



Welcome to PaMuchakata!

The muchakata tree holds much value in Shona culture. The dense foliage embodies the ancestors' protection over those still living, the fruit is a popular delicacy and the tree itself is a coveted spot under which to hold rituals, as it is considered a direct link to the spiritual world. Our wish and intention is that you feel nurtured in both body and soul while you are with us at Musangano Lodge.



Dear Guest

Our commitment to an exquisite culinary experience means all our meals are freshly prepared and we ask for your understanding as it takes at least 30 minutes to create your meal. We utilize fresh produce, make our sauces from scratch and grow many vegetables and herbs in our garden on an organic basis.

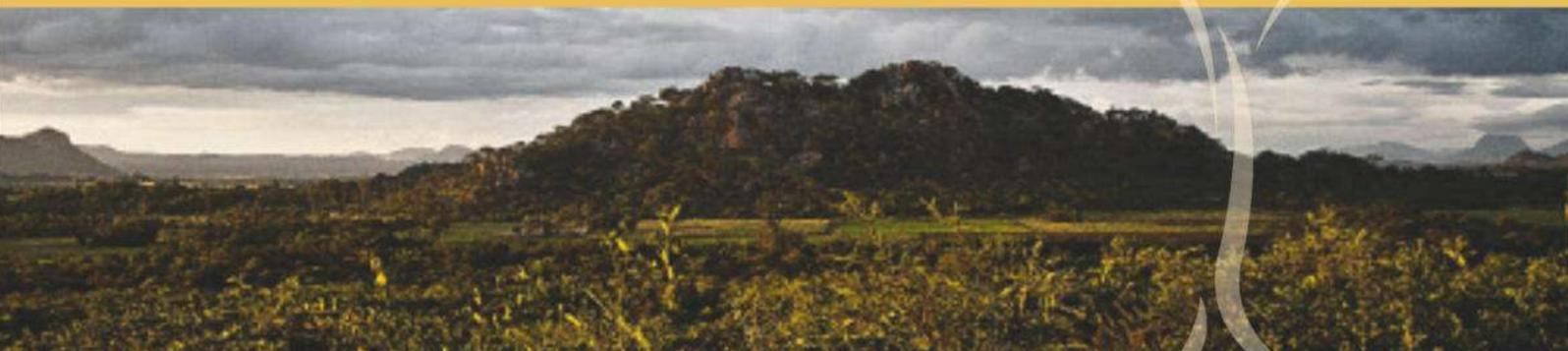
To complement the scrumptious à la carte menu, which offers more popular dishes, our PaMuchakata Restaurant will launch specials on a rotational basis. These will ensure a variety of more unusual meals and offer the best of what is fresh.



PaMuchakata stands for quality and creative authentic nourishment. Our menu caters for a variety of dietary requirements, so please look for the icons which indicate these dishes and what they contain.

PaMuchakata is open all year round from 10:00 hours to 22:00 hours. In the evening we offer a table d'hôte menu which changes daily. We accept bookings for a braai from a minimum of 5 pax onwards.

Please note that all tips are pooled and shared among all staff members.



Soups

To warm the soul

Mushroom Soup

Locally sourced mushrooms blended into a satisfying creamy soup

 \$ 5,00

Cream of Tomato Soup

Sun ripened tomatoes roasted and blended with farm fresh cream

 \$ 4,00

Butternut Soup with Grated Lemon Zest

Refreshing and filling - the perfect way to start a meal

   \$ 3,00

Carrot Soup with a Touch of Ginger

A delightful combination of bright earthy carrot and zingy uplifting ginger

   \$ 3,00

Cream of Vegetable Soup

Fresh local vegetables combined together with herbs and cream

 \$ 3,00

Caldo Verde Soup

Bright green spinach in a broth topped with lightly fried chorizo sausage

 \$ 4,00

Salads

Crunchy leafy greens with exciting additions, perfect for lunch or as a side salad for your main course

Fresh Garden Salad

Glossy green leaves with a light dressing of your choice

    \$ 3,00 (starter)
\$ 5,00 (main course)

