



**CHAI &
CHOW**

BY ZANA TEA Co.

<i>Chicken Samoosa</i>	<i>R 9</i>
<i>Prawn Rissolle</i>	<i>R 15</i>
<i>Beef kebab & Puri</i>	<i>R 18</i>
<i>Chicken Kebab & Puri</i>	<i>R 15</i>

<i>Mini Pita Chicken Bruschetta</i>	<i>R20</i>
<i>Mini Pita Steak Bruschetta</i>	<i>R25</i>

<i>Cocktail Chicken Pie</i>	<i>R13</i>
<i>Cocktail Pepper Steak Pie</i>	<i>R15</i>
<i>Mini Pasta Cup Chicken</i>	<i>R25</i>
<i>Cheesy Steak & Mash Pie 12cm</i>	<i>R60</i>
<i>Cheesy Chicken & Mash Pie 12cm</i>	<i>R50</i>

Veg Peckish

<i>Cheese & corn samoosa</i>	<i>R9</i>
<i>Pandela (veg Fritter)</i>	<i>R12</i>
<i>Puri Patha</i>	<i>R18</i>
<i>Bajias (6 chilli bites)</i>	<i>R30</i>
<i>Mini Pasta Cup Veggie</i>	<i>R25</i>
<i>Mini Pita Haloumi Bruschetta</i>	<i>R20</i>
<i>Mini Pita Patha Bruschetta</i>	<i>R20</i>

Peckish Menu

Soups Served with a freshly baked bun

Ginger Vegan Soup R65

A Spicy soup, made from Organic vegetables, warming spices and freshly grated ginger, with samp & beans

Ginger Chicken & Veg Soup R65

Simple & cozy, with plenty of fresh ginger, garlic and lemon

Chicken Haleem R70

A traditional Indian thick soup, prepared with organic vegetables, barley & lentils

Lamb Haleem R80

Leg mutton slices are cooked slowly with all the spices, until soft, it's just perfect!

Salads

Grilled Halloumi Salad R95

Slices of halloumi, grilled with olive oil until golden brown, set on a bed of rocket & leafy greens, topped with olives, feta, cucumbers and a dressing of roasted rosa tomatoes, lemon & garlic

Red Chicken Strips Salad R95

Chicken fillets cooked in olive oil and a masala of red chilli & garlic, Leafy greens, cucumbers, olives and feta

Grilled Prawns Salad R140

*4 queen prawns, tossed in our special Pimenta sauce and olive oil dressing
Leafy greens, cucumbers, olives and feta*

Mediterranean Couscous & Chickpea Salad R80

With a fresh lemon herb dressing, tossed with colorful vegetables, feta cheese, chickpeas & stuffed olives with almonds

Wraps

served with chips

(with cheese, sliced olives, gherkins, pickled onions, jalapenos, aloo tikki & leafy greens)

Chicken Tikka Masala Wrap **R95**

Pulled Rump steak Wrap **R115**

BBQ Wagyu Zabuton Wrap **R140**

Certified wagyu zabuton score 9+

a coveted signature japanese wagyu cut known for its intense marbling and succulent texture.

Korean bbq sauce : slow cooked asian style bbq sauce with traditional Korean Gojugaru chilli flakes and gojuchang

Pimenta Prawn Wrap **R130**
(3 L1 queen prawns)

Patha Wrap **R95**

Grilled Haloumi Wrap **R95**

Spicy Brinjal Stir Fry Wrap **R95**

Chow Buns

Freshly baked in-house buns

served with chips

(with cheese, sliced olives, gherkins, pickled onions, jalapenos, aloo tikki & leafy greens)

Pulled Rump Steak Chow Bun **R105**

Crumbed Chicken Chow Bun **R70**

Red Chicken Chow Bun **R65**

Pastrami Chow Bun **R55**

Masala Tuna Chow Bun **R60**

BBQ Wagyu Chow Bun **R125**

Classic Indian Breakfast

served from 9am to 12pm



Lila Marcha Breakfast Paratha R65

Eggs are cooked in a tasty masala made with onions, coriander, green chilli, garlic, and warming spices.

2 eggs, 1 Paratha, 1 aloo tikki, 1 ausage (Beef or chicken)

Desi Masala Poached eggs R75

A gravy of onion, tomato, red chilli, ginger, and garlic is prepared with authentic spices, and in the end, little wells are made where each egg is dropped and allowed to cook.

