

Every dish that comes to your table is homemade. We use the best quality olive oil, fresh vegetables and fresh meat, supporting our local market.

Nothing is pre-cooked, so we ask for your understanding. We suggest you share the food on your table with the same love you share it at a family dinner at home.



The Bellini Affair

"Freshly baked Bread to greet you."

Welcome

Snack

Guacamole

Chilli Avocado Dip with Homemade Pita Bread

Crispy Onion Rings

Dredged in Buttermilk with Garlic Mayo

Homemade Potato Crisps

With Shaved Feta and Truffle Mayo

Jalapeno Poppers

Stuffed with 3 Cheeses, Crusted and Deep Fried with Garlic Mayo

Pasta Rice

With Roasted Cherry Tomatoe, Parmesan and Basil

Grilled Vegetables

With Parmesan Flakes & Balsamic Glaze



110

Starter

"Getting in the mood."

- **Tempura Zambezi Crawfish** 190
Tamarind, Chilli Lime Glaze, Garlic Aioli ■■■■
- **Chicken Livers** 160
Peri-peri Tomato Ragout, Crispy Onions, Chips
- **Spicy Chicken Fillets** 180
Asian Style Slaw, Garlic Mayo, Sesame Honey Glaze ■■■
- **Calamari & Chorizo** 190
Chorizo Sausage, Spicy Tomato Ragout, Lemon Mayo ■■
- **Prawn Pralines** 190
Chilli Mayo, Baby Cress, Lemon ■■
- **Mussels Marinara** 190
Spicy Tomato, Garlic & Chive, Toasted Sourdough Bread ■
- **Creamy Garlic Mussels** 190
Garlic Cream, Chives, Toasted Baguette ■■
- **Beef Short Rib or Crispy Chicken Tacos** 180
Avocado, Honey Soya Glaze, Chive, Lemon Zest & Mayo ■■■
- **Nshima But Fancy** 190
Seared Fillet, Rape Relish, Crispy Nshima, Chilli Mayo
- **Salmon Avocado** 190
Salmon Tartar, Avocado, Lemon Cream, Sesame Honey Glaze ■■■■
- **Pork Belly Beetroot & Baobab Chutney** 180
Mango, Slaw, Crispy Fied Onions ■■■■

Salads

"Eat your Greens."

- **Rocket & Halloumi Salad** 190
Rocket Leaves, Crispy halloumi, Grapes, Cherry Tomatoes, Sesame Seeds ■
- **Caesar Salad** 180
Salad Greens, Cherry Tomatoes, Parmesan Chip, Crispy Bacon ■■■■
Add On: Panned Chicken or Grilled Prawn - ZMW 80
- **Roasted Butternut Salad** 190
Chickpeas, Feta, Pumpkin Seeds, Rocket Leaves, Braised Tomatoes, Grilled Zucchini, Pomegranate, Maple Mustard Vinaigrette ■
- **Tomato & Avocado Salad** 190
Fresh Tomatoes, Avocado, Capers, Feta, Olives, Spring Onions, Pesto ■

Mains

"Argentinian Flame Grilled"

- **Prime Fillet steak 300gr** ■■ 400
- **Surf and Turf** 300gr Fillet + 5 Garlic Crawfish ■■ 460
- **Beef Rib Eye 400gr** ■■ 420
- **Tomahawk Marinated and Grilled 800gr** ■■ 640
- **T-Bone 700gr** ■ 570
- **Succulent Pork Chops** ■■ 360
- **Chicken Parmesan** 320
Bacon and Parmesan Confit, Honey glazed carrots, Macadamia Nuts, Mash Potato, Tomato Ragout ■■
- **Grilled Tuscan Chicken** 280
Mango Cilli Chicken Skewers, Pilaf Pasta Rice, Salad Garnish ■
- **Pan Seared Tiger Prawns in a Spicy Tomato Ragout** 390
Garlic Butter, Spicy Tomato Ragout, Puff Pastry, Mash Potato, Rucola ■■
- **Grilled Dover Sole with Lemon Butter** 460
Roasted Olives, Caper, Tomatoes, Citrus Butter, Potato Chips ■
- **Roast Lamb Masau** 490
Masau Chutney, Pasta Rice, Confit Tomatoe, Parmezan ■■
- **Crispy Balsa Buttered Hake Fillet** 280
Mango Cilli Salsa, Potato Chips, Garlic Aioli ■■
- **Catch Of The Day** S.Q
Flame Grilled on our Argentinian Grill ■

Pasta

"Obsessions."

- **Spicy Spaghetti & Country Sausage** 290
Country Sausage Meatballs, Italian Tomato Ragout, Calabrian Cilly, Parmesan ■■
- **Prawn Tagliatelle** 310
Prawns, Spicy Tomato Ragout, Parmesan Cream ■■
- **Truffled Porcini Pasta** 290
Porcini & Truffle, Candied Walnuts, Parmesan Crunch ■■
- **Bellini Amore** 310
Juicy Steak Bites, Jumbo Pasta Shells, Zesty Chilly Cheese, Tomato Ragout ■
- **Baobab & Artichoke** 290
Pasta Rice Risotto, Cherry Tomato, Zuchini, Candied Peacan, Parmesan ■
- **Salmon and Spinach Tagliatelle** 330
Creamy Cherry Tomato Sauce, Spinach, Parmesan Cream ■■
- **Country Risotto** 310
Pasta Rice Risotto, Spinach, Chicken, Chorizo Crawfish, Cherry Tomato, Parmesan ■
- **Beef Short Rib Conchiglioni** 310
Truffled Conchiglioni Pasta, BBQ Glazed Beef Short Rib, Feta ■

Desserts

"Treat yourself."

- **New York Style Passion Fruit Cheesecake** ■
- **Sticky Toffee Pudding & Vanilla Cream** ■
 - **Dolice Hazelnut Marquise** ■■
 - **Chocolate Ganach Cake** ■
- **Coconut Panacotta, Mango Cream** ■
- **Don Pedro, Jamason Black Barrel** ■
- **Don Pedro, Raspberry Amarula** ■
- **Ice Cream Trio, Hazelnut, Chocolate, Vanilla** ■■

180

ALLERGY ADVICE KEY



Seafood



Soya



Sesame



Gluten



Nuts



Pork

Signature Cocktails

Melanin Freeze

This is a Dark Rum based Cocktail with a burst of juicy watermelon sweetness balanced with citrus brightness and a minty chill

Orange Bourbon Smash

Jack Daniels, Blood Orange, Dry Lemon Soda .

This is a cocktail that balances smokey sweetness with a Bright tangy refreshment

Heart Breaker

Tequila, Rose Syrup, Passion Fruit, Lemonade. This Cocktail is Bold and Impossible to Forget

Summer Fresh Fruit G&T's

- Gin & Tonic with fresh Watermelon Chunks
- Gin & Tonic with fresh Sweetmelon Chunks
- Gin & Tonic with fresh Pinapple Chunks
- Gin & Tonic with fresh Blueberries & Mint
- Gin & Tonic with fresh Strawberry & Mint
- Gin & Tonic with fresh Mixed Summer Berry

190

Only Good Vibes.

At Bellini, Gastronomy is not just a meal; it's a celebration of flavors, culture, and the artistry of casual dining in a fun way.

The Bellini Affair.

RESERVATIONS
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