



BREAKFAST

Served from 8am - 12pm

ENGLISH BREAKFAST R55

2 eggs any style, steaky bacon, mushrooms, tomato and toast.

MUESLI R45

Served with plain yoghurt.

SHAKSHOUKA R105

2 poached eggs in a spicy tomato sauce, beef strips, Mozzarella Cheese on Garlic & Herb ciabatta.

ZAI BENEDICT R75

Two poached eggs on English muffin with bacon, topped with Spicy Hollandaise sauce and rocket.

FRESH FRUIT SALAD R45

Muesli, fresh fruits, plain yoghurt drizzled with a little honey.

FRENCH TOAST R75

Served with Maple Glazed Bacon.

SALMON CIABATTA R65

Smoked salmon trout and scrambled egg on ciabatta with chives.

ZAI BREAKFAST R95

Two eggs, bacon pork sausages, grilled mushrooms and toast of your choice.

BREAKFAST WRAP R75

Scrambled egg, bacon, cherry tomatoes, feta, spinach and avocado.

CONTINENTAL BREAKFAST R200

Available strictly from Saturday - Sunday or on request for tables of 15 or more.

BOTTOMLESS MIMOSAS R250

Made up of freshly baked pastries, assorted cereals, tea, coffee and juice. Comes with eggs, bacon and baked beans ordered on request with your server with chives.

BREAKFAST

Served from 8am - 12pm

ZAI SANDWICHES

*Smoked Salmon, cream cheese and avo, capers on a bagel.

R65

* Chicken mayo

R60

EXTRAS

AVO

R25

EGG

R10

BACON

R15

BAKED BEANS

R15

MUSHROOMS

R15

BEEF/PORK SAUSAGE

R20

TOAST

R10

CHIPS

R35

ENTRADAS-STARTERS

CHICKEN LIVERS

R85

Pan fried livers, on a spicy creamy sauce served with ciabatta.

CREAMY MUSSELS

R85

Creamy white wine mussels served with toasted ciabatta.

ZAI MEATBALLS

R85

Slow cooked pure beef meatballs in a Napolitano sauce, served with toasted bread.

LAMB RIB LETS

R120

Grilled lamb rib lets with parsley and garlic, served with a chilli sauce.

CHIMICHURRI CHICKEN WINGS

R85

Served either peri peri or with chimchurri.

SOUTH COAST OYSTERS

R200

Fresh wild oysters off the coast of Scottsburg. Served 6 a portion.

ENSALADA - SALADS

CHICKEN COUS COUS SALAD

R135

Grilled chicken in cajun spice, savoury cous cous, sauted cherry tomatoes, cucumber and avocado.

GREEK SALAD

R75

Olives, Feta, mixed greens, onions and cucumber.

Add chicken

R125

SMOKED SALMON SALAD

R135

Smoked salmon, Avo, feta cream cheese, cherry tomatoes and cucumber.

CARNE - MEAT

(SIDES; RICE, CHIPS, MASH, VEGETABLES)

RABO DE TORO (OXTAIL)

R305

Oxtail stew slow cooked to perfection served with jasmine rice or rosemary mashed potatoes.

CORDERO (LAMB CHOPS)

R265

450g Lamb loin chops, marinated in homemade chimichurri, Served with a side of your choice.

COSTELETA (T-BONE)

R255

500g T-Bone, dry aged with a generous amount of fat combining sirlon & fillet all in one steak.

LOMO (BEEF FILLET)

R255

300g Fillet steak, very tender and lean cut. Flambayed with brandy and compound butter.

RIB-EYE ON THE BONE

R310

500g 31 day dry aged rib-eye on the bone. Juicy and tender, this steak is full of flavour, recommended highly with a bottle of cabernet sauvignon.

BEEF FILLET RISSOTO

R310

Beef fillet medallions served on a bed of creamy mushrooms rissoto.

CARNE-MEAT

(Chef's signature cut of the day, Please enquire with server)

BIFE DE CHORIZO (SIRLOIN STEAK) R205

Sirloin steak, juicy with a robust flavor.

ASADO (BEEF SHORT-RIB) R265

Braised beef short rib slowly cooked for 3 hours, Served with mashed potatoes and vegetables.

CARNE ARGENTINA (MEAT PIZZA) R250

Tenderized sirloin topped with mozzarella cheese, chorizo and bacon. The house meat pizza.

PORK BELLY R265

Crispy Pork Belly served with sweet potato puree, glazed carrots and served with a creamy bacon sauce.

CERDO (PORK RIBS) (500G) R270 (1KG) R350

Loin pork ribs with sticky barbeque marinade, Served with chips.

ESPATADA R195

Beef fillet kebabs served with a side of choice.

SIGNATURE TOMAHAWK R495

House premium steak done with bone marrow compound butter. Served with mushroom sauce.

LAMB CURRY R285

CHICKEN CURRY R265

MEAT PLATTER R900

4 chicken wings, loin lamb chops, 500g pork ribs, 2 chicken pinches, and sirloin steak in medallion. Served with two sides.

MIXED ESPATADA R195

Beef and chicken kebabs served with a side of your choice.