2 eggs, 1 Paratha, 1 aloo tikki, 1 sausage (Beef or chicken)

2 Cheese Omelette R55

With Mozzarella & Gouda cheese, 1 Paratha

Gourmet Desi Omelette with coriander, garlic and green chilli, served with paratha

Onions, Peppers, Mushrooms, Rocket, Baby spinach R75

With diced sausage or Vienna R90

Breakfast Chow Bun R50

Deep fried egg, pastrami, cheese, aloo tikki

Desi Veggie Breakfast Chow Bun R50

Open Toasted Chow bun, topped with sautéed rosa tomatoes, green chilli, garlic mushrooms, aloo tikki, sprinkled over with grated mozzarella

Veggie Breakfast Paratha R55

sautéed rosa tomatoes, green chilli, garlic mushrooms, aloo tikki, sprinkled over with grated mozzarella

Beda Wari Bread R45

Savory French toast, served with crispy shredded potatoes

Beda Wari Breakfast Sandwich R65

Aloo tikki & coriander sauce, sandwiched in savory French toast

Add extras to your breakfast

Beef or Chicken Sausage R15

Aloo Tikki R15

Pastrami R 15

Garlic Mushrooms R15

Paratha R 15

Roti R12

Toast R8

Breakfast

Bunny Chow

A South African Classic, made the Chai & Chow way.

Lamb Bunny (leg mutton)	R120
Chicken Bunny	R80
steak mince	R70

Baked Chows

Lasagne or Canneloni

Chicken	R90
Steak mince	R90
Veg	R90
Patha Casserole	R90

Wagyu Espetada with Veg & Noodle stir fry R160

Certified wagyu espetada score 7, a traditional Portuguese steak cut, skewered and seasoned with maldon salt, chilli and Bay leaves

Grilled Pimenta Prawns with veg & noodle stir fry

6 L1 queen prawns R230

8 L1 queen prawns R290

Thai Red Chicken Coconut Curry R95

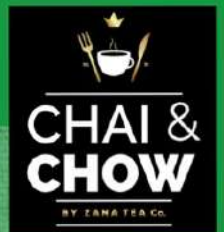
Chicken fillet strips, with lemongrass & ginger, Topped with cashews and fresh ginger, Served with noodles or rice

Thai veg curry R85

100% Vegan, served with noodles or rice

Masala Crumbed Chicken Strips & Chips R80

drizzled with Red chilli sauce & Coriander sauce



Chow Favorites

Please ask your waiter for the special of the day

Butter Chicken R85

Aromatic, golden chicken cubes, marinated in a deliciously spiced yoghurt marinade, then cooked in an incredible creamy curry sauce made with coconut milk

Steak Mince curry R50

Topside steak mince, cooked with green peppers & potatoes

Chicken Curry R60

Traditional family recipe, aromatic and rich in flavor, with soft potatoe

Mutton Curry R100

Tender pieces of leg mutton, slow cooked with the perfect balance of savory aromatic spices, delicious thick gravy, & soft potatoe

<i>Roti</i>	<i>R12</i>
<i>Paratha</i>	<i>R15</i>
<i>Rice</i>	<i>R20</i>

Traditional Indian Chow

LC Beakfast R30

1 egg, (scrambled or fried), 1 vienna, 1 toast

Crumbed Chicken Strips & Chips R50

Saucy Chicken Strips & Rice R60

Saucy Mince & Noodles R60

Cheese Toasty & Chips R40

Sweety Peety Bread R25

Chips R20

Double Nut Meringue Stack R120

Layers of fresh strawberries, fresh cream and almonds layered between an almond meringue and topped with decadent chocolate ganache.

Choux Tower R90

Six delicate choux pastries filled with whipped cream, topped with decadent chocolate ganache and berries

Cake Slice R40

Please ask your waiter for the cakes of the day

Pastries

Butter Croissants R20

Chocolate Danish R18

Custard Danish R18

Horseshoe Pastry R15

Butter biscuit dipper R8

Burfee by For the Love of Burfee

Truffles R35

Mini Logs R60

Glazed Hearts R100

Burfee Scoop R30

Chai Bomb Tea Cup R30

Chai Bomb in a Mug R40

Pink Rose Tea Cup R 35

Unsweetened Brewed Chai Cup R30

English Style Cup R25

100% Pure Ceylon Black

Ceylon Black

Vanilla

Cardamom

English Breakfast

Mango

Mixed Fruit

100% Pure Ceylon Green

Original Green

Misty Green

Lime Green

Jasmine Green

Brewed Iced Tea R35

Freshly brewed 100% Ceylon tea

Choice of flavors

Butterfly Pea

Spicy Mango

Cloudy Lemonade

Strawberry

Raspberry

Vanilla Rose

Pomegranate

Watermelon

Elderflower

Hibiscus

Cherry Blossom

Bubble Brewed Iced Tea R45

Soft Drinks R20

Still water 500ml R15

Still water 250ml R10

Fruit Juice R30

please ask your waiter for flavors of fresh fruit available

Flavored Lemonade R30

Choice of flavors

Butterfly Pea

Spicy Mango

Cloudy Lemonade

Strawberry

Raspberry

Vanilla Rose

Pomegranate

Watermelon

Elderflower

Hibiscus

Cherry Blossom

Cold Drinks

Cappuccino R35

Almond Latte R40

Hazelnut Latte R40

Vanilla Latte R40

Espresso R30

Americano R35

Hot Chocolate R40

The Other "C" Word