lettuce, tomato, cheese & skinny fries	
CHICKEN NUGGETS	65
skinny fries & tomato sauce	
FISH BITES	75
fish of the day, mayo & skinny fries	
SPAGHETTI	
butter & parmesan cheese	55
napoletana & parmesan cheese	68

desserts

CHOCOLATE BROWNIE	45
homemade chocolate nut brownie, vanilla ice cream & chocolate sauce	
ETON MESS	50
meringue, berries & strawberry ice cream	

drinks

MILKSHAKE	35
vanilla / chocolate / strawberry	
BOS ICE TEA	30
peach or lemon	
NOMU HOT CHOCOLATE	30