DISPOSABLE MENU

Covid (19) Best Practise +

ZIM BRAAI

BITINGS

BILTONG 4.5

STARTERS

AFRICAN CHICKEN SKEWERS 7 GO

SLOW COOKED RIBS 9 GO

PERI PERI OR MONKEY GLAND CHICKEN WINGS 7 GO

HALLOUMI & TOMATO MEDLEY 7 VO

BUTTERMILK & CHENIN CALAMARI 8.5

FRIKKADEL TOMATO MEATBALLS 8 GO

SADZA BITES 6

VEGETABLE SAMOSA 6.5 V

ZIM PRAWNS 8 GO

double up £15

THE BRAAI

GRILLED HARISSA CHICKEN BREAST 14 GO

Braai'd Chicken breast marinated in harissa and served with Zim Riata and served with fries

BRAAI'D AUBERGINE & HALLOUMI 14 V, VO, GO

Grilled halloumi, mango chutney and tomato ratatouille served with a side of pitta bread

SLOW COOKED RIBS 20

A whole rack of Zim's Slow cooked ribs served with fries and monkey gland sauce

SWORDFISH STEAK 18 GO

Lightly Braai'd with lemon, olive oil & herbs. Served with buttered fine beans served with a pineapple, chilli and coriander salsa

COFFEE CRUSTED TUNA 19.5 N

Coffee Crusted Braai'd Tuna Steak with rocket and almond salad and a balsalmic dressing. Served with rice

THE BRAAI BURGER 15 VO

- Harrisa Chicken Burger
- Mountain Burger (VO)
- Handmade 10oz Burger

Served with fries

POTJIES & CURRIES

ZIMBABWEAN DOVI 14 N GO

Chicken & peanut curry with peppers, aubergine, tomato & topped with kale. Served with rice

DURBAN BEEF CURRY 14 GO

The famous spicy beef curry. Served with rice or as a bunny chow

SALMON & TIGER PRAWN CURRY 15 GO

A hearty Fish Curry. Creamy coconut with zesty lime, salmon chunks & tiger prawns. Served with rice

CHICKEN CAPE MALAY CURRY 14 GO

A Traditional African mildly spiced curry with dried apricots. Served with rice or as a bunny chow

BUTTERNUT & SWEET POTATO POTJIE 12 VO, V,GO

Curried butternut squash and sweet potato with green lentils and kale in a rich, thick cumin & coriander sauce. Served with rice

MORROCAN LAMB TAGINE 17 GO, N

An authentic spiced Morrocan lamb stew with cayenne, paprika, honey & preserved lemon, topped with toasted almonds and served with rice

aged options ASK YOUR SERVER

STEAK *Slow Braai'd African style*

Hand picked by our Local butcher Dorset & West Country, 30 Day Aged Steaks. Marinated in our infamous Zim Rub and slowly braai'd. Why not add a house side and Zim sauce?

RUMP 10oz 15 SIRLOIN 10oz 22 FILLET 8oz 28

Add a Zim sauce +2

Add a side +3

SPECIALITIES

LOVE

SA BOEREWORS 15

Traditional African Farmers sausage, handmade by our Butcher to our special recipe. Served with Chakalaka and pap

OSTRICH STEAK 18 GO

Peppered and seasoned 6oz fillet served with fries, Zim greens & monkey gland sauce

OXTAIL POTJIE 18 GO

Seasoned, slow cooked fall off the bone oxtail stew – an African delicacy. Served with a side of pap

SLOW COOKED BEEF BRISKET 16.5 GO

new LIMITED AVAILABILITY

Our Brisket takes us 36 hours. Chargrilled and smoked, marinated, then slow cooked. Served with a Brioche bun and Slaw. Its worth the wait. Served with fries

ZIM -BRAAI & BAR-

@ZIMBRAAI

HOUSE SIDES each 3

RICE GO

FRIES VO, GO

PAP V, GO

MIXED SALAD V, VO

SIDES each 4

MASH V, GO

CRISPY ZIM GREENS V, VO, GO

CHILLI BROCCOLI V, VO, GO

FRESH ZIM GREENS V, VO, GO

SAUCES each 2

ZIM CHURI V, GO

PEPPERCORN

CHAKALAKA V, GO

MONKEY GLAND GO

ZIM'S SPICY SAUCE V, VO, GO

RIATA V, VO, GO

V - Veggie
VO - Vegan option
GO - Gluten free option
N - Contains nuts

DID YOU KNOW?! Our menu is 95% gluten free and dairy free. Our ostrich steak is Halal.

PLEASE NOTE THIS IS A FRESH FOOD KITCHEN. PLEASE EXPECT TO WAIT AT BUSY TIMES. Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements. All dishes are marked clearly were we are able to offer vegan or gluten free options and where they contain nuts.

