

# MENU

## WELCOME DRINK

Mint and Vodka Granita  
Or Non-alcoholic cocktail

## AFRICAN SUNSET MEZZE

In memory of Zingara's gypsy mother, Sweetlena, we bring you her classic cup of soup. Served with an assortment of delectable delights from around the world:

Mini braided loaf served with Harissa Butter on the table | Eggplant Dip | Falafel | Labneh and Zatar | Tzatziki | Marinated Olives | Grissini sticks

## PRIMI PIATTI

From Cannelloni to Ravioli...at the whim of the Contessa, but always an indulgent surprise!

HALAAL FRIENDLY  
CHAT TO US IF YOU HAVE ANY  
SPECIFIC DIETARY REQUIREMENTS



## THE GRAND PERFORMANCE

*Craft your experience: delight in selecting one of five artfully prepared main courses, each a masterpiece in its own right!*

### THE FAMOUS CHOCOLATE CHILLI FILLET

A seductive blend of dark Belgian chocolate, rosemary & chilli, over succulent beef fillet on a bed of sautéed black mushrooms and arugula. This iconic dish represents the essence of our fantastical world – a daring fusion of the familiar and the unexpected.

### SPRINGBOK SHANKS

Slow cooked with red wine & root vegetables, served with mash and gremolata.

### PESCE

Fresh from the ocean...ask your waiter which divine combinations have inspired our chefs today.

### PASTICCIO DI POLENTA PRIMA VERA

Polenta di quattro formaggi scented with oregano, baked with Mediterranean roast vegetables & served with Salsa Rossa.

## THE SWEET FINALÉ

### THE CONTESSA'S TRIO OF TREASURES

Rooibos Crème Brulee | Malva Pudding with Amarula Anglaise | Tiramisu

## CAFE & TEA

Brewed with love, to round off your night of sensory delight

