

Operating Time:
Monday- Friday -24hrs
Serving Time:
Sat- Sunday -24hrs

Holiday Inn
— BY IHG —

ALL DAY DINING MENU



KEEPING YOU GOING ALL DAY!

STARTERS & NIBBLES

Get started with tasty plate or some nibbles to share

Bruschetta-\$7.00
An antipasto, consisting of grilled bread rubbed with garlic and topped with cherry tomatoes, mushrooms, with an exciting cheese finishing

Zimbabwe special deli board-\$7.00
Chili mopani worm, and fried dried kapenta

Chicken Liver-\$7.00
Flambéed garlic and onions flavored chicken livers, in a creamy peppery sauce laced on a bed of toasted bread triangles, finished with greens

BBQ tandoori chicken wings-\$9.00
Crispy and rich Flame grilled BBQ Chicken wings served with a side salad and an extra bbq sauce dip

PASTA
Classic pasta dishes made with authentic Italian sauces
Pasta Primavera-\$12.00
A dish infused with rich flavors. Tomatoes, mushrooms, a variety of vegetables and spices. It's very tasty with just the right amount of kick (spiciness) topped with freshly grated parmesan cheese

Spaghetti Bolognese-\$15.00
Out take on the all-time Italian classic: beef & tomato ragout served with parmesan

Penne Pasta Arrabiata -\$12.00
This pasta dish is packed with the following flavours: tomato, onion, spices, pesto, olives and parmesan cheese.

SOUPS
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Soup of the Day- ask your waiter/waitress for the soup of the day with exciting trimmings-**\$5.00**

Signature Soup-\$5.00

Cream of mushroom soup-\$5.00
The healing flavors of Gusu mushroom Soup finished with a touch of whipped cream, fried mush room and parsley served on the side with and option of garlic croutons or bread rolls

SANDWICHES

Freshly made to order, served with your choice of bread

The club-\$15.00
Classic triple decker stack with any 3 fillings, grilled chicken, beef tomato, smoky bacon, crispy lettuce, packed into bread and served with potato crisps

Cheese & Tomato Sandwich-\$12.00
Mature Cheddar and crisp cos lettuce, with pickle, mini gherkins and fresh or grilled tomato

Classic tuna or chicken mayo-\$12.00
Served with gherkins, potato crisps, a side salad and a wedge of lemon

The Vegan Sandwich -\$12.00
Fried mushroom, onion, and peppers, and a grilled tomato

SEASON SALADS

Our super-fresh salads make the perfect choice for a lighter and healthier meal.

Traditional Greek salad-\$5.00
A well-arranged assortment of crisp lettuce, feta, pitted Kalamata olives, capers, red onion, cucumber, bell peppers and tomatoes drizzled with Greek salad Dressing

The All Time Caesar salad-\$7.00
Cajun spiced grilled and pickled chicken kebabs on freshly picked lettuce, served with parmesan shavings, crunchy croutons, all tossed in our creamy house dressing

Holiday Inn Special Salad-\$5.00
Crumbed mushroom, crispy lettuce, parmesan cheese, cherry tomatoes and croutons mixed spanish olives & crispy calamari.

Mixed green salad-\$5.00
Shredded lettuce, rocket, green beans, crunchy celery, cucumbers, assorted bell peppers, sweet basil, finished with a house salad dressing

EVERYONE’S FAVOURITES

Serving up a selection of all-time favorites from home and away

Classic fish & chips-\$24.00
Battered hake or bream fillet, creamy tartare sauce, side salad and a portion of chips

Classic fish & chips-\$20.00
Battered hake fillet, creamy tartare sauce, side salad and a portion of chips

Chef’s Special (Chicken Jellezy)-\$17.00
Flamed breast of Chicken served with cream of mushroom sauce and spring onion mash

Garlic and Chili Prawn-\$30.00
Spanish influence on prawns pan-fried with olive oil and Chili, drizzled with fried garlic cloves and parsley

Baked Inyanga Trout-\$20.00
The tale of the Famous Zimbabwean Inyangani Trout grilled and baked topped with sauce tartar, chefs potatoes of the day, butternut puree and seasonal vegetables

Chicken and chips-\$10.00
¼ chicken flame grilled, a salad and chips

Curried Lentil and vegetable dahl -\$12.00
A classical combination of lentils, green beans and potato cubes, carrots and baby marrow infused together in ginger, garlic, green chillies, onion and tomatoes served with steamed rice.

