

LUNCH MENU

SALADS

Scotch Quail Egg Salad US\$8.00
Scotch quail egg served with crispy bacon, mixed mushrooms, served with a baby leaf salad with edible flowers

Courgette & Salami 'Spaghetti' US\$8.00
Spiralized courgette, thinly sliced red onion, salami, sundried tomatoes & olives

Ilala Garden Salad US\$8.00
Assorted seasonal greens, salad leaves, tomatoes, cucumbers, carrots, olives and feta

SANDWICHES

Smoked Salmon Trout Bagel US\$15.00
Smoked salmon trout, sweet peppers & pickled cucumbers with cream cheese & avocado in a toasted bagel

Chicken Wrap US\$13.00
Grilled chicken strips, streaky bacon, avocado, sweet chilli & a herb leaf lettuce in a flour wrap

Pastrami Ciabatta US\$10.00
Pastrami, Dijon mustard, jalapenos, tomato, lettuce & Emmental cheese on a seeded ciabatta

All sandwiches come with small side salad & fries.

BIGGER BITES

Ilala Burger with cheddar cheese & bacon US\$14.00
Freshly baked sesame roll, homemade mayonnaise, cheddar cheese, bacon, tomato chilli jam, onion rings & fries

Tempura Fish & Chips US\$16.00
Local Zambezi bream in a light tempura batter served with homemade tartare sauce & chips

Spicy Corn & Chickpea Burger US\$12.00
Corn & chickpea burger served with beetroot crème fraiche & rocket in a whole wheat burger brioche

Classic Steak & Chips US\$15.00
220g aged sirloin steak grilled to your liking with a watercress salad, poached egg yolk, mushroom and fries

SNACK BOARDS

A fresh selection of charcuterie & cheese served with hummus, chicken liver parfait, homemade crackers & green tomato jam, accompanied with salt & pepper squid & panko prawns

Board for 1 / 2 people US\$20.00

SELECTION OF DESSERTS

Vanilla Waffle US\$4.00
with banana, praline ice cream and caramel sauce

Trio of seasonal Fruit Sorbets US\$5.00

Seasonal Fruit Platter US\$4.00