



THE TRAVELLERS BAR



SHARED PLATES

Kalamata olives (V)	200
Asian and Mediterranean Tarragon and black pepper lavash	
Zambian peanuts (GF,V,N,L)	150
Spiced local peanuts Lime Curry leaves	
Biltong (GF,L)	220
Local chili Plain biltong	
Onion rings (V,L,D)	195
Smoked paprika Marjoram Lemon	

TRAVELLER'S PLATES

Oxtail soup (GF,L)	340
Glazed pearl onions Carrot Fresh garden peas	
<i>Recommended wine: Mr. P. Pinot Noir Elgin Valley</i>	
Caesar salad (V,L,D,P)	250
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)	300
Fresh garden lettuce Granny smith apple Honey balsamic dressing	

Rare grilled flank steak salad (GF,D,L,N)	320
Vegetable ribbons Pesto Aioli Balsamic dressing	

Crayfish, chilli and lemon pappardelle (S,D,L)	340
Featuring Sustainably Sourced	
Housemade garden tomato fondue Capers Chilli Garlic	
<i>Recommended wine: Bizoe Idioglosia Chardonnay Stellenbosch</i>	

SANDWICHES

The Royal Livingstone burger (D,L)	340
Grilled beef patty Lettuce Tomato Fried egg Caramelized onions Aged cheddar cheese	
<i>Recommended Beverage: Mosi Lager</i>	
Crispy chicken burger (D,L)	320
Crispy chicken Lettuce Tomato Fresh onion Fried egg Tarragon mayonnaise	
<i>Recommended Beverage: Mosi Lager</i>	

Contains:

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

All prices are in Zambian kwacha 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)	300
Hummus Peppers Onion Sundried tomato Avocado Grilled halloumi Tortilla bread	

Smoked Salmon wrap (D)	400
Smoked salmon Lettuce Fresh coriander Pickled onions Honey mustard dressing	

Panini club (D,L,P)	320
Grilled Chicken breast Bacon Fresh lettuce Sliced tomatoes Fried egg	

All Sandwiches served with fries

SWEET ENDINGS

Citrus Pavlova(D, L)	230
Lemon curd Passionfruit sauce	
Frangipane (D,N)	220
Almond tart Apricot jam Caramelised apples Vanilla ice-cream	
<i>Recommended wine: Bizoe Tiny Noble Late Harvest Elgin Valley</i>	

Travelers's dessert-Three French classic's (D,N)	250
Strawberry tarte tatin Opera Cake Pistachio and apricot Swiss roll	

Cheese Board	320
Dried Apricot Crackers Honey Sustainably sourced Zambian cheese	

Selection of Ice Cream and Sorbet	100
(2 scoops of your choice)	
Ice cream - Chocolate Vanilla Strawberry Coconut	
Sorbet - Raspberry Mango lemon	

Seasonal Fruit Selection (GF,V,VE,L)	200
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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.

