

**ESSQUE**


ZALU ZANZIBAR

**FEELING  
PECKISH?**

**SANDWICHES**

**Tomatoe Avocado Cheese**  
Tomatoe and Avocado Cheese Sandwich with Balsamic Reduction on Toast Ciabatta Bread

**Chicken Fajita**  
Chicken Sandwich Grilled Breast and Fried Vegetables

**Bacon Omelette and Onion Ring Sandwich**   
Open Sandwich with Bacon Crudo, Omelet and Basi Mayonnaise


**SALADS**

Greek Salad 

Duo of Sea Food Tartar

Mixed Seasonal Vegetable and Lettuce Salad 

**PASTA**

Penne with Season Vegetable with Grated Parmesan 

Linguine in Tomatoes Sauce and Parmesan Cheese 

**PIZZA OF YOUR CHOICE**

Margarita

Chicken

Vegetable 

Beef BBQ

**MAIN COURSE**

**\$13 Royal Beef Barger**  
Topped with Mixed Garden Salad and French Fries

**\$16 Fried Fish in Coconut Sauce**  
Served with Rice and mixed garden salad

**Grilled Beef Fillet**   
**\$15** Served with Black Pepper and French Fries

**Catch of the Day**  
Served with Black Pepper and French Fries

**DESSERT**

**\$12 Banana Torte Crowned**  
**\$14** With a Scoop of Vanilla Homemade Gelato

**\$13 Chocolate Mousse**  
With Vanilla Ice Cream

**Choice of Seasonal Fruit Medley**  
**\$15** With Mango Ice Cream

**Assorted Homemade Ice Cream**  
**\$14**

**KIDS MENU**

**Chicken Nugget with French Fries**

**\$12 Fish Fingers with French Fries**

**\$12 French Fries** 

**\$12 Mini Beef Burger**  
With French Fries and Cocktail Mayo

**\$12**

**SUGGESTION FROM OUR CELLAR**

**\$16 White Wine**  
Culemborg Chenin Blanc| South Africa **\$9 \$34**

**\$18** Frontera Chardonnay | Chile **\$9 \$36**

**Red Wine**

**\$24** Frontera Merlot | Chile **\$10 \$36**

Santa Julia Malbec | Argentina **\$12 \$44**

**\$18**

**Rosé Wine**

Ken Forrester Petit Rose | South Africa **\$8 \$32**

**\$12** Santa Julia Syrah Rosé | Argentina **\$10 \$38**

**Sparkling Wine**

**\$12** Valdivieso Brut 75cl **\$9 \$36**

**\$8** Valdivieso Charmat Demi-Sec Classique **\$10 \$38**

**\$8** Pongracz NV Methode Cap Classique **\$45**

**Champaine**

**\$12** Laurent Perrier GRand Siècle **\$190**

**\$12** Moët & Chandon **\$150**

**\$5**  **Gluten Free**

**\$14**  **Vegetarian**

 **Pork**



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