Greek Salad

Traditional country salad of olives, feta, tomatoes and cucumber

  \$ 5,00 (starter)
\$ 9,00 (main course)

Salad Niçoise

Tuna, green beans, tomatoes, leafy greens and a hard boiled egg in a creamy dressing on a bed of leaves

   \$ 5,00 (starter)
\$ 9,00 (main course)

Chef's Special

Salade du jour - a tasty combination made daily by our chef

 \$ 5,00 (starter)
\$ 9,00 (main course)

Pumpkin Salad with Candied Seeds

Served on a bed of fresh crunchy lettuce and scattered with lightly candied mixed seeds

    \$ 4,00 (starter)
\$ 7,00 (main course)

Chicken and Apple Salad

Fusion of flavours on a bed of leaves dressed with a tangy orange mustard vinaigrette

  \$ 5,00 (starter)
\$ 9,00 (main course)

Toasted or Plain Sandwiches*

Choose from our more traditional combinations or try something more unique

Cheese & Tomato Sandwich	 \$ 4,00
Egg, Cheese & Tomato Sandwich	 \$ 5,00
Ham & Cheese Sandwich	\$ 5,00
Apple & Peanut Butter Sandwich	\$ 2,00
Chicken Curried Mayonnaise Sandwich	   \$ 4,00
Tuna & Salad Sandwich	  \$ 5,00

* All sandwiches are served on white or brown bread with a side salad and crisps.

Light Meals

Light and flavoursome - fantastic for lunch or as a mid afternoon snack after activities

Quiche Lorraine ** <i>A light fluffy quiche with bacon and onion flavours</i>	 \$ 12,00
Chicken Satay with Peanut Butter Sauce * <i>A Thai inspired dish with a creamy rich peanut sauce</i>	 \$ 11,00
German Meatballs 100gr* <i>Hearty beef mince balls fried to a traditional German recipe served with tomato basil sauce</i>	  \$ 11,00
Crepe with a Feta, Bacon and Mushroom Filling ** <i>Homemade French style crepe with a sumptuous hearty filling</i>	 \$ 13,00
Olive and Chicken Curry Crepe ** <i>French style crepe filled with mild chicken curry and sliced olives</i>	 \$ 8,00
A Plate of Chips ** <i>Crispy golden fries - crunchy on the outside and soft in the middle</i>	     \$ 4,00 (small) \$ 7,00 (large)

* Served with either a side salad, pasta, potato wedges, chips, couscous, rice or sadza

** Served with a side salad.

Vegetarian Delights

Wholesome meat free delights

Vegetable Quiche **

A light fluffy quiche filled with seasonal vegetables in a homemade pastry case

 \$ 9,00

Pasta Primavera in a Creamy Herb Sauce **

Al dente pasta cooked the Italian way with a light creamy sauce flavoured with fresh herbs and vegetables

 \$ 8,00

Pasta with Spiced Vegetables in a Fruity Coconut Sauce **

A fusion of Italian and Asian flavours al dente pasta topped with seasonal veggies with an inviting spicy undertone

   \$ 7,00

Lentil Stew

Slow cooked lentils with hearty vegetables in a tomato based sauce

     \$ 6,00

Roasted Vegetable Curry *

Warming roasted seasonal vegetables in a traditional Indian curry sauce

     \$ 9,00

Crepe with a Creamy Vegetable Filling **

French style crepe filled with crunchy vegetables in a creamy sauce

  \$ 7,00

Mushroom Ragout in Sherry Sauce *

Locally grown mushrooms cooked the French way into a ragout and lightened with the addition of a sauce with a splash of sherry

     \$ 8,00

* Served with either a side salad, pasta, potato wedges, chips, couscous, rice or sadza.

