



THE TRAVELLERS BAR



SHARED PLATES

Kalamata olives (V) \$ 10
Asian and Mediterranean | Tarragon and black pepper lavash

Zambian peanuts (GF,V,N,L) \$ 8
Spiced local peanuts | Lime | Curry leaves

Biltong (GF,L) \$ 11
Local chili | Plain biltong

Onion rings (V,L,D) \$ 10
Smoked paprika | Marjoram | Lemon

TRAVELLER'S PLATES

Oxtail soup (GF,L) \$ 15
Glazed pearl onions | Carrot | Fresh garden peas
Recommended wine: Mr. P. Pinot Noir | Elgin Valley

Caesar salad (V,L,D,P) \$ 12
Fresh lettuce | Caesar dressing | Poached egg | Croutons |
Parmesan cheese | Bacon
Add: Chicken 50
Add: Prawns 70

Roasted butternut and feta salad (GF,V,D,N,L) \$ 13
Fresh garden lettuce | Granny smith apple | Honey balsamic dressing

Rare grilled flank steak salad (GF,D,L,N) \$ 14
Vegetable ribbons | Pesto | Aioli | Balsamic dressing

Crayfish, chilli and lemon pappardelle (S,D,L) \$ 15
Featuring Sustainably Sourced
Housemade garden tomato fondue | Capers | Chilli | Garlic
Recommended wine: Bizeo Idioglosia Chardonnay | Stellenbosch

SANDWICHES

The Royal Livingstone burger (D,L) \$ 15
Grilled beef patty | Lettuce | Tomato | Fried egg |
Caramelized onions | Aged cheddar cheese
Recommended Beverage: Mosi Lager

Crispy chicken burger (D,L) \$ 14
Crispy chicken | Lettuce | Tomato | Fresh onion | Fried egg |
Tarragon mayonnaise
Recommended Beverage: Mosi Lager

Contains:

S- Shell Fish, D- Dairy, P- Pork, VE- Vegan, GF- Gluten Free, N- Nuts, L- Local, V- Vegetarian

All prices are in USD and are inclusive of government taxes and exclusive of 10% service charge

Please advise your waiter if you have any allergens or dietary requirements

LIFE IS A JOURNEY.

Hummus vegetable wrap (V,D,L) \$ 13
Hummus | Peppers | Onion | Sundried tomato |
Avocado | Grilled halloumi | Tortilla bread

Smoked Salmon wrap (D) \$ 20
Smoked salmon | Lettuce | Fresh coriander |
Pickled onions | Honey mustard dressing

Panini club (D,L,P) \$ 14
Grilled Chicken breast | Bacon | Fresh lettuce |
Sliced tomatoes | Fried egg

All Sandwiches served with fries

SWEET ENDINGS

Citrus Pavlova(D, L) \$ 12
Lemon curd | Passionfruit sauce

Frangipane (D,N) \$ 12
Almond tart | Apricot jam | Caramelised apples |
Vanilla ice-cream

*Recommended wine: Bizeo Tiny |
Noble Late Harvest | Elgin Valley*

Travelers's dessert-Three French classic's (D,N) \$ 14
Strawberry tarte tatin | Opera Cake |
Pistachio and apricot Swiss roll

Cheese Board \$ 14
Dried Apricot | Crackers | Honey |
Sustainably sourced Zambian cheese

Selection of Ice Cream and Sorbet \$ 8
(2 scoops of your choice)
Ice cream - Chocolate | Vanilla | Strawberry | Coconut
Sorbet - Raspberry | Mango | lemon

Seasonal Fruit Selection (GF,V,VE,L) \$ 10

Sustainable

The Royal Livingstone Minor Zambia is committed to supporting local businesses and reducing our carbon footprint. We are therefore partnering with local farmers to introduce fresh and seasonal ingredients to our menus. We're proud to present new exciting dishes, featuring produce that captures the very best of Zambia's organic, fresh and local produce.

