

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

45

REPLACE any bread with Gluten Free Seed Loaf

14

GOURMET & GUILT-FREE



For your lips, not your hips.

ALMOND MATCHA SMOOTHIE

a Blend of Banana, Matcha, Honey and Almond Milk

68

KEFIR BREAKFAST BOWL

Kefir with Rolled Oats, Chia Seeds, Ground Cinnamon and Topped with Fruit

77

SUPER SEED PUMPKIN AND BROCCOLI 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.

DRINKS



TEAS

KOISAN ORGANIC TEAS

Earl Grey, English Breakfast, Rooibos

25

KOISAN ORGANIC FLAVOURED TEAS

Rooibos Vanilla, Peppermint, Strawberries and Cream

25

FLOWERING TEAS

Green tea based. Experience the magic of your tea blossoming in front of your eyes.

29

MATCHA GREEN TEA

Only the finest, Japanese 'Jewel Dew' Gyokuro tea leaves are used to make matcha

30

MILKSHAKES

LEMON • BLUEBERRY • TOFFEE CARAMEL COFFEE • VANILLA • HAZELNUT CHOCOLATE

27

SMOOTHIES

GRANADILLA CRUSH • LEMON BERRY LEMON MANGO MINT

25

COLD DRINKS

BOS ICE TEA • 275^{ML}

20

SIR JUICE • 350^{ML}

20

COKE • COKE LIGHT • COKE ZERO SPRITE • SPRITE ZERO • TAB FANTA • CREAM SODA

16

TIZERS

22

STILL AND SPARKLING WATER

15

ESPRESSO-BASED DRINKS

Choose one of our three delicious blends:

- AB African Blend
- SA South American Blend
- DC 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
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HOT CHOCOLATE	25
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RED ESPRESSO DRINKS

RED CAPPUCCHINO	20
RED LATTE	25


THE DELICIOUS ALTERNATIVE TO DAIRY

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

Breakfast can be ordered **ALL day!**

LUNCH

SOUP OF THE DAY with Artisan Bread	35
WARM DELI PASTA SALAD 	79
Peppers, Onions, Olives, Mushrooms, Cherry Tomato with Blue Cheese Dressing	
CHICKEN CAESAR SALAD	75
Shredded Chicken, Spring Onion, Grated Egg, Parmesan Shavings, Croutons and Caesar Dressing	
SALAD NICOISE	88
Lettuce, Tuna, Pickled Quail Eggs, Olives, Potato Croutons, Anchovies and Classic Vinaigrette	
CAPELLINI PASTA 	59
Delightful Mediterranean Flavours with Fresh Tomato and Basil Sauce	

 Vegetarian dishes

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



DELI BURGER	91
Beef Burger, BBQ Mayo, Spicy Tomato Chutney, Smoked Provolone Cheese on Ciabatta with Fries	
BELLY OF PORK	90
Slow Roasted served with Sweet Potato Mash, Seasonal Vegetables and Roast Garlic Vinaigrette	
CHICKEN SUPREME CURRY	89
Sliced on the angle, with Basmati Rice, Tomato Salsa, Creamy Curry Sauce and Poppadum	
BEEF FILLET	142
250g Fillet Medallion Glazed in Youngberry Sauce served with Crushed Potatoes and Seasonal Vegetables	
MARGHERITA PIZZA 	65
Tomato Base with Mozzarella and Basil	

SANDWICHES



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

CHICKEN MAYO	47
Fresh or Toasted with Basil Pesto on Whole Wheat or New York Rye	
PULLED BEEF	55
Served with Coleslaw on a Ciabatta Bun	
SOURDOUGH GRILLED CHEESE	80
Aged Cheddar, Mozzarella and Brie with Herb Oil	
SMOKED SALMON BAGUETTE	75
with Cream Cheese, Pickled Cucumbers and Garden Leaves	
VIETNAMESE BANH MI	55
Slow Roast Pork, Mayonnaise, Pickled Carrots, Cucumber, Chilli and Sweet Sour Dressing on a 30cm Baguette	

ADD CHIPS

20

Nick (6 years old)

Zana (4 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.

SWEET TREATS


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

DINNERS & PLATTERS

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

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