ZEPI
— GRILL & BAR —

Starters and Salads

Slow cooked soup of the Day   **R75**

6 Tiger Prawns   **R200**

Grilled fresh prawns finished off with lemon and garlic butter

Prawn and Avocado salad   **R100**

Panko prawn & Avocado, pineapple salsa served with spicy mayo

Creamy thyme mussels   **R95**

Fresh local half shell mussels, served on a white wine, thyme and cream sauce

Flash-fried Calamari   **R160**

Tender tubes and squid heads dusted and flash-fried or Grilled with chili, garlic and parsley mayonnaise

Salad Caprese   **R75**

A classic Italian salad; buffalo mozzarella, Tomato and fresh basil leaves drizzled with Olive oil, basil pesto and balsamic glaze

Fried Tofu Bowls   **R130**

Fresh vegetarian friendly salad with crispy squares of breaded tofu, assortment of fresh veggies, jalapeno soy sauce, served on a bed of rice.

Fresh Poke bowl   **R155**

Smoked salmon trout or falafel, edamame beans, fresh avocado, cucumber, carrots & lettuce

Prosciutto Salad   **R85**

Fresh wild rockets leaves, Cantaloupe, and prosciutto salad with Goat cheese and almonds nuts

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Zepi Mains Grill

300g Beef Sirloin Steak   **R275**

Served with chips, broccoli, onion rings and garlic butter

300g Rump steak   **R275**

Served with chimichurri, garlic Potato Tourne (garlic and herb baked potatoes)

300g BBQ Grilled Lamb Chops   **R300**

Served with mint pesto and Zepi Style fresh salad (our own Greek salad without lettuce)

600g Pork Spare Ribs   **R250**

Served with chips and chives sprinkles, (order garden salad or vegetables as extra)

600g Beef Ribs   **R250**

Served with chips and chives sprinkles, (order garden salad or vegetables as extra)

Bazaruto Chicken   **R160**

Half rotisserie-style chicken served with sauce on the side, veggies and chips/rice. Choose from one of our sauces:

Lemon & Herb

Medium Hot

Scorching Hot

House BBQ Sauce

Sticky BBQ Pork belly Bites   **R190**

Served with creamy herbed basmati rice, garnished with red chilli skins, sesame seeds, and spring onion

Asian BBQ Wings   **R120**

10 Sticky BBQ chicken winglets with chips

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Pasta Dishes

Smoked salmon linguine   **R195**

Salmon trout served in a creamy white wine and thyme sauce served on Italian linguine, garnished with fresh Italian parsley and lemon slice

Fresh house Pesto Tagliatelle   **R165**

Homemade basil pesto, broccoli florets, Romanita Tomato, parmesan shavings

Build you own pasta dish

Plain pasta with toppings of your choice

Plain pasta of the day   **R55**

Extra cream parmesan sauce   **R60**

Extra basil leaves   **R30**

Extra Grilled chicken   **R50**

Extra bacon   **R65**

Extra Cocktail tomatoes   **R30**

Extra mushroom   **R30**

Extra Napolitano sauce   **R50**

Extra black olives   **R37**

Extra prawn meat   **R60**

Mains

Braised lamb shank   **R285**

Served with butter wholegrain mustard mash potato and garden vegetables

Beef Short Rib   **R190**
Slow cooked beef short Rib, served with soft polenta and fresh gremolata

Butter Chicken Curry   **R185**
Served with garlic flat bread, onion and tomato salsa, plain yogurt

Grilled Line Fish   **R250**

Served with mashed potato or chips, garden vegetables and Lemon and cream sauce

Tempura battered Hake   **R190**

Served with mashed green peas, tartar sauce, chips

King klip Thermidor   **R270**

Served with chowder, sauté spinach and fresh lemon slice

Dessert

Crème brûlée   **R75**

 Crème custard and vanilla pod ice cream

Cape Malva   **R85**

With Vanilla Anglaise

Espresso Tiramisu   **R85**

Marshmallow and chocolate spring roll with whipped cream   **R75**

Velvet cake of the Night   **R80**

Chef's cake choice

Trio of local Ice Cream   **R60**

Fresh Fruit Salad with cream/ice cream   **R75**

Selection of Homemade Sorbet. R15 price per Scoop