** Served with a side salad.

Kid's Menu

Just what little ones need to fill their tummies

Ham and Cheesy Toasty

White or brown bread filled with sliced ham and cheddar cheese

 \$ 4,00

Frankfurter

German style frankfurter with a starch of your choice

  \$ 6,00

Chicken Nuggets with Peas

Homemade chicken strips coated in bread crumbs

  \$ 7,00

Pasta in Tomato Sauce

Pasta shapes with Italian style tomato reduction sauce

    \$ 5,00

Crumbed Fish Fillets with Carrots

Tilapia fillets lightly crumbed served with steamed carrots

   \$ 9,00

** Served with a side salad

Main Courses

Freshly prepared delectable dishes

Unless listed otherwise all main courses are served with vegetables in season and potato wedges, chips, mashed potatoes, couscous, rice or sadza.

Beef

Locally reared prime meat

Spaghetti Bolognaise**

Traditional Italian slow cooked bolognaise with al dente spaghetti pasta

  \$ 11,00

Hungarian Goulasch in Paprika & Tomato Sauce

A traditional dish eaten by shepherds comprising of beef cubes in a rich hearty warming tomato sauce

 \$ 13,00

Beef Curry

A mild Indian style curry sauce with beef strips

  \$ 14,00

Ginger Beef & Broccoli

Mouth watering strips of beef with bright green broccoli and zingy ginger

 \$ 12,00

Steaks

Finest Zimbabwean reared beef, aged to perfection served with your choice of sauce: brandy, pepper, garlic, mustard or mushroom sauce

Rump Steak 200 gr

   \$ 17,00

T-Bone Steak 250 gr

   \$ 19,00

Beef Fillet Tournedo 180 gr

   \$ 17,00

** Served with a side salad.

Fish

Delightful fresh water treats

Grilled Tilapia Bream Fillet served with a Creamy Spinach Sauce

Beautiful bream with a delightful homemade spinach sauce

   \$ 15,00

Braised Fillet of Tilapia Bream in a Fruity Coconut Ginger Sauce

A lightly grilled Asian fusion dish

   \$ 13,00

Fried Whole Tilapia Bream served with a Lemon Butter Sauce

Succulent whole bream perfectly accompanied with a lemon butter sauce

   \$ 17,00

Bream Fillet Stew in a Tomato and White Wine Sauce

French flavours with local bream cooked together to make a perfectly light stew

   \$ 14,00

Main Courses

Freshly prepared delectable dishes

Unless listed otherwise all main courses are served with vegetables in season and potato wedges, chips, mashed potatoes, couscous, rice or sadza.

Chicken

Highest quality Zimbabwean reared

Ginger Chicken

Chicken breast with a zingy ginger twist in a peanut butter sauce

 \$ 13,00

Chicken Peri Peri

Hot and filling chicken grilled and served with a fiery sauce

   \$ 12,00

Marinated Fried Quarter Chicken

Quarter chicken with a sauce made from rosy sun ripened tomatoes and home grown basil

   \$ 11,00

Stir Fry Chicken

Finely sliced Asian style vegetables fried in a wok with chicken breast strips

   \$ 10,00

Pasta Pesto with Chicken **

Al dente pasta, succulent chicken breast strips all combined in a palatable basil pesto sauce

 \$ 13,00

** Served with a side salad.

Pork

Light tender finely prepared meat

Pork Chop with Sage and Apple with a Creamy Mustard Sauce

Sweet and creamy sauce with perfectly cooked pork chops

  \$ 13,00

Pork Fillet Robert

A classic French brown mustard sauce with tender pork fillet

   \$ 14,00

Pork Fillet in Plum Sauce

Tender fillet with homemade plum sauce

   \$ 14,00

Pork Chop with Peppers

Chops with a sauce of red and green peppers with a splash of sherry

   \$ 12,00

Pork Médaille on a Vegetable Bed with Garlic Sauce

Slices of pork tenderloin on a bed of seasonal vegetables with a tangy garlic sauce

\$ 13,00

** Served with a side salad.

Desserts

An array of the finest sweet treats

Ice Cream with Chocolate Sauce or Fruit Salad

Locally produced ice cream in a variety of flavours

   \$ 3,00

Homemade Ice Cream with a Hot Fruit Sauce

A scoop of our homemade deliciousness on a bed of fruit salad with hot fruit sauce