LAMB SHANK R325

Smoked lamb shank, slowly roasted for 4-5 hours until the meat is soft and falling off the bone. Served with mashed potatoes and vegetables.

MARISCOS - SEAFOOD

CAMARONES DIABLA (PRAWNS) R290

8 king size prawns chargrilled with choice of peri peri, lemon butter or Cajun spice.

CALAMARES GRILLADO (CALAMARI) R195

Grilled and fried calamari served with a side of your choice.

SEAFOOD PLATTER (I) R395

Kingklip, 3 King Prawns and Calamari

SEAFOOD PLATTER (4) R800

Grilled calamari, fried calamari, grilled prawns, mussels, two grilled sword fish and served with two sides of your choice.

KINGKLIP R285

Chef's catch of the day served with a side of your choice.

1KG- R465
1.5KG-R490
2KG-R525

STUFFED WHOLE FISH 2KG-R525

Smoked fresh whole-fish stuffed with pepperdews, red-onions, peppers, coriander, asparagus and seasoned with chimchurri. Served on a bed of baby potatoes, asparagus, cherry tomatoes and baby corn.

SEAFOOD PAELLA R300

Saffron spiced savoury rice done with mussels, calamari and prawns.

STUFFED WHOLE FISH PLATIER R1250

Our signature stuffed whole-fish served with 8 king prawns, fried calamari, creamy mussels and two sides of your choice.

SEARED SALMON R255

Fresh Norwegian Salmon crusted with sesame seeds, seared.

HAMBURGUESAS

CHICKEN BURGER R145

Grilled tender and juicy chicken breast, Avo, tomato, onions, pickles and cheddar cheese.

STEAK OI CHEESE BURGER R145

200g pure beef burger patty topped with provolone cheese and bacon, red wine onion glazed.

ZAI HOUSE BURGER R195

Doubled beef party, roasted egg, bacon and cheese, Serve with chips.

ZAI MIXED HOUSE BURGER R190

200g beef patty, chicken fillet, roasted egg, bacon and cheese Served with chips.

VILLAGE WRAP

R155

Crispy chicken fillet, avocado, pepperdews, sauted onions, tomato, feta cheese and the village sauce, Served with chips.

SUSHI MENU

SALMON CARLIFONIA ROLL (8)

R150

Sushi rice, seaweed, salmon, avocado, ginger, wasabi.

TUNA CRUNCH (6)

R165

Fresh tuna, seaweed, cream cheese, avocado, crumbed and deep fried, served with pickled ginger, wasabi and home-made aioli.

SALMON FASHION SANDWICH (8)

R125

Sushi rice, seaweed, salmon, cream cheese, pickled ginger, wasabi.

TIGER ROLL (8)

R195

Prawn and avocado maki with wasabi, ginger and home-made aioli.

PRAWN BOMB (6)

R265

Crispy cajun rice topped with finely chopped prawns in mayo and caviar.

DEEP FRIED FUTO MAKI (6)

R220

Deep fried prawns, tuna, salmon, cream cheese, avocado and sushi rice.

VEGETARIAN SUSHI (8)

R90

Sushi rice, seaweed, cucumber, avocado, cream cheese, pickled ginger and wasabi.

THE ZAI SUSHI PLATTER

R305

3 salmon California roll, 3 pink roses, 3 tuna crunch and 3 prawn bomb, Handrail

POLLO-POULTRY

CHICKEN KEBABS

R155

Marinated in Greek Yorghut, cajun and served with a side of your choice.

BABY CHICKEN

R205

Chargrilled and served with a choice of peri peri or lemon butter.

PASTAS

PRAWN PASTA

R265

Creamy and spicy garlic prawns.

VEGETARIANA

R135

Mushrooms, green and yellow peppers, a hint of chili, garlic, parmesan, cream and a dash of napolitana.

POLLO PESTO

R185

Pan fried chicken breast with crispy bacon, basil pesto and grana Padano.

HOUSE LASAGNA

R185

Beef mince, bacon, mushrooms bechamel and three cheese.

SEAFOOD PASTA

R305

Creamy based pasta done with mussels, prawns, calamari and prawns.

VEGAN PAELLA

R145

Saffron spiced savoury rice done with seasonal vegetables, pepperdews mushrooms with a hint of chilli and garlic.

SALMON TERIYAKI

R275

Salmon teriyaki with spaghetti stir fry, mushrooms and peppers.

SEAFOOD RAVIOLI (8)

R235

Pocket pasta served with finely chopped prawns, calamari and kingklip
Done in a ca jun creamy tomato base.

DOLCE - DESSERTS

CHOCOLATE BROWNIE

R85

Home-made chocolate brownie served with vanilla ice-cream.

MALVA PUDDING

R75

Cape malva pudding served with warm custard or ice-cream.

CAKE OF THE DAY

R95

Enquire with your server for the chef's cake of the day.

CHEESE CAKE OF THE DAY

R85

Enquire with your server for the cheese cake of the day.

TIRAMISU

R85

Mascaporne cheese, kahlua liquor and Bordeaux biscuits.