

AT AVANI

N\$ 85

RESTAURANT MENU

CHEF'S SPECIAL

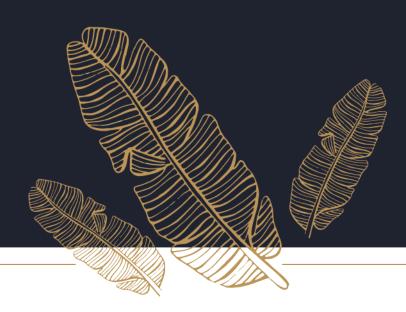
Asian style dumpling soup

Amuse-Bouche

A small complimentary appetizer from the chef

SOUPS

7 Sian Style damping soup	140 00
Spiced vegan lentil soup	N\$ 85
STARTERS	
Vegetarian Nicoise salad (V) Cos lettuce, baby potatoes, Rosa tomatoes, cucumber, boiled egg, crunchy green beans, red kidney beans, red onion topped with Dijon mustard dressing	N\$ 120
Avocado & grilled chicken salad Marinated chicken breast grilled and served with avocado on a Greek salad accompanied by a Greek dressing	N\$ 160
Beetroot Carpaccio (Vegan) Slices of beetroot accompanied by orange segments, caper vinaigrette, dill, sweet macadamia	N\$ 114
Crispy Pork Belly Served in cubes topped with deep fried brown onion and finished off with a chilli honey soy sauce	N\$ 170
Chorizo and Calamari Marinated and grilled to perfection, served with bruschetta and a spicy cream dressing	N\$ 180
Trio of fish Smoked salmon, Smoked mackerel, fresh tuna with pickled beetroot on chickpea puree accompanied by a lemon oil dressing	N\$ 210



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STARTERS

Namibian Beef Carpaccio N\$ 165

Thinly sliced beef topped with parmesan cheese, salt and pepper, drizzled with balsamic glaze

Natural West Coast Oysters N\$ 120/198/360

3 Oysters, 6 Oysters, 12 Oysters

Served on ice with Tabasco, salt & pepper and lemon wedges

Baked West Coast Oysters N\$ 135/232/382

3 Oysters, 6 Oysters, 12 Oysters

Baked in garlic butter and topped with Gouda cheese

MEAT LOVERS

Oryx steak (250g/400g/600g) N\$ 190/245/280

Grilled to perfection, served with cauliflower puree, onion chutney, herb potatoes, seasonal vegetables and accompanied by a red wine and chocolate jus

Sirloin steak (250g/400g/600g) N\$ 198/251/289

Grilled to preference, served on roasted seasonal vegetables, accompanied by wholegrain mustard pomme puree and Brandy green peppercorn sauce or parsley garlic butter

Rib eye steak (250g/400g/600g) N\$ 210/264/295

Famous Rib eye steak grilled to preference and served on roasted root vegetables with rosemary scented baby potatoes and a sauce of your choice between Bourbon cream sauce and Onion blue cheese sauce

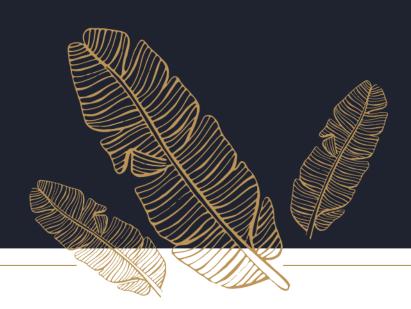
Beef fillet (200g/350g/500g) N\$ 220/276/298

Namibian Beef Fillet grilled to perfection served with tourne parsley potatoes, broccoli, roasted carrots and Garlic mustard sauce or Chimichurri sauce

Oxtail N\$ 218

Slow braised red wine oxtail served with Cous cous and roasted vegetables

Allergy: Menu items may contain Wheat, Eggs, Nuts and Milk. For more information, please speak with our manager



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N\$ 220

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MEAT LOVERS

Rack of Lamb N\$ 225

Frenched lamb ribs on sweet potato mash with pistachio herb crumb, zucchini bullets and mint infused gravy

Eisbein N\$ 210

Roasted to perfection and served on mash potato accompanied by steamed baby vegetables and honey mustard gravy

Thai Chicken N\$ 190

Roasted in Thai flavor served with sticky rice and vegetables tossed in herb butter

Tripe N\$ 175

 $\label{total Tripe curry served with coconut basmati rice, poppadum and sambal} \\$

FISH MARKET

Pad Thai
Prawn Pad Thai (Asian) tossed in egg noodles

Sole N\$ 218

Accompanied by carrot puree, garlic potatoes and white wine cream

Kingklip N\$ 250

Golden scaled Kingklip on tomato concasse, topped with trio of prawns and accompanied by an avocado, tomato and cucumber salsa

Asian- style marinated grilled Salmon served on a creamy spinach tagliatelle topped

Salmon Supreme N\$ 275

with White wine dill sauce accompanied by a crunchy julienne salad



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VEGETABLE MARKET

Served with Vanilla Ice cream

Mushroom Risotto (V) Infused with peas and topped with grated parmesan	N\$ 145
Vegetarian Pasta (V) Freshly made tagliatelle accompanied by seasonal vegetables tossed with basil pesto, topped with roasted flaked almonds	N\$ 140
Spicy Cauliflower Stir-fry (Vegan) Pan fried with onions, garlic, soy sauce, lime juice, Sriracha sauce and garnished with lime wedges	N\$ 135
SOMETHING SWEET	
Deconstructed fruit salad Seasonal fruits accompanied by whipped cream rosettes on chocolate soil with candied bacon, covered with a sugar dome	N\$ 98
Baked Alaska Served with candied berries and orange coulis	N\$ 105
Chocolate Crème Brulee Served with fruit compote and ginger biscuit	N\$ 116
White Chocolate Mousse Served as a dome with fresh strawberries, vanilla sponge cake and a strawberry coulis and strawberry pineapple & mint sauce	N\$ 120
Chilli Chocolate Fondant Served with a salted caramel sauce and homemade Cardamon ice cream	N\$ 128
Sticky Toffee pudding	N\$ 135