

LATITUDE 15° RESTAURANT

A La Carte Menu

Soup & Salads

Soup Of The Day | K160

Ask your waiter or waitress for today's specially made creation

Cobb Salad | K220 Half Portion | K140

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

Greek Salad | K180 Half Portion | K100

The classic lettuce, onion, cucumber & tomato salad with locally produced feta & a lemon dressing

Halloumi & Quinoa Salad | K200 Half Portion | K120

Refreshing, crisp and delicious, made simply with avocado cubes, cucumber ribbons, red bell peppers, onion, chickpeas and fresh parsley tossed in lemon juice and extra virgin olive oil

Salmon Salad | K260 Half Portion | K180

Seared salmon steak with crispy lettuce, cucumber ribbons & cherry tomato, tossed in our Latitude15 secret dressing and topped with sesame seeds



Ask your waiter
for our chef's specials



Appetizers

Fish Tacos | K240

Two wheat tortillas packed with fish, lettuce & fire-slaw, topped with "pico de gallo" tomato salsa

New

Arancini Mushroom Balls | K180

Risotto rice stuffed with mozzarella fior di latte, crumbed and golden fried accompanied with a beetroot aioli, topped with a crunchy parmesan chip

Shrimp & Avocado Tartare | K240

Seared shrimps, Hass avocado & cherry tomato confit tossed in a lemon dressing and served with a Sriracha mayo

Calamari Rings | K180

Half Portion | K100

Mosi lager-battered calamari rings served with a spicy aioli

Baby Squid | K240

Grilled squids, simmered in a lemon butter sauce, topped with a dehydrated slice of Westphalia smoked ham



Ask your waiter
for our wine special



Latitude 15°
L U S A K A

Eat Your Greens

Grilled Vegetables | K180

Zucchini, eggplant, capsicum and tomato, grilled and sprinkled with olive oil, garlic and fresh parsley

Vegetable Fried Rice* | K210

Fluffy rice texture with a myriad of vegetables, stir-fried in a wok, accompanied with a mildly spiced Thai curry sauce

*Add Chicken | K50 Add Prawn | K70

Pasta Alla Norma | K210

Angried eggplants cooked in a tangy tomato sauce, basil and extra virgin olive oil, with parmesan cheese on the side with a choice of penne or spaghetti

Vegetarian Lasagna | K240

Gratinated pasta layers with béchamel sauce, packed with veggies

Indian Corner

Chicken Jalfrezi | K270

Soft and juicy chicken curried as Bengal tradition requires, served with a side of pulao rice

Punjabi Chicken Samosas

K200 (4Pcs) | K100 (2Pcs)

Stuffed with chicken, potato, peas, onion, spices & mild green chillies served with a mint chutney

Fish Curry K290

or Veg Curry K220

Prawns, tilapia & calamari curried in a delicate coconut curry sauce served with steamed white rice



 = Vegan or Vegetarian

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

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Mains From Around The World

Penne Alfredo | K250

Penne pasta tossed in a parmesan, mushroom, garlic, thyme & white wine sauce, topped with free-range chicken

Chicken Parmigiana | K250

Bread-crumbed chicken breast topped with tomato, parmesan cheese & mozzarella, laid on spaghetti with Neapolitan sauce

BBQ Pork Chops | K270

BBQ basted chops served with duchess potatoes & tian of vegetables

Salmon Steak | K500

Seared salmon served with eggplant caponata ratatouille and white rice, accompanied with a lemon butter sauce

Sauces | K40

Mushroom
Peppercorn Sauce
Lemon-Butter
Honey-Mustard Aioli
BBQ Glaze
Tomato Relish

Cheese & Desserts

Cheese Plate | K140

A selection of 3 kinds of cheese, served with a compote & crackers

Carrot Cake | K100

Soft, moist and topped with a light cream cheese frosting

Chocolate Brownie | K110

Intense & dark, served with a scoop of vanilla ice-cream

Cheesecake | K120

A tennis biscuit crumble base with cream cheese & lemon essence

Hot Off The Grill

Sirloin Steak | K270

Aged 21 days, cooked to taste & served with cheesy potato gratin, vegetables & your choice of sauce on the side

Crocodile Skewers | K260

Locally farmed croc-tail marinated in garlic & thyme then grilled with peppers & onion, and served with French fries & side salad

500g T-Bone | K420

Dry-aged 21 days, cooked to taste, and served with hand-cut potato wedges & Italian style grilled vegetables and a choice of sauce

Dijon Chicken Thighs | K250

Mustard marinated deboned chicken thighs served with potato croquettes, cauliflower puree & a roasted tomato

Sides | K50

Garden Salad
French Fries
Vegetable Tian
Creamy Spinach
Potato Croquettes
Mashed Potatoes

Gelato Cup (Ice-cream)

3 scoops | K120

Assorted flavours, served with biscuit crumble and berry compote

Apple Crumble | K120

Crunchy base filled with cinnamon spiced apple, baked on point and topped butter cookie crumble and a dollop of vanilla ice cream

Kahlua Tiramisu | K120

Classic Italian dessert with a coffee liqueur flavour

Burgers

Latitude 15° Burger | K220

200g ground beef patty cooked to taste and topped with lettuce, tomato, caramelised onions, mature cheddar, avocado, fried egg & burger sauce

Southern Chicken Burger | K210

24-hour brined, crumbed & fried chicken breast, bacon, crisp lettuce, tomato slices & a spicy Cajun aioli

Chunky Mushroom & Black Bean Burger | K180

Vegetarian patty, optional with or without cheese, caramelised onion, sliced tomato and lettuce leaves



Our burgers are served with a side salad and fries

Iconic Zambian Dishes

Whole Kariba Bream | K240

The full fish, fried and served with nshima (ground maize porridge), vegetable of the day & a tomato relish

Mbuzi | K220

A traditionally flavoured goat hot-pot served with steamed rice

Game Meat Casserole | K260

Slow – flow simmered game meat served with mashed potatoes (Ask your waiter / waitress on the game meat of the day)