

Traditional Cuisine

Enjoy our vibrant local cuisine prepared the traditional way – everything is sourced locally.

Served with either sadza remutswiwa (whole grain white mealie-meal), sadza rezviyo (sorghum mealie-meal), mupunga unedovi (rice with peanut butter), madhumbe (yam wedges).

Vegetarian Dishes

Muboora nemukaka une uromba

(Pumpkin Leaves with a Fresh Cream Sauce)

If you have never tried the non-fruit part of the pumpkin plant, this is a way to start.

They are a little like the sweet spinach and a source of many vital minerals and nutrients.

\$ 5,00

Mufushwa wemunyemba kana wecovo unedovi

(Dried Vegetables with Peanut Butter)

One of the traditional Zimbabwean dishes, normally an accompaniment to sadza and or some meat if one wishes. It is very nutritious providing high levels of iron and folic acid.

\$ 5,00

Tsungu rine utwiro/dakata

(Mustard Greens with Crushed Seeds)

The young, dark green leaves of mustard plants that are used as a cooked vegetable. The leaves have a strong peppery taste.

\$ 4,00

Meat Dishes

Madora

(Fried Mopane Worms Relish)

This is a famous Zimbabwean delicacy from the rural areas, high in proteins. It is a dish that a Zimbabwean grandmother would prepare for the visitor.

\$ 7,00

Huku yechibhoyi

(Traditional Zimbabwean Chicken Stew)

This dish was often reserved for guests in rural Zimbabwean homes. As the 'road runner' chicken is tough to chew, this stew needs a lot of cooking.

\$ 12,00

Nyama yetsuro yakawomeswa

(Dried Rabbit Stew in a Peanut Butter Sauce)

Rabbit meat is well known for its high protein content, while at the same time the calories in rabbit meat are very low.

\$ 11,00

Highfiridzi – nyama yemombe kana yembudzi yakasanganiswa nerape

(Beef or Goat Stew)

This is a well-established Zimbabwean meal served in a relish of tomato, onion and green leafy vegetables.

\$ 9,00