



Z I M

-FOOD MENU-

BITINGS

- Biltong 5 g
- Chilli bites 2.5 g
- Chicken bites 5.5 **NEW**

SMALL PLATES

- African chicken skewers 8.5
- Sardines 7.5
- Slow cooked ribs 10 g *double up* 19

- Halloumi & tomato medley 8 VO,
- Buttermilk & chenin calamari 9
- Chicken wings 7.5 *double up* 14

PERFECT SHARERS

- Sadza bites 7 V,
- Vegetable samosa 7.5 V,g
- Zim prawns 9.5 *double up* 17

SALADS

- Harissa chicken salad 13.5
- Ostrich salad 17.5
- Zulu steak salad 13.5

HOUSE SIDES

each 3.5

- Rice V, VO
- Fries V, VO

- Pap V
- Seasonal salad V, VO

POTJIES & CURRIES

- Fish & tiger prawn curry 16.5
- A hearty fish curry with creamy coconut and zesty lime & served with rice. Please ask your server for the fish of the day

- Moroccan lamb tagine 17.5 n
- An authentic spiced Moroccan lamb stew with cayenne, paprika, honey and preserved lemon, topped with toasted almonds & served with rice

- Zimbabwean dovi 15.5 n
- Chicken & peanut curry with peppers, aubergine, tomato topped with kale & served with rice

- Durban beef curry 15.5 g
- The famous spicy beef curry. Served with rice or as a bunny chow

- Mozambique peanut stew 14.5 n, VO, V
- Chickpea, sweet potato, tomato, kale peanut stew with a little chilli kick & served with rice

POT

THE BRAAI

- Grilled harissa chicken breast 16.5

Braai'd chicken breast marinated in harissa, served with Zim riata & fries

- Fish of the day 19.5
- Seasonal south coast caught fish with chef's pairings (Please ask your server for plate of the day)

- SA boerewors 17.5 g
- Traditional African farmers sausage, handmade by our butcher to our special recipe. Served with Chakalaka & pap

GRILL

- Braai'd aubergine & halloumi 15.5 V, VO

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

- Ostrich steak 19.5
- Peppered and seasoned 6oz fillet served with fries, Zim greens & monkey gland sauce

- Mixed grill sharer 55 **NEW**
- Chopped ostrich steak, chicken skewers, ribs, chicken wings, chopped boerewors & chopped steak, served unlimited fries and salad

SIDES

each 4.5

- Chef's side of the day **NEW**
- (Please ask your server for today's seasonal special)
- Crispy Zim greens V, VO
- Chilli broccoli V, VO
- Fresh Zim greens V, VO

SAUCES

each 2

- Zim churi V, VO
- Peppercorn g
- Monkey gland

- Zim's spicy V, VO
- Riata V

BURGER & BRISKET

- Handmade braai burgers 16.5 VO, g
- Served with fries, chakalaka, fresh tomato, red onion and salad

The original Zim - Rustic brioche bun with 8oz beef patty, smoked cheddar, bacon and mustard mayo (Add slaw £1)

Harissa chicken - Rustic brioche bun with butterflied chicken breast, riata, mustard mayo & smoked cheddar (Add bacon £1)

Zim's vegan VO - Sourdough bun with the infamous 'Moving Mountains' patty & vegan mayo. (Add Violife cheese £1)

- Low & slow beef brisket 18.5 g
- Our brisket is slow cooked, smoked & pulled, served with a brioche bun, slaw & fries

STEAK

Hand picked by our local butcher Dorset & West Country, 30 day aged steaks. Marinated in our famous Zim rub & slowly braai'd

Served with fries. Why not add a Zim sauce +2

- Chopped zulu 8oz 14.5

- Hand cut sirloin 10oz 24.5

- British reared Wagyu 8oz 45



V - Veggie VO - Vegan option
n - Contains nuts g Contains gluten

DID YOU KNOW?!

Our menu is 95% gluten and dairy free. Our ostrich steak is Halal.



@ZIMBRAAI

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 where we are able to offer vegan or gluten free options and where they contain nuts.