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COCKTAILS

ZIM BLOODY MARY 8.50
Black Cow Vodka, Big Tom, lemon, Zim Braai spice mix & tamarind

THE FORAGER 8.50
Larios gin, lime, muddled cucumber and sweet elderflower liqueur

BLOOM 9.00
Bourbon, honey & peach highball with a zesty ginger top

CAPE SOURS 8.50
Pisco, Lychee & grapefruit

WITCH DOCTOR 8.50
Braai'd Pineapple, cape gooseberries, rum & agave nectar

GOOD HOPE 8.50
Elephant Gin, dry vermouth, elderflower liqueur & lemon topped with soda

BILTONG OLD FASHIONED 9.00
Wild Turkey Bourbon, biltong infused Bains Whisky, soft brown sugar

DARK 'N STORMY KRAKEN 8.50
Kraken rum, Double Dutch ginger beer, muddled lime, angostura bitters

NON-ALCOHOLIC 7.00

FAIR HOPE
Elderflower infused soda with Seedlip non alcoholic spirit

THE FORAGED
Seedlip non alcoholic spirit muddled with Elderflower cordial and cucumber

LIGHT N' BREEZY
Double Dutch ginger beer, muddled lime & Seedlip non alcoholic spirit

NONPRESSO MARTINI
Wth Vanilla & Fresh Espresso

AFTER DINNER COCKTAILS

ZIM'S ESPRESSO MARTINI 9.00
A classic Black Cow vodka martini with vanilla, fresh espresso & Kahlua

DON PEDRO With Amarula or Kahlua 8.50
Zim's take on a popular after dinner drink in South Africa.
Rich, creamy and indulgent

HOT CHOCOLATE MARTINI 5.50
An indulgent, virgin Hot Chocolate Martini, topped with milk foam and chocolate sprinkles. Spice up your hot chocolate with Amarula +£2

SOFT DRINKS

TONIC	2.50	DOUBLE DUTCH	2.60
LIGHT TONIC	2.50	CUCUMBER & WATERMELON	
GINGER BEER	2.60	LEMONADE	2.60
ORANGE	2.50	STILL WATER LG	3.50
APPLE	2.50	SPARKLING WATER LG	4.00
CRANBERRY	2.50	BIG TOM	3.50
PINEAPPLE	2.50	COKE	2.60
		DIET COKE	2.60
		SODA FOLK CREAM SODA	2.60

HOT DRINKS

COFFEE

AMERICANO	2.50	HOT CHOCOLATE	3.00
CAPPUCCINO	3.00	ESPRESSO	2.00
LATTE	3.00	DOUBLE ESPRESSO	2.50
MACCHIATO	2.50	LIQUEUR COFFEE	6.00

TEA *Please ask your server for available flavours.*

POT FOR ONE 2.50

SPARKLING

	125ml	175ml	250ml	btl
NV FIABESCO PROSECCO *ITALY*	6.50			33.00
KEN FORRESTER SPARKLEHORSE *SOUTH AFRICA*	9.00			45.00
NV CHAMPAGNE R DE RUINART *FRANCE*				85.00

ROSÉ

PINOT GRIGIO BLUSH IL SOSPIRO *ITALY*	6.50	8.00	23.00
KEN FORRESTER PETIT ROSÉ *SOUTH AFRICA*	7.00	9.50	27.50
DOMAINE DE L'AMOUR ROSÉ *FRANCE*	7.50	11.00	32.50

RED

JOURNEYMAKER PINOTAGE *Swartland, South Africa*	6.00	7.50	21.50
MOUNTAIN RED BLEND *South Africa*			32.00
OUR HOUSE THE STORMY CAPE *South Africa*	5.50	7.00	19.50
MAN CABERNET SAUVIGNON *Coastal Region, South Africa*	7.50	9.50	28.00
GRAND MASCOTA MALBEC *Argentina*			41.00
KEN FORRESTER MERLOT RESERVE *South Africa*			37.00
RIOJA ROMAN BILBAO CRIANZA *Rioja Crianza, Spain*			30.00
SUTHERLAND PINOT NOIR *Elgin valley, South Africa*			45.00
BRUNITO TOSCANA IGT *Cantina Di Montalcino, Italy*			30.00
KEN FORRESTER "THE GYPSY" *Stellenbosch, South Africa*			65.00

WHITE

JOURNEYMAKER CHENIN BLANC *Swartland, South Africa*	6.00	7.50	21.50
CASTELO DO MAR ALBARINO *Rias Biaxs, Spain*			34.00
OUR HOUSE THE STORMY CAPE *South Africa*	5.50	7.00	19.50
LAND MADE SAUVIGNON BLANC *Malborough, New Zealand*		8.00	11.00 32.50
PINOT GRIGIO SARTORI *Italy*	6.50	7.50	22.00
KEN FORRESTER CHENIN RESERVE *Stellenbosch, South Africa*			35.00
MAN PADSTAL CHARDONNAY *Coastal Region, South Africa*			28.00
TAMBOERSKLOOF VIOGNIER *Stellenbosch, South Africa*			50.00
SUTHERLAND SAUVIGNON BLANC *Elgin, South Africa*			31.00
KEN FORRESTER, THE FMC *Stellenbosch, South Africa*			75.00

BEER

THE CRAFTY ORYX draught 5% abv	5.25
WINDHOEK bottle 4% abv (Subject to Availability)	4.00
AMSTEL bottle 4.1% abv	3.75
FREEDAMM can 0%	3.50

CIDER

Please ask your Server for options

LOOKING FOR SOMETHING DIFFERENT, UNIQUE OR SPECIAL? HAVE A LOOK AT OUR WINE WALL

Winall

All prices are in £ and include VAT at 20%. Wines by the glass are also available in 125ml.
Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

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