A Ragout of Soya Vegetarian Sausage -\$12.00
A ragout of vegetarian sausages served with vegetable rice and steamed butternuts

Stewed Chicken Makhaya /Road Runner-\$15.00
A true Zimbabwean free range chicken cooked in a traditional fashion, flavored with only tomatoes and onion served with an option of either white or brown sadza

Grilled whole bream-\$14.00
Fresh from Kariba Dam, grilled or stewed to your liking served with an option sadza or rice.

Zimbabwean Pride -\$12.00
Chicken or beef with mixed vegetables in an onion and tomato sauce flavored with Chili's.

NB *ALL ARE ACCOMPANIED BY RICE OR SADZA WITH SPINACH OR CHOUMOLIA *****

BURGERS
Freshly prepared burgers served in a brioche bun with fries
Classic beef burger -\$15.00
Topped with bacon & finished with a tangy BBQ sauce and cheddar melt

Chicken burger-\$12.00
Comes with garden salad and crispy French fries

Vegetarian burger-\$12.00
Grilled vegetable pate topped with onion, tomato laced with garlic sauce

Add extra toppings
Crisp streaky bacon-\$2.00
Cheddar cheese-\$1.00
Golden battered onion rings-\$1.00
Grilled tomato rings-\$1.00

ON THE SIDE

Choose a side to perfect your meal

French fries, Sweet potato fries-\$4.00
Pap, local white sadza & also either millet or sorghum
Naan bread-\$3.00
Fried or plain boiled rice-\$3.00
Garlic bread-\$3.00
Potatoes of the day-\$3.00

FROM THE GRILL

Locally sourced meats, fish and vegetarian options to your liking

Grilled Chicken-\$10.00
A succulent, lean and skinless fillet, grilled and served with garlic grilled mushrooms, grilled tomatoes and our classic chunky fries.

Salmon steak -\$30.00
A juicy fillet with a delicate taste, served with new potatoes, green beans and cherry tomatoes on the vine.

The Famous Grill-\$22.00
A selection of grilled protein pieces that include a minute steak, country style boerewors, chicken piece a mini pork chop, fried carrot and potato shavings with your choice sauce of either chili or tomato concasee

BBQ Rack of Ribs-\$22.00
Flame grilled Rack of pork spareribs marinated in a homemade pickle served with vegetables and tempura onion rings

Grilled pork chop-\$20.00
Sweet and sour marinated pork chop with served with a nappy dry cider reduction, mashed potato and grilled vegetables, sprinkled with fresh chopped coriander

Proudly Zimbabwean Steaks
Your choice of Steak, marinated in soy, ginger and garlic, grilled to your liking, with an onion and tomato salsa topping and a cheddar cheese melt – ranging from 250g to 500g

Beef Fillet Steak 250g-\$18.00.

Rump Steak 250g-\$20.00.

Sirloin 250g-\$20.00.

T bone Steak 500g -\$28.00
Served with a jus de bouef, mustard butter, chef's potatoes of the day, butternut and cauliflower puree, a choice of either glaze carrots baby marrow or broccoli.

FINISH WITH A TREAT

Save some room, we've got some delicious desserts, with a moment of joy in every mouthful

Lemon baked cheese cake-\$6.00
A classic baked lemon cheesecake, rich and creamy yet light, served on a berry compote with a sundried lemon ring

Black Forest Cake-\$6.00
Served with a berry compote sauce or fresh cream

Trio of Ice Cream-\$5.00
Three flavors of ice cream with chocolate sauce sprinkled with toasted sunflower seeds and chocolate shavings

Fresh fruit salad/platter-\$4.00
A simple colourful bowlful or platter of our seasonal favourites

***NOTICE:** Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Adults need around 2,000 kcal a day.

