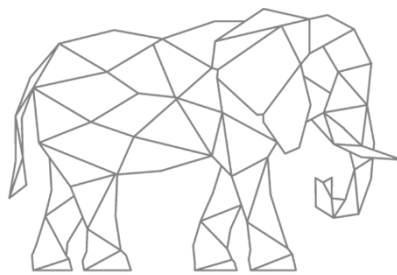
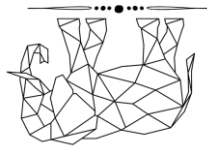


AL LA CARTE DINNER MENU

Please note personal Tipping is discouraged at Ndlovu Lodge, should you feel the service rendered warrants a Gratuity please add it to your bill and we will distribute to the team as we believe our entire team is what makes your experience memorable.

Thank you from Management



Elements Restaurant

Flamboyant - Intrigue - Fiery



STARTERS

Peri-Peri Chicken Livers

R80.00

Pan fried chicken livers infused with Ndlovu peri-peri sauce served with brown bread

Chicken Wings

R95.00

Grilled and basted Chicken Wings (4)

Soup of the Day

R80.00

Please ask your waitron on our Chef's creation of the day

Ndlovu Snails

R90.00

Snails slowly cooked in a delicious cheesy garlic sauce; oven baked with Parmesan cheese. Accompanied with brown bread.

Revuelto De Champiñones y Gambas

R120.00

Fried mushrooms, prawn meat and garlic mixed with soft eggs in extra virgin olive oil.

Gazpacho Andaluz

R100.00

Traditional Spanish cold soup with a perfect mixture of salad vegetables with the unique taste of Virgin Olive Oil (500ml)

Avocado Ritz (when Avocado in Season) or Shrimp Cocktail

R135.00

Avocado slices (in season) layered on top of shredded lettuce and prawn meat dressed with our homemade Pink Sauce



MAIN COURSE SALADS

Traditional Greek Salad

R115.00

Shredded lettuce, tomato wedges, pepper, onion rings, cucumber, green and black olives and feta cheese, serving with Greek Dressing Salad.

Ndlovu Caesar Salad

R120.00

Lettuce, cherry tomato, onion rings topped with strips of bacon, croutons and shavings of parmesan cheese dressed with Caesar Salad dressing

Chicken Breast Salad

R130.00

Grilled strips of chicken breast served with lettuce, tomato, onion rings, cucumber and peppers.

PASTAS

Penne Arrabiata with Prawns

R155.00

Our creamy homemade Arrabiata sauce (mild or hot) slowly cooked with prawn's meat. Choose your favourite Penne, Spaghetti or Fettuccini.

Spaghetti or Fettuccini Bolognese

R145.00

Pasta on your choice served with our traditional homemade savoury mince and home-made tomato sauce

Penne with Napolitana Sauce

R85.00

Al dente cooked penne pasta dressed with delicious and traditional tomato and basil sauce

FISH

Hake in Batter or Grilled

R150.00

Hake battered or grilled, served with tartar sauce or creamy lemon butter sauce, accompanied by a choice of Chips or Rice or Side Salad

Seafood Platter for One

R230.00

Delicious combination of grill calamari, prawns (2) (opened), mussels (4) and a fillet of hake, accompanied with rice or chips and two sauces, creamy butter lemon and homemade tomato sauce.

Seafood Platter for Two

R430.00

Delicious combination of grill calamari, prawns (4) (opened), mussels (8) and 2 fillets of hake, accompanied with rice or chips and two sauces, creamy butter lemon and homemade tomato sauce.

MEAT

Chicken Schnitzel

R160.00

Crumbed tendered chicken fillet pan fried, topped with cheese sauce grated in the oven. Served with roasted potato or a side salad

Beef Schnitzel

R185.00

Delicious and tender beef (+/-300gr) crumbed, topped with blue cheese sauce. Served with roasted potato or a side salad.

T-Bone Steak

R220.00

Size +/-500gr. Please mention to your waitron if you want it with or without basting

Sirloin Steak

R220.00

Size +/-360gr. Please mention to your waitron if you want it with or without basting

Fillet Steak

R230.00

Size (+/- 250gr) Please mention to your waitron if you want it with or without basting

Lamb Chops

R245.00

Four lamb chops (+/- 360gr) grilled on perfection accompanied with mint sauce

SAUCES

Blue Cheese Sauce

R45.00

Mushroom Sauce

R35.00

Pepper Sauce

R35.00

Side Items

Bread roll and butter pp

R25.00

Extra half portion of potato chips

R35.00

Baked Potato with Sour Cream

R35.00

Extra portion of vegetables

R40.00

Side Salad

R40.00