

## BREAKFAST .....



Our artisan breads are all made in-house using traditional methods with no additives or preservatives.

BAKED EGG AND CHORIZO Spicy Tomato Relish, Chorizo, Smoked Provolone Cheese and Toasted New York Rye	60
BREAKFAST CIABATTA Fried Egg, Bacon, Creamy Mushrooms on Toasted Ciabatta Bun	59
THE FRY UP Fried Eggs, Bacon, Cherry Tomatoes, Mushroom Sauce and Toasted Sourdough	72
EGGS BENEDICT Poached Eggs, Bacon, Truffle Hollandaise on Toasted Sourdough	65
OMELETTE CAPRESE ⊚ Tomato and Mozzarella served with Whole Wheat or New York Rye	59
OMELETTE FLORENTINE ® Spinach and Feta served with Whole Wheat or New York Rye	55
ADD Ham	10
SALMON EGGS Whole Wheat Toast topped with Rocket, Scrambled Eggs, Smoked Salmon and Horseradish Cream	72
TUSCAN ⊙ Scrambled Eggs, Basil Pesto, Parmesan Shavings on Toasted Whole Wheat	<b>4</b> 5
REPLACE any bread with Gluten Free Seed Loaf	14

Breakfast can be ordered ALL day!

# **GOURMET &**



For your lips, not your hips.

ALMOND MATCHA SMOOTHIE © a Blend of Banana, Matcha, Honey and Almond Milk	68
KEFIR BREAKFAST BOWL <sup>⊙</sup> Kefir with Rolled Oats, Chia Seeds, Ground Cinnamon and Topped with Fruit	77
SUPER SEED PUMPKIN AND BROCOLLI SALAD ® with Herbs and a Lemon Olive Oil Dressing	68
SMOKED SALMON WITH A ZING SALSA Strawberry, Cucumber, Mint, Chilli Salsa on Gluten-Free Seed Loaf	79
DUKKAH CHICKEN Served with a Side Salad and Tzatziki	89
FLASH STEAK Thinly Sliced Fillet of Beef served with a Tomato and Leaf Salad, Dressed with Basil Pesto	139

Vegetarian dishes



Please specify any dietary requirements and allergies. Not all ingredients are listed.









#### ESPRESSO-BASED DRINKS

Choose one of our three delicious blends:

- African Blend
- South American Blend
- Decaf Blend

	- Single	Double
ESPRESSO	15	20
CAFÉ AMERICANO	15	20
FLAT WHITE	20	25
CAPPUCCHINO	20	25
CAFÉ LATTE	23	27
CAFÉ MOCHA		30

\* Try any of our coffees iced

FLAVOURED SYRUP Add a Vanilla, Hazelnut or Caramel Flavour to any of our Coffees	7
HOT CHOCOLATE	25
RED ESPRESSO DRINKS	
RED CAPPUCCHINO RED LATTE	20 25

#### THE DELICIOUS ALTERNATIVE TO DAIRY

	Single	Double	
ALMOND LATTE	30	38	
ALMOND CAPPUCCHINO	27	35	
ALMOND RED		35	
ALMOND HOT CHOCOLATE		38	



## LUNCH -----





90

89

142

## SANDWICHES



55

80

75

55

20

ıd	made	

All served with a side salad an with our in-house baked artisan bread

CHICKEN MAYO	
Fresh or Toasted with	
Basil Pesto on Whole Wheat	
or New York Rye	

#### PULLED BEEF Served with Coleslaw on a Ciabatta Bun

SOURDOUGH
GRILLED CHEESE
Aged Cheddar, Mozzarella
and Brie with Herb Oil

### SMOKED SALMON **BAGUETTE**

with Cream Cheese, Pickled Cucumbers and Garden Leaves

#### VIETNAMESE BANH MI Slow Roast Pork, Mayonnaise, Pickled Carrots, Cucumber. Chilli and Sweet Sour Dressing on a 30cm Baguette

ADD CHIPS

#### Nick (6 years old)







#### A STORY OF TWO CHEFS.

A pastry chef and a fine dining chef met in the kitchen and fell in love. Her passion for baking delectable, sweet, heavenly delights was perfectly balanced by his attention to detail, knowledge of classic French cooking and flavour combinations that drew discerning diners looking for a feast. Zana's Artisan Bakery & Deli is for foodies, those with an appetite for homemade, crafted to perfection, crusts, croissants, cakes and culinary courses. Made with only the finest ingredients, using recipes perfected over time.

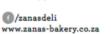
GOOD FOOD, MADE WITH LOVE.

Take a look at our displays and enjoy one of our delectable sweet offerings.

Ask us about our pre-order home cooked meals and platters

- t 016 932 1300
- e 072 333 8609 082 565 5783

70A Chopin Str Shop 1 | SW5 Vanderbijlpark





SOUP OF THE DAY

WARM DELI PASTA

with Artisan Bread

SALAD (V)

∨ Vegetarian dishes

Please specify any dietary requirements. Not all ingredients are listed.

#### DELI BURGER

Beef Burger, BBO Mayo, Spicy Tomato Chutney, Smoked Provolone Cheese on Ciabatta with Fries

#### BELLY OF PORK

Slow Roasted served with Sweet Potato Mash, Seasonal Vegetables and Roast Garlic Vinaigrette

#### CHICKEN SUPREME CURRY

Sliced on the angle, with Basmati Rice, Tomato Salsa, Creamy Curry Sauce and Poppadum

#### BEEF FILLET

250g Fillet Medallion Glazed in Youngberry Sauce served with Crushed Potatoes and Seasonal Vegetables

#### MARGHERITA PIZZA (V)

Tomato Base with Mozzarella and Basil

# SWEET TREATS

**DINNERS & PLATTERS** 

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