



STRATOS

AT AVANI

RESTAURANT MENU

CHEF'S SPECIAL

Amuse-Bouche

A small complimentary appetizer from the chef

SOUPS

Asian style dumpling soup

N\$ 85

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

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



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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

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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
Local Tripe curry served with coconut basmati rice, poppadum and sambal	

FISH MARKET

Pad Thai	N\$ 220
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	
Salmon Supreme	N\$ 275
Asian- style marinated grilled Salmon served on a creamy spinach tagliatelle topped with White wine dill sauce accompanied by a crunchy julienne salad	

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VEGETABLE MARKET

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

Served with Vanilla Ice cream

N\$ 135

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