LATITUDE 15° RESTAURANT

À LA CARTE MENU

Latitude 15° LUSAKA

SALADS

COBB SALAD K165
An indulgence of chicken, bacon, avocado, cherry tomatoes, red onion, boiled egg & croutons built on lettuce with a honey-mustard dressing.

SALMON SALAD K200
Seared salmon steak with crispy lettuce, cucumber ribbons & cherry tomato tossed in our Latitude 15ºsecret dressing & topped with sesame seeds.

GREEK SALAD K180
The classic lettuce, onion, cucumber & tomato salad with locally produced feta and lemon dressing.

VEGGIE THRILL SALAD K170
Lettuce, grilled Mediterranean vegetables and fried halloumi.

NIÇOISE SALAD K270
Seared tuna steak on a bed of fancy lettuce, green beans, quail eggs, black olive tapenade, steamed potatoes, pickled red onions, & cherry tomatoes, all tossed in French dressing.

KALAHARI BILTONG SALAD K230
Lettuce, rocket, avocado, feta, beef biltong, papaya tossed in balsamic, mustard dressing.

CHIKANDA SALAD K150
Diced African polony made of chikanda with chilli & pounded groundnuts tossed in olive oil served with lettuce, tomatoes & red onions.

STARTERS

FALAFEL WITH CUCUMBER SALAD K100
Chickpea and fresh cucumber salsa salad seasoned with roasted pepper & chilli dressing served with pitta bread.

POTATO GNOCCHI K160
Seared potato gnocchi in a medium spiced tomato sauce & pancetta.

SEARED SHRIMP & AVOCADO, QUINOA TIMBALE K180
Seasoned in zesty lemon-basil dressing, served with lettuce, red onions, cherry tomatoes, & our secret sauce.

CRISPY STUFFED ARINCINI K150
Herby risotto croquette, two enticing fillings—broccoli shoots & buffalo mozzarella. Served with pan-fried cherry tomatoes, balsamic vinegar glaze, & fresh basil.

CALAMARI RINGS K160
Grilled marinated calamari rings, Asian style, with vegetable saffron basmati rice & honey, chilli, cilantro and soy dip.

CRISPY BALI PRAWNS K280
Deep fried mild spicy prawns coasted with breadcrumb & cornflakes served with tamarind chutney.

SAUTÉ CHICKEN LIVER K150
Deglazed with red wine jus, on potato rosti, with witted baby spinach, beetroot purée & crispy bacon.

ASIAN CORNER

THAI SEAFOOD CURRY K300
Nile Perch marinated in Thai curry sauce served with garlic butter mussels, pan fried shrimps, fried mushroom & basmati rice.

CREAMY VEGETABLE KORMA K180
Mixed seasonal vegetable slowly cooked in a creamy curry sauce with plain yoghurt & cashew nuts served with basmati rice & a choice of butter or garlic naan.

CHICKEN TIKKA MASALA K220
Mild tangy chicken pieces marinated & cooked in tikka masala sauce served with steamed basmatic rice and a choice of butter or garlic naan.

CHICKEN MADRAS K250
A rich, fragrant mild chicken curry with sweet & sour flavours served basmati rice & a choice of butter or garlic naan.

All prices are in Zambian Kwacha and are inclusive of Service Charge & VAT

= VEGAN OR VEGETARIAN

MAINS FROM AROUND THE WORLD

GRILLED SIRLOIN STEAK (300 GR) K390
Maître d'hôtel served with creamy cheese potato gratin, mixed vegetable & choice of sauce.

GRILLED T-BONE STEAK (500 GR) K420
Served with Pont Neuf potatoes, mixed vegetables & choice of sauce.

CREAMY FARFALLE PASTA WITH CAJUN CRAYFISH K200
Marinated seared crayfish tail in white wine cream with farfalle pasta.

MUSHROOM RISOTTO K240
Creamy risotto with mushroom purée & button mushrooms, served with rocket leaves in truffle oil & parmesan shavings.

PAN FRIED CHICKEN BREAST K230
Served with roasted cauliflower purée, pan fried cauliflower florets, grilled onions & red wine reduction.

SPRING TIME RISOTTO K170
Creamy risotto cooked with red onions, courgette, green peas, lemon zest ,parmesan topped with rocket tossed with olive oil.

GRILLED BEEF TOURNEDOS K280
Basted with salsa verde served with parmesan crushed potatoes, pan fried bottom mushrooms & red wine jus.

PAN SEARED PORK CHOP (250GR) K300
In butter & olive oil served with braised red cabbage, crispy potato, roasted apple purée & mustard sauce.

GRILLED CROCODILE KEBAB K240
Marinated with mango served with pineapple salsa basmati rice, lime butter & a side salad.

MEAT BALL TAGLIATELLE K180
Grilled & oven roasted Swedish meat balls served with tagliatelle & creamy mustard sauce.

CHICKEN PARMIGIANA K290
Crumbed chicken breast parmigiana topped with marinara sauce & melted mozzarella laid on Napolitano.

GLAZED LAMB SHANK K675
Slowly braised in the oven served with mash potato, buttered peas & mint & celery broth served on the side.

GRILLED PORK TENDERLOIN K270
Served with mushroom & bacon fricassee, baby carrot, pea purée, potato crisp & infused mushroom jus.

SALMON STEAK K380
With garlic mash potato, cherry tomato oil confit, steamed carrot & broccoli served with saffron sauce.

EGGS-PLOSION DELIGHT K190
Pan fried cauliflower, leek, button mushroom & cherry tomatoes in olive oil served with tomato, mustard, white wine, vegetable stock, butter emulsified sauce served with poached egg, crispy egg yolk cooked to your liking.

ZAMBIA CORNER

WHOLE KARIBA BREAM K250
Cooked to your liking. Either deep fried, grilled & roasted or boiled served wth Nshima, local vegetales & tomato relish

TRADITIONALLY MBUZI K220
Hot pot served with steamed rice

SMOKED GAME MEAT CASSEROLE K280
Served with Nshima & local vegetables

SIDES K50
Greek salad
Pont Neuf (Pommes Frites)
Grilled Mediterranean vegetables
Creamy mash potato
Creamy or pan-fried spinach

SAUCES K40
Mushroom
Peppercorn
Creamy mustard
Tomato relish
Thai curry
Beurre Maître d'hôtel (French Butter)

DESSERTS

CHOCOLATE BROWNIES WITH NUTELLA CREAM K160
Delectabe fudgy brownies served with the world's most beloved hazelnut spread cream.

MANGO TANGO CHEESECAKE K180
Rich & glazed cheesecake made with mangoes & served with red fruit coulis.

CHOCOLATE LAYER LASAGNE WITH CHOCOLATE SAUCE K160
Made with Oreo biscuits, cream cheese mouse, chocolate ganache with cream Chantilly & chocolate copeaux.

APPLE PIE WITH CUSTARD K150
A flaky, butttery crust with a sweet cinnamon sugared apple filling.

KAHLUA TIRAMISU K180
Traditional Italian coffee-flavoured dessert served with ladyfingers in Kahlua, a coffee liqueur.

CARROT CAKE & ITS FROSTING K170
Lush, flavourful slice of carrot cake with a velvety cream cheese frosting.

GELATO CUP K120
Rich and dense creamy frozen dessert.

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