   \$ 6,00

Fruits in Brandy or Red Wine

Seasonal fruits poached in your choice of brandy or sweet dessert red wine

     \$ 4,00

Vanilla Pudding on A Bed of Fruits

Cooked vanilla pudding with a base of seasonal fruits

   \$ 3,00

Mousse au Chocolat

A scoop of decadent, rich and fluffy mousse with Fruit Salad

   \$ 8,00

Cake of the Day

Please ask your waiter for our freshly baked options

 \$ 5,00

Crepe with a Hot Fruit Sauce

Traditional French crepe spread with cream, neatly folded and covered with hot fruit sauce

  \$ 4,00

Hot Drinks

Filter Coffee (500 ml pot)	\$ 3,00
Black Tea (500 ml pot)	\$ 2,00
Herbal and Fruit Teas (500 ml pot)	\$ 3,00
Hot Chocolate (500 ml pot)	\$ 3,00
Caffé Latte (250 ml)	\$ 2,00
Cappuccino (250 ml)	\$ 2,00
Espresso (single - 85 ml)	\$ 2,00

Alcoholic Drinks

Beers

Castle, Lion, Pilsner (375 ml)	\$ 2,50
Zambezi, Bohlingers (375 ml)	\$ 2,50
Castle Lite (340 ml)	\$ 3,00

Ciders

Savanna Dry, Light or Dark (330 ml)	\$ 3,00
Hunters Gold or Dry (340 ml)	\$ 3,00

Cold Drinks

Minerals (assorted; 300 ml)	\$ 2,00
Lemonade, Ginger Ale, Tonic Water, Soda Water (nips; 200 ml)	\$ 1,50
Mineral Water (500 ml)	\$ 1,00
Glass of Milk (250 ml)	\$ 1,00
Fruit Juice (assorted; 250 ml)	\$ 2,00
Homemade Lemonade (250 ml)	\$ 2,50
Shandies (250 ml)	
Malawi Shandy	\$ 4,00
Rock Shandy	\$ 4,00
Club Shandy	\$ 4,00
Freshly Prepared Juices (250 ml)	
Freshly Squeezed Orange Juice	\$ 4,00
Carrot, Apple & Ginger	\$ 4,00
Spinach, Apple & Cucumber	\$ 3,50
Milkshakes (250 ml)	
Vanilla or Chocolate	\$ 4,00
Fruit Milkshake (seasonal fresh fruits)	\$ 4,00
Iced Coffee (chilled filter coffee thickened with vanilla ice cream) <i>Chilled filter coffee with a scoop of delicious vanilla ice cream</i>	\$ 4,00
Iced Tea (chilled tea flavoured with lemon and honey) <i>Chilled black tea flavoured with lemon and honey</i>	\$ 2,00



Alcoholic Drinks

Spirits

Whisky Imported (tot)	\$ 5,00
Whisky Local (tot)	\$ 2,50
Vodka Imported (tot)	\$ 2,50
Vodka Local (tot)	\$ 1,50
Brandy Imported (tot)	\$ 3,00
Brandy Local (tot)	\$ 2,00
Gin Imported (tot)	\$ 3,00
Gin Local (tot)	\$ 1,50
Amarula (tot)	\$ 2,00

Short Drinks

Gin (Local) & Tonic	\$ 3,00
Gin (Imported) & Tonic	\$ 4,50
Vodka (Local) & Lime	\$ 2,50
Vodka (Imported) & Lime	\$ 3,50
Whisky (Local) & Soda	\$ 3,00
Whisky (Imported) & Soda	\$ 5,00
Brandy (Local) & Soda	\$ 3,00
Brandy (Imported) & Soda	\$ 4,00
Julep (Fresh Mint, Crushed Ice & Local Whisky)	\$ 2,50
Julep (Fresh Mint, Crushed Ice & Imported Whisky)	\$ 4,50
Whisky (Local) & Crushed Ice with a Lemon Twist	\$ 3,00
Whisky (Imported) & Crushed Ice with a Lemon Twist	\$ 4,50