



Arrival of Guests:

Welcome drink – Mint and Vodka Granita

Non-alcoholic Granita

African Sunset Mezze

In memory of Zingara's gypsy mother, Sweetlena, we bring you her mini classic soup.

Served with an assortment of delectable delights from all over the world.

Babaganoush, Red pepper humus, grilled artichokes, micro greens and crushed pistachio, baby bell peppers filled with cream cheese and grissini stick

Served with the soup of the week.

Primi Piatti

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

Oven Baked Spinach, Feta, and sundried tomato Cannelloni, on a bed of plum tomato and roast vegetable sauce, topped with a basil pesto cream, fresh greens (rocket and watercress), toasted pinenuts, and a sprinkle of parmesan and chives

The Grand performance

❖ 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.

❖ Shanks

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

The current shank is Springbok shank.

❖ Pesce

Fresh from the ocean...ask your waiter which divine combinations have inspired our chef's today.

Pan roasted Norwegian salmon with a sun-dried tomato and Parmesan herb crust, served on a roasted baby marrow creamy polenta. Topped with rocket, olive tapenade and caperberry. Drizzled with salsa Verde and garnished with a lemon wedge

❖ Thai style Coconut Green Vegetable Curry

Served with fragrant Basmati rice, poppadum, and Tomato coconut salsa

The Sweet Finale

The Contessa's Trio of Treasures, to round off your night of sensory delight.

Espresso Dark Chocolate Mousse, Spiced Pear and almond frangipane and a salted rosemary Crème